



## TITLE

**Kitchen Porter**

## LOCATION

**Bistro at the Distillery, Setmurthy, Cumbria CA13 9SJ**

## RESPONSIBLE TO

**Kitchen Lead**

### **About Bistro at the Distillery**

Based at The Lakes Distillery, near Bassenthwaite Lake, Cumbria, this is a full-time role offering straight shifts - 40 hours per week.

With a focus on freshness, flavour and simplicity, Bistro at the Distillery aims to showcase the best regional ingredients and offers a full-day informal dining experience in the heart of an award-winning visitor attraction.

Interesting, colourful, and ever-changing menus are served in the beautiful refurbished Victorian farm where you will join a passionate team headed up by Kitchen Lead Ben Bailey and Consultant Chef Terry Laybourne, of 21 Hospitality Group in Newcastle.

Ben and Terry's wealth of experience forms a creative and inspirational environment for aspirational chefs and those looking for a successful hospitality career.

Successfully trading for over six years, our Michelin Guide recommended Bistro has secured a series of hospitality awards including the TripAdvisor Certificate of Excellence and contributing to The Lakes Distillery's Visit England Gold Award.

Come and join a busy, inspirational environment using the best local produce to create exciting bistro-style cuisine.

### **The Role**

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.



### Key Responsibilities

- Keep the kitchen flowing by ensuring impeccable cleaning standards
- Wash plates, cutlery and other kitchen equipment using the tools provided
- Tidy away any deliveries according to FIFO
- Support the Senior Chef on duty with kitchen set up and breakdown
- Understand and comply with Food Hygiene regulations
- Always be health and safety and Food Safety Compliant
- Undertake any reasonable management requests
- Support the kitchen team with any reasonable ad hoc requests
- Be organised, clean and tidy at all times.
- Effectively communicate any issues to your line manager
- Report for duty in good time.

### Person Specification

- Qualified to level 1 in Health and Safety, or is prepared to work towards gaining the qualification
- 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
- All applicants must be eligible to work in the UK
- Due to the remote area, a driving licence is recommended but not necessary

Salary £8.91 per hour plus gratuities

To apply, send a cover letter and CV to [careers@lakesdistillery.com](mailto:careers@lakesdistillery.com).