

Crowne Plaza Hotel Manchester Airport (4 star)

Commis Chef

Full Time (with potential for overtime)

SHIFT WORK including weekends/bank holidays

Do you have a genuine interest in cooking?

Would you like to train to be a great cook?

Would you like to work in environment that's busy and buzzy?

Do you pride yourself on delivering work to a high standard?

Do you enjoy working as part of a team who thrive on delivering the BEST customer experience?

Are you fully flexible to work shift patterns?

If you've answered YES to the above, then read on...

We are recruiting for the Crowne Plaza at Manchester Airport, a beautiful 4 star hotel that prides itself on delivering a WOW experience for its customers.

Being literally on the airport means this hotel is busy with guests coming and going on a daily basis.

The hotel prides itself on its dining experience – offering its guests a choice of restaurants and room service. Sampans – which is the hotels oriental restaurant has been voted as one of the best Oriental dining experiences in Manchester.

As a Commis Chef, you're on the first rung of the ladder to becoming a great Chef. In the kitchen, you'll mostly be doing food preparation work and basic cooking under the supervision of the Chef de Partie or the Section Chef, rotating through sections such as sauce, vegetables, fish, butchery (the hotel does its own butchery which is quite unusual and so great opportunity to learn this skill) roughly every 3-6 months. Eventually you will have undergone all the necessary training (and will indeed gain some qualifications) to qualify into Section Chef, or Chef de Partie position and one day – possibly even Head Chef!

To be great at this job you need the following attributes:

- ✓ High energy levels – this is a physical job and you'll be on your feet for most parts of your shift

- ✓ A genuine enthusiasm for working with food and developing within the catering environment
- ✓ A positive mental attitude with a friends disposition with the ability to get along with team members
- ✓ Hard-working and fully committed – reliable, trustworthy and honest
- ✓ Good fun to work with
- ✓ Thrive on working under pressure and saying “Yes Chef!”
- ✓ You take pride in the work you do and the food you present
- ✓ A strong willingness to learn and able to take and work effectively under instruction/supervision
- ✓ Full flexibility to work shift patterns that will most definitely include early morning starts, some late finishes and weekend/bank holiday cover

Hours: 39 per week

Shift Patterns: Working in hospitality requires a high level of flexibility. The hotel is open 24 hours a day, 365 days a year. This means that shift patterns will vary and may include some early mornings, or late finishes and will most definitely include some weekends and bank holidays.

Manchester Airport is easy to get to from Wythenshawe (or anywhere on the Tram network now).

For candidates who live in Wythenshawe, the hotel does offer a discounted taxi service if you finish work late one evening and need to get a taxi home.

Hourly Rate:

Under 25yrs = £7.05 per hour

Over 25yrs = £7.50 per hour

The hospitality industry offers a FANTASTIC opportunity for anyone to build a firm career path. You will often meet a Manager in a hotel who didn't leave school with great qualifications, who never went to University but instead worked his or her way up the ladder. GREAT personalities go a long way in this industry. If you feel you have something to offer and you'd like to work an environment that encourages people to develop beyond what they ever thought they'd be capable of – then apply and get your foot in the door!

What's guaranteed is that you'll meet lots of new people, make new friends and will really feel part of the Crowne Plaza family.

CLOSING DATE: 18th August 2017