



# BALLYGALLY

CASTLE

We are currently seeking applications from suitably experienced candidates for the following post:

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<b>Job Title:</b>	Senior Chef de Partie
<b>Working Hours:</b>	5 shifts per week - including breakfast shifts; evenings; weekends as required
<b>Job Type:</b>	Permanent Full Time -

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We are currently seeking a talented and creative Chef de Partie to join the team at the 4 star Hastings Ballygally Hotel. This is varied and challenging role, and the successful candidate will benefit from the Hastings Hotels' focus on continuous training and professional development.

### Key Duties will include:

- Supporting the Executive Head Chef and Sous Chef to provide exceptional food that will exceed our guests' expectations, in line with 4 star service delivery requirements.
- Ensuring high levels of food preparation and presentation, and the application of HACCAP principles.
- Working as part of the team to control food costs, improve gross profit margins, and meet financial targets.
- Ensuring excellent Environmental Health and Food Hygiene standards are maintained.

### Essential Requirements:

- Previous relevant experience working in a similar role within the hospitality industry.
- Previous experience of providing restaurant style food, as well as breakfasts, weddings, functions, conference and banqueting duties.
- Excellent organization and technical skills, with high standards of attention to detail.
- Excellent communication skills.
- A minimum of NVQ Level 2 or equivalent in a Food Preparation qualification.
- A Basic Food Hygiene Certificate.
- Knowledge of Environmental Health and Safety and HACCAP legislation.

### Desirable Requirements:

- At least 1 years experience working at a Chef De Partie level within a hotel environment.

Please forward your CV Human Resources Department on [hres@bgc.hastingshotels.com](mailto:hres@bgc.hastingshotels.com). CVs must include details of qualifications and experience to date and must clearly state how candidates meet the criteria.

**Closing date: Monday 9<sup>th</sup> March 2020**