



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, compliment and lead our friendly and professional kitchen team. We are recruiting for this role for the first time in 15 years.

We are looking for an ambitious, friendly and reliable individual who has a genuine passion for food and cooking to fill this exciting opportunity. 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. Working closely with our Head Chef to maintain our current service standard and industry regulation compliance is essential.

We are looking for a candidate who can bring their own skill, vision 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. 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. Do you have ambition to develop in your career? We would love to hear from you.

Specific Job Accountabilities:

1. Fully competent in running all kitchen sections
2. Creative input in menu development and daily specials
3. Execute our menu and specials to align with and exceed 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
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
- Opportunities for promotion
- Pensions package
- Sponsored industry field trips
- Cycle to work scheme
- Full tips
- Staff discount
- Full annual holiday entitlement
- Established Business and reputable employer

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 October 20th 2020.