Founded in 1892, Mortonhall is the oldest course in the City of Edinburgh over which golf is still played and is regarded as one of Scotland’s premier clubs. With its immaculate greens and fairways, lined with mature trees and whin-covered outcrops the course is a superb championship test of 6530 yards, boasting unrivalled scenic views across Edinburgh, the Firth of Forth and the Pentland Hills. The club has hosted the Scottish Amateur Stroke Play and the Scottish Youths Tournaments.

Mortonhall Golf Club is looking for a permanent experienced chef/cook who is ready to join our team in a busy golf club kitchen and has good all round kitchen knowledge. We have a broad spectrum from baking to carvery, breakfast rolls to dinners for 100+, the chef/cook must be a good all rounder and be able to work alone.

The successful applicant must:
- Have experience of working from a tab grab
- Be well presented with high standards of personal hygiene
- Have excellent time keeping skills
- Possess a good work ethic and the ability to work under pressure.
- Be able to work on their own initiative preparing and cooking a variety of fresh food
- Possess an elementary food hygiene certificate and knowledge of CookSafe
- Be hard working and reliable
- Show attention to detail
- Be flexible as the hours may vary (no split shifts)

Hours of Work - variable between 30-40 per week

Salary - dependant on experience

Location - Mortonhall Golf Club is located in South Edinburgh and is on a good bus line 10 minutes from the city centre. For car drivers free parking is available.

Start Date - immediate start

To Apply
Please respond with a CV outlining skills and recent career history, to David Henderson david@mortonhallgc.co.uk