



Are you passionate about the preparation and delivery of high-quality food service? If so, here at the Culloden Estate & Spa, Northern Ireland's finest and most distinguished five-star hotel we are offering an amazing opportunity for you to join our **Kitchen Brigade at the Cultra Inn!**

Job Title:	Chef De Partie
Job Type:	Full Time- 45 hours per week and Casual positions available.
Working Hours:	Any 5 days out of 7 per week. The role will involve working shifts, evenings, and weekends.

Responsible for:

- Assisting with the overall responsibility for the effective supervision of the kitchen employees in the Cultra Inn, to ensure efficient operation of the kitchen function and delivery of Hastings product and service standards, ensuring exceptional levels of food preparation and presentation.
- Assisting with the creation of new menus in line with customer trends
- Ensuring quality standards and procedures are fully understood and implemented, and daily checking procedures are fully applied.
- Assisting with the appropriate training and coaching for the kitchen staff to provide effective and efficient service in line with Hastings standards.
- Maintaining effective communication and relationships with other hotel departments and suppliers to maintain an effective operation and ensure guest satisfaction.
- Ensuring the security of kitchen and storage areas is maintained at all times.
- Contributing to controlling food costs, improving gross profit margins and meeting financial targets.
- Ensuring excellent Environmental Health and Food Hygiene standards are maintained, and HACCP principles are applied.
- Working as part of a team to ensure the smooth running of the kitchen at all times.



You will ideally have:

- 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.
- High standards of attention to quality and speed.
- Ability to work under pressure within a team.
- Excellent verbal communication skills.
- Basic Hygiene Certificate.

The Rewards:

- Competitive Salary
- Excellent staff training and development opportunities
- Discounted staff rates in our spa
- Discounted accommodation rates in all the Hastings properties
- New Uniform
- Free staff meals provided while on duty
- Free Car Parking

Apply now by emailing your CV to: hrestaurant@cull.hastingshotels.com. Applications must include details of qualifications and experience to date and must clearly state how candidates meet the criteria.