

# 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, e.g. distillery tours & tastings
- Professional chef training skills with renowned 21 Hospitality Group in the North East, e.g. 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: **Sous Chef**

We are looking for an experienced and strong Sous 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 teamwork atmosphere, plus the chance to gain different experiences within The Lakes Distillery.

Experience required

To know and understand the food philosophy and the high standards of The Lakes Distillery

To maintain the highest level of professionalism.

To constantly strive to improve your own standards and skills as well as all the staff working alongside you.

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To understand the business from financial and quality perspectives.

Formal culinary training

Previous experience

Extensive food and beverage knowledge

Strong organisational skills

Attention to detail

Ability to work under pressure

Strong verbal and written communication skills

Creative problem-solving skills

Leadership skills

## **DUTIES AND RESPONSIBILITIES:**

To comply at all times with the Health and Safety policy.

To report for duty in good time

To work hand in hand with the Head Chef

To be organised and to organise others under your supervision ensuring correct work method and professionalism at all times.

To organise and supervise stock rotation within the kitchen ensuring minimal stock wastage.

To monitor stock transfers and accurately account for any movement of stock.

To ensure dating and labelling of produce is carried out within the sections, and in the dry store, freezers and walk-in fridges.

Development of individuals within the department through individual chats and reviews in accordance with Lakes Distillery guidelines and reporting back on pertinent findings or employee observations.

Development of departmental team by means of identification of training needs through observation and review process and compilation and achievement of monthly training plan.

To monitor all cleaning schedules and fridge-freezer charts provided.

To understand the kitchen food cost and to react to any movement.

To understand wage costing and react to any movement in business.

To assist front of house team in any way possible regarding customer requirements

How to apply

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

Applications for the role of Sous 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: £26,500 - £28,000 per annum Plus Gratuities