

Neylons

Facility Management

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NEYLONS



Neylons are delighted to be recruiting for a Chef/Cook

The Company

Neylons is a Facility Management Company providing services all over Ireland. We are growing company that prides itself on training and development available to all staff. We offer flexibility, career progression and competitive start rate.

Chef Job Description

- To assume full responsibility for the production of food and to constantly introduce new and innovative menu options
- Ensure that all daily menus are balanced and meet our customer requirements of producing high quality food
- To ensure all client requirements are met.
- To achieve budgeted gross margin through consistent costings and menu planning
- To manage labour productivity and food cost to ensure that budget targets are achieved
- To ensure the highest standards of Health and Safety and HACCP are maintained in the catering facility
- To manage and develop the kitchen team
- To continually react to customer trends & requests
- **Candidates must possess:**
- Previous experience in a similar food service environment
- Qualification (HACCP/Culinary Arts/Professional Cookery)
- Min 2 years' experience in a similar role
- Flexibility and the ability to innovate
- Strong organisational and problem solving abilities
- Knowledge of HACCP and ability to implement a HACCP Plan
- Customer focused and keen to interact with customers on a daily basis.

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- Food costing knowledge
- Ability to teach, mentor and inspire staff
- Ability to maintain standards, quality and innovation on a daily basis
- Basic Computer skills
- Passion and hunger for food and ingredients