

JOB TITLE: Chefs of all Grades – Galgorm Collection

Galgorm Collection comprises numerous award-winning properties which already warmly welcome thousands of local and international guests every day. The award-winning Galgorm Spa & Golf Resort hosts the 3AA Rosette River Room Restaurant, The Conservatory, Gillies Bar & Grill Restaurant, Castle Kitchen + Bar and Fratelli's. In Belfast, it also operates restaurants Fratelli's Belfast on Great Victoria Street and Café Parisien, offering a French brasserie-style menu in the iconic Robinson & Cleaver building overlooking City Hall on Donegall Square. The latest venture, The Rabbit Hotel in Templepatrick, is another fantastic addition to the collection.

We always desire passionate and committed Chefs to join our dedicated kitchen teams within Galgorm Collection. We can offer an amazing opportunity for individuals looking to take the next step in their careers and build upon their existing experience.

Although this can be a very busy and demanding role, it will provide unrivalled exposure in a fast paced environment and will undoubtedly offer long-term development opportunities for the successful person.

If you are interested in joining our team! Please submit your CV to HR@galgorm.com

Why work for us? We offer:

- Great opportunity to enhance your career with prestigious 4-star Resort
- Upon passing a 6-month probation, you will be invited to enjoy an overnight stay in one of our luxurious bedrooms as well as friends and family rates on accommodation
- Discounts on many services offered by our Spa & Golf Resort
- Training and development opportunities
- In house and external training
- Attractive pay scale on offer

The Position includes;

The main responsibilities for this position include:

- The preparation of fresh produce and cooking various other dishes in a busy kitchen environment
- Working within a team to manage food standards and quality across all stages of food preparation and production ensuring high standards are consistently met
- Working within and maintaining all associated Health, Fire, Safety and Hygiene guidelines and procedures while working.
- Working with the team in creating and developing menus
- Ensure that minimum wastage and implementing new ideas for reducing wastage
- Ensuring food service is delivered on time

The Person:

The successful applicant must:

- Have a passion for food.

- Have at least 1 years' experience working within a kitchen. Preference may be given to those with more experience and / or those who have worked within a busy kitchen/restaurant environment.
- Have a flexible approach to working shifts and must be available to work early morning/evening time and/or weekends.
- Must be able to use their initiative and previous experience to ensure the smooth running of the kitchen.
- Hold basic Food Hygiene Qualification or above
- Enjoy working as part of a team, be able to multi-task and work under pressure
- Have the ability to communicate well with other team members.
- Be an enthusiastic and positive team player, with a keen eye for detail
- Have a hard working attitude and prepared for a challenge
- Must have a good, pleasant manner and be well presented.

Galgorm Spa & Golf Resort are an Equal Opportunities Employer

Please be aware that by applying for this post you are consenting to Galgorm Spa & Golf Resort processing the information you have provided for the purposes of recruitment and selection for this role. Further details are available in our Job Applicants Privacy Policy available on request from the HR department.

We reserve the right to enhance the criteria to aid shortlisting. In the event that we receive large numbers of applications only those that are shortlisted will be contacted.

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