

JOB TITLE	Chef
DEPARTMENT	Hospitality
REPORTING TO	Head Chef
SALARY SCALE	£27,220-£28,983
PLACE OF WORK	Sabhal Mòr Ostaig, Sleat, Isle of Skye IV44 8QR

JOB PURPOSE

Working as part of the on-campus catering team, the Chef will support the Head Chef in delivering high-quality, nutritious meals for students, staff, visitors, and guests.

The role focuses on day-to-day food preparation, service, and maintaining high kitchen standards, contributing to the smooth operation of the kitchen.

KEY RESPONSIBILITIES

Food Preparation and Service

- Prepare and cook meals for lunch, dinner, and special events under the direction of the Head Chef
- Ensure all dishes meet agreed quality, presentation, and portion standards
- Prepare food safely for a range of dietary requirements (vegetarian, vegan, allergens, gluten-free, etc.)

Teamwork and Communication

- Work collaboratively as part of a cohesive kitchen team
- Support colleagues during busy periods
- Follow instructions and kitchen procedures set by the Head Chef

Kitchen Operations

- Follow all food hygiene, HACCP, and allergen management procedures
- Maintain a clean, organised, and safe working environment
- Carry out cleaning duties including workstations, equipment, and kitchen areas
- Monitor food storage, stock rotation, and temperature records as required

Stock and Supplies

- Assist with unpacking and storing deliveries
- Maintain good stock rotation and minimise food waste
- Report shortages, issues, or equipment needs to the Head Chef

Events and Hospitality

- Support the delivery of catering for conferences, events, and residential programmes
- Assist with preparation and service for functions and special events

PERSON SPECIFICATION

Essential

- Professional cookery qualification (e.g. SVQ Level 2) or equivalent experience
- Experience working in a busy kitchen environment
- Good understanding of food hygiene, safety, and allergen control
- Ability to work efficiently under pressure
- Strong organisational and time-management skills
- Flexibility to work shifts, including evenings and weekends

Desirable

- Spoken Gaelic, or willingness to learn
- Experience supporting event catering
- Knowledge of stock control and waste reduction

WHAT WE OFFER

- A supportive, community-focused working environment
- Opportunities for training and professional development
- A unique setting on a beautiful island campus

Working Hours

35 hours per week, typically over 5 days out of 7 in straight shifts. Additional hours may be required for cover. Overtime paid at time and a half beyond 35 hours per week.

Annual Leave

35 days per year, including public holidays

Meals

Meals provided whilst on shift

Pension Scheme

The College pension scheme is available to all staff