

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 will join a passionate team headed up by Kitchen 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 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 Open Table Diners' Choice awards.

Benefits include:

- Share of gratuities through a tronc scheme across the 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
- Passionate independent team
- Modern state-of-the-art kitchen facility
- Beautiful setting and environment next to Bassenthwaite Lake

THE ROLE:

Kitchen Porter

We are keen to hear from hard-working, reliable individuals who would like to join our excellent Kitchen team here at The Bistro at the Distillery. The successful candidate will need to have a high standard of cleanliness, be organised and able to work under pressure in a busy kitchen. The role includes:

Experience required

- being responsible for the operation of the dishwasher during service
- being responsible for the cleanliness of the kitchen (brushing, mopping, cleaning surfaces etc)
- maintaining the cleaning rota for the kitchen
- occasional food preparation when asked to do so by the head chef.

Experience is desired but not essential as we provide thorough training for all members of staff in our team. Due to the remote area a driving licence is recommended.

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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