



ROYAL DORNOCH

Address: Golf Road, Dornoch IV25 3LW

Website: royaldornoch.com

Position: SOUS CHEF

Salary: £28,782 to £30,830 based on an average of 37.5 hours per week

What do you get from being part of the team at Royal Dornoch?

- A full time permanent job that guarantees your income all year round
- Annual pay rise to keep your salary in line with the economy
- Free membership of Royal Dornoch Golf Club which, amongst other benefits, gives you access to our Championship Course that is ranked 4th in the world.
- A pension scheme that club contributes the equivalent of over 5% of your salary too
- A share of tips and gratuities
- Free uniform so that always feel part of the team
- Free food while on duty
- Free staff social events
- 6 weeks holiday each year
- If you live outwith the area then you can access subsidised accommodation

What do we want in return?

As a member of the kitchen team you will provide food for our members, their guests and our visitors. We pride ourselves on the quality of what the club provides and the satisfaction it gives to our customers.

- Capable of preparing, cooking and serving all dishes on the current menus as required whilst complying with all policies on quality, quantity, food hygiene and portion control.
- Working with all of the catering management team to ensure the kitchen is operating effectively and efficiently giving high levels of productivity and low wastage.
- Suggest and participate in discussions on dishes and menus.
- Managing all stock so that it is controlled and rotated to ensure minimum kitchen wastage and to place orders at the appropriate times.
- Enforcing kitchen, personal and food hygiene within the kitchen.
- Covering the duties of the Head Chef while they are absent.

Full training will be given both on the job and at the local further education college for those who wish to enhance their qualifications and their careers.