

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 Kitchen Porters to join our team.

As a member of the Kitchen team you will ensure that our high levels of cleanliness and service are maintained at all times.

Specific Tasks will include:

- Ensuring kitchen areas and surfaces are kept clean & tidy at all times.
- Restocking of kitchen equipment in a timely manner.
- Responsibility for the cleanliness of kitchen store rooms areas.
- To assist with food preparation as directed.
- Ensure correct use of cleaning chemicals as required.
- To report any damage or defects as required.
- Assist other departments or undertake other tasks as required
- To help ensure a safe working environment for staff and safety of guests through good working practices.

What are we looking for?

- It's 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.
- Previous experience within a commercial kitchen would be advantageous but not essential.
- A knowledge of commercial cleaning chemicals, COSHH & HACCP procedures would be advantageous.
- Basic Food Hygiene certificate would be advantageous.
- Confidence to interact with guests.
- 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.

Part Time positions

It is anticipated this role will be for up to 25 hours per week, which could include weekend working.

Shift times would generally be in the region of 5pm to 10pm

Accommodation is NOT 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.