



<b>Job Title</b>	<b>Chef de Partie – The Skye Inn</b>
<b>Responsible Brands / Territories</b>	The Skye Inn, Portree, Isle of Skye (a wholly owned subsidiary of The Travel Corporation)
<b>Key Responsibilities &amp; Objectives</b>	<p>Work closely with the Head Chef in all aspects of kitchen operations, creating inspiring menus that will showcase fresh, locally sourced produce. Our focus is on exceptional food standards and the delivery of <i>Highland Hospitality</i> at its best.</p> <p>Ensure safe and efficient daily operation of the inn, and adherence to all legal requirements, health &amp; safety legislation and that assets are managed and maintained in accordance with Standard Operating Procedures (SOPs).</p>
<b>Reporting to</b>	Head Chef & The Skye Inn Manager
<b>Direct Reports</b>	None
<b>Adjacent Key Relationships</b>	Radical Travel Group General Assistants
<b>Overview</b>	<p>The Skye Inn is part of The Travel Corporation, a family company which includes Morag’s Lodge Loch Ness, Highland Explorer Tours and HAGGIS Adventures.</p> <p>We recruit people who are passionate and committed to both sustainable tourism and providing unparalleled customer service. The role is varied, hands on, and the ability to show initiative and be flexible is expected.</p>
<b>Responsibilities</b>	<p><b>Main Duties</b></p> <p>Breakfast - We believe breakfast is the most important meal of the day!</p> <ul style="list-style-type: none"> <li>• Efficient delivery of breakfast, ensuring tour groups depart on time</li> <li>• Answer questions about menu items and ingredients</li> <li>• Collaborate with other team members to ensure seamless service</li> <li>• Cooking &amp; plating hot breakfast items</li> </ul> <p>Evening Meals – We aim to showcase fresh local produce</p> <ul style="list-style-type: none"> <li>• Collaboration with Head Chef to create &amp; deliver seasonal menus</li> <li>• Options that can be adapted for guests with dietary requirements</li> <li>• Efficient delivery of set evening meal for tour groups</li> <li>• Expanded menu for independent guests</li> </ul> <p>General Kitchen Duties</p> <ul style="list-style-type: none"> <li>• Operation of the kitchen in compliance with HACCP regulations</li> <li>• Maintain thorough knowledge of ingredients &amp; allergens in all menu items</li> <li>• Train team members to deliver all menu items to the same consistent high standard</li> <li>• With Head Chef, liaise with suppliers to secure competitive prices</li> <li>• Monitor stock &amp; place orders</li> <li>• Manage stock efficiently aiming to have zero food waste</li> <li>• With Head Chef, menu costings to maximise profit margins</li> <li>• Where possible, work with local produce &amp; suppliers</li> <li>• Help lead and inspire kitchen team members</li> <li>• Maintain kitchen equipment &amp; utensils, ensuring they are in a safe &amp; appropriate working condition</li> <li>• Weekly deep cleaning of food preparation areas</li> </ul> <p>Extra Duties</p> <ul style="list-style-type: none"> <li>• Secondment to Morag’s Lodge for relief cover</li> </ul>



	<ul style="list-style-type: none"> <li>• Basic maintenance</li> <li>• Maintaining external appearance of the Inn</li> <li>• Assist other team members when required</li> <li>• Adherence to Licensing, Environmental Health, and Health and Safety regulations</li> </ul>
<b>Other Responsibilities</b>	<b>Working &amp; living sustainably</b> <ul style="list-style-type: none"> <li>• Follow sustainable practices</li> <li>• Commitment to good environmental practice in all activities</li> <li>• Contribute suggestions for environmental management improvements</li> </ul>
<b>Work Pattern:</b>	<ul style="list-style-type: none"> <li>• Monday to Sunday</li> <li>• Annual average 40 hours per week over 5 or 6 days (with more worked in peak season and less in low season)</li> <li>• Flexible hours generally between 6.30am and 11pm</li> <li>• 28 days paid holidays per annum (including public holidays) with additional days for long service as per Company Policy</li> </ul>
<b>Remuneration Basis:</b>	<ul style="list-style-type: none"> <li>• A full-time contract</li> <li>• Live-in accommodation available</li> <li>• Company Pension Scheme</li> <li>• Optional Healthcare Scheme</li> <li>• Two paid Charity Volunteering Days per annum</li> </ul>
<b>Qualifications &amp; Experience</b>	<b>Required</b> <ul style="list-style-type: none"> <li>• Proven experience as a chef</li> <li>• Ability to multitask, prioritise, and manage time efficiently</li> <li>• Self-motivated</li> <li>• Experience of hospitality and/or customer service essential</li> <li>• Computer skills</li> <li>• Experience of working in a team</li> <li>• Sociable, lively personality and sense of humour essential!</li> </ul> <b>Desirable</b> <ul style="list-style-type: none"> <li>• Basic Health and Hygiene Certificate</li> <li>• Experience of providing catering service</li> <li>• Full UK Driving Licence</li> <li>• Experience of independent international travel</li> </ul>