

## **Job Description – Team Chef**

### **Reporting to – Head Chef**

The Four Seasons is entering a new era which includes some major changes and rebranding.

**The Four Seasons, Hotel and Little Larder** accentuates the importance of the food offering onsite with the new delicatessen/gift shop being rolled out in April 2021.

The importance of Little Larder cannot be understated. It is where we will be offering a selection of inhouse products created by our Head Chef, Ian Rainbird along with a wide selection of carefully chosen produce from both local and regional suppliers. Little Larder is expected to generate 20% of the food income.

The job will vary from producing high standard rosette accredited food to working on our preserves or curing produce for the delicatessen.

We currently work closely with our suppliers and are constantly striving to pursue the best produce available. We aim to put the best food we can on the tables of “Seasons View,” our all-day dining experience. Both the restaurant and the food offering is about bringing the outside in. That is the vision and ethos of The Four Seasons and with plans to renew the AA Rosette status that was retained last year we are looking to progress further with the right team.

If this sounds like what you are looking for then we'd love to chat through your expectations and ambitions. We are looking for ambitious CDPs to work closely with our Head Chef in the development and delivery of the seasonal food offering in St Fillans.

### **Job Description – Team Chef.**

#### **Main duties and responsibilities:**

- Supporting the Head Chef in achieving standards 24/7 must be standards driven
- To ensure the consistent delivery of a quality food offering to a 2AA rosette standard throughout the hotel taking into account the seasonality of food
- To assist (and in the absence of) the Head Chef adhere to the strict purchasing procedures in place and ensure stock control/rotation
- To support the KP team on a daily basis.
- To assist in maintaining HACCAP and food hygiene levels (and in the absence of the Head Chef take responsibility for) in line with CookSafe standards and procedures as well as being familiar with general health & safety requirements
- To co-operate and work closely with FOH at all times
- Ensure that C19 cleaning protocols are consistently exercised throughout the hotel

#### **Skills, qualifications and experience:**

- Experience of working as part of a small hardworking kitchen team
- Experience of working in a fresh food lead environment.
- Minimum of 2 years' experience in a AA rosette accredited kitchen
- A passion for the career undertaken, willing to go above and beyond
- Agile – able to switch between fine dining, bistro and farm shop offerings on the same shift
- Possesses high levels of energy and is able to work under pressure and to deadlines.
- Up to date food hygiene certificates
- Fully flexible working hours – flexibility of split and straight shifts.
- Skills across all sections of the kitchen with a knowledge of local produce, seasonality and modern techniques.
- Good communication skills in English both verbal and written
- Ambition to learn and develop skills
- Excellent time keeping

#### Benefits:

- Wages are dependent on experience plus performance related bonuses and share of tips
- 35 to 45-hour week dependent on circumstances, minimum 6-month contract with potential to extend into permanent position.
- 28 days holiday pro-rata
- We will provide you with basic living accommodation if required
- You will get staff discount and “friends & family rates”
- Fresh cooked meals available on shift.
- Input into regularly changed menus with all team members opinions considered.
- The opportunity to fit into a hardworking motivated team that generate outputs
- Hotel closes to guests for 2 weeks in December plus 6 weeks in January/February. Winter trading hours operate in November/February/March
- The opportunity to get/keep fit – we have a 2.5 acre estate!
- We will make time to listen to you

St Fillans is accessible by bus to Perth. It is a county that is recognised for its beauty, country and outdoor pursuits. Activities on our doorstep include fishing, golf, hiking, cycling and a variety of water-sports whilst in the local area you can do a Highland Safari, Go-Ape, do Segway and many other outdoor pursuits. If you are more into photography and wildlife, we regularly have osprey diving in the bay, buzzards soaring along the railway line and deer looking through the chalet windows!

Thank you for taking the time to read our ad. We hope you have found it of interest. If you did we look forward to hearing from you.

In the first instance, please send your CV to [Susan@thefourseasonshotel.co.uk](mailto:Susan@thefourseasonshotel.co.uk)