

The Moor of Rannoch is a small restaurant with rooms located in the unique Scottish wilderness of Rannoch Moor. Surrounded by 120km's of uninhabited moor land and with no TV's/Radio's/Wifi it is the ultimate escape from the modern fast paced world.

Awarded "Most Hospitable Hotel" by Visit Scotland at the 2018 Thistle Awards, as well as entries in The Michelin Guide 2019 and an Editor's Choice Award in The Good Hotel Guide 2019.

Our 20 seater restaurant holds 2 AA Rosettes for culinary excellence and serves a daily changing menu based on the freshest locally sourced ingredients, including produce from the kitchen garden and polytunnel. This is complemented by a well stocked bar with over 100 malt whiskies, a range of 40 Scottish gins and a selection of fine wines. Our five well appointed rooms offer a chance to escape the outside environment while the log burning stoves in the lounges create a warm relaxing haven.

Given it's remote location the Moor of Rannoch runs at a very high occupancy rate for its rooms and the restaurant is fully booked most evenings.

We are currently recruiting staff for our 2019 season which runs from 8th February to 31st October.

We are seeking a professional Waiter/ Waitress to join our team and help us to continue our development.

As a member of the front of house team you will ensure that our high levels of professional service are maintained at all times.

Specific Tasks will include:

- Serving in the Restaurant/Bar/Lounges, ensuring appropriate standards of service and customer care are maintained at all times.
- Responsibility for the preparation and cleanliness of public areas for service at all times.
- An understanding of dishes, ingredients and dietary options available to our guests.
- To assist with beverage service, including offering advice and knowledge on our extensive range of malt whisky, Scottish gins, wines and soft drink options.
- To assist with breakfast service as required.
- To interact with guests during their visit to Rannoch Moor by providing a warm welcome, and ensuring their enjoyment of their visit.
- Assist other departments with tasks if required.
- To help ensure a safe working environment for staff and safety of guests through good working practices.

What are we looking for?

- Its all about the right attitude, we are looking for someone that enjoys work and wants to learn and develop as we have a lot to offer.

- You will have previous experience within a high end restaurant and must be able to demonstrate a good knowledge of food and ingredients.
- A good knowledge of wines & spirits. Knowledge of Scottish malt whisky would be advantageous.
- As a dog friendly hotel, confidence around dogs is required.
- Being located in such a remote environment with the nearest shop over 30 minutes by road also brings its challenges. Ideally you will have a love of the outdoors such as walking, cycling, photography or a desire to experience being part of a very small community.

This role is for a fixed term to 10th November 2019.

It is anticipated this role will be for 45 hours per week, working 5 days from 7 on a rota basis.

Offsite accommodation is provided with this position.

Applications must contain a covering letter & CV.

Start dates in February or March are available. Only successful applicants will be replied to.