



Job Description

Job Title: Chef

Reporting To: Head Chef, Brand Home Operations Manager

Based at: The Lakes Distillery Brand Home, Bassenthwaite

Department: Food & Beverage

Hours per Week: 40, full-time, permanent

Salary: £25,000 - £29,000 per annum, paid monthly, plus share of tronc

About us

Based in an idyllic setting near Bassenthwaite Lake, The Lakes Distillery is a multi-award-winning single malt whisky producer, who is making big strides on the international stage. We're big-hearted and proud of our distillery home and are looking for a passionate and genuine hospitality professional to join us and continue our exciting and exceptional journey. This is no ordinary work environment and we have the tools and resources in place to help you develop your skills as well as the opportunity for progression.

Main Purposes of Role:

You will be an integral part of our on-site food & beverage operation, working in a fast past environment you'll have the opportunity to showcase your skills and passion for the industry. Working with the Kitchen Manager to develop your menus, you will have the opportunity to experiment with new and exciting dishes, including spirit-infused creations. We operate on rota basis working mainly daytime shifts, however you will also be required on occasions to deliver events and private dining experiences. We practice excellent hospitality, with our guest experiences being at the forefront of everything we do. Your pride in your profession and detail-oriented mindset will give you the edge in delivering memorable experiences to all our guests, cooking from the heart is key. If you are looking to develop your skills with the support and guidance from a hard-working and forward-thinking team as part of a global brand, we would love to hear from you.

Principal Duties & Responsibilities:

- o Ensure the smooth and efficient running of the kitchen, with guest experience being the focus
- o Assist in creating and developing menus, working with the Head Chef on the effective ranging of food menu items using fresh and local produce.
- o Support the Head Chef in training and motivating the kitchen team in delivering excellent hospitality to all of our guests.
- o Assist the Head Chef in appropriately managing stock rotation and stock levels in line with expected consumer demand.
- o Ensure the kitchen is kept in immaculate condition to the expected standards of a Visit England Gold Award winner.
- o Support the kitchen team in achieving and maintain a five-star EHO rating.

Our ideal team member:

- o Has a passion for guest-focused hospitality with at least two years' experience in a similar role
- o Reliable, organised and professional
- o A great communicator with positive leadership qualities
- o Detail orientated with the ability to adapt and change in line with business strategy and development

What's in it for you?

- o Share of tronc, across the food and beverage team
- o Discount on product in our bistro and on-site retail store
- o Development opportunities and training
- o Discounted food on shift