



## Dalziel Park Hotel

### NOW RECRUITING: HEAD CHEF MOTHERWELL MLI



This is a great opportunity to join a well-established and progressive hotel and would suit a Head Chef that is looking for long-term stability. Creative and ambitious, you will take the offering to a new level with the ability to consistently produce high quality food for a busy community restaurant and banqueting business.

As Head Chef you will control a successfully operating, team focused kitchen, where excellent food quality and presentation is delivered consistently. You will lead, inspire and develop your brigade and create a happy working environment within our family culture.

*Interested? So what are we all about?* Quite simply, the best food in Lanarkshire. Joining an extremely talented team of young chefs, you will help create amazing additions to an already award winning kitchen team. Dalziel Park Hotel & Golf Club is located in 250 acres of stunning woodland scenery on the outskirts of Motherwell. With a bustling and busy brasserie, highly acclaimed restaurant, boutique accommodation, wedding function suites and golf course - Dalziel Park is a food haven destination.

#### *What your role will involve...*

Inspiring and managing the kitchen brigade, motivate the team and share knowledge and training, whilst developing chefs within the team.

Ensuring the highest standards of food preparation and presentation.

Menu design and creating menu specifications to ensure consistency of dishes and be in control of food costs.

Being responsible for various administrative and financial tasks such as menu planning, costing, budgeting and creating staff rotas.

You will be responsible together with your team, for maintain high standards of cleanliness in the kitchen and compliance to EHO requirements at all times.

#### *As the ideal Head Chef you must have...*

Experience in a high volume, fast-paced, quality establishment.

A proven track record in menu design, implementation, planning, recruitment and training.

Experience with banqueting operations and a flair for gastro style food with Scottish influences.

Great organisational and people skills.

Excellent attention to detail, be an excellent communicator and a hands on manager.

The ability to empower, develop and coach your team to unleash their potential and to build succession.

Menus include A La Carte, Market menus, Sunday lunch and daily specials, allowing us the opportunity to showcase the best Scottish produce.

#### ENJOY OUR COMPREHENSIVE BENEFITS PACKAGE

A highly competitive salary your experience deserves | Company pension plan | Uniform | 28 days paid holiday  
Duvet days each year | Golf membership | Opportunities for promotion and transfer across the group  
Discounted rates on F&B, rooms and facilities | 20% discount for friends and family across the group  
Childcare vouchers | 10 year club - rewarding long service

#### WE WOULD LOVE TO HEAR FROM YOU!

Contact us. Please send your C.V. to [people@lisini.co.uk](mailto:people@lisini.co.uk)