

Hotel and C&E Chef

Full Time (40 Hours)

Salary commensurate with experience

The Hilton Garden Inn Emirates Old Trafford is an award-winning four-star hotel at the home of Lancashire Cricket. Offering modern accommodation for business and leisure travelers, the hotel has 150 bedrooms, including 80 pitch-facing rooms with balconies, a residents' gym, restaurant, business centre and an on-site Caffè Nero.

Emirates Old Trafford offers the unique combination of an award-winning and multi-purpose venue, with a Club that is iconic for sport both locally and globally. The multi-million-pound redevelopment has further cemented the Club's positioning as a leading venue in Greater Manchester.

The Role

To ensure quality food operations within the Hilton Garden Inn Hotel and Conference & Events.

To meet budgeted targets through the control and minimization of costs and waste

To implement and maintain the highest level of Food Safety, Health & Safety and Hygiene within the kitchen operations.

To ensure all hotel and conference & event kitchen procedures are followed correctly to the highest standard.

- Breakfast
- Room Service
- Lunch (when served)
- Dinner
- All conference & events
- Hospitality Boxes (when in operation)
- Members Servery and other Members Areas

Take full responsibility in any area/kitchen when directed by Line Management

Ensure all daily, weekly, and monthly cleaning schedules are completed correctly and efficiently

Carry out quality control on all aspects of the food preparation and operation

Ensure deliveries are handled correctly

Ensure department has correct levels of stock, staffing and equipment to enable smooth functioning at all times and report to line manager if there are any issues

Experience/Skills Required

Minimum of 3 years' experience in a Chef position within the hospitality industry. Preferably in a 3 or 4 star hotel environment and with restaurant experience.

IT Requirements:

Basic computer skills - Microsoft Office including outlook, word and excel

Knowledge of Hilton systems preferred

General Requirements:

Excellent organisational, time management and leadership skills

Excellent English written and verbal communication skills

Well presented with a professional manner

Must be flexible to work across a 7 day a week operation, both early and late shifts

Work well under pressure and maintain excellent multitasking abilities

Must have a recognised Intermediate or Advanced Level Food Hygiene Certificate

Must have a recognised post-secondary/high school education in Culinary Operations or similar at a Diploma or degree level

We offer a competitive wage, with fantastic benefits which include Pension, Health Insurance, Health Cash Plan, Uniform, discounted hotel and F&B rates across Hilton and also onsite car parking.