



ROYAL DORNOCH

Address: Golf Road, Dornoch IV25 3LW

Website: royaldornoch.com

Position: HEAD CHEF

Salary: £34,450 to £45,050

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
- We don't do breakfast or late dinners so no early mornings or late nights
- Free membership of Royal Dornoch Golf Club which, amongst other benefits, gives you access to our Championship Course that is ranked 3rd 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 and relocation expenses

What do we want in return?

As the leader 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.

- Provision of a range of high quality catering services to Members and Visitors during all operational hours.
- Accommodate appropriate catering provision for a number of scheduled themed events during the calendar year.
- Routine revisions of sections of the normal menus to provide variety of choice for those making regular use of the catering provision.
- Effective financial control of all aspects of the catering provision to ensure assigned profitability targets are consistently achieved.
- Ensuring that all catering staff and facilities comply with all relevant licensing, health & safety and hygiene legislation.
- Management and development of catering provision, including maintaining efficient staff rotas to ensure optimum deployment of available resources.

- Rapid and effective resolution of all routine catering problems to facilitate a seamless service provision to Members and Visitors.
- Actively encouraging effective teamwork, individual contribution and the personal growth of all the catering team members.
- Actively fostering positive and constructive interaction and co-operation with other teams within the Club to improve the overall level of service provision.
- Identify potential developments and expansion of the service offered to improve overall profitability, increased utilisation of facilities and enhance the enjoyment of Members and Visitors. Subsequently instigate such activities as are endorsed by the Food & Beverage Manager.
- Develop and maintain constructive and co-operative relationships with Club Officials and other Managers to ensure the highest possible level of catering is provided thus enhancing the reputation of the Club and the overall “visitor experience”.

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.