

Sous Chef

We are looking for an energetic and experienced Sous Chef to join our close-knit team and to assist our Head Chef and Manager develop the business.

Knockderry House is a small 4-star county house hotel in Argyll and Bute (1 hr from Glasgow and 20 mins from Helensburgh). We have consistently held 2 rosettes for the quality of our dining and have received several awards for the quality of not only our food but our customer service. We were awarded Fine Dining Hotel of the Year at the Scottish Hotel Awards in 2017 and were recently awarded a Thistle Award in for Best Eating Experience in the West of Scotland.

The role will suit an experienced chef who has worked in a 2 or 3 rosette kitchen or a talented and dynamic Senior Chef de Partie is keen to make his mark at the next level.

As part of a small professional kitchen team, you will play a critical role in assisting the head chef manage staff, order, and manage stock, maintain equipment, and deliver functions and events to ensure the business provides a first-class customer experience. In particular.

Skills and Experience

- You must have experience of working at a 2-rosette dining level. And have a demonstrable passion for excellence.
- You should be able to demonstrate a career with a good track record of progression and stability.
- You must be able to demonstrate a passion for quality food, seasonality, and local and Scottish produce.
- You must be able to demonstrate a good understanding of GP management and be able to inspire, lead and develop your team.
- You must have experience of managing a small kitchen team and be HACCP qualified.

Terms and Conditions

- Full time working 5 shifts in 7 days, 48 hrs per week
- £27,500.00 per annum
- Gratuities and hotel-based discount scheme
- Free meals whilst on duty
- Subsidised staff accommodation available

To apply, please contact us via email, with a current CV to arrange an interview.