

Hotelplan UK is a well-established and profitable family of travel and tour operating businesses with a strong tradition of excellence, quality and service. Each of our companies is incredibly passionate about its holidays, and our staff both in the UK and overseas are focussed to ensuring that we meet, indeed exceed, the expectations of our customers.

Our vision is 'creating amazing holiday experiences to be proud of'.

Your job will be: Commis Chef

Your Manager will be: Head Chef

What you will be doing

- Assisting the Head Chef with all aspects of the kitchen operation, ensuring that the standards and quality of catering
- Ensuring that safety and cleanliness standards are maintained
- Ensuring the kitchen complies with local legislation at all times
- Assisting with the preparation of meals in accordance with the company's set menu following the guidelines and policies regarding food service and preparation
- Helping to provide the necessary menu plan for guests with allergies & dietary requirements
- Working as a team during each shift to ensure excellent work practices and efficiencies
- Adhering to Health & Safety incl. COSHH legislation and Food Hygiene best practices
- Mentoring other kitchen staff, helping to develop professionally and personally
- Encouraging a good team and working environment
- Assisting with washing up after each food service ensuring all crockery, cutlery & equipment are cleaned and stored
- Ensuring all kitchen entrances, fire exits are clear of rubbish and pathways are regularly cleared of snow/ice
- Assisting with catering deliveries when required and cross-checking orders and quality reject any sub-standard items
- Attending the weekly staff meeting to ensure you are fully briefed on the following week's arrivals and any other important information
- Assisting with the cleaning, preparation and closedown at the end of the season
- Assisting the Head Chef with any additional duties e.g. paperwork or administration.
- Helping to ensure that guest expectations are exceeded

What type of person are we looking for

- Previous experience working within catering industry
- NVQ L1 in Hospitality/Catering/Food Service or above (essential)
- Customer service experience
- Enthusiastic, lively, sociable, friendly and a team player
- Previous seasonal experience (desirable)
- Flexible and adaptable approach to roles, responsibilities and working hours

What's important to us: Our Company Values

- Be Passionate in everything we do
- Work together as a United team
- Be innovative embracing and driving change
- Trusted, open and honest
- Stand out and be distinctive

Your job description is written to describe the general content of expected duties of the role. It is not exclusive or exhaustive and you may be required to undertake other duties that are reasonable and relevant to the scope of the role as the business requires. We aim to review job descriptions regularly to ensure they are an accurate representation of your role. A job specific task list will be discussed with you at training/once in resort.