

CREERAR

— H O T E L S —

HOTELS WITH HEART & SOUL

Scotland's Hotel & Leisure Club, Pitlochry

Scotland's Hotel & Leisure Club benefits from elevated views of Pitlochry and alpine-like countryside and is quietly tucked away from the bustle of the town's main road. The hotel has 72 guestrooms, a leisure club with two treatment rooms, Faskally Restaurant and MACNABS Bar & Grill.

We employ individuals who apply the same amount of care and passion to their jobs as they do their hobbies - people who put our guests at the heart of everything they do. We're looking for someone like this to join our friendly and professional team.

Sous Chef

A rare opportunity has arisen for a highly motivated and dynamic Sous Chef or senior Chef de partie to join our team, assisting in the control of all aspects of kitchen operation. The hotel is currently undergoing a complete change of concept for the F&B department, creating a fantastic opportunity for an up and coming chef to make their mark. The successful candidate will be supported by the Head Chef in delivering the vision of producing the best offerings in the area; through breakfast, lunch, dinner and room service.

We are seeking a candidate with experience and knowledge working with Scottish cuisine, ideally at a Rosette standard in a high end hotel or restaurant setting. In addition to cooking ability, the Sous Chef will be responsible for all back office kitchen functions including HACCP, systems development and implementation. This will be a highly challenging, but very rewarding position for the right candidate.

Candidate Attributes:

- Experience working in a Rosette standard kitchen
- Highly motivated and ambitious, with a can-do attitude
- Ability to work towards kitchen profit targets
- Able to work under pressure, while maintaining excellent internal customer service skills
- A true passion and flair for food preparation, presentation and menu content
- A high level of organisational ability
- Demonstrate an understanding and passion for local, fresh produce

Candidate Responsibilities:

- Management of daily back office kitchen operations
- Assist in control of all aspects of the kitchen operation
- Work towards kitchen profit targets
- Dealing with suppliers as well as general kitchen paperwork
- Responsible for breakfast, lunch, dinner and room service operations

The ideal candidate will be qualified to Intermediate Food Hygiene level (REHIS or similar); understanding of HACCAP would also be an advantage, as would City and Guilds 706/1 and 706/2 or equivalent.

In return we offer:

- Long term career opportunities
- 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 Andrew Walker, General Manager of Scotland's Hotel & Leisure Club, 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.**