



An Lanntair

Job Title: Chef

Accountable to: Head Chef

Hours of work: Full time (40 hours per week)

Rate of pay: Negotiable

Base: An Lanntair, Stornoway

Contract: Permanent

Introduction

This is an exciting opportunity for an experienced and motivated individual to join the An Lanntair Café Bar team at An Lanntair Arts Centre as a Chef.

Located in Stornoway on the Isle of Lewis, An Lanntair Arts Centre presents six local and international visual art exhibitions in its main gallery every year. Its auditorium hosts fantastic events and live performances in addition to an enjoyable cinema experience as the only cinema on the Isle of Lewis. This is an excellent opportunity to discover the wonders of this most amazing pocket of the British Isles. In a culinary sense the new recruit will be able to get first hand experience of the wonderful produce that comes from this region – some of the country's best shellfish and seafood, lamb, salt, seaweed and famed Black Pudding. Working 40 hours per week, with plenty of time to explore this beautiful landscape and all it has to offer.

An Lanntair's Cafe Bar is closely aligned to its artistic programme, and our objective is to create a distinctive offer, resonating with the Outer Hebrides, but one which is contemporary and reflects current thinking. We seek to showcase the wonderful local and seasonal produce. If this sounds like the perfect job for you, read on.

About the person we are looking for

The successful applicant will have experience in a similar role in a busy kitchen. They will also have experience in managing and supporting staff in a kitchen environment. The applicant must be able to find solutions and work harmoniously with colleagues, constantly aiming to heighten the experience of our customers and exceeding the expectations of all.

You will work with the Head Chef on the smooth running of the kitchen operation from breakfast through lunch, to evening dining. You will be part of the team for the Café Bar, and will work along side the Cafe Bar Manager, reporting directly to the Head Chef. You will develop a strong working relationship with the whole of the An Lanntair Team.



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We are looking for:

- Excellent food preparation and cooking ability.
- Dedication, cooperation and professionalism.
- Good communication skills.
- Confidence; attitude; diligence and enthusiasm with an excellent attitude to work.
- Previous relevant experience as Chef in a quality kitchen.
- Creativity and passion for high standards.
- Requisite food safety qualifications.
- A comprehensive knowledge of kitchen stock management.
- Current food hygiene certificates.
- Strong planning and organisational ability.

What's in it for you?

- The chance to develop and grow your career with An Lanntair's Café Bar.
- The chance to be involved in transforming of our café bar menus and future direction.
- The chance to work in a friendly, creative team, with a good work-life balance.

If this describes you and your aspirations we want to hear from you as soon as possible.

How to apply

The job description and person specification are available on request. Applicants are invited to review these carefully and submit a detailed letter of application, setting out the ways in which they meet the essential and desirable criteria in the person specification, and their Curriculum Vitae by post or email to: kenny@lanntair.com

Should any applicant wish to ask any questions or discuss anything prior to submitting their application, please feel free to contact **Kenny Mackay** on 01851 708482 or email: kenny@lanntair.com