

# CRERAR

— H O T E L S —

## **Loch Fyne Hotel & Spa** **Head Chef**

This beautiful 3 star AA hotel sits on the shores of Loch Fyne and is looking for a dynamic and professional Head Chef to lead our brigade of chefs and to produce consistent, fresh, local produce to a rosette standard.

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.

A proven track record in leadership and motivation, including the management of staff rotas, combined with a high level of 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); understanding of HACCAP would be an advantage, as would City and Guilds 706/1 and 706/2 or equivalent.

Annual salary £40k circa. Temporary live in available if required

Please forward your CV in the first instance to:

Marc Gardner  
General Manager  
Loch Fyne Hotel & Spa

[gm.lochfyne@crerarhotels.com](mailto:gm.lochfyne@crerarhotels.com) – closing date 26<sup>th</sup> March 2010