



I N V E R K I P

HOTEL

CURRENT VACANCY

Senior Sous Chef

About The Role

Are you looking for a new challenge in a developing modern Scottish business? In preparation for re-opening our successful and resilient business we are currently recruiting for an ambitious and experienced Senior Sous 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 as we are growing our business and seek to attract and build an exceptional and adaptable team. This is a great opportunity for a new chapter of 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

We are located in the beautiful Scottish west coast village of Inverkip. We are 40 minutes by car or train from Glasgow and a short drive or train journey from Ayrshire. At Inverkip Hotel we provide industry leading Scottish hospitality. 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 pivot our business 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.

Please take the time to browse our social media for insight into Inverkip Hotel.

Role Requirements and Details

1. Proven experience working within a fast paced, high standard and quality driven kitchen at Sous Chef Level. Exposure to competition awards or industry accolades is greatly respected and encouraged.
2. Fully competent in operational service, across all sections in a busy environment with a team focussed outlook
3. Creative ambition to develop our food offering
4. Fulfilling Head Chef role in their absence
5. Work with Head Chef to organise and understand the weekly events and bookings preparing for shifts ahead of time
6. Look after the welfare and balance of yourself and our entire team
7. Educate, nurture, continually train and motivate the team
8. Assist Head Chef with staff welfare, staff training, health and safety, environmental health and fire marshal responsibilities and accompanying paperwork
9. Manage all of our suppliers, ordering, deliveries & food storage
10. Provide excellent guest service and positive colleague interaction and communication
11. Excel in maintaining an immaculate and professional kitchen operation

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

How to Apply

To apply for this role please send a covering email and up-to-date CV to hello@inverkip.co.uk.
The interviews for this role commence W/B February 22nd 2021