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## Job Description

**Position:** Sommelier

**Salary:** £24,000

**Location:** Huxley, Chester

### About us

The Inn at Huxley is a family-owned, purpose-built restaurant and bar in the village of Huxley in Cheshire (6 miles from Chester city centre). Due to open late 2018.

The venue includes a state-of-the-art kitchen and prep rooms, restaurant and bars.

### Preferred skillset

WSET Level 2 minimum / Sommelier Qualification

Food & Wine pairing ability

Knowledgeable & passionate about wine

A meticulous and thorough approach to tasks

Advanced wine service skills (decanting, uncorking, table talk)

Ability to streamline orders & maximise profit

Strong work ethic

Confident training the staff on wine at all levels

Firm grasp of current wine trends

Restraint to not grow the list too big but maintain its destination status

### Duties will include:

Stock Management (80 bottle list)

Wine Tastings management - conception, promotion, execution

Diligent wastage-tracking

New additions costing, negotiating, balancing the list

Placing weekly orders keeping tight to par levels

Wine store management

Deliveries management

Optimum use of the Verre du vin system

Innovative measures to shift stock and minimise holding stock

**Job satisfaction:**

Career development (In-house training and courses)

Competitive salary

Share of gratuities

28 days holiday, pension and uniform

Job Type: Full-time

Salary: £24,000.00 /year