

Pastry Junior Sous Chef

4 Day Working Week (no split shifts)

Salary £32,000 per annum plus an excellent share of the staff gratuities (Circa £37,000)

A fantastic opportunity has arisen for a Pastry Junior Sous 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 £32,000 per annum
- Generous share of staff gratuities
- 48 hours contract, 4 days on 3 days off
- 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

Along with our Executive Head Chef and Head Pastry Chef, you will play a key role in maintaining and building the property's already excellent 5 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