



I N V E R K I P

HOTEL

CURRENT VACANCY

Junior Sous Chef

About The Role

In preparation for re-opening our successful and resilient business we are currently recruiting for an ambitious and experienced Junior Sous Chef to join, compliment and lead our friendly and professional kitchen team. We are growing our business and seek to attract and build an exceptional and adaptable team that will be able to journey with us into the next chapter. This is a great opportunity for development within our business and we therefore seek a candidate that can bring skill, vision and a modern day approach to the role.

We are looking for an ambitious, honest and reliable individual who has a genuine interest in food and drink, alongside exceptional skill for cooking and operating a professional kitchen. We work as a harmonious FOH and BOH team and therefore strong communication and interpersonal skills are essential. Having an appreciation for genuine classical principles and cooking with quality ingredients from local suppliers would be a perfect fit for our current operation.

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. Despite the difficulties within our industry over the past year we have been challenged to innovate, adapt and continue to provide an exceptional offering to our community and followers. Do you have ambition to develop in your career? We would love to hear from you.

Role Details

1. Proven experience working within a fast paced, high standard and quality driven kitchen at CDP level
2. Ambition to contribute and progress our current offering
3. Strong communication skills for liaising with other departments and head chef
4. Fully competent in running, overseeing and developing kitchen sections
5. Creative ambition to provide input in menu development and daily specials
6. Fulfilling Senior Sous Chef role in their absence
7. Senior member of the kitchen team and accountable for weekly operational management with Head Chef and Senior Sous
8. Educate, nurture, continually train and motivate junior team members
9. Assist with staff welfare, staff training, health and safety, environmental health and fire marshal responsibilities and accompanying paperwork
10. Provide excellent guest service
11. 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

- Rotational rota structure (Life balance is important to us)
- Opportunities for overtime on request
- Opportunities for promotion
- Pensions package
- Full tips
- Staff discount
- Full annual holiday entitlement
- Established Business and reputable employer with great staff retention
- Encouragement of industry training and personal development

How to Apply To apply for this role please send a covering email and up-to-date CV to hello@inverkip.co.uk. Interviews for this role commence w/b 22nd February 2021