



## Catering & Hospitality Vacancy

<b>Position</b>	<b>Chef (All Levels)</b>
<b>Department</b>	<b>Catering &amp; Hospitality Department</b>
<b>Report to</b>	<b>Head Chef</b>
<b>Salary</b>	<ul style="list-style-type: none"> <li>• Competitive salary depending on experience</li> <li>• Attractive staff benefits</li> </ul>
<b>Hours</b>	<ul style="list-style-type: none"> <li>• Full time or Part Time</li> <li>• Includes evenings and weekends as per the business requirements.</li> </ul>
<b>Locations</b>	<ul style="list-style-type: none"> <li>• Tynecastle Park Stadium</li> <li>• Turnhouse Golf Club</li> <li>• Myreside Pavilion</li> </ul>
<b>Start Date</b>	<ul style="list-style-type: none"> <li>• As soon as possible</li> </ul>

We are recruiting for chefs of all levels to expand our current kitchen team in line with our growing business. Our in-house Catering and Hospitality department is expanding to meet an unprecedented growth in match day hospitality, Conference and Events and the success of our Skyline Restaurant.

This has created an exciting opportunity for experienced and ambitious Chefs of all levels to work across multiple sites. You will assist in the general day to day running of the Kitchen at Tynecastle Park Stadium in a high-volume catering department as well as the other multi-sites as per the needs of the business to produce excellent quality of food.

This role offers an excellent opportunity for the right candidate to join an award-winning catering and hospitality operation where no two days are the same.

### ***Key Responsibilities:***

- Be comfortable in leading your own section in the kitchen
- Have the Ability to multitask and work in a busy kitchen
- Work closely with a large team to produce a high standard of food in a high paced catering operation on match-days and conferences
- Following food hygiene regulations and HACCP compliance at all times
- Adhere to implemented COVID safety measures

***The successful candidate will:***

- Have a previous experience in a similar role
- Possess the relevant Elementary Food Hygiene qualification and experience of working a HACCP system
- Be passionate about food and demonstrate a strong commitment to excellent customer service through your food
- Be able to demonstrate the ability to work under pressure
- Have the ability to work both independently and closely as part of a team
- Above all, demonstrate a strong team work ethic with a can-do attitude, proven professionalism and excellent timekeeping

**How to apply:** If you think that you are suitable for the position and meet the criteria above, please send a CV to or request an application form from the recruitment team at [hospitalityjobs@homplc.co.uk](mailto:hospitalityjobs@homplc.co.uk)