



## Job Description

**Job Title:** Head Chef

**Reporting To:** Brand Home Operations Manager

**Based at:** The Lakes Distillery, Bassenthwaite

**Department:** Food & Beverage

**Hours per Week:** 40, full-time, permanent

**Salary:** £34,000 – £38,000 p/a

### 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 chef 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. We offer a balanced working environment, with mostly day-time hours coupled with occasional high-end evening events. This role is ideal for a committed career chef looking to stamp their food philosophy on our business while working collaboratively across a multi-channel operation.

### Main Purposes of Role:

As Head Chef, you will be an integral part of our on-site food & beverage operation. Working in a fast-paced environment you will create menus that suit a contemporary bistro looking to focus on provenance and flavour. You'll head up a team of chefs and kitchen assistants, and take a calm, professional approach to leading them through service and helping build and develop their skills. 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. 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, this is an exceptional opportunity.

### Principal Duties & Responsibilities:

- o Ensure the smooth and efficient running of the kitchen, leading and motivating the kitchen team to consistently deliver exceptional guest experiences
- o Develop and implement seasonal menus as well as bespoke event menus, creating new and exciting dishes using locally sourced and high-quality ingredients
- o Follow procurement and stock management processes and procedures, appropriately managing stock rotation and stock levels in line with expected consumer demand
- o Support the Brand Home Operations Manager in ensuring all kitchen team positions are appropriately covered, assist with recruitment processes to build a team culture with the capability, energy, and purpose
- o Supported by the Brand Home Operations Manager, manage the kitchen team in terms of HR and payroll matters.
- o Ensure the kitchen is kept in immaculate condition to maintain our five-star EHO rating.

### Our ideal team member:

- o Has a passion for guest-focused hospitality, and enthusiastic about creating menus with a fresh, flavour-forward philosophy, reflecting the needs of a modern restaurant operation
- o Looks to work collaboratively with their own team and the on-site leadership team, and brings a positive mindset, with a solutions-first approach
- o Leads by example – highly reliable, organised and professional – and can nurture and inspire a team, building and developing skills and career pathways
- o Is an effective communicator, and calm under pressure and takes a long-term view
- o Is looking to build their existing leadership and operational skills and take control of a busy, daytime-focused seasonal food business



### What's in it for you?

- Share of tronc
- Discount on product in our bistro and on-site retail shop
- Development opportunities and training
- Staff meals and heavily subsidised food on shift