

The Three Chimneys SOMMELIER to join #TeamThreeChimneysSkye Front of House Team.

The Three Chimneys, Isle of Skye, is searching for a Sommelier to join our Team for 2019. This is a unique opportunity to gain valuable experience in one of the UK's most iconic, destination restaurants, while covering Maternity Leave for a period of up to 10 months. The role can be adjusted depending on the candidate's skills and future development aspirations and longer-term employment opportunities will be offered to candidates who may wish to remain with the Company for longer, according to suitable availability.

You will be working with a highly focussed, experienced and talented team intent upon delivering memorable dining experiences to our discerning and widely travelled clientele. We are heavily booked every day despite our remote location and serve cutting-edge dishes devised by Head Chef, Scott Davies, using an array of wonderful seasonal ingredients from Skye and Scotland.

About the Role:

The Three Chimneys is a Gold 5-Star Restaurant with Rooms set in a beautiful location beside the sea in the north-west corner of the island. We have held 3 AA Rosettes for the past 20 years and have won a raft of awards and accolades. Open daily throughout the year, with a planned period of closure over Christmas and New Year, the restaurant serves a superb selection of locally sourced food with a mixture of à la carte and multi-course tasting menus with exciting Wine Pairings at both Lunch and Dinner. We are also proud of the provenance of our Wine List and Drinks selection having won the AA Notable Wine List award for over 10 years in a row. We also provide a Lounge Bar Service in the evenings. During the Winter months, between November and March, house guests are invited to participate in hosted Wine Tastings that will be conducted by you. The Three Chimneys is also a WSET Approved Programme Provider.

About You:

To be considered for this role you will be

- Passionate about wine with the ambition to further develop your own skills and industry knowledge.
- Good experience of working within a demanding, high-quality restaurant environment in a similar role.
- Be suitably qualified to a minimum of WSET level 2 or equivalent, or possess similar knowledge through work experience
- Have excellent inter-personal and communication skills.
- Be confident in your ability to manage a busy service whilst ensuring consistency of delivery.
- Have a strong team work ethic.
- Be well planned, personally well organized and immaculately presented.
- Possess a keen eye for detail.
- Demonstrate charm, charisma and personality when engaging with customers to ensure their dining experience is positive and memorable.
- Demonstrate an aptitude for people management with a positive coaching style and enthusiasm for team training and skills development.
- Be capable and experienced in dealing with specialist suppliers, ordering and managing stock, plus all associated administration.

- Have an affinity with rural living and enjoy outdoor pursuits when not at work, as this is a Lifestyle as well as a Career choice.

The Offer:

- Only candidates eligible to live and work in the UK can be considered for this role.
- Live-in accommodation is available if required, to assist with relocation. Longer term arrangements by negotiation and subject to availability.
- For the right candidate Salary is negotiable, but in the region of £19,000 – £22,000 dependent upon experience plus a full share of all Tips are included.