



Job Title: 3 AA Rosette River Room Chef

Job Reference: RRCHEF 08/20

The closing date to submit your CV is Friday 11th September 2020

The River Room embodies the ethos of Galgorm in its menu and dishes offering a unique and memorable dining experience. It is one of four restaurants in Northern Ireland to be awarded 3 AA Rosettes for culinary excellence. Head Chef Chris Rees creates dishes that are true to the ingredients, showcasing local artisan producers with menus that change daily.

The menus are packed with seasonal ingredients sourced from carefully selected local suppliers and the Resorts very own kitchen garden, all imaginatively served to complement an extensive wine list.

We are seeking to recruit a chef to join our team within our 3 AA Rosette River Room Restaurant. This is an amazing opportunity for a chef who wishes to be challenged and progress in their career!

The Person:

The successful applicant must:

- Have a passion for food
- Have at least 2-3 years' experience working within a busy kitchen environment
- Have experience in cooking fine dining (essential).
- Hold basic Food Hygiene Qualification or above.
- Be able to use your initiative and sound previous experience to ensure the smooth running of the kitchen.
- Be an enthusiastic and positive team player, with a keen eye for detail.
- Enjoy working as part of a team, be able to multi-task and work under pressure.
- Have a flexible approach to working shift patterns and be available to work days/evenings and weekends.
- Have a hard working attitude and be prepared for a challenge
- Must have a good, pleasant manner and be well presented.

The Position:

The main responsibilities for this position include:

- The preparation of local fresh produce and cooking of various dishes to a very high standard

- Manage food standards and quality across all stages of food preparation and production ensuring high standards are consistently met
- Working alongside the Head Chef and team to create and develop menus
- Ensuring food service is delivered on time
- Ensuring minimum wastage and implementing new ideas for reducing wastage
- Working within and maintaining all associated Health, Safety and Hygiene guidelines/procedures while working

Why work for us? We offer:

- A 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

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

Galgorm Spa & Golf Resort is 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 our HR department.

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To apply, please email your CV to HR@galgorm.com