



THAINSTONE HOUSE

HOTEL AND SPA

Thainstone House Hotel and Spa **Chef De Partie**

We are currently recruiting for a Sous Chef for our 4 star hotel and spa, situated very close to the north east town of Inverurie, 15 minutes north of Aberdeen.

The ideal candidate will be able to demonstrate experience in quality food production and being a team player to consistently deliver excellent quality food. Experience of working in a 4* property or rosette standard kitchen would be an advantage.

You will be working in a kitchen team of five and will be able to accept responsibility for various areas of the kitchen management under the supervision of the Head and Sous Chef. You should have the ability to work under pressure, simultaneously displaying excellent internal customer service skills.

Our food operation varies greatly to include the delivery of a consistent and quality breakfast product, conference and spa lunches, traditional bar meals, dinner inclusive leisure guests with fine dining expectations as well as a growing wedding, BBQ and event business.

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 work within the 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 circa £17,000 (*depending on experience*)

Please forward your details in the first instance to:

Greg Bultitude
Executive Chef

Exec.chef@crerarhotels.com

Closing date for applications is Monday 12th July 2010