

Role: Visitor Services Assistant - Kitchen	Region: Highlands & Islands Region
Reports to: Visitor Services Manager – Food & Beverage	Pay Band: Grade 2 Lower - £12.60 Per Hour. £26,208 pro-rata, per annum.
Location: Culloden Cluster, IV2 5EU	Type of Contract: Full Time – Fixed Term Until 1 November 2026.
Terms and conditions Hours of work: 40 hour pw contract available and additional time to suit the needs of the business: this will include regular weekend duties and occasional evening working. All contracts are on a seasonal basis.	

JOB PURPOSE

This is an exciting and varied role in the Food & Beverage team at Culloden Visitor Centre. Based in our 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 this world-renowned historical site. 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 assisting in the daily operation of the kitchen, whilst adhering to efficient, safe food production practices.

Benefits include

- Cycle to Work Scheme – offering excellent discounts on bicycle costs •
- Up to £50 towards the cost of your glasses or contact lenses if you need them for work •
- Staff discounts through Reward Gateway, our online employee discount scheme – offering a variety of discounts on a wide range of high street retail brands •
- 10% discount from the rental price (excluding the booking fee and any other ancillary charges) on all self-catering holiday accommodation managed by our partner Sykes Holiday Cottages
- Your employee card gives free entry to you, any of your children under the age of 18 and one other adult to National Trust for Scotland and National Trust properties, as well as a 20% discount on most purchases in National Trust for Scotland retail outlets.

Key Responsibilities

- Deliver a high-quality food offer for our high and low season, relevant to our Culloden customers (visitors, events and functions) and Visit Scotland's Taste our Best principles.
- Ensure high standards of kitchen hygiene, cleanliness and tidiness, keeping up-to-date compliance documentation (HACCP, COSHH checklists and temperature sheets).

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

QUALIFICATIONS, SKILLS, EXPERIENCE & KNOWLEDGE

- Experience and passion in preparing and producing food to a consistently high standard
- Intermediate Food Hygiene Certificate qualification, preferred.
- Highly developed organisational skills, deployable in a multi-tasking environment.
- Excellent communication skills
- Ability to work as part of a busy team, fostering a positive and motivated team atmosphere.
- Recognised formal qualification in the culinary arts - desirable

DIMENSIONS AND SCOPE OF JOB

Scale:

- Primarily based in the Visitor Centre café working a variety of shift patterns including weekends and occasional early evenings.

Health and Safety

- To complete various online learning modules covering all aspects of on-site Health and Safety
- To use personal protective equipment as provided and directed by your line manager.
- Will be a frequent user of catering equipment and cleaning chemicals.
- Expected to work within and ensure compliance with the property's 'Safe Systems of Work' (the system for managing health and safety and to ensure site meets with Health and Safety legislation).
- This role will involve manual handling

The above requirements reflect the scope 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.

How to Apply

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 11th January 2026.

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, "VSA Kitchen - Culloden"