

Senior Chef de Partie / Sous Chef

We're looking for an experienced and passionate chef who thrives on responsibility, takes pride in cooking from scratch, and enjoys working in an exceptional environment. This is an opportunity to play a key role in delivering memorable dining experiences while living and working in one of Scotland's most remarkable locations.

Working closely with the Head Chef, you will help shape and deliver the Tanera food vision across multiple sites. When the Head Chef is off-site, you will take full ownership of kitchen operations, leading service with confidence and maintaining the highest standards of food quality, organisation and professionalism.

If you're passionate about seasonal produce, scratch cooking and developing others, we would love to hear from you.

KEY RESPONSIBILITIES

- Independently deliver exceptional breakfast, lunch and dinner service.
- Cook from scratch for groups of up to 100 guests while maintaining outstanding quality.
- Bake breads, cakes and pastries as required.
- Apply a wide range of culinary techniques including roasting, braising, steaming, frying and sauce making.
- Direct food preparation and delegate tasks effectively across the kitchen.
- Supervise all kitchen stations and maintain consistently high standards.
- Support the Head Chef in menu development, recipe creation and new dish development.
- Lead, motivate and develop chefs at all levels.
- Mentor and upskill junior team members.
- Maintain an organised, clean and efficient workstation at all times.
- Assist with ordering, stock control and inventory management.
- Ensure compliance with food hygiene, allergen, health and safety regulations.
- Champion the Tanera ethos and standards throughout the kitchen.
- Work flexibly across multiple sites as required.
- Engage with guests and contribute to exceptional dining experiences.
- Stay overnight on the island when operational requirements demand.

ESSENTIAL SKILLS AND EXPERIENCE

- Proven experience working in a professional kitchen environment.
- Ability to work independently and take full ownership of service.
- Strong grounding in classical cooking techniques.
- Experience delivering high-volume catering without compromising quality.
- Excellent organisational skills with meticulous attention to cleanliness and presentation.
- Calm, professional and composed under pressure.
- Flexible and adaptable, with the ability to work across a multi-site operation.
- Genuine passion for seasonal ingredients and scratch cooking.
- A natural leader who enjoys mentoring and developing others.
- Willingness to live and work in a remote island environment.
- Full UK driving licence essential.

BENEFITS

- Meals provided during shifts.
- Company pension.
- Private Medical Insurance.
- Competitive salary.
- Discretionary bonus.
- Staff accommodation may be available.

WORKING PATTERN

- 40 hours per week, including weekend work.
- Flexible shifts based on operational requirements.

READY TO JOIN US?

Bring your talent, creativity and passion for great food to a place like no other. Whether you're looking to take the next step in your culinary career or embrace a truly unique lifestyle, The Tanera Project offers an opportunity to create exceptional experiences for guests while working in an unforgettable setting.

Please send a cover letter and your CV to recruitment@summer-isles.com

TANERA