

Job Title: Regional Bank Chef
Reporting to: Regional Bank Lead



About the Role

As a Regional Bank Chef, you will play a vital role in ensuring continuity, quality and consistency of catering provision across our Homes. You will provide flexible, hands-on support to cover vacancies, absence and periods of increased demand, stepping in to maintain safe, high-quality food services for our residents.

Working closely with the Regional Bank Lead, you will be deployed where support is most needed. Alongside this, you will collaborate with the Regional Chef, who leads on menu development, service improvements and cost efficiencies, helping to embed best practice in each Home you support.

This is a varied and rewarding role, ideal for someone who thrives in different environments, enjoys building relationships quickly, and takes pride in delivering high standards of food and service.

OUR HOMES PROVIDE AN ENVIRONMENT WHERE INDIVIDUALITY IS EMPHASISED AND THE PRIVACY AND DIGNITY OF ALL OUR RESIDENTS IS RECOGNISED

Duties and Responsibilities

Operational Support

- Provide chef cover across Healthcare Ireland Homes in line with direction from the Regional Bank Lead
- Step into kitchens at short notice to ensure uninterrupted meal provision
- Deliver safe, nutritious and appetising meals in line with residents' needs and preferences
- Maintain high standards of food hygiene, cleanliness and kitchen organisation at all times
- Ensure compliance with all food safety regulations and internal policies

Quality and Consistency

- Deliver meals in line with Healthcare Ireland standards, ensuring consistency across Homes
- Adapt quickly to different kitchen setups, teams and resident needs
- Support Homes to maintain positive dining experiences for residents

Collaboration with Regional Chef

- Assist in embedding best practice in food preparation, presentation and service
- Provide feedback on operational challenges and opportunities for improvement
- Support initiatives focused on cost control, waste reduction and efficiency

Team Support

- Work positively with kitchen and care teams to ensure smooth daily operations
- Provide guidance and support to kitchen staff where required
- Promote a culture of teamwork, respect and shared responsibility

Flexibility and Responsiveness

- Be flexible and responsive to changing needs across the region
- Travel between Homes as required
- Support both planned cover and urgent short-notice requests

About you

- Right to Work in the UK
- Driving licence and access to a vehicle

- A minimum of 2 years' experience as Chef or a similar role in a healthcare setting.
- Qualified to NVQ Level 3 Diploma in Management/ NVQ Level 3 Diploma in Professional Cookery.
- Hold an advanced Food Safety certificate.
- Have excellent interpersonal and communication skills.
- The ability to manage a small team, ensuring the kitchen provision operates in line with company expectations, the necessary standards and regulations, whilst providing an exceptional service to our residents.
- Capable of planning nutritious meals, taking into account specific dietary requirements as well as have an understanding of IDDSI modified foods.
- Have knowledge of HACCP, COSHH and Health and Safety, updating this knowledge regularly.
- Experience in a care home is desirable but not essential.

Additional information

- AccessNI - you will need to complete an Access NI disclosure. Access NI is a branch of the Department of Justice. Its role is to process applications from members of the public who require a criminal record check for employment purposes. Healthcare Ireland require 3 forms of ID to process this check.