



THAINSTONE HOUSE

HOTEL AND SPA

Thainstone House Hotel and Spa **Sous Chef**

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 kitchen management and quality food production and inspire the team to consistently deliver excellent quality food. Experience of working in a rosette standard kitchen would be an advantage.

You will be responsible for the running of the kitchen in the Head Chef's absence. A proven track record in leadership and motivation, including the management of staff rotas, combined with 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.

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 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 between £21,000 and £25,000 (*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