

CREERAR

— H O T E L S —

HOTELS WITH HEART & SOUL

The Glencoe Inn & Gathering, West Highlands

Located next to the four star AA rated The Glencoe Inn, The Glencoe Gathering sits nestled in the mountains of Glencoe, right next to the inn. Travelers can pop into our retro fish and chip bar for some traditional battered haddock and chips and soak in the scenery of this beautiful region of Scotland. The Glencoe Gathering has everything you would expect from your local pub but with a touch of something special... enjoy live music from singers and musicians, play a game of pool, have a dram or two at the bar or stick a tune on the jukebox and kick back with a plate of great food. The Glencoe Gathering is a haven in the Scottish Highlands to relax in a warm and friendly setting. Menus change seasonally so only the best Scottish and British produce is used to make sure the dishes really hit the spot

Seasonal Chef de Partie (April to September 2017)

A rare opportunity has arisen for the right candidate to join our kitchen brigade on a seasonal basis as a Chef de Partie, where you will be cooking, preparing and presenting our dishes to the high standard that our guests have come to expect. The successful applicant will take pride in all aspects of the role from food preparation to the cooking and presentation of dishes. As Chef de Partie, you will receive training in the preparation of a wide range of dishes, allowing you to develop your culinary skills within this high quality environment.

Candidate Attributes:

- Previous experience as a Chef de Partie or a Senior Commis Chef looking to move to the next level in their career
- Experience of high volume catering, with the ability to quickly deliver quality dishes consistently
- Comfortable working in an open kitchen, in view of customers
- Exceptional attention to detail and organisation skills
- Highly motivated, hardworking and able to work in a high pressure environment
- Passion and flair for food preparation, presentation and for local/seasonal menu content
- Can-do attitude with the ability to work as part of a small team as well as on your own initiative
- Fully presentable and takes pride in appearance

Candidate Responsibilities:

- Food preparation and understanding of current food and hygiene legislation
- Preparing, cooking and presenting menu items
- Monitor portion control and wastage
- Maintaining and developing our standards

- Ability to work independently and as part of the team
- Must be able to work flexible hours including early, late and split shifts

Relevant Qualifications: Food hygiene certificate, understanding of HACCAP, a first-aid certificate would be an advantage

In return we offer:

- Part of a motivated and tight knit team
- Entry in our employee Fair Fund
- Accommodation can be provided
- Discounted rates across the Crerar Hotel Group

Competitive Salary: Negotiable dependant on experience

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'll 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 cover letter outlining your experience suitability for the role for the attention of General Manager Peter Gibson, care of 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.**