

We are seeking an **Experienced Commis Chef** to join our team and help us to continue our development.

You MUST be able to demonstrate previous Kitchen Experience within a quality kitchen environment using fresh ingredients.

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 and an Editor's Choice Award in The Good Hotel Guide 2020.

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 50 Scottish gins and a selection of over 100 wines. Our five well-appointed rooms offer a chance to escape the outside environment while the log burning stove in the lounge creates a warm relaxing haven.

Given its 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 2020 season which runs from 6th February to 23rd November.

Our restaurant only serves dinner and is open 5 nights per week (closed Tuesday & Wednesday)

As a member of our small kitchen team you will ensure that our high levels of professional service are maintained at all times. Our kitchen team will consist of our Head Chef (Steph Meikle) & YOU, that's it!

This means that you will be exposed to all elements of kitchen prep and service for our small 20 cover restaurant. This is a very hands on role where everyone including our front of house team works together to ensure the kitchen is ready for service.

Specific Tasks will include:

- Preparing and cooking items as directed, whilst maintaining the appropriate standards of the restaurant at all times.
- Assist in the development and planning of menus.
- Ensuring stock levels and deliveries are checked and recorded. Stock rotation and freshness of produce is monitored on a daily basis.
- To interact with guests during their visit to Rannoch Moor and ensuring the enjoyment of their visit.
- Working as a team to assist other departments with tasks if required to ensure the best experience for customers and staff alike.
- To help ensure a safe working environment for staff and safety of guests through good working practices to include compliance with food hygiene standards.

What are we looking for?

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

- You **MUST** have previous experience within a restaurant environment and must be able to demonstrate a good knowledge of food and ingredients.
- 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 26th November 2020.

It is anticipated this role will be for 45 hours per week, working 5 days per week (Tuesdays/Wednesdays off)

Salary circa £1600 per month + share of staff TRONC

Offsite accommodation is provided with this position.

Applications **MUST** contain a covering letter & CV.

Only successful applicants will be replied to.