

Job Description:
CHEF**Job Summary**

Lendrick Lodge is expanding and looking for a new chef with excellent existing vegetarian cooking skills and a big heart!

This is a life-path opportunity within a team who has a primary vision of helping people to grow, connect and find more joy for living.

A positive, caring nature, great people and team management skills are essential. This position requires someone who is naturally happy and kind.

As you will be managing unskilled volunteers, patience and sensitivity is required. Suitable for someone with a passion for vegetarian and vegan food and experience in catering for special dietary requirements. At least a few years' experience as a chef is required.

Are you an inspirational and motivational person to work with?

Working in a holistic retreat centre would best suit someone interested in personal growth. Accommodation is potentially available.

Duties

- Prepare and cook high-quality vegetarian meals, with additional special diet requirements of vegan and gluten free.
- Manage kitchen volunteers, providing guidance and support to ensure efficient teamwork.
- Maintain high standards of food safety and hygiene in compliance with health regulations.
- Collaborate with the management team to develop new menu items and specials.
- Monitor inventory levels of food supplies and place orders as necessary.
- Assist in training new kitchen volunteers on cooking techniques and safety procedures.
- Ensure that all kitchen equipment is properly maintained and functioning efficiently.

Skills

- Strong culinary skills with experience in food production and preparation.
- Excellent knowledge of food safety regulations and best practices.
- Proven ability to manage a team effectively in a busy environment.
- Exceptional organisational skills with attention to detail in meal presentation.
- Ability to work collaboratively within a team while also demonstrating leadership qualities.

- Flexibility to adapt to changing menus and special diets.

Job Type:

Full-time

Benefits:

- Personal growth within a holistic and spiritual environment
- Free food whilst working
- Free parking
- Opportunity to attend holistic courses for free
- Bonus scheme
- Potential accommodation available

Schedule:

- Usually Thursday to Sunday but flexibility is required. There is opportunity to expand from four days to a five-day week.

Experience:

- Cooking: 3 years (required)

Work Location:

Trossachs, Scotland

Expected start date:

September/October 2026

Pay:

£15.00-£16.00 per hour plus bonuses

To apply:

Please email in your CV plus a covering letter explaining why you are a suitable candidate for this position. References are required.

Email: info@lendricklodge.com

Heading CHEF Position Lendrick Lodge (Your Name)

Please include details of any courses you have attended at Lendrick Lodge.

We Look forward to hearing from you.