

# CREAR

— H O T E L S —

HOTELS WITH HEART & SOUL

## **Thainstone House, Inverurie**

### **Commis Chef**

#### ***“Quod Petis Hic Est”***

Thainstone House is a grand family home and hotel in Inverurie, near Aberdeen. The house dates back to the 18<sup>th</sup> century and has a rich history as both a grand private home and as a much loved Aberdeenshire landmark. Now lovingly restored, this elegant Aberdeen hotel welcomes its guests with traditional Scottish hospitality.

Thainstone House is home to the 2AA Rosette awarded The Green Lady restaurant, as well as the more informal, Stockman’s bar. Weddings and events also make up a part of our business, hosting functions from 18 to up to 400 guests.

#### **The Role:**

Thainstone House has a fantastic reputation as a destination hotel. The talented team of chefs work tirelessly to maintain the well-deserved 2AA Rosette level it currently holds. There is a strong emphasis on producing modern British cuisine using ingredients sourced as locally as possible and keeping with the changing seasons.

The large modern kitchen is well equipped to deal with conference and banqueting as well as a strong trade from both the restaurant and the more informal bar option for dining guests. We have a josper oven which is a combination of oven and grill, that gives the food a juicy and smokey touch.

This is a great opportunity for a chef to develop their skills and work as part of a passionate team to further develop the business. The average working week will be around 45 hours which spans 5 days over 7.

#### **Candidate Responsibilities:**

- Learn all sections of the kitchen from the designated section leader
- Working alongside the senior team to learn the trade along with developing your culinary skills and knowledge
- Provide a friendly, courteous and professional attitude at all times
- Introduction to legal compliance with Food Hygiene and Safety
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- Introduction to legal compliance with Food Hygiene and Safety
- Following recipes and maintaining the food costs set by Head Chef at all times
- To keep all work areas clean and tidy at all times
- Be smart and presentable at all times

**Candidate Qualifications:**

- Basic Hygiene certificate
- Minimum one year experience in a similar environment

**What We Can Offer You:**

- Salary negotiable dependant on experience
- Meals on duty
- Dining discounts
- Use of the leisure club
- Crerar Hotels FairFund

**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 [chef.thainstone@crerarhotels.com](mailto:chef.thainstone@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.**