

Chef - Food Production

Location: John Lewis Non Retail	Profession: Hospitality & Food Service
Reports to: Team Manager - Food Production	
People Management: N/A	
Assignment Management: Hospitality Assistants as required	
<p>Job description (critical purpose)</p> <ul style="list-style-type: none"> • Ensure menus are delivered to the highest possible standard, on time and within cost parameters, including compliance and risk management. • To lead the team, who you task manage, to support the Hospitality & Food Service team in the delivery of the highest possible operational standards. • Contribute to the growth and efficiency of the Hospitality & Food Service profession. • Stretch your influence to act as part of the overall service delivery team for Head Office Facilities <p>Through your Profession you will have the opportunity to develop and stretch personally and professionally to achieve your potential.</p> <p>The Partnership supports agile and flexible working practices, such as when, where and how we work. We have several different ways to work flexibly, including part-time, flexible or compressed hours, and job sharing. Head office areas also support a blended working approach.</p> <p>We celebrate diversity and inclusion in the John Lewis Partnership and we are committed to becoming the UK's most inclusive business, reflecting and connecting with the diverse communities that we serve.</p>	
<p>Primary Outcomes & Accountabilities</p> <p>Act in accordance with the Partnership's purpose and democratic principles, constructively participating in co-ownership, and demonstrating to customers and each other that it is a better way of doing business. Share your knowledge, experiences, ideas and opinion to improve the Partnership, speaking honestly and frequently.</p> <p>Invest in your personal and professional development to achieve your potential, by doing more, doing better, or doing different things. Continuously engage with and actively contribute to your Profession</p> <p>Take responsibility for actively engaging with change</p>	<p>Measures of success</p> <ul style="list-style-type: none"> • Engagement in democratic process, • Personal PDP in place with stretching objectives. • Responsive to matrix functional service requirements clearly set and meeting overall campus support requirements with positive relationships • Ensure there is a spirit of support and collaborative cooperation across the campuses
<p>Customer / Financial/ Commercial</p> <ul style="list-style-type: none"> • Produce food in line with menu guidelines to the highest standards and quality within budgetary requirements. • Take an active part in menu preparation and sharing in the collective development of the food offer to deliver menus with the right balance of nutrition, profitability and cost • Responsible for ensuring all relevant kitchen sections meet all regulations 	<ul style="list-style-type: none"> • Menus deliver nutritional and cost requirements of the Food & Hospitality strategy • Production cost expectations met and targets exceeded • Operational setup meets the requirements of the profession.

<p>including the highest standards of food safety and hygiene legislation as well as industry best practices</p> <ul style="list-style-type: none"> • Ensure the administration of Food preparation is accurately recorded to management information and food safety requirements. 	<ul style="list-style-type: none"> • Customer feedback on services • Contribution to the annual business plan in place • Health and Allergen information recorded accurately and without incident
<p>Compliance & Risk Management</p> <ul style="list-style-type: none"> • Ensure full compliance with JLP Catering policies and legislation • Ensure full compliance with Health and Safety Regulations • Carry out due diligence tasks and keep accurate due diligence checks and records 	<ul style="list-style-type: none"> • Evidence of continuous learning & development • Food Safety Audit Scores

Skills	
Customer Centricity	Puts every customer, both internal and external, at the heart of everything, and understands the Partnership ambition to offer differentiated service that is aligned to our Values. Understands that they are empowered to deliver incredible service for every type of customer with whom they interact and acts on this every time in every environment.
Matrix Management	Understands how to get things done in a matrix or dotted line management structure in which some Partners report to more than one manager or leader and in some cases peers.
Agile Leadership	Appreciates and embraces change, addressing ambiguous or uncertain situations directly; easily adapts to changing circumstances/demands and helps others to accept the unknown.
Empowering others through delegation	Shares own vision with others in a compelling way to enable an environment of stretch and challenge balanced with support so they can act and deliver success for you with freedom and without micromanagement
Inclusivity	Understands and embraces individuality and all cultural differences to create and contribute to a respectful and inclusive workplace, both in own team and in all dealings with fellow Partners.

<p>The six Assessment Criteria for Resourcing most relevant to this role are:</p> <ul style="list-style-type: none"> - Customer & Performance Focus - Empowered Partner - Planning & Delivering Excellence - Collaborating & Supporting - Unlocking Potential - Communicating & Influencing
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Qualifications & Experience

Essential

Good Basic Education -
Intermediate Food Hygiene Certificate. - Level 2
Recognised Food Production Certificate. City & Guilds 706 1 & 2 or equivalent
Operational experience in PDRs, canteens or hospitality

Desirable

Working towards Advanced Food Hygiene Certificate - Level 3

Version	Created/updated by	Date
VI.1	Kenny Wise	13/02/2023
	Nathan Abernethy-Moore	13/02/203