



Vacancy: Chef de Partie

Are you an ambitious experienced 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.

The kitchen is at the heart of what we do - producing creative, tasty, high quality dishes and using local and seasonal ingredients wherever possible. 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.

We are looking for someone with at least two year's experience within the sector, 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:

- Full 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 hourly rate
- Closed Christmas and Boxing Day
- Excellent work/life balance (occasional evenings required)

References are required

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

Closing date: 25 April 2022