

## Chef De Partie

**Location:** Crowne Plaza, 117 Milltown Road, Shawsbridge, BT8 7XP

**Department:** Kitchen

### About Us...

We are always looking for talented and enthusiastic team members at all levels to join our company. We want to encourage our team members to develop new skills, embrace new challenges and be rewarded in our company. Andras Hotels is a leading property development and hospitality company based in Belfast, Northern Ireland. We're the city's largest hotel group and we are proud to be at the forefront of hospitality in Northern Ireland.

### About the Role...

This is a crucial role within a dynamic and fast paced environment. The Chef De Partie is instrumental in managing the day to day running of their section. Will assist the Head Chef/Executive Chef in ensuring the preparation, food production and food service is carried out to the highest standard and in accordance with food hygiene regulations.

### About You...

You will be an approachable person, confident and professional in personality. You will have good communication skills, the ability to perform well as part of a team and be able to work on your own. You will have strong attention to detail and be able to carry out instructions. You will have the ability to perform manual handling tasks if required.

### Why Work for Us...

#### Andras Hotels Employee Benefits:

Health Care Cash Plan

Andras Hotels Staff Discount Scheme – travel, food, shopping

Recruit a Friend Scheme

Employee of the Month Award

Payroll Giving in Action

Staff meals while on duty

Uniform

Discounted rate at Crowne Plaza Gym

Andras Academy – Training and Development Programmes and progression opportunities within the Andras Hotels Group

Work for globally renowned Hotel Brands

Reward Club Incentive Scheme

Discounted Hotel Rates

Hotel Incentive scheme

### Main Duties and Responsibilities...

- Managing the general day to day running of their section
- Good understanding of HACCP/COSHH
- General cost and quality control for both incoming and outgoing goods.
- Ensure that temperature readings are taken on a daily basis and taken accurately
- Ensure that all kitchen equipment, fixtures and fittings are in good working order and to ensure that no item of equipment is misused.
- Ensure all cleaning schedules are adhered to and hygiene checked daily.
- Ensure that all food served from their section is the required standard highlighted in the menu specification.
- Carry out company's relations policy and to communicate hotel services to guests.
- Wear clean, suitable uniform.
- Ensure a high standard of personal hygiene and grooming.
- Upkeep of the equal opportunities policy to ensure that there is a neutral working environment.
- Participate in any training and personnel exercises designed to improve standards and performance.
- Work in accordance with standard procedures within each department.
- Keep staff/work areas tidy, safe and report any hazard, accident, loss or damage to management and observe all requirements under Health & Safety at Work act (1989).

### Behaviours...

- Team Work – work cooperatively and effectively with others
- Positive and “Can Do” attitude – positive, friendly manner with customers and colleagues
- Commitment – “I do what I say”, commitment to do the best in everything I do
- Diversity & Respect – welcome, include and demonstrate respect for all individuals from all groups
- Integrity – honest, respectful and accountable

### Accountability...

Works in the Kitchen department

Hours of work will include weekdays/nights, weekends and bank holidays.

## Qualifications and Requirements...

### Essential:

- Experience within a Chef de Partie/Chef role
- Excellent communication and listening skills
- NVQ qualification up to and including level 2 in Food Preparation
- Ability to work in a fast-paced environment requiring flexible working and a genuine willingness to help guests and colleagues within the hotel
- Understanding of COSHH
- Hygiene Certificate
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### Desirable:

- Experience within the hospitality industry
- 5 GCSE's at grade C and above or equivalent qualification

**The statements in this job description are intended to represent the key duties and level of work being performed. They are not intended to be ALL responsibilities or qualifications of the job**