



Are you passionate about the preparation and delivery of 5* food service?
If so, here at the Culloden Estate & Spa, Northern Ireland's finest and most distinguished five-star hotel we are now offering an amazing opportunity for you to help lead our Kitchen Brigade as **Restaurant Head Chef.**

Job Title:	Restaurant Head Chef
Working Hours:	45 hours per week- Any 5 days out of 7 per week (This role will involve working shifts, evenings, and weekends)
Job Type:	Permanent, Full-Time contract

Key Duties will include:

- To be responsible for the overall smooth running of Vespers Fine Dining Restaurant in the Hotel.
- To create and present innovative menu offerings in line with customer trends and demands.
- To assist with the effective management of the main kitchen for the greatest enjoyment of the guests and the maximum profit contribution to the Hotel.
- To manage and motivate employees through effective communication, training and development, in accordance with company policies and relevant employment legislation, ensuring HR procedures are followed.
- To promote and contribute to a harmonious working environment where all employees are treated with respect and dignity.
- To assist with determining and agreeing annual budgets, putting in place appropriate mechanisms to effectively manage costs and all factors relating to profitable performance of the kitchen function.
- To ensure Hastings quality standards and procedures are fully understood, implemented and regularly reviewed, and that formal and informal feedback is used to ensure continual improvement.
- To ensure company policies relating to stock management and stock ordering are implemented and monitored, taking appropriate action to resolve problems.
- To ensure all kitchen employees receive appropriate training, coaching and development to provide effective and efficient service in line with Hastings standards.
- To maintain effective communication and relationships with other hotel departments, suppliers and enforcement agencies to maintain an effective operation and ensure guest satisfaction.
- To ensure the kitchen areas, fixtures and equipment are properly maintained and presented to Hastings standards.
- To ensure the security of the kitchen and storage areas is maintained at all times.



- To ensure a safe environment is maintained in compliance with health, safety, fire, hygiene and security legislation and company policies and procedures.
- To contribute to the development of the hotel business plan, projects and initiatives to continually develop the hotel business and market position.
- To ensure the hotel's compliance with all matters relating to food hygiene regulations, environmental health laws and all other relevant legislation.

What you will need:

- At least 2 year's previous relevant experience working in a similar role within the hospitality industry.
- Minimum of NVQ Level 2 (or equivalent) in a Food Preparation qualification.
- Excellent working knowledge of Food Hygiene, Environmental Health and Safety and HACCP legislation.
- Knowledge of budgets, rotas and forecasting
- High standards of attention to quality and speed.
- Ability to work under pressure within a team.
- Excellent verbal communication skills.

The Rewards:

- Competitive Salary
- Excellent Training and Development Opportunities
- Discounted team member rates in our Spa and Gift Shop
- Discounted Accommodation rates in all the Hastings Properties
- 29 days' annual leave per annum which increases to 31 days' after 2 years.
- Free team member meals provided while on duty
- Free Car Parking



Apply now by emailing your CV (*stating the job role*) to: hres@cull.hastingshotels.com
Applications must include details of qualifications and experience to date and must clearly state how candidates meet the criteria.