



Commis Chef

£21,500 plus gratuities

Based at The Lakes Distillery, near Bassenthwaite Lake, Cumbria, this is a full-time role offering straight shifts - 45 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 looking for a Commis Chef to join The Bistro team at the Distillery.

If you are passionate and enthusiastic, with a desire to learn and improve, we can offer you an opportunity to work with us. We offer plenty of support, lots of opportunities to show initiative and a friendly team-work atmosphere, plus the chance to gain different experiences within the The Lakes Distillery.



Main duties and responsibilities

- To comply always with the Health and Safety policy.
- To report for duty in good time.
- A competent communicator and can positively express opinions and views in relation to colleagues, line managers, suppliers, and customer requests, as well as reacting positively to instruction from senior chefs.
- Good listener who is flexible and has an appetite to both learn and offer advice.
- Ability to work well within a team be hard working and have a positive work ethic.
- Can take responsibility and positively assist in the standard of food being served.
- Well organised and can work at speed during a busy service.

Desired knowledge, skills and experience:

- Someone who is currently employed as a Commis Chef and is looking at developing their skill base, or alternatively, someone currently employed as an Apprentice Chef and is looking for promotion.
- Ideally, gained a Level 2 qualification in Professional Cookery.
- Good knife skills and can carry out basic kitchen preparation with accuracy and speed
- Can competently assist or run a section of the kitchen.
- The ability to work well within a team, be hard working and have a positive work ethic.
- A competent communicator, a good listener and someone who can react positively to direction from senior chefs.
- Able to respond to instruction and to work in an efficient and orderly manner.
- Enthusiastic about food and eager to learn
- Qualified to level 1 in Health and Food Safety or is prepared to work towards gaining the qualification.
- A solid understanding of food hygiene
- Own transport desirable

Competitive Benefits Package:

- Straight shifts, 45 hours per week
- Share of gratuities through a tronc scheme
- 25% staff discount to be used in the distillery shop or Bistro dining
- Full uniform provided
- Inspirational supplier trips, training and experiences, eg distillery tours & tastings



- Professional chef training skills with renowned 21 Hospitality Group in the North East, eg butcher, pastry, fishmongery.
- Passionate independent team
- Modern state-of-the-art kitchen facility
- Beautiful setting and environment next to Bassenthwaite Lake

If you would like to join us on our journey, please forward your CV to careers@lakesdistillery.com