

<b>Job Title:</b>	<b>Seasonal Chef (March – October)</b>
<b>Location:</b>	<b>MacDonald Hotel &amp; Cabins, Kinlochleven</b>
<b>Working Days:</b>	<b>Shift Basis, Full and Part Time Available</b>
<b>Working Times:</b>	<b>Shift Basis – some split shifts</b>
<b>Pay Rate:</b>	<b>Dependent on Experience</b>



### **Job Purpose**

Your main aim will be to carry out a range of food preparation and service activities including making bulk recipes as per company standard, preparing and cooking breakfasts, preparing and cooking meals for The Bothy Bar and Purple Stag Italian Restaurant. You will also maintain excellent standards of cleanliness and food hygiene.

### **Detailed Responsibilities:**

- To deliver consistently high levels of service to ensure complete satisfaction of both internal and external customers and guests.
- To ensure that the food is prepared and presented to the highest standards as requested by the Head Chef.
- To ensure that your designated section, equipment and utensils are always kept clean and tidy to the standards required by the hotel.
- To be fully conversant with all menus, in particular those which are the responsibility of your section and of their recipes and quantities.
- To advise the Head Chef of any irregularities in stock control.
- To assist the Head Chef in rotation of stocks and correct storage procedure ensuring the appropriate stock level.
- To report any defects in machinery and equipment immediately.
- To ensure that food product is not wasted and that standard recipes are adhered to at all times.

### **General Responsibilities:**

- To complete all Health & Safety and Job Skills training as required.
- To be aware of their responsibilities for Health & Safety on themselves and others.
- To use only approved cleaning materials and in accordance with manufacturers printed instructions and COSHH regulations. Chemicals should never be mixed with other chemicals and always at the correct dilution.

**To succeed in this role you will need:**

- To be flexible to the changing demands of the role
- To take pride in a job well done, committed to achieving high standards
- To be punctual, reliable and trustworthy
- The ability to manage time effectively
- Initiative and the ability to work without supervision, but as part of a team  
To be able to work varied shifts
- Good communication skills and the ability to follow instructions