

## **Chef De Rang**

The Three Chimneys, Isle of Skye, is searching for a Chef de Rang / Senior Waiter to join our team. This is a unique opportunity to gain valuable experience in one of the UK's most iconic, destination restaurants.

Your responsibilities will encompass every aspect of the restaurant's daily operation.

Chef de Rang's have a leading role as a member of the front-of-house restaurant team, ensuring that 5-star standards of customer care and service are maintained at all times. As Chef de Rang you will assume extra responsibility towards the care and service of customers dining in the restaurant. All staff members must be very well presented with a professional approach, punctual and display genuine enthusiasm towards our guests and work at the Three Chimneys.

This is a great opportunity for someone who has some experience working in the hospitality industry and is looking to develop their skills in a highly acclaimed fine-dining restaurant and have an affinity with rural living and enjoy outdoor pursuits when not at work.

## **About Us**

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 closely sourced food with a mixture of à la carte and multi-course tasting menus.

## **Specific Tasks**

- To serve in the restaurant during lunch and dinner service, ensuring high standards of fine dining service and customer care are maintained at all times. Taking pride in your work and accountability of standards within the restaurant and The House Over-By.
- Ensure that appropriate cleaning and preparation procedures, both before and after service are to a high standard.
- Supervise more junior staff and commis in these procedures.
- Provide a professional level of service at all times with full and thorough menu knowledge.
- Provide a professional level of bar, beverage and wine service at all times. To assist with providing lounge service in The House Over-By. Training and supervising junior restaurant staff in these duties as appropriate. Knowledge of wines by glass, beers, spirits, aperitifs etc. to assist in drinks service.
- Assist with Breakfast Service when required in The House Over-By.
- Communicate with customers and guests, provide a warm welcome, and work towards ensuring their enjoyment of their visit to The Three Chimneys especially whilst dining in the restaurant.
- Supervise and encourage more junior staff in achieving the above level of customer service at all times. Involvement and leading training and progression of more junior team members.
- To take joint responsibility with all other members of staff for the safety and security of fellow staff, The Three Chimneys, its guests and customers, at all times.

## **The Offer:**

- Live-in accommodation is available if required, to assist with relocation. Longer term arrangements by negotiation and subject to availability.
- 41h work week with paid overtime and full share of tips
- A total pay package of up to £25,000 depending on experience with tips and overtime

Only candidates eligible to live and work in the UK will be considered.