



## Executive Head Chef

Closing Date: 30/07/2021

### Description:

We are always looking for hospitality professionals to join our family and bring new ideas to how we can provide the best possible experience. Professionals who understand and believe in our values: having Integrity, being Ambitious, and always being Quality-Driven. We are looking for talented individuals who want to work alongside likeminded passionate people in a rewarding, fulfilling, and fun environment. We know that your unique talents and ambitions not only can exceed our guests' exacting standards, but also propel your own career potential in a company that recognises and rewards.

We are currently recruiting for an Executive Head Chef for our 5 Star Edwardian Manchester, A Radisson Collection Hotel and Awarding-Winning Peter Street Kitchen Restaurant.

### Responsibilities:

An Amazing opportunity to join our 5 Star Edwardian Manchester, A Radisson Collection Hotel and Award-Winning Peter Street Kitchen Restaurant as Executive Head Chef. Direct the brigade to ensure a high level of food is executed across all the outlets. Ensure guest expectations are exceeded and seeks opportunities to improve the guest experience by seeking feedback and evaluating service levels. Implementing and developing food strategies to improve where necessary.

Current in-depth knowledge of current Food and Beverage trends within 5 Star hotels or high-end restaurants within a multi-million-pound turnover environment at a similar level. Capable of demonstrating outstanding leadership, coaching and change management with a strategic approach. Ability to manage and achieve budgetary goals by analysing historical data, forecasts and revenues. Has the ability to demonstrate personal ownership of tasks and will ensure completion to achieve the required results. Proven track record of achieving outstanding levels of personal and departmental targets in order to meet and exceed expectations whilst delivering outstanding service.

### Benefits:

About your Benefits:

- Career development opportunities in a wide range of training programmes.
- 28 days' holiday per annum including Bank Holidays.
- Complimentary hot meals, salad bar and beverages provided daily.
- Uniforms provided as per the role requirement.
- Preferential accommodation rates for all Edwardian Hotels for hosts, friends and family.
- Discounts on food and beverage in all Edwardian restaurants, bars and spas

### Details:

Rate of Pay: Competitive  
Working Hours: TBC  
Contract Type: Full Time, Permanent

If you're interested in this role, please contact:

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