



# I N V E R K I P

H O T E L

## CURRENT VACANCY

### Executive Head Chef

#### About The Role

We are recruiting an Executive Head Chef to manage and develop all aspects of the current and future food operation at Inverkip Hotel Ltd. We seek an experienced and highly skilled individual who can bring ambition, creativity, strong management skills and excellent interpersonal skills. The role requires an adaptable and approachable personality with nurturing leadership qualities and the ability to support, motivate and inspire others.

A hardworking can do attitude with high standards across all aspects of their kitchen. This role is suited to a Chef with previous Head Chef or Executive Chef experience ideally from an industry leading British restaurant, and who has ambition to work hard and gain accolades within the hospitality industry. Our business ethos focusses around thoughtful family hospitality with a sense of place, therefore ambition to drive menus focused on local Scottish ingredients prepared simply but exceptionally is essential.

Due to the nature of this role any candidate should have the knowledge and understanding to manage both the administrative and service based aspects of a thriving food business.

#### 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, Drinks & Beer Garden. 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. We have great plans for 2022 and the years to follow and look forward to embarking on this journey with a great team around us.

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

## Role Requirements and Details

1. Exceptional cooking skill across all sections of a high quality and high volume kitchen
2. Ability to manage, plan and direct the food offerings of restaurant, pub, café, hotel guests and external events
3. Management and organisation of kitchen logistics and all legislation compliance
4. Recruit, train ,educate, nurture, & support kitchen brigade and kp team
5. Execute, develop and create all required menus and seasonal dishes in line with Inverkip Hotel development vision
6. Responsible for managing and accelerating the businesses performance in relation to GPs , labour costs, guest satisfaction, staff retention, team morale, food quality standards & kitchen administrative duties
7. Excel in setting the standards for an immaculate and professional kitchen operation
8. Perform your role as a respected, trusted and skilled leader across the entire business with a warm and approachable manner
9. Actionable ability to visualise and achieve growth goals alongside the Management Team

**Salary Package** Salary based on experience (plus bonuses)

## Benefits & Business Pledges

- Rotational rota structure (Life balance is important to us)
- Full training provided for any required courses or role related qualifications
- KPI based bonus scheme and role development plan
- Pensions package
- Full tips
- Staff discount
- Full annual holiday entitlement
- Established Business and reputable employer with accolades of 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](mailto:hello@inverkip.co.uk).  
The interviews for this role commence 20<sup>th</sup> June 2022