SABHAL MÒR OSTAIG
Ionad Nàiseanta Cànan is Cultar na Gàidhlig

JOB TITLE	Assistant Chef
DEPARTMENT	Hospitality
REPORTING TO	Chef
RESPONSIBLE FOR	Kitchen Team
SALARY SCALE	£25093 - £26890 per annum dependent on experience
PLACE OF WORK	Sabhal Mòr Ostaig, Sleat, Isle of Skye IV44 8RQ

JOB PURPOSE

Working as part of the on-campus catering team, the Assistant Chef will be involved in the delivery of high-quality, nutritious meals for students, staff, visitors and guests. This includes day-to-day food preparation, menu delivery, event catering and the smooth running of kitchen operations.

KEY RESPONSIBILITIES

Food Preparation and Service

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

Teamwork and Communication

- Work collaboratively as part of a cohesive kitchen team, sharing responsibilities and supporting colleagues during busy periods.
- Provide support to junior or temporary staff when required.

Kitchen Operations

- Follow all food hygiene, HACCP and allergen management procedures.
- Maintain a clean, organised and safe workspace in line with statutory and internal standards.
- Assist with monitoring food temperatures, cleaning schedules and stock rotation

Stock and Budget Management

- Support ordering, unpacking and storing food deliveries
- Help maintain accurate stock levels and minimise food waste through careful planning and portion control.
- Report shortages, issues or equipment needs promptly.

Events and Hospitality

- Assist with preparing catering for conferences, events, short courses and residential programmes.
- Suggest ideas for improving menus, processes and customer experience.

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Person specification

Essential Skills

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

Desirable Skills

- Spoken Gaelic, or a willingness to learn
- Food costing
- Experience with menu development or stock management

What We Offer

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

Additional Information:

Weekly Hours

Our catering team works 35 hours per week, typically over 5 days out of 7 in straight shifts. Additional hours may be required at times to provide cover for annual or sick leave. Overtime is paid at time and a half on hours worked in excess of 35 hours in any given week.

Annual Leave Entitlement

35 days paid leave, including public holidays.

Meals

Service staff are entitled to meals whilst on shift.

Pension Scheme

The College has a pension scheme open to all staff.