



Johnstons of Elgin is a family owned business operating since 1797 and we currently employ more than 1000 employees across our business. We are one of Europe's most successful and innovative companies in the design and manufacture of luxury cashmere and fine woollens, with customers including most of the world's leading fashion houses. Our own Johnstons of Elgin brand is being developed further into a fully formed lifestyle brand capable of competing with the world's best brands.

In 2018 Johnstons of Elgin became the first textile manufacturer in Scotland, the first organisation in Moray (where we employ around 700 employees), and, the first organisation in Hawick (where we employ around 280 employees), to achieve the **Investors in Young People [IYP] GOLD Accreditation**. The previous year we were "**PwC Family Business of the Year**", and there are other business recognition awards too.

This year Johnstons of Elgin were awarded "**Exemplary Employer of Choice**" and were finalised in the Tremendous Learning & Development category of the cHerRies Awards recognising excellence in Human Resources.

## Cook

**Part-Time: 37.5 hours weekly**

**Permanent: 5 days from 7**

**(Includes weekend working)**

Are you passionate about cookery? Do you have a flair for creating fresh, high quality dishes from scratch? Are you interested in taking on a new and exciting challenge? If so, we'd be like to hear from you.

Join our hardworking, close knit Coffee Shop team who strive to deliver a 5-star visitor experience to our customers.

### Key Areas:

- Preparing, cooking and presenting breakfasts, soups, light lunches and main meals;
- Delivering high quality food made with fresh, locally sourced ingredients on all occasions;
- Ensuring the highest standards of hygiene and cleanliness within the kitchen
- Maintaining good stock control and storage of food, equipment and cleaning items;
- Assisting Head Chef as and when required; working as part of the kitchen and wider coffee shop team;

### The person:

- Experience of working in a busy, fast-paced kitchen where food is made to order;
- Knowledge of food allergies and impacts;
- Familiarity with menu planning activities
- Passion for sourcing and utilising local fresh ingredients and making dishes from scratch;
- Excellent interpersonal, teamwork and communication skills
- Attention to detail in the presentation of food and commitment to quality;
- Enthusiasm for discovering new food trends and contributing ideas to the daily 'specials' items and menu changes;

### The Benefits:

- Opportunities for learning and professional development
- Staff discount on Johnstons of Elgin and branded product
- Generous holiday entitlements
- Contributory pension scheme

Please write, enclosing your CV, no later than 16 September 2019 to: HR Dept, Johnstons of Elgin, Newmill, Elgin, IV30 4AF or email [applications@johnstonsofelgin.com](mailto:applications@johnstonsofelgin.com)

