



I N V E R K I P

H O T E L

CURRENT VACANCY

Sous Chef

About The Role

We are currently looking for a passionate and focused Chef to join and lead our friendly and professional kitchen team.

You should have the ability to run and organise a busy service kitchen setting the tone for a professional style of service that's guaranteed to ensure our guests enjoy their meal with us. We are looking for an ambitious leader with a strong team work ethic and a lead by doing attitude. We work as a harmonious FOH and BOH team and therefore strong communication and interpersonal skills are essential. A passion for training, planning and developing our offering must also be displayed. Experience of developing individuals and maintaining a dependable and confident team are essential.

We are looking for a candidate who can bring their skill and experience to this role to allow us to develop our offering.

About Our Business

At Inverkip Hotel we provide industry leading Scottish hospitality in Inverkip village. We offer Accommodation, Breakfast, Morning Coffee, Lunch, Dinner and Drinks. Our community is at the centre of everything we do. We are a business that villagers are proud to call 'their local' and those from afar travel specially to receive our hospitality.

We offer the perfect drink, delicious meal and a genuine warm welcome. Our suppliers and collaborators are Scotland's finest distillers, craftsmen, brewers, musicians and farmers. We are a social hub within our community.

We pride ourselves in being a team of hospitality professionals that are passionate about the food and drinks industry. With work/life balance, positivity, respect and commitment we inspire and support each other to become the best versions of ourselves and achieve our life goals.

Specific Job Accountabilities:

1. Fully competent in running the kitchen on a day-to-day basis
2. Creative input in menu development and daily specials
3. Execute our menu and specials to align with our standards on taste and presentation
4. Work with Head Chef to organise and understand the weekly events and bookings preparing for shifts ahead of time
5. Look after the welfare and balance of yourself and our entire team
6. Educate, nurture, continually train and motivate the team
7. Assist Head Chef with staff welfare, staff training, health and safety, environmental health and fire marshal responsibilities and accompanying paperwork
8. Manage all of our food suppliers and deliveries when Head Chef is off
9. Provide excellent guest service
10. Maintain the standard of GP's through awareness of food waste monitoring and supplier pricing

Salary Package

Salary based on experience (plus bonuses)

Benefits & Business Pledges

- A four day working week with a rotational structure
- Vast range of industry specific learning & development programmes
- Opportunities for promotion
- Continuous mentoring from experienced management team
- Pensions package
- Sponsored industry field trips
- Cycle to work scheme
- Full tips
- Staff discount
- Full annual holiday entitlement

How to Apply

To apply for this role please send a covering email and up-to-date CV to hello@inverkip.co.uk.
The closing date for this is March 31st 2020