



Job Title: Head Chef

Accountable to: Head of Operations

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

Rate of pay: Up to £25,000 per annum

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 and Restaurant team at An Lanntair Arts Centre as the new Head 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. 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 local and seasonal produce.

About the person we are looking for

The successful applicant will have several years experience in a senior role in 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.

As Head Chef you will be responsible for all aspects of the smooth running of the kitchen operation from breakfast through lunch, to evening dining. You will have ultimate responsibility for the recruitment, training and development of your team and you will also be accountable for profitability within your department. You will be part of the Management team for the Café Bar and Restaurant, and will work along side the Cafe Bar Manager, reporting directly to Head of Operations. You will also be expected to report to the Chief Executive, Head and An Lanntair's Trading Company Directors as and when required and develop a strong working relationship with the whole of the An Lanntair Team, including our Head of Performing Arts and Cinema and Head of Marketing.

We are looking for:



An Lanntair

- Excellent food preparation and cooking ability.
- Dedication, cooperation and professionalism.
- Inspirational leadership ability and good communication skills.
- Confidence; attitude; diligence and enthusiasm with an excellent attitude to work.
- Previous relevant experience as the head or deputy head chef in a quality kitchen.
- Demonstrable creativity and passion for high standards..
- Requisite food safety qualifications.
- A comprehensive knowledge of kitchen stock management.
- Experience of delivering vocational training.
- Current food hygiene certificates.
- Strong planning and organisational ability

What's in it for you?

- The chance to develop and grow An Lanntair's Café Bar as a business all year round.
- The chance to take ownership of our café bar and restaurant menus and future direction.
- The chance to grow and develop your career in a thriving business.

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:

Tina MacPhail – Head of Operations

An Lanntair, Kenneth Street, Stornoway, HS1 2DS

tina@lanntair.com

Should any applicant wish to ask any questions or discuss anything prior to submitting their application, please feel free to contact Alana Macdonald on 01851 708480 or tina@lanntair.com

The deadline for applications is **Monday 23rd May 2016 at 9am.**