



Job Title: Blair Castle Cook Manager

Salary: from £30,000

Location: Blair Castle

Contract: Full time/Permanent

Hours: 37.5 hours per week, 5 days out of 7

This job description is a guide to the work you will initially be required to undertake. It may be changed from time to time to incorporate changing circumstances.

Purpose of the Role

- Leadership of the catering team to deliver a customer food service experience to consistently high standards.
- Embedding processes and policies that ensure compliance with health and safety measures, HACCP and COSHH.
- Flexing the catering offer to meet the needs of the castle and our visitors.
- Developing and following budget by ensuring careful management of stock, staffing and menu pricing.

Key Accountabilities

- Meeting or exceeding budget in sales and cost control.
- Administration of team employment procedures.
- Adhere to all company Health & Safety policies and procedures at all times e.g. Food Handling, Manual handling, Fire procedures, Allergens, Temperature checks.
- Ensure evidence of HACCP based procedures to ensure safe food production.
- Manage and maintain the cleanliness of all kitchens and surrounding working areas ensuring Health and Safety hazards, issues, near misses and accidents are reported using the appropriate reporting procedures at the earliest opportunity.
- Ensure all equipment and machinery is in safe working order, all faults/repairs are reported using the appropriate reporting procedures at the earliest opportunity.
- Manage the delivery of the food service provision required, utilising all available resources effectively and efficiently, ensuring that all meals are provided to the required quality standards at the specified times to create a consistent customer experience and avoid any service failures.
- Role model the values and behaviours expected by Atholl Estates at all times to colleagues and customers.



- Process orders and monitor stock levels to ensure there is no impact to service or large amounts of wastage.
- Check invoices and delivery notes and report any anomalies appropriately.
- Ensure delivery of goods received from suppliers are correctly packaged, maintained at correct temperatures and report any concerns or observations as appropriate.
- Ensure the recovery and storage of food and correct labelling procedures are followed.
- Oversee and monitor all stocktaking procedures ensuring minimal risk of waste.
- Train, lead, inspire and develop the team, confronting poor performance.
- To identify courses for own personal development particularly within compliance.
- Working with the Management Team to deliver stock control, margins reporting and staffing costs.

Essential

- Excellent cooking skills across a broad spectrum of menus.
- A good communicator, able to liaise confidently with customers and engage, motivate, and develop team members.
- An enthusiastic individual with a passion for food and excellent service delivery
- Follows the right health & safety procedures and challenges unsafe behaviors.
- Is flexible and takes initiative.
- Is positive & proud, a good leader.

Send your CV and covering letter to Karen to apply today: karend@atholl-estates.co.uk