

# CRERAR MANAGEMENT LIMITED

## **Fisher's Hotel** **Sous Chef**

We are currently recruiting for a Sous Chef for our newly refurbished 3 star hotel located in Perthshire.

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.

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 organisational 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.

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 £18,000 (*depending on experience*)

Please forward your details in the first instance to:

Donald Allan  
Operations Director

[micheller@crerarhotels.com](mailto:micheller@crerarhotels.com)

Closing date for applications is 11<sup>th</sup> June 2010