

JOB TITLE: Head Chef



About the job:

One of Northern Ireland's leading Bars, The Errigle Inn, is currently recruiting for the position of Head Chef to join the team.

Applicants must be able to demonstrate the following key skills:

- Can lead a strong kitchen team and lead by example
- Has the ability to produce excellent, high quality food whilst working in a high volume kitchen
- Previous experience dealing with suppliers and purchasing
- Excellent understanding of menu planning, seasonality and food gross profit margins.
- Excellent understanding of volume forecasting and rota management to achieve correct wage percentage.
- Excellent attention to detail
- To keep all kitchen/food production/food storage areas clean, ensuring all staff follow safe catering practices and record all relevant information
- Is up to date with current industry trends
- A real team leader who encourages learning and development of the kitchen team
- Excellent communication and organisational skills

Preferably previous experience as a Head Chef with a background in public houses and restaurants.

An excellent remuneration package with additional benefits awaits the successful candidate.

Job Type: Full-time, Permanent
Schedule: Holidays, Weekend availability
Work Location: In person

About the Company: Please visit www.errigle.com/about

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All queries can be directed to by:
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