

Chef

Location:	Hampton by Hilton
Department:	Kitchen
Reports to:	General Manager and Head Chef
Hours of Work:	24 hours per week
Rate of Pay:	Pay Negotiable

Job Overview

A chef is responsible for preparing and presenting food dishes to deliver excellent guest and member experience while consistently contributing to departmental targets

Efficient operation of the Kitchen

Duties and Responsibilities

- The Chef is responsible for ensuring consistent great food production, in line with the high quality standards expected by our Hampton by Hilton hotel
- Perform tasks within a timely manner
- Contribute to kitchen revenue through effective food cost control
- Prepare and present food dishes within company guidelines
- Keep all working areas clean and tidy and ensure no cross-contamination
- Manage and maintain HACCP
- Ensure all kitchen equipment is well maintained
- Responsible for the purchase of goods, ensuring that they meet the required standards
- Ensure that goods are stored at the correct conditions
- Ensure that stock rotation is carried out correctly and documented on a daily basis and taken accurately
- Ensure that stock levels are accurate at the end of every month
- Prepare all mis-en-place for all relevant menus
- Assist other departments wherever necessary and maintain good working relationships
- Staff training (induction, health and safety, security, technical and behavioural)
- Report maintenance, hygiene and hazard issues
- Comply with hotel security, fire regulations and all health and safety and food safety legislation
- Awareness of your departmental financial targets and achieve them
- Have full awareness of Hampton by Hilton brand standards and ensure they are followed on a daily basis
- Awareness of guest satisfaction scores and the measures put in place to meet department quality targets and objectives
- Meet all health and hygiene requirements
- Health and Safety management – comply with company procedures and Safety Risk Audits



- Keep staff / work areas tidy, safe and report any hazard, accident, loss or damage to management and observe all requirements under health and safety legislation

Accountability

This job involves working in Kitchen and Food & Beverage areas. Hours of work will include early mornings and weekends

Qualifications and Requirements

Essential:

- Experience within a Junior Chef role
- Experience of leading and developing others within a kitchen environment
- Food Hygiene Certificate

Desirable:

- Experience within the Hospitality Industry as a Chef
- Advanced Food Hygiene Certificate
- NVQ Level 2 Food Preparation and Cooking

Hampton by Hilton Employee Benefits

Team Member Hilton Honors

Andras Hotels Employee Benefits

Andras Academy – progression opportunities within the Andras Hotels Group
Andras Hotels Staff Benefits Scheme – discounts on shopping, travel, food
28 Days Holidays
Work for globally renowned Hotel Brands
Continuous Job Vacancies throughout the Group
Uniform
Staff meals while on duty

* To carry out any reasonable duties as specified by the General Manager, or Company Management

* This above list of duties and responsibilities is neither inclusive nor exhaustive and there may be other duties and responsibilities associated with this job or position

