



TITANIC HOTEL
BELFAST

JOB DESCRIPTION

TITLE:	Breakfast Chef
DEPARTMENT:	Kitchen
RESPONSIBLE TO:	Head Chef and Assistant Executive Chef

Job Purpose

To ensure the smooth and efficient running of the Section for which you are responsible. To prepare and present staff food in an efficient and cost-effective manner, attempting to gain positive feedback from your colleagues in terms of choice, presentation and supply. To implement and maintain a high standard of hygiene. To produce food to the required standard – following all published specifications and standards.

Key/Main areas of Responsibilities

- To be responsible for the mis-en-place for the Breakfast Section.
- To be responsible for the breakfast production and service.
- To assist the Head Chef and Assistant Executive Head chef with ordering requirements.
- To train, when necessary, Commis Chefs in the breakfast service.
- To discuss with the Head Chef and Assistant Executive Head Chef matters relating to the preparation and service of foods.
- To maintain a high standard of Kitchen cleanliness and hygiene practice.
- To develop and maintain positive and productive working relationships with the rest of the team and other colleagues.
- To report equipment faults and defects.
- To develop and maintain good working relationships with all departments in the hotel.
- To attend all relevant training as and when required.
- Familiarise yourself with our Core Values TITANIC which link to the desired behaviours that we expect all our employees to display
- To show willingness to take on additional responsibilities when necessary.
- To have a thorough knowledge of and adherence to the law with regard to the following company regulations:
 - Fire regulations and procedures



TITANIC HOTEL
BELFAST

- Health and safety regulations
- First aid procedures
- Food Hygiene regulations
- To be attired correctly at all times and to maintain a high standard of personal hygiene and cleanliness.
- To undertake special duties or work outside the normal daily/weekly routine but within the overall scope of the position at the request of the Head Chef/Deputy General Manager/General Manager.