



### **Cook-collaborator, full-time**

We are strengthening the team at Argile. Our aim is to foster a culture of knowledge, skill and creativity within the restaurant, in order for us to give our guests the most exciting, attentive and uniquely unforgettable dining experience in Edinburgh.

Nearly two years into Argile's journey, we are now looking to cement our place in the city as an independent restaurant of choice. To do that, we are looking for a cook with vision, who is hungry to progress; someone who wants to make their mark within a young company.

This is a truly unique opportunity.

Experience and knowledge can be gained and taught respectively, but work ethic, personality and desire cannot. The ideal candidate will demonstrate a love for food, cooking, hospitality and - above all - the future and vision for Argile. High standards and attention to detail that might be unwelcome in other restaurants are the norm here.

We are looking for someone who:

- \* Is hardworking and reliable, with a positive and enthusiastic approach
- \* Is comfortable interacting with guests warmly and professionally
- \* Can work creatively, contributing ideas whether they relate to dishes, service or broader strategy
- \* Has ambitions for both themselves and the restaurant, sharing a sense of ownership
- \* Will enjoy working collaboratively in a team with maturity, respect and sensitivity.

In return, you can expect to receive:

- \* Training in a kitchen where everything is done in-house: bread, butter, sauces, butchery, ferments, preserves and ageing of meat and fish
- \* A supportive and respectful working environment, free from intimidation, that allows you to be yourself, create, grow and have a voice
- \* Opportunities to learn from a chef-owner who has cooked in 1- and 2-star kitchens in the UK and France, and has experience in wine service, who will share his outlook and experiences
- \* A work-life balance, with respectable working hours
- \* Access to a constantly-growing list of suppliers, giving you the freedom to order specialist and world class produce, with opportunities to visit suppliers and learn more about what they do
- \* Opportunities to learn about wine, including both formal training and regular tastings and meetings with suppliers
- \* Use of the Argile kitchen outside of work hours to research and develop your own cooking.

Please note:

- \* Experience (paid or stage) at 1-star Michelin level or above is preferred but not essential
- \* We do not distinguish between "front of house" and kitchen roles - all staff cook and serve
- \* Rejecting tipping culture is a key value held at Argile and, in place of tips, full-time employees will receive a share of annual profits.

If you are excited by the above and wish to find out more, please get in touch via email at [info@argilerestaurant.co.uk](mailto:info@argilerestaurant.co.uk) or enquire within.