

**Job Title:** Chef  
**Reporting to:** Head of Operations/Directors

### **Main Purpose**

Ensure the smooth running of our Seasonal onsite restaurant and take away is delivering excellent service and high-quality food, whilst open to the public, working with the team to ensure private events, groups etc are catered for.

To organise and control the efficient and economic production of quality food within the allowed budget, whilst maintaining high standards of cleanliness and hygiene.

Continue to find new and exciting ways to ensure our guests are left with 5\* experience.

### **Key responsibilities, tasks and duties**

Overall responsibility for managing all aspects of the kitchen environment.

Complying with legislation of all current Health and Safety food hygiene regulations, stock control and administration procedures.

Ensuring all equipment is cleaned, organised and well maintained.

Demonstrate a passion for food, presentation and service. Ensuring consistent delivery of a smooth and high-quality food service.

Prepare, cook and serve hot and cold meals ensuring all dishes are made to the highest of standards.

Experience to plan menu's and produce high quality wholesome dishes cooked at the highest quality and standard.

Work together with your team to produce standards of excellence and aiming to exceed customer expectations, ensuring to lead and motivate kitchen team.

Prepare local produce for selling in our onsite shop in Winter along with catering for private events.

Monitoring portion and waste control in order to minimise food waste.

Ensure the whole team displays the Visit Scotland 5\* requirements.

### **Essential Skills**

Food Hygiene Certificate

HACCP Training

COSHH Training

Ability to cater to various dietary requirement.

Previous kitchen experience in a busy, fast paced kitchen

Understanding of food costs and profit margin

Great Organisational Skills

Remain calm and focused under pressure, demonstrate a positive attitude at all times

Excellent communication skills, leadership, planning and organisational skills

Salary depending on experience, plus on-site accommodation.

To apply please send a CV and covering letter to [pauline@jupiterartland.org](mailto:pauline@jupiterartland.org)

For further information please contact [pauline@jupiterartland.org](mailto:pauline@jupiterartland.org) or give us a ring on 01506889900.

Applicants must be received by Monday 20th December 1pm.