

# CRERAR

— H O T E L S —

## **Isle of Mull Hotel & Spa Head Chef**

We are currently recruiting for a Head Chef for our newly refurbished AA 3 star Isle of Mull Hotel & Spa. The hotel sits on the crescent of Craignure Bay and has gardens that stretch to the water's edge. The island is a place of peace and tranquility, history and diversity and the most beautiful beaches of white sand and crashing waves. The hotel has 86 bedrooms with a restaurant that seats 120 as well as our recently opened pool and Spa, and is only a 45 minute ferry ride from Oban.

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 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 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 train and develop your team.

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

Annual salary £25,000 - £30,000 + bonus potential (depending on experience) + Accommodation

Please forward your CV in the first instance to:

Gregory Bultitude

Group Executive Chef

Crerar Hotels

[Exec.chef@crerarhotels.com](mailto:Exec.chef@crerarhotels.com) – please state clearly IOM Head Chef

Closing date for applications is 12<sup>th</sup> march 2010.

First stage interviews will be held at Isle of Mull Hotel. Successful candidates will be advised of the interview times in due course.