



MAYSIDE PARTNERS
VENTURE CAPITAL
www.mayside.com

Job Title

Kosher Chef/Cook

Location

Scotland, United Kingdom

Job Type

Full-Time, Work On-site, including some UK travel

Job Description

About Us

We are a private estate located in the picturesque countryside of Scotland. Our estate hosts various events, including Hebrew Synagogue gatherings, and we are seeking a talented and experienced Kosher Chef/Cook to join our team. The successful candidate will be responsible for planning, preparing, and executing Kosher meals for both daily dining and special events.

Key Responsibilities

Kosher Cuisine Expertise: A Kosher Chef/Cook should have an in-depth understanding of Kosher Dietary Laws and be able to prepare Kosher meals in accordance with those guidelines. This includes using Kosher ingredients, utensils, and adhering to specific cooking methods.

Menu Planning: Create diverse and appealing kosher menus that cater to a variety of tastes and dietary requirements while taking into account the seasonal availability of ingredients.

Meal Preparation: Prepare and cook kosher meals, ensuring the highest quality of food is served to residents and event attendees. This may include breakfast, lunch, dinner, and snacks.

Event Catering: Be responsible for planning and cooking kosher meals for Hebrew Synagogue events and other gatherings held on the estate. This includes working



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closely with event organisers to ensure all culinary aspects meet the standards of Kashrut.

Food Safety: Adhere to all food safety regulations, ensuring that the kitchen and food preparation areas are maintained in a clean and sanitary manner. This includes safe storage, handling, and disposal of food.

Kitchen Management: Manage the kitchen inventory, order supplies as needed, and ensure proper storage and organization of ingredients and equipment.

Team Collaboration: Work closely with other kitchen staff and communicate effectively to ensure a smooth operation and timely meal service.

Culinary Creativity: Keep up-to-date with culinary trends, techniques, and innovations within kosher cuisine to continually improve and refine the estate's culinary offerings.

Qualifications

Kosher Certification: Must possess a strong understanding of Kosher Dietary Laws and have experience in preparing kosher meals. Kosher Certification is preferred.

Culinary Experience: Proven experience as a chef or cook, with a focus on kosher cuisine.

Menu Planning: Strong menu planning and creative culinary skills, with the ability to create dishes that are both delicious and aesthetically pleasing.

Attention to Detail: Meticulous in following kosher guidelines and maintaining a clean, organized kitchen.

Event Experience: Experience in catering for synagogue events or large gatherings is a plus.



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Communication Skills: Excellent communication skills, with the ability to work effectively with a diverse team and event organizers.

Flexibility: Willingness to work flexible hours, including evenings and weekends, to accommodate synagogue events and private estate dining needs.

Physical Stamina: The ability to stand for extended periods and lift heavy items when necessary.

What We Offer

- Competitive salary c£35-45k (annual) and a comprehensive benefits package, including private healthcare
- Opportunity to work within a relaxed, friendly environment
- Collaborative and innovative work tools
- Professional development and training opportunities
- Access to a company vehicle, if required

Application Process

To apply for this position, please submit your CV and a cover letter detailing your relevant experience to hr@mayside.com or via the link on our website, including why you are interested in joining our team. We look forward to reviewing your application and considering you for this exciting opportunity in Scotland.