Role: Cook	**Region:** Highlands & Islands
Reports to: Visitor Services Manager, Food & Beverage	**Pay Band / Starting Salary:** Grade 2 Upper £26.757 - £28.252 per annum
Location: Brodie Castle	**Type of Contract:** Full time – 40 hours per week, Fixed term contract – end of November

Purpose of role

This is an exciting and varied role in the Food & Beverage team at Brodie Castle. Based in our Castle Café or Playful Café you'll prepare food for a high-quality, sit-in café and grab-and-go takeaway menu, helping to generate the income that enables our charity to care for Brodie Castle and Estate.

You will ensure that visitors from across the globe have an enjoyable experience here through excellent service standards and menu availability. You will be responsible for the daily operation of the kitchen, and achieving targets through efficient, safe food production practices.

Key Responsibilities

- Deliver a high-quality food offer for our high and low season, relevant to our Brodie customers (visitors, events and functions) and Visit Scotland's Taste our Best principles.

- Contribute to menu development, making creative, practical and cost-effective choices for food production and presentation.

- Ensure high standards of kitchen hygiene, cleanliness and tidiness, keeping up-to-date compliance documentation (HACCP, COSHH checklists and temperature sheets).

- Work alongside the management team to ensure all food and non-food items are ordered, and stock is controlled to the highest standard

- Ensure food production adheres to allergen guidelines, in particular Natasha's Law, and support the implementation of upcoming laws, eg. displaying nutritional value & calorie counts.

- Minimise wastage and identify potential savings to achieve targets for cost of sales, gross profit and environmental sustainability.

- Ensure the upkeep and safety of equipment and utensils used within the catering outlets.

- Share in the common responsibility of implementing the Trust's "Health & Safety Policy", being mindful at all times of the health and safety of self, staff, volunteers, and visitors.

Performance indicators and targets

- Weekly, monthly and annual sales and cost of sales targets
- Food compliance standards and record-keeping
- Visitor enjoyment reviews and ratings from visitor surveys and visitor feedback
- Staff satisfaction from staff surveys

Tools / equipment / systems

- Fully equipped commercial catering kitchen.
- Access to computer with training and stock ordering systems.
- EPOS tills and chip and pin machines.

QUALIFICATIONS, SKILLS, EXPERIENCE & KNOWLEDGE

- Experience and passion as a cook in preparing and producing food to a consistently high standard using fresh products and ingredients.

- Intermediate Food Hygiene Certificate qualification, preferred.

- Highly developed organisational skills, deployable in a multi-tasking environment.

- Excellent communication and influencing skills (spoken and written)

- Ability to work as part of a busy team, fostering a positive and motivated team atmosphere.

- Recognised formal qualification in the culinary arts, desirable.

The Key Responsibilities, Behaviours and Skills, Experience & Knowledge reflect the requirements of the job at the time of issue. The Trust reserves the right to amend these with appropriate consultation and/or request the post-holder to undertake any activities that it believes to be reasonable within the broad scope of the job or his/her general abilities.

Applications

Interested applicants should forward their Curriculum Vitae (CV) or an Application Form to the People Services Department (Applications) by email via workforus@nts.org.uk, by Sunday 27th July 2025.

Please ensure your CV includes your full name and contact details, the CV file sent to us should be titled your first initial and surname. When submitting your CV please state the position and job location of the vacancy you are applying for in the subject title or body of your email: For example "Cook - Brodie"