



Beautifully simple, yet simply beautiful, the Grand Central brings the new era of modern hotel luxury to Belfast with its timeless design, classic service and true style that promises all guests a captivating experience.

The Grand Central is Northern Ireland's largest hotel, boasting the best views of Belfast as well as being a great place to work.

Hastings Hotels are now offering an amazing opportunity for an exceptional culinary professional to apply for the position of **Breakfast Chef**.

Vacancy Title: Breakfast Chef – 2 Full Time Positions

Locations: Europa Hotel and Grand Central Hotel, Belfast

Reference: 20/GC/005

Key Duties will include:

- Assisting in the management of the smooth and efficient operation of the kitchens to ensure the Hotel's reputation for food quality is always maintained.
- Ensuring the planning, preparation, cooking and presentation of food is always to the standards required by the Hotel and its guests.
- Contributing to the development of the hotel's business plan, projects and initiatives in order to develop the hotel's business and market position.
- Assisting the Executive Head Chef in managing the culinary budget and controlling all kitchen expenditure.
- Ensuring Company policies relating to stock management and stock ordering are implemented and monitored, taking appropriate action to resolve problems.
- Ensuring the kitchens comply with all matters relating to food hygiene regulations, environmental health laws and all other relevant legislation.
- Ensuring the security of the kitchen and storage areas is maintained at all times.
- Ensuring all kitchen employees receive appropriate training, coaching and development to meet the Hastings standard.
- Ensuring Hastings quality standards and procedures are fully understood, implemented and regularly reviewed, and that formal and informal feedback is delivered to ensure continual improvement.
- Conducting team meetings on a regular basis to communicate standards required, targets and company information.
- Ensuring all kitchen areas, fixtures and equipment are properly maintained and presented to the Hastings standard.
- Working effectively with colleagues across departments to ensure a harmonious working environment where all employees are treated with respect and dignity.
- Carrying out any other duties as required.

This position provides a unique opportunity for a highly motivated and confident individual to make a significant contribution to the Hotel's reputation and profile.

This position will carry responsibilities for the full range of kitchen activities throughout the Hotel, including training and developing all kitchen staff to company standards and implementation and monitoring for food hygiene/safety regulations.

You will have:

- Previous experience at a similar level gained within a high-quality catering establishment.
- Ideally qualified to NVQ Level 2 (or equivalent) in food preparation and cooking and must have a recognised food hygiene certificate.
- A Basic Food Hygiene Certificate.
- Ability to work under pressure within a team.
- Excellent verbal communication skills.
- High standards of attention to detail.

Rewards:

- 29 days holiday allowances which increases with length of service
- Smart and stylish uniforms provided.
- Exclusive staff discount on room rates, dining and leisure across all seven luxurious hotels
- Training and professional development
- Exciting opportunities for career advancement in a growing sector in NI

To apply, please click on the 'apply' button and forward your CV together with a covering letter of application to hres@gch.hastingshotels.com. Please specify which hotel you would like to apply for.

Closing date – Monday 20th January 2020.