

Pastry Chef de Partie

4 Day Working Week

Salary £27,500 per annum plus a share of the staff gratuities (circa £32,000)

A fantastic opportunity has arisen for a Pastry Chef de Partie to join our amazing brigade of 20 chefs at Prestonfield.

Prestonfield is one of Scotland's highest-rated hotels, holding the AA's supreme accolade of 5 Red stars. Prestonfield is part of James Thomson's award winning Collection, which includes the Witchery by the Castle.

As well as a busy destination restaurant and the normal activities of a five star hotel, Prestonfield has a collection of prestigious private dining rooms and an exciting large-scale events operation.

We offer an excellent benefits package which includes:

- Annual salary £27,500 per annum
- Generous share of staff gratuities
- 4 day working week, no split shifts
- Free staff meals
- Free parking
- 28 days holiday rising to 32 after 5 years' service
- Paid training
- Paid shift breaks
- Work base pension
- Bike to work scheme
- Progression within an exciting, privately owned trophy Hotel.

This is an exciting opportunity to join a busy and enthusiastic brigade, committed to showcasing the very best of Scotland's produce. Ideally the successful candidate will have recent experience at recognised establishments and possess good organisation and communication skills, with the ability to work individually and as part of a team

You will work alongside our Head Pastry Chef and Junior Sous Chef and you will play a key role in maintaining and building the property's already excellent Five Red Star and 2 AA Rosette reputation and have the desire and determination to climb the career ladder and help take the business to an even higher level