

# 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 daytime 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 will join a passionate team headed up by Kitchen Team Leader, Ben Bailey, and Terry Laybourne of 21 Hospitality Group in Newcastle as Culinary Director. 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 which has been successfully trading for over six 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 and Resdiary Diners' Choice awards.

## Benefits include:

- Straight shifts, 45 hours per week, predominantly 9-6.30pm
- 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 provided.
- 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
- Beautiful setting and environment next to Bassenthwaite Lake

## THE ROLE:

### Commis Chef

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.
- 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 at 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

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.