



ENGLISH SPIRIT

MASTER DISTILLERS

Vacancy: Head Chef

Location: Treguddick, PL15 7JN

Hours: 40 hours per week - Permanent (Straight shifts)

Salary: £27,000 negotiable, plus tips

Start date: Monday 2nd August 2021

- Brand new venture
- Set up your own new kitchen from scratch
- Champion quality ingredients and a brand new form of cuisine.
- Responsible for the success of a small, innovative restaurant at the heart of one of the UK's most exciting new food & drink attractions
- Would suit an experienced Head Chef or a Sous Chef ready to manage their own kitchen

The role

Reporting to the Operations Manager, you will organise and manage the kitchen to ensure an outstanding dining experience while maintaining high quality standards. You'll bring your own experience and passion for great cooking, and combine it with our range of world class spirits to create a brand new culinary offering without comparison in the UK. You will use quality, local ingredients to showcase the best flavours the South West has to offer, and design new dishes to help us put our name on the culinary map.

Our small restaurant will be open from 10:30am-5pm, seven days a week, throughout the year, with a view to opening for evening service 3-6 months later.

Responsibilities

- Creating and executing a high quality dining offering, covering brunch, lunch and dinner
- Design and create novel dishes prepared with our range of world class spirits (we're calling it 'spirit cuisine')
- Overseeing occasional dining events, e.g. supper clubs or collaborative events with other quality food & drink brands
- Manage the opening, closing and staffing of the kitchen
- Consistent adherence to all relevant food, safety and quality standards
- Maintaining a five star hygiene certificate
- Leading and managing your kitchen team, including two other chefs and two kitchen porters
- Managing stock, waste and costs, to deliver excellence within agreed budgets

- Knowledge of all internal procedures and safety regulations

Skills required

- Previous chef experience: as Head Chef, or a Sous Chef ready to manage their own kitchen
- Minimum of Level 3 in Food Hygiene or equivalent
- A passion for delivering consistently excellent dishes
- Creative flair for inventing exciting new dishes
- Good numeracy and literacy skills, and an eye for detail
- Self motivated, able to work on own initiative without ongoing direct supervision
- A team player, within the kitchen team and wider distillery team
- Flexibility to work some early days, evenings, weekends and holidays

Training will be provided for the right candidate. You don't need to be an expert in premium spirits already, just the right skills and attitude to become one.

Why work with us?

- Be a part of the most exciting new foodie experience in the UK
- The chance to create and showcase a brand new form of cuisine
- Sensible work life balance with 5 days working and consistent hours
- A modern and well equipped kitchen
- A generous staff discount on all retail purchases
- Regular sampling and taste testing of new products and small batch spirits
- A share of tips received from the restaurant and bar (in addition to wages)
- 28 days holiday including bank holidays
- Pension scheme
- Annual pay reviews
- Uniform provided
- Personal development and training opportunities

Who are we?

At English Spirit, we believe that good food and drink are some of life's greatest pleasures, and that good spirits are a form of cuisine in their own right. That's why we're on a mission to make the best spirits money can buy: using great ingredients and ten years of distilling experience to create spirits of a brand new quality standard. We believe making a great spirit is like making a great meal: you need great ingredients, a great recipe and a great chef. Our distillery is our liquid kitchen, and our philosophy is to make alcohol not just for getting drunk, but to be savoured for its unique flavour.

From our base at historic Great Yeldham Hall in Essex, we distil the UK's widest variety of spirits & liqueurs, including vodkas, gins, rums, brandies, single malts, liqueurs and much

more. Innovation is what we do; we were the first to distil rum in the UK; and now we want to be the first to bring together good spirits and good food in a way never seen before.

In the latest chapter of our adventure, we are building a brand new distillery and visitor experience at Treguddick Manor, in Cornwall. As well as producing world class spirits, this will be home to a restaurant, bar, shop, tours, and even geodesic domes to grow our ingredients on site. A cathedral to spirits and fine flavours, which we hope will become a crown jewel in the South West's lively food and drink scene. We think we've stumbled onto something big: using the science of alcohol to create an entirely new spectrum of flavour combinations, with our scratch-distilled spirits as cooking ingredients. Our new kitchen will serve innovative, high quality dishes, including with spirit pairings and some with spirit ingredients: and our Head Chef will be in charge of making it happen and taking it to the next level.

You can see some of our own culinary experiments to date here:

<https://www.englishspirit.uk/recipes>

Application details

- Closing date for applications Friday 11th June 2021
- Start date: Monday 2nd August 2021
- Please note that the distillery is accessible by car only: own transport is essential.

Applicants are welcome to request more information or submit applications directly to James Lawrence, General Manager, via james@englishspiritdistillery.com. Please include a CV with your application, along with a cover letter outlining your interest in the role.