



SENIOR CHEF DE PARTIE

Company: The Oranmore Lodge Hotel Limited / B.M.R.T. O'HIGGINS Hotel Limited

Number of positions: 1

Location: Galway (Ireland)

Important: the company is offering accommodation in a fully furnished apartment which has free 500 MB WiFi.

Main duties and responsibilities:

- to report for duty as per your roster and in the correct uniform, paying attention to personal hygiene and tidiness as per the company dress code policy
- to assist in the handling, preparation and production of all foods in the kitchen
- to be fully au fais with the required standard of service from all areas of the kitchen as per the company policy
- to be able to judge properly quantity and quality of food preparation as per the required standard, ie. that food is prepared on time and meets the high standard and quality that is required by the company
- to assist in the training and development of the commis chefs
- to be responsible for ensuring that the quality of food preparation is maintained and presented to the required standard
- to control costs by minimizing spoilage, waste, proper storage of goods and strict portion control
- to report any issues with food quality, presentation and freshness to the manager on duty
- to ensure that all kitchen equipment is working properly and report any faults to management immediately
- to ensure that you have a clear understanding and be fully compliant with the following legislation pertaining to the kitchen operation, i.e: company health and safety statement HACCP- adhere to the HACCP policy; ensure that the daily records are completed accurately and corrective action to be taken where necessary
- to ensure that all kitchen staff follow correct food and hygiene standards
- to ensure that stock labelling and rotation system of products are identifiable and used in the correct order
- to ensure cleaning checklists are adhered to
- to attend training courses when requested to do so
- Occasional duties to carry out any other reasonable requests made by the management of the company from time to time

Applicant Requirements:

- a nationally recognised chef qualification in cooking
- up-to-date hygiene certification
- at least 5 years experience after receiving a culinary arts qualification



- strong leadership skills, being able to work on own initiative and most important be a team player

- advanced level of English

Remuneration: €35,000.00 gross annual salary

Benefits:

- Accommodation in a fully furnished apartment with free WiFi
- Meals free of charge when on duty
- Free use of the gym and leisure facilities at the hotel
- Free parking
- Free WIFI

Working conditions:

39 hours – 5 days per week

Application method:

CVs & Cover letter should be forwarded in English to Mary O Higgins, H.R. Manager – ohiggins.mary@gmail.com with copy to eures@welfare.ie and pcpmixto.eures@sepe.es

Ref: Chef de Partie (#JOB-2290561)

Closing date: 02-08-2023

AYUDAS EURES A LA MOVILIDAD LABORAL

Infórmate de las ayudas económicas para acudir a la entrevista y/o para el posterior traslado al país de destino si resultas contratado.

Requisitos y trámites a seguir en: Planes específicos de movilidad de EURES en los que participa España (Targeted Mobility Scheme)

<https://www.sepe.es/HomeSepe/Personas/encontrar-trabajo/empleo-europa/tu-primer-empleo-eures.html>

Para más información contacta con el/la Consejero/a EURES de tu provincia:

<https://www.sepe.es/HomeSepe/Personas/encontrar-trabajo/empleo-europa/consejeros.html>