



The Inishowen Gateway Hotel is currently recruiting a Head Chef

The successful candidate will be:

- Responsible for the running of the kitchen.
- Maintain purchasing, receiving, and food storage policies and procedures
- Ensure that the highest quality food is produced for the customers
- Ensure cleanliness of the kitchen is in line with Food Hygiene Regulations and all Health and
- Responsible for updating menus regularly in the Peninsula Restaurant and Lough View Bar, Weddings and Events
- Training and developing the kitchen team
- Directing the food preparation process, delegating tasks, and ensuring a smooth service
- Supervising, motivating, and working closely with other chefs of all levels
- Responsible for food inventory needs, stock and ordering
- Supervise and inspect all preparation and cooking equipment on a regular basis to ensure that they are kept clean, sanitary, and in perfect operating order

The Ideal Candidate should have:

- A minimum of 3 years' experience in a similar role
- Strong knowledge of HACCP principles
- The ability to produce food to a high standard and high quality
- Experience in Conference & Banqueting is essential
- Excellent People management and leadership skills
- Drive and ambition to lead a successful and high achieving team

To apply for this role please submit a CV with Cover letter to hr@inishowengateway.com before 5pm on the 30th August.