

Isle of Mull Hotel & Spa

The Crerar Isle of Mull Hotel and Spa is situated on Craignure Bay on the beautiful Isle of Mull. With 82 bedrooms and a spa and leisure area, the hotel is the largest on the island and caters for individuals, groups and tours. Priding itself on mainly Scottish Produce and with a wealth of local produce we provide a wide menu catering for all tastes. Busy during the main season the hotel is open all year.

Commis Chef / Junior Chef de partie

A rare opportunity has arisen for the right candidate to join our kitchen brigade as a Commis Chef or 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 part of this role 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 Commis Chef or similar kitchen role and looking to move to the next level in their career
- Able to follow instructions, standards and procedures
- Excellent communication skills with a good standard of spoken and written English
- Highly motivated and hardworking with a can-do attitude
- Passion and flair for food preparation, presentation and for local/seasonal menu content
- Can-do attitude with the ability to work under pressure as part of a small team as well as on your own initiative
- Knowledge of health and safety regulations and food hygiene

Candidate Responsibilities:

- Food preparation and understanding of current food and hygiene legislation
- Preparing, cooking and presenting menu items
- Maintaining cleanliness of assigned areas including refrigerators and freezers
- Monitor portion control and wastage, ensuring proper storage to minimalise spoilage
- 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: Relevant industry recognised qualifications in food preparation and food hygiene.

In return we offer:

- Entry to our employee Fair Fund
- Part of a tight knit team
- Discounted rates across the Crerar Hotel Group

• Use of the hotel's leisure facilities

Competitive salary: Dependent upon experience.

Crerar Hotel's 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 and suitability for the role to ops.isleofmull@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.**