

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 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 VisitEngland 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 a Commis Chef 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 team-work atmosphere, plus the chance to gain different experiences within The Lakes Distillery.

Experience required

- The successful candidate will be confident, creative and passionate about good food served well.

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- Someone who is currently employed as a Commis Chef and is looking at developing their skill base.
- Alternatively, it is someone currently employed as an Apprentice Chef and is looking for promotion. Ideally this person will have worked in a junior position in a kitchen of similar standing for a minimum period of 1 year.
- 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
- Has good knife skills and can carry out basic kitchen preparation with accuracy and speed
- Can competently assist or run a section of the kitchen

Skills required

- Is a good communicator and can positively express opinions and views in relation to colleagues, line managers and customer requests. Can communicate written and spoken English competently
- Is always well groomed and takes pride in their appearance
- A good listener who is flexible and has an appetite to learn
- Can follow instruction and is able to work in an efficient and orderly manner

Desirable

- Is qualified to level 1 in Health and Safety or is prepared to work towards gaining the qualification
- Is qualified to Level 1 in Food Safety within the past 3 years or is prepared to work towards gaining the qualification
- A solid understanding of food hygiene

How to apply

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

Applications for the role of Commis Chef 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: £20,901.50 /year Plus Gratuities