

CREERAR

— H O T E L S —

HOTELS WITH HEART & SOUL

The Craiglynn Hotel, Grantown-on-Spey

The Craiglynn Hotel is an authentic Victorian built hotel situated in the picturesque village of Grantown-on-Spey in the heart of the Cairngorms National Park – just a few miles away from the Speyside malt whisky trail. The hotel is welcoming and cosy with open log fires, comfy tweed furnishings and a stylish restaurant whose menu features locally sourced venison, fresh seafood and Highland beef. The Cromdale bar hosts fantastic traditional music and is stocked with over 40 Scottish single malts.

Head Chef

A rare opportunity has arisen for a highly motivated and dynamic Head Chef to join our team and take control of all aspects of kitchen operation. The ideal candidate will take pride in all areas of the role from food preparation to developing new dishes and menus and leading the kitchen brigade in producing consistent high quality, fresh and local produce to a high standard. The successful candidate will be able to demonstrate previous experience in kitchen management and overseeing quality food production.

Candidate Attributes:

- A proven track record in leadership and motivation – Including all areas of staff management
- Able to work under pressure, while maintaining excellent internal customer service skills
- A true passion and flair for food preparation, presentation and menu content
- Ambitious with a can-do attitude
- A hardworking and flexible nature with a positive attitude towards work
- Demonstrate an understanding and passion for local, fresh produce
- Excellent leadership skills with a high level of organisational ability

Must have experience in delivering to both the travel trade industry and the leisure industry simultaneously.

Candidate Responsibilities:

- Management of daily kitchen operations
- Responsible for team training, development and motivation
- Work towards kitchen profit targets, monitoring portion and waste margins
- New menu and dish creation and development
- Maintain a detailed knowledge of the full menu in order to explain dish descriptions
- Working to the highest standards of food hygiene and following rules of health and safety
- Ensure cleaning schedule is adhered to and delegated as appropriate
- Carry out stock ordering, and taking

Relevant Qualifications:

- Minimum Level 2 Food Hygiene Certificate
- SVQ2 Catering Certificate or equivalent
- Working knowledge of H.A.C.C.P and C.O.S.H

In return we offer:

- Live in option available
- Entry to our employee Fair Fund
- Part of a tight knit team
- Preferential staff rates across the Crerar Hotels Group

Competitive rate of pay, dependent upon experience and expertise.

Crerar Hotels values: Crerar Hotel Group is one of Scotland's leading privately owned hotel companies. Crerar Hotels work hard on talent development and always look to progress individuals through internal promotion. This role represents a fantastic opportunity for a dynamic individual to join a dynamic company.

By joining the Crerar Hotels team, you will also automatically be eligible to receive our Fair Fund. Our Fair Fund has been created to reward staff and encourage personal development. Each time a guest or customer decides to pay an optional service charge for great customer service, all staff members will benefit on an equal basis.

If this sounds like your dream job, we would love to hear from you!

Please send your CV and covering letter outlining your experience and skills to Samantha Rhodes, General Manager of The Craiglynn Hotel, c/o Michelle Robertson at micheller@crerarhotels.com.

Thank you for your interest in Crerar Hotels. Should we wish to progress with your application, we will aim to respond within 14 days. If you do not hear from us, thank you in advance for the opportunity to consider your application. **No agencies at this stage please.**