

Internal/External Competition

Head Chef (Permanent & Full Time)

Applications are invited for the above post from suitably qualified persons.

Purpose of the Position:

The successful applicant will have overall responsibility for the kitchen's daily operations and for the effective management of relevant activities of the catering department achieving the highest standard of food hygiene, food preparation and food quality, ensuring best practice always operates in the catering department. The proper performance of these duties will require a high degree of liaison and communication with the catering & assistant managers and staff throughout the catering department in the course of normal duties and responsibilities.

REQUIREMENTS:

The ideal candidate would possess the following qualifications & experience on the latest date for receiving completed application forms:

- Have at least five years satisfactory experience working in a kitchen at supervisory/senior level where duties combined food preparation, cooking, menu planning and stock control, food service
- Have obtained the London City & Guilds Examination no. 706/1 & no.706/2 /NCCB or equivalent
- A course in Implementing Hazard Analysis (HACCP) of a duration not less than 21 hours
- Health & Safety Course
- A Supervisory Management Course
- Food Cost Control course
- Outstanding cooking skills and real creativity when it comes to food showing a deep understanding of ingredients and fresh produce and an ability to create menus which are innovative
- The capacity to work under pressure.
- Excellent leadership and management skills and the ability to work within and lead a team,
- A good communicator
- The ability to delegate tasks.
- Good computer skills

The appointment is full-time, permanent and in a pensionable capacity. Remuneration is in accordance with the Executive Chef Salary scale approved by the Department of Health.

Applicants for the above post should submit a letter of application and curriculum vitae not later than **12:00 noon on Tuesday 24th November 2020** to Paul Margey, Human Resource Department or email paul.margey@nrh.ie A job description for the above post is available on request from Paul Margey or at www.nrh.ie/careers For informal enquiries, please contact Mr. Liam Whitty, Catering Manager by email liam.whitty@nrh.ie

We are an Equal Opportunities Employer and support a smoke-free workplace policy.