



The MacDougall of Dunollie Preservation Trust

Visitor Services: Catering Manager | Job Description

7 month contract | 35 hours p/w | £11 per hour

Working Pattern: Tuesday – Saturday, 9.30am-5pm

Location: Dunollie Museum, Castle & Grounds, Oban, Argyll

www.dunollie.org

Start Date	End Date	Application Deadline
21 March 2022	30 October 2022	4 February 2022

About Dunollie

Dunollie Museum Castle and Grounds is an independently run charity based 2 miles north of the town of Oban, on the west coast of Scotland. Dunollie Castle is the historic seat of the Clan MacDougall and the site is soaked in over a thousand years of history. The Castle ruin and the 1745 House Museum are surrounded by woodlands and green spaces and with spectacular views out to the islands of Kerrera and Mull it truly it is one of the most picturesque locations on the west coast.

From 4 April – 30 October 2022, Dunollie will be open from Sunday-Friday 11am-4pm, with events based activities taking place on Saturdays.

Purpose of the Role

The purpose of this role is to open and run the daily food and drink preparation and service at The Kettle Garden Café; a small café with outdoor seating (approx. 20 covers) based in the grounds of Dunollie.

Why work at Dunollie?

- You will be joining the team at an internationally significant heritage site and cultural centre at an exciting stage in its development.
- You will meet and work with a wide variety of people, including staff, trustees, other volunteers and visitors from around the globe.
- Dunollie is committed to the personal and professional development of its staff team. In this role you will develop skills and knowledge of the heritage and tourism sector.



Responsibilities

- Planning and preparing the daily savoury menu and home baking
- Making coffees and other hot drinks
- Serving customers during opening hours
- Providing excellent customer service
- Food Hygiene overview and record keeping
- Cleaning and tidying.
- Stock ordering and display
- Attending training where required.

About you

Essential:

- Previous experience of preparing savoury food and baking in a commercial kitchen environment.
- Previous experience undertaking Food Hygiene record keeping.
- Cash and credit card handling experience.
- Good communication skills.
- An ability to work under pressure during busy periods.
- Commitment to excellent customer services, including a friendly, helpful, and welcoming approach to all.
- A willingness to develop own knowledge of the local area, Dunollie Museum, Castle and Grounds and the history of the Clan MacDougall.

Desirable:

- An up-to-date Level 3 Food Hygiene Certificate
- Barista Training

Interviews scheduled to take place the week beginning the 21 February 2022

Full training will be given, including food hygiene and barista service. Candidates must be available for training during the w/b 21 March 2022.

For an informal discussion about the role, please contact Vikki Robertson (Visitor Services Manager) by emailing vikki@dunollie.org or by phoning 01631 570550 during office hours (Monday-Friday, 9am-5pm).

Please apply using an update to date CV and Covering Letter, outlining your suitability for the role. Applications can be submitted to info@dunollie.org or delivered to Dunollie Museum, Castle and Grounds, North Wing, Dunollie House, PA34 5TT.