Are you a dynamic, innovative, passionate, and resilient, modern day commercially focused Executive Head Chef? A self-starter and a completer who inspires your team to deliver an exceptional Food offering and dining experience in a Luxurious Resort?

If so, here at the Slieve Donard Resort & Spa we are now offering an amazing opportunity for an exceptional hospitality professional to apply for the position of **Executive Head Chef** who will be responsible working in collaboration with the Head Chef for the day to day food offering and development of the resorts Kitchen Brigade. Creative from menu inception to delivery, standards and quality driven, this is an exciting opportunity to reposition and develop the food offering across all Food Outlets in the Resort.

**Job Title:**  **Executive Head Chef**

**Working Hours: Full Time – 45 hour contract available**

**(The role will involve working shifts, bank holidays, evenings and weekends)**

**Job Type:** **Permanent**

**Responsible for:**

This is an excellent opportunity to work with the senior management team to proactively develop and maintain a customer centered culture and drive behavioral change through encouraging others to seek and act on feedback, contributing to discussions and planning across the business and outside of your own department in order to further and benefit the business as a whole and ensuring effective communication at the appropriate level to the senior team at all times, bringing to the attention of the General Manager or nominated deputy any matter which relates to the success of the business.

**Key Duties:**

* To plan, prepare, cook and present food to the standards required by the company and be responsible for a smooth and efficient service, maintaining communication with the Food and Beverage Management with a focus on exceptional customer service.
* To ensure that the company’s reputation for excellent food and service is enhanced with the client and customers.
* To control portion size and monitor waste.
* To manage the ordering, storage and rotation of stock in line with company policies and to minimise waste and maximise freshness and value of the food product, communicating effectively with the purchasing manager and head office as required.
* To maintain records relating to food production activities and supplier information as required by the company.
* Ensure that all departments and key personnel are briefed on menu items, communicating all relevant provenance, allergen, nutritional and other distinctive information, especially for new items.
* To set objectives and be responsible for the day to day running of the kitchen.
* To be responsible for submitting staff Rota and forecasting information in a timely fashion.

**Client Service:**

* To ensure that customers are given a prompt and efficient service and expectations are consistently met exceeded.
* To be customer focused at all times, approachable and quick to exceed expectations in fulfilling customer needs.
* To ensure all food is cooked, presented and served in line with company standards, using innovation in the method and style of presentation and food service.
* To ensure that you deliver what you promise to the customer, client and team.
* To deal with complaints about food in accordance with the company’s procedure.

**Staff Management:**

* Be responsible for making and distributing the Rota for Chef’s and KP’s in line with the staffing budget and manage annual leave commitments appropriately for self and all team members.
* To lead and motivate team members through effective communication, training and development, in accordance with company policies and relevant employment legislation, ensuring HR procedures are followed.
* Be responsible for the distribution and management of team member workload.
* To ensure all kitchen staff and high-risk food handlers are trained to the appropriate standard.

**Budget Management:**

* To provide input into the preparation of annual budgets, agreeing and implementing the appropriate mechanisms to effectively manage costs and all factors affecting the profitable performance of the kitchens; ensuring appropriate plans are created, agreed, communicated, implemented, and reviewed.
* To be responsible for managing your staffing budget and delivering to agreed targets.
* To maintain all relevant budgetary records and ensure that budgets are adhered to.

**Generic Duties:**

* To maintain and strengthen the Resort’s commitment to having a well presented, well trained and efficient workforce that reflects and affirms the diversity of the community.
* To liaise with and utilise the support of suppliers and other external contacts as appropriate.
* To seek and continuously develop knowledge relating to the industry sector and competitor activity, to provide input into future plans and activities, and so maintain market position.
* To ensure an effective and safe working environment is maintained in compliance with appropriate legislation, such as Licensing Laws, Health & Safety, and other statutory requirements.
* Any other duty as directed by the General Manager.

**What you will need (Essential Criteria):**

Reporting to the General Manager, this challenging yet exciting position provides a unique opportunity for a highly motivated and confident individual who can make a significant contribution to company profits and profile we require you to:

* Be a dynamic, innovative, passionate, and resilient, modern day commercially focused leader.
* A standards driven self-starter and completer, who inspires your team to deliver an exceptional guest experience synonymous with the Hastings’ brand.
* Have strong commercial acumen; experienced in managing budgets, revenue forecasts, cost control and profit delivery.
* Have 3 year’s experience of providing restaurant style food, as well as weddings, functions, conference, and banqueting duties.
* Be educated to 3rd level standard\* with 3 years or more similar previous experience within a 4 star hotel, and be able to demonstrate strong people management and leadership capabilities across all hotel and resort operations.
* \*Candidates who are not educated to 3rd level standard must have 5 years or more similar previous experience within a 4 star hotel, and be able to demonstrate strong people management and leadership capabilities across all hotel and resort operations.

**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
* Free team member meals provided while on duty
* Free Car Parking

**What Next:**

To apply, please forward your **CV together with a covering letter detailing how you demonstrate the essential criteria** to Kalvin Jones (HR Manager) [hres@sdh.hastingshotels.com](mailto:hres@sdh.hastingshotels.com) or pick up the telephone for a confidential chat on 02843721066