

CRERAR

— H O T E L S —

Eight Acres Hotel & Leisure Club Head Chef

Located on the outskirts of the historic city of Elgin and within one and a half hours drive of Inverness, this refurbished AA 3 star hotel is now recruiting a Head Chef. This 52 bedroom hotel has 5 conferencing suites, bar and restaurant as well as a large leisure club.

The ideal candidate will be able to demonstrate experience in kitchen management and quality food production and inspire the team to consistently deliver excellent quality. You should also possess experience of working in a rosette standard kitchen, although not necessarily at Head Chef level.

A proven track record in leadership and motivation, including the management of staff rotas, combined with organizational ability is a must. You should be used to working with, and achieving, kitchen profit targets and have the ability to work under pressure, simultaneously displaying excellent internal customer service skills.

As well as a determination to succeed, you should have a passion and flair for food preparation, presentation and menu content; be ambitious with a can do attitude and have the ability to train and develop your team. You should also possess experience to rosette standard.

You will be qualified to Intermediate Food Hygiene level (REHIS or similar); understanding of HACCAP would be an advantage, as would City and Guilds 706/1 and 706/2 or equivalent.

No live in Available

Annual salary £30,000 + Bonus

Please forward your CV in the first instance to:

Gregory Bultitude

Group Executive Chef

Exec.chef@crerarhotels.com

Closing date for applications is 12th March 2010