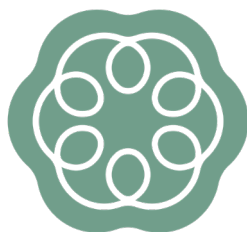


LOCH LEVEN'S
LARDER



Vacancy: Commis Chef

Are you an ambitious experienced Commis Chef looking to work in a fast-paced, expanding company?

We have an exciting opportunity for someone to join our amazing team, delivering a high standard of service.

Loch Leven's Larder is an award-winning family-run farm with a fast paced, large volume restaurant, food larder, deli, bakery and retail business. The kitchen is at the heart of what we do - producing creative, tasty, high quality dishes and using local and seasonal ingredients wherever possible.

Training will be given, experience not essential but desirable. We are looking for someone, who is hard-working, organised, creative, and passionate about food and customer service and keen to develop their professional skills. You will be able to work in a high-pressure, high-turnover environment, have excellent interpersonal and communication skills and be a team player.

WHAT WE ARE LOOKING FOR:

- Appropriate qualifications
- Commitment to following food hygiene guidelines
- Positive, professional working attitude
- Genuine levels of enthusiasm and ambition
- Food preparation, cooking, plating, presentation experience
- Ability to work full time, 5/7 days including weekends

BENEFITS:

- 28 days holiday per annum (holiday year runs Jan-Dec)
- Accommodation available
- Competitive salary
- Closed Christmas and Boxing Day
- Excellent work/life balance (most evenings off)

References are required

Please email CV and covering letter to hr@lochlevenslarder.com