

Job Title: Seasonal Chef (March – October)
Location: MacDonald Hotel & Cabins,
Kinlochleven
Working Days: Shift Basis
Working Times: Shift Basis
Pay Rate: Dependent on Experience



Overall Responsibilities:

- To assist the Head Chef in the daily preparation of food
- To maintain excellent standards of hygiene at all times

Detailed Responsibilities:

- To deliver consistently high levels of service to ensure complete satisfaction of both internal and external customers and guests.
- To ensure that the food is prepared and presented to the highest standards as requested by the Head Chef.
- To ensure that your designated section, equipment and utensils are always kept clean and tidy to the standards required by the hotel.
- To be fully conversant with all menus, in particular those which are the responsibility of your section and of their recipes and quantities.
- To advise the Head Chef of any irregularities in stock control.
- To assist the Head Chef in rotation of stocks and correct storage procedure ensuring the appropriate stock level.
- To report any defects in machinery and equipment immediately.
- To ensure that food product is not wasted and that standard recipes are adhered to at all times.

General Responsibilities:

- To complete all Health & Safety and Job Skills training as required.
- To be aware of their responsibilities for Health & Safety on themselves and others.
- To use only approved cleaning materials and in accordance with manufacturers printed instructions and COSHH regulations. Chemicals should never be mixed with other chemicals and always at the correct dilution.

Person Specification:

- Be flexible to the changing demands of the role
- Take pride in a job well done, committed to achieving high standards
- Is punctual, reliable and trustworthy
- Ability to manage time effectively
- Initiative and the ability to work without supervision, but as part of a team
- Able to work varied shifts
- Good communication skills and the ability to follow instructions