



Chef de Partie

£24,000, 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 an experienced and strong Chef de Partie 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.



Main duties and responsibilities.

This is a typical list of duties and not necessarily exhaustive:

- To comply always with the Health and Safety policy.
- To report for duty in good time.
- Is 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 direction 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 manage and give direction to a small number of commis or apprentice chefs within their section and be a supportive part of their skills and personal development.
- Can take responsibility and positively assist in the standard of food being served.
- Has the confidence to challenge menu decisions and be able to offer alternative view and solutions.
- Is organised and can work at speed during a busy service. Has the depth of character to turn a poor service around.

Desired knowledge, skills, and experience:

- The successful candidate will be confident, creative, and passionate about good food served well.
- Currently employed as a Chef de Partie, you will be keen to develop your skill base and passionate about using fresh ingredients and producing high quality food.
- Level 2/3 qualified in Professional Cookery via an Apprenticeship, gained in a similar restaurant environment, or at college on a full or part-time course.
- You must be able to run at least two sections of the kitchen, with a knowledge of classic cooking techniques and a diverse repertoire of advanced skills, techniques, and dishes from which to draw upon, alongside offering new creative menu ideas in line with the Bistro's style and customer expectations.
- An excellent understanding of food hygiene.
- Has gained Level 2 in Health and Safety or is prepared to work towards qualifying.
- Has a fundamental understanding of food ordering, food costings and clearly understands the effect that poor food control has on the business.
- Is qualified to Level 2 in Food Safety within the past 3 years or is prepared to work towards qualifying.
- Own transport is 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, 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.

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