



## HEAD CHEF (Live-in optional) March to November 2024

The Four Seasons is preparing for a busy summer season and we are looking to recruit a chef to provide the food offering at The Four Seasons.

Customer trends have changed and we are planning to change our focus by relaunching our "Little Larder" deli to support the food offering at The Four Seasons.

We can offer accommodation (single or couple, on site or locally) if required and during time off, you can participate in the numerous water sports in the area, play golf, cycle, hike, go-ape, or get to intimately know our local wildlife. The vision and ethos of The Four Seasons is about bringing the outside in and being in touch with nature and we want to make sure that our staff can benefit from that too!

If this sounds like what you are looking for then we'd love to chat through your expectations and ambitions.

Oh, and you must like dogs!

### Main duties and responsibilities:

- To consistently manage food costs within budget
- To ensure the consistent delivery of a quality and creative food offering to rosette standard in Seasons View.
- Provide for a deli/takeaway offering in Little Larder
- To manage a kitchen porter/assistant on a daily basis, delegating tasks and responsibilities as necessary.
- To maintain HACCAP and food hygiene levels in line with CookSafe standards and procedures as well as being familiar with general health & safety requirements
- To lead by example
- To co-operate and work closely with FOH at all times

The Four Seasons, Hotel and Little Larder, Lochside, St Fillans, Perthshire PH6 2NF

T: 01764 685333 W: [thefourseasonshotel.co.uk](http://thefourseasonshotel.co.uk) E: [info@thefourseasonshotel.co.uk](mailto:info@thefourseasonshotel.co.uk)

The Four Seasons, Hotel and Little Larder is the trading name and Registered office of 'The Four Seasons Hotel (Perthshire) Limited' and is Registered in Scotland, Company No SC564748.

### Skills, qualifications and experience:

- A desire to be hands on in the kitchen and embrace being a solo chef
- To have high energy levels and be able to lead by example – positively!
- Extensive experience and a high skill set of working with fresh food.
- Minimum of 2 years-experience as a sous chef or above
- Minimum of 2-years recent experience in at least a 1\* rosette kitchen
- Creativity and flair, a clear vision of style that you wish to develop
- Love for the career path you have chosen
- Be used to taking a zero-waste approach to food
- Agile – be able to switch between fine dining and deli food on the same shift
- Ability to work under pressure
- Up to date food hygiene certificates
- Skills across all sections
- Good communication skills in English both verbal and written

In return we will offer you,

- Remuneration package up to £42,000 (pro-rata) including performance bonus
- Hours up to 48 per week (4.5 days)
- Holidays accrued during the season and paid on finishing the contract (approx. 17 days)
- Live-in accommodation available (single rooms, shared facilities) and meals. Alternative accommodation options off-site.
- Staff discounts, friends and family rates

We are happy to consider a freelance chef for this position with a UTR number

In the first instance, please send your CV to [Susan@thefourseasonshotel.co.uk](mailto:Susan@thefourseasonshotel.co.uk) Candidates must have the right to work in the UK.

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

Updated January 2024