



Glamis Castle Restaurant are hiring a seasonal **Chef**.

Location: Glamis Castle

Contract: Fixed Term

Shifts: approximately 30 hours per week

Duties:

- Prepare, cook and serve a wide range of dishes.
- Following various recipes.
- Plating up meals for service.
- Ensuring high standards are met maintaining a clean, safe working environment.
- Control of food safety and quality through continuous monitoring of food temperature.
- Maintain accurate and appropriate records.
- Work within a team of kitchen staff.

Candidates must have:

- Food Hygiene level 2
- Knowledge of work procedures, practices and equipment for a catering service.
- The ability to work as part of a team or on own initiative.
- The ability to follow and convey instructions.
- Effective communication skills.
- The ability to cope with work under pressure.

Apply today and we will be in touch to discuss this excellent opportunity! Please contact Margaret Craik by phone via 01307 840480 or email kitchenmanager@glamis-castle.co.uk