

LA FROMAGERIE

FULL TIME CHEESEMONGER

LA FROMAGERIE Marylebone W1

Start Date: January 2024

LA FROMAGERIE prides itself on working with the best artisan cheesemakers. Our team of cheesemongers care for the cheese in our specially designed walk-in cheeserooms and we now have an opening for a **FULL TIME CHEESEMONGER**.

Ideally you will have some relevant experience working with artisan cheese in some way, such as working in a restaurant or hospitality or similar retail operation, it also help is you simply LOVE CHEESE and want to break into the cheese world and work with a specialist cheese retailer, we offer full training in the cheeseroom, caring for the cheese and selling alongside all areas of the business including wines and other shop produce. You'll learn how our cheese and wine bar and restaurant work and assist with tutored tasting events.

Our dedicated team of cheesemongers are passionate about cheese and work together to create a positive working environment. They take pride in their work:

- Maintaining La Fromagerie Standards for Merchandising and Cheese Presentation.
- Cleaning, hygiene and maintenance of the cheese room.
- Retaining our 5 Star Hygiene Rating for the Marylebone site.
- Working with our Chefs, Restaurant Manager, Cheese & Wine Bar manager to curate cheeseboards and cheese for recipes.
- Working with all departments to ensure high standards of customer service are achieved.

This is a physically demanding role and you would be working in the cheeseroom which is essentially a cold room, there is always lots to do and lots to learn so you'll hardly notice!.

The right applicant will have a positive can-do attitude, excellent communication skills, well presented and willingness to work as part of a team.

This is a customer facing role so great, friendly customer service skills are essential.

Location – central London, available to work in any of our locations but essentially based in Marylebone W1 5 Day week, including weekends and some evening events in the week.

Cross training in other departments and other sites is also a job necessity. **(WC1N & N5)**

WHAT WE OFFER

- Highly competitive remuneration package (incl a share of service charge from events)
- Training across all areas of the business
- Career advancement opportunities
- Good live work balance of hours
- AOC qualification level 1 (Academy of Cheese) after your first 6 months.
- An environment that will enable you to develop your product knowledge and skills with training, tastings and regular appraisals to help our employees reach their true potential and develop their career path in hospitality.
- Meals on duty, great coffee and a generous employee discount across the company
- Cycle to Work Scheme
- Opportunities to visit farms and producers

Please get in touch or forward this to someone you think would be interested careers@lafromagerie.co.uk and send us your CV and cover letter on why you feel you would be a good fit for LA FROMAGERIE.

We would love to meet you!