

THE KILLARNEY PARK

Job Description: Demi Chef

Position: Demi Chef

Department: Kitchen

Reports to: Head Chef / Sous Chef

Overview:

The Demi Chef at The Killarney Park Hotel plays an integral role in ensuring the kitchen operates efficiently and maintains the highest standards of food quality. You will assist in the preparation and presentation of meals, helping to create exceptional dining experiences for guests. This role provides an excellent opportunity to further develop culinary skills and grow in a supportive, dynamic environment.

Key Responsibilities:

- Assist the Head Chef and Sous Chef in the preparation and cooking of meals according to the menu specifications, ensuring consistency and high-quality food at all times.
- Work across various sections of the kitchen, including but not limited to starters, mains, desserts, and sauces.
- Ensure the cleanliness, organization, and safety of the kitchen and workstations, maintaining a high standard of hygiene and food safety.
- Follow all recipes and presentation standards as directed by senior chefs.
- Help with the preparation and portioning of ingredients and dishes in accordance with hotel standards.
- Assist in managing stock, checking inventory levels, and ensuring that ingredients are ordered and rotated efficiently.
- Ensure all food is stored and handled correctly, following HACCP (Hazard Analysis Critical Control Points) guidelines.
- Work collaboratively with the kitchen team, supporting colleagues and helping to maintain a positive and productive working environment.
- Assist in the training and mentoring of junior kitchen staff, sharing knowledge and supporting their development.
- Participate in daily briefings with the team and assist with any special requests or adjustments required for dietary preferences and allergens.
- Ensure dishes are prepared and served on time and to the required standard, maintaining consistency in quality and presentation.
- Report any equipment faults or safety issues to the appropriate department.
- Contribute to creating new menu items, ensuring creativity and seasonality in the food offerings.

Working Hours:

As per the schedule provided, which may include evenings, weekends, and public holidays.

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Working Conditions:

This position involves working in a fast-paced kitchen environment with standing, bending, and lifting tasks. You will be working with hot surfaces, sharp tools, and kitchen equipment. The Killarney Park Hotel offers a supportive environment with competitive compensation and opportunities for career growth.

About The Killarney Park Hotel:

The Killarney Park Hotel is renowned for its luxury service and exceptional guest experiences. As a Demi Chef, you will be part of a talented culinary team dedicated to delivering memorable dining experiences for guests. You will have the opportunity to work in an inspiring environment and develop your culinary skills in a renowned 5-star hotel.

