

Isle of Mull Hotel & Spa, Isle of Mull – Chef de Partie

We are an 82 bedroomed hotel set overlooking Craignure Bay on the Isle of Mull. The largest hotel on the island, we have an excellent reputation for food. Scottish produce is key to Crerar Hotels philosophy, and we on the Isle of Mull also have the ability to use fresh local produce including fish, shellfish, venison, beef and pork.

Candidate Attributes:

- Self motivated and enthusiastic
- Able to follow instructions, standards and procedures
- Excellent communication skills and be a team player
- Good written and spoken English
- Able to work under pressure and quickly react to kitchen requirements during busy service
- Knowledge of health and safety food hygiene

Candidate Responsibilities:

- Preparing food on a daily basis for all menu requirements
- Maintaining cleanliness in all assigned areas including refrigerators and freezers
- Control costs by minimising spoilage, wastage and ensuring proper storage and exercising strict portion control
- Ensure freshness and suitability of produce before using correct stock rotation, labelling and storing on mise en place and ensure all stock are kept under optimum conditions, ensuring head chef is informed of order requirements, anticipated shortages, etc
- Ensure all dishes reach the hot plate correctly garnished, in the correct portion and size and presented on the correct serving dish in the correct manner
- Take care of the section you are allocated on a daily basis and keep this area clean and tidy
- Responding quickly to requests from senior chefs
- To assist with training and mentoring of junior chefs, commis chefs and kitchen porters
- To deputise in the absence of the senior CDP
- Compliance with all hygiene, health and safety and other regulations in connection with food preparation and service.
- Awareness of all kitchen equipment and to use in the prescribed manner.

Candidate Qualifications:

- Basic Food Hygiene Certificate essential
- Level 2 Food Hygiene preferred but not essential
- HAACAP knowledge

- Previous experience in a similar role, or senior commis chef ready for the next step

What We Can Offer You:

- Salary up to £19,000 depending on experience
- Uniform provided
- Entry in to employee Fair Fund
- Training
- Use of hotel leisure club
- Discount on accommodation at our sister hotels

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, Hilary Goldsmith, at 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.**