

Bistro at the Distillery

About

Join a busy, inspirational environment at the Bistro at the Distillery creating exciting bistro-style cuisine using local produce.

The Bistro at the Distillery offers a full day and evening informal dining experience at the award-winning visitor attraction, The Lakes Distillery. Interesting, colourful and ever-changing menus are served in our beautiful refurbished Victorian farm. The kitchen produces simple, honest and generous British menus using local and regional ingredients. The Bistro hosts a calendar of events as well as running a private dining and parties.

You'll join a passionate team headed up by Head Chef Paul McKinnon and Terry Laybourne of 21 Hospitality Group in Newcastle as Consultant Chef. Paul and Terry's wealth of experience forms a creative and inspirational environment for aspirational chefs and those looking for a successful hospitality career.

The Michelin Guide recommended Bistro at the Distillery has been successfully trading for over three years, and has secured a series of hospitality awards including TripAdvisor Certificate of Excellence, contributing to The Lakes Distillery's Visit England Gold Award, and regularly winning the OpenTable Diners' Choice awards.

Benefits include:

- Straight shifts, 48 hours per week
- Share of gratuities through a tronc scheme across the distillery site and Bistro team
- 25% staff discount to be used in the distillery shop or Bistro dining
- Full uniform & meals provided whilst on duty
- Inspirational supplier trips, training and experiences, eg. distillery tours & tastings
- Professional chef training skills with renowned 21 Hospitality Group in the North East, eg. butchery, pastry, fishmongery
- Passionate independent team
- Modern state-of-the-art kitchen facility
- Accommodation may be available for the right candidate
- Beautiful setting and environment next to Bassenthwaite Lake

THE ROLE:

Chef de Partie

We are looking for an experienced and strong Chef de Partie to join The Bistro at the Distillery. We look for people with passion and enthusiasm, who care about quality with a desire to learn and improve. In return, we offer plenty of support, lots of opportunities to show initiative, a friendly teamwork atmosphere, plus the chance to gain different experiences within The Lakes Distillery.

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Experience required

- The successful candidate will be confident, creative and passionate about good food served well.
- Someone who is currently employed as a Chef de Partie and is looking at developing their skill base. They will be passionate about using fresh ingredients and producing high quality food.
- Has gained a Level 2/3 qualification in Professional Cookery via an Apprenticeship gained in a similar restaurant environment. Alternatively gained the qualification at college on a full or part-time course
- They can run at least 2 sections of the kitchen with a knowledge of classic cooking techniques. They will have a diverse repertoire of advanced skills, techniques and dishes from which to draw upon, alongside offering new creative menu ideas in line with the Bistro's style and customer expectations.

Duties and Responsibilities

- To comply at all times with the Health and Safety policy
- To report for duty in good time
- Is a competent communicator and can positively express opinions and views in relation to colleagues, line managers, suppliers and customer requests, as well as reacting positively to direction from senior chefs
- Good listener who is flexible and has an appetite to both learn and offer advice
- Ability to work well within a team be hard working and have a positive work ethic
- Can manage and give direction to a small number of commis or apprentice chefs within their section and be a supportive part of their skills and personal development
- Can take responsibility and positively assist in the standard of food being served.
- Has the confidence to challenge menu decisions and be able to offer alternative view and solutions
- Is organised and can work at speed during a busy service. Has the depth of character to turn a poor service around

Desirable

- An excellent understanding of food hygiene
- Has gained Level 2 in Health and Safety or is prepared to work towards the gaining the qualification
- Has a fundamental understanding of food ordering, food costings and understands clearly the effect that poor food control has on the business.
- Is qualified to Level 2 in Food Safety within the past 3 years or is prepared to work towards the gaining the qualification

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How to apply

If you'd like to join our team, send us an email with your CV directly to: careers@lakesdistillery.com

Applications for the role of Chef De Partie will only be considered if we are provided with a full CV and cover letter detailing your recent work experience in a similar capacity with dates of employment. You must have eligibility to work in the UK. Please note, only suitable applicants will be contacted and incomplete CVs will not be considered.

Own Transport desirable.

Job Type: Full-time

Salary: £21,000.00 per annum Plus Gratuities