

CRERAR

— H O T E L S —

Glencoe Hotel Sous Chef

We are looking for a Sous Chef for our Glencoe Hotel, which is located in the heart of Glencoe Village, a small quaint hotel with 15 bedrooms, busy bar meals and take away service.

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 food.

You will be responsible for the running of the Kitchen in the head chef's absence and a proven track record in leadership and motivation, including the management of staff rota's, 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 help head chef train and develop your team.

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.

Annual salary £18,000 (depending on experience)

Please forward your details in the first instance to:

Louisa Legg
General Manager
Glencoe Hotel

gm.glencoe@crerarhotels.com

Closing date for applications is 15 June 2010