



Head Chef

At The Machrie we're diverse, ambitious and welcoming, we have an inherent desire to create unique and incredible experiences for both our guest and our people; we work hard and have fun. The commitment to create exciting Food and Drink experiences is a key philosophy and cornerstone of all Campbell Gray Hotels.

Overlooking the idyllic 7 miles of silver sands at Laggan beach the hotel opened late 2018 but already has been recognised as "Scottish Hotel of the Year 2020" and our historic golf links today is ranked in the top 20 courses in Scotland.

In a brief span of time, The Machrie has become part of the fabric of Islay, promotes the best of what the island has to offer and has become an aspirational destination.

We are looking for a professional leader, eager about fusing his/her passion into fine produce to invent and re-invent creative mouth-watering irresistible food.

Our Head Chef is passionate of the succulent flavours and products of Scotland and he/she seeks creativity to transform every dining experience into a lasting memory. The ideal candidate is willing to achieve individual and team goals through teamwork and passion where the guest is the focal point.

Here is what we are looking for;

THE ROLE

The Machrie Hotel and Golf Links is an award-winning boutique hotel of character anchored by a world class golf course on the Isle of Islay and managed by the UK-based hotel management company Campbell Gray Hotels. Islay is a magical island boasting a rich and deep history, a magnificent natural environment and is home to some of the finest whisky distilleries in Scotland. Its tourism potential has yet to be fully realised. Remote, yet accessible the island offers a plethora of cultural and outdoor adventures. The Machrie is the island's premier hospitality venue, with a breathtaking setting, and has strong bonds with the local community. The philosophy of the hotel and golf links is to reflect the best of Islay – a truly stunning Hebridean retreat.

Responsible for the food production of the restaurant, bar, Employee Cafeteria achieving and maintaining the brand standards and guests' expectations.

- Recruit, train, coach and develop the kitchen brigade; selecting new joiners who would complement the spirit of the Hotel;
- Select fresh food products and create menus and dishes balancing both creativity and local tradition. Guarantee continuous monitoring of quality with attention to detail;
- Responsible for the department financial objectives, productivity and food quality;
- Compliance with health and safety regulations.

COMPETENCIES AND EXPERIENCE REQUIRED

- Communication skills - able to communicate clearly and effectively with staff, colleagues, superiors and suppliers. Open to listening to and understanding the other person's point of view, giving and obtaining constructive feedback. Assertiveness and integrity are key points;
- Team leader and builder - able to create a great climate within the team and to foster motivation and positivity. He/she is a team player, should be able to acknowledge the hard work of the brigade and build on this, acting as a role model;
- Results focused - able to give smart objectives to the brigade and to pursue personal, team and Company goals focusing on Campbell Gray Hotels's standards, policies and professional ethic;
- Flexibility - able to effectively adjust to major changes in work tasks or work environment and willing to lead his/her team to welcome and promote change;
- Creativity - able to look beyond and to formulate new ideas. He/she has a global perspective and embraces diversity. His/her passion and curiosity drive to self and team development;
- Strong professional ethic – he/she is aware of the Company philosophy of always operating with the highest level of integrity, maintaining the highest level of work ethic towards guests, colleagues, the community and the Company;
- Broad knowledge of regional cuisine and products with suitable experience of working with fresh ingredients;
- Previous experience as team leader in a kitchen brigade, in prestigious working environments;
- Excellent knowledge of English;
- Working knowledge of Microsoft Office package.

FURTHER REQUIREMENTS

1. Certification of culinary training or apprenticeship required. Degree in culinary, restaurant management or related field preferred;
2. Food Handling and Sanitation certificates required;
3. Minimum five years' experience and/or training in the Culinary Department of a luxury hotel, with three years in a management capacity.

PACKAGE

Very interesting package and incentives

Independent Accommodation provided

Interested to know more? Send us your CV on dfalzon@campbellgrayhotels.com

Campbell Gray Hotels® is a hotel management company focused on creating, designing, and operating a collection of highly individual hotels around the world. Its goal has always been to achieve the very highest standards and to be the market leader in its destinations.