

Senior Chef De Partie

Start Date: June 2018

Immediate manager: Head Chef

Position location: Carnoustie Golf Links, Angus. See www.therookerycarnoustie.com for details

About Us

Carnoustie Golf Links (CGL), the world's toughest test of golf and host of The 147th Open Championship in July 2018 are looking to expand the team in our brand bar and restaurant "The Rookery" overlooking the historic Championship Course.

Scope of Role

Catering offer will be available 7 days a week (operational hours varies by season)

Consists of a brand-new 100-seat restaurant and bar on the first floor of the new golf centre, and a stylish grab-and-go coffee kiosk on the ground floor

The menu and ethos is to showcase the best of land and sea, and the Angus region

Approximately 110,000 rounds of golf are played across the 3 courses at Carnoustie each year, which includes 2,500 members playing an average of 30 rounds each per year

Significant catering turnover is predicted

Delivery of The Open in July 2018

Responsibilities and Duties

What will you be doing?

Working closely with the Head Chef to deliver a consistent higher-end food offering whilst learning and developing new skills

Preparing food and running a section during meal service times

Playing an essential role in a team that will put the Restaurant on the local food map, whilst adding to the course's already brilliant facilities.

Ensuring high standards of cleanliness and presentation are maintained in all back of house catering areas. Take action when improvements are required (e.g. cleaning, statutory documentation)

Ensuring compliance with food hygiene and health and safety legislation at all times

Adhering to Health & Safety and training plans within catering service and taking part in management and employee briefings to deliver safety information to include; Food Safety, Health and Safety, Fire Safety, First Aid and any statutory and CGL specific safety requirements

Undertake operational duties as required to support the business



THE ROOKERY

Qualifications and Skills

What essential skills do you need?

Great cooking skills with proven higher-end experience

The ability to delegate

Be a great team player

Have flair and be passionate about what you do

Be aware of food costs and the impact on profit margins

What qualifications/experience do you need?

Essential

14 - 19 Catering Diploma; or,

NVQ / SVQ Level 2 Professional Cookery; and/or

Minimum of 2 years experience at CDP level, supported by references

Desirable

CIEH Food Safety Level 2

First Aid at Work Qualification

Benefits

What else is on offer?

Access to the generous Carnoustie Pension Scheme

Excellent opportunities for career development

31 days holiday per annum

Annualised hours

Job Type: Full-time

Salary: up to £24,000/year

To apply - please send your current CV with work and education history, and a covering letter detailing why you are interested in the role available to: recruitment@carnoustiegolflinks.co.uk or mail to: Recruitment, The Rookery, Carnoustie Golf Links, Links House, Links Parade, DD7 7JE.



THE ROOKERY