

CREAR

— H O T E L S —

HOTELS WITH HEART & SOUL

Thainstone House, Inverurie – Sous Chef

Thainstone House in Inverurie, near Aberdeen, dates back to the 18th 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 destination hotel welcomes guests with traditional Scottish hospitality and invites them to stay in one of its 48 stylish bedrooms. Thainstone House is home to the 2AA Rosette restaurant The Green Lady as well as the more informal Stockman's bar. Weddings and events are a key part of the business too, hosting functions from 18 to up to 400 guests. The kitchen is well equipped to provide dining options for all guests, and places a strong emphasis on modern British cuisine using locally sourced and seasonal ingredients, with quality Scottish beef and seafood prepared in a Jospo oven.

Candidate Attributes:

- Passionate about food, ingredients and presentation
- Ambitious and eager to learn and develop skills
- Hardworking (average working week around 45 hours)
- Thrives working in a fast-paced environment
- Reliable team player with a positive attitude

Candidate Responsibilities:

- Supporting the head chef to ensure smooth running of the kitchen
- Running day to day operations in the kitchen in the head chef's absence
- Working with the head chef to develop existing food offering and retain accolades
- Assist head chef in improving all aspects of the kitchen including training and team development

Candidate Qualifications & Experience:

- Intermediate Food Hygiene certificate
- Minimum one year's experience working in a 2 AA Rosette environment

What We Can Offer You:

- Salary negotiable depending on experience
- Live-in accommodation

- Entrance into the Fair Fund, giving colleagues an equal share of gratuities
- Pension scheme
- Meals on duty
- Staff uniform
- Discount at our sister hotels
- Use of leisure club

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!

Apply by email to the Head Chef, Peter McNab, at chef.thainstone@crerarhotels.com with your CV and covering letter.

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. Previous applicants need not apply. No agencies at this stage please.