

Job title: Partnership Hotels - Chef De Partie

Location: Brownsea Castle	Profession: People - Partnership Hotels
Reports to: Head Chef	
People Management: No Assignment Management: No	
Partnership Level: Partnership level 9	Manager's Partnership level: Partnership level 8
Number of direct reports: None	Partnership level(s) of direct reports: None

About the John Lewis Partnership

The Partnership is the UK's largest employee-owned business and home to our two well-loved retail brands - John Lewis & Partners and Waitrose & Partners, as well as expanding into new areas beyond retail.

We aren't an ordinary business though. The Partnership is different because everyone who works here isn't just an employee. We are Partners, with a shared responsibility for our success, and we share the rewards when we're successful.

Everything we do is powered by our unique purpose: **Working in Partnership for a happier world.** Our Purpose inspires our principles, drives our decisions and acts as our guide, so that everything we do contributes to Happier People, Happier Business and a Happier World.

Critical purpose of the role

As a Chef De Partie, your primary role is to actively contribute to the kitchen team by preparing and presenting the hotel's food offerings. You will be responsible for managing your station and maintaining kitchen operations in the absence of senior chefs. Your efforts will enhance the kitchen's efficiency and profitability, aligning with both your professional goals and the overall objectives of the team. Involving yourself in the menu development,

<p>Key Responsibilities:</p> <ul style="list-style-type: none"> ● Support the Head Chef and Sous Chef in planning, preparing, and executing the hotel's food offerings, ensuring they meet current trends and customer preferences while maintaining presentation standards. ● Represent the brand by delivering exceptional customer experiences consistently. ● Guide and develop chef apprentices and kitchen staff through your expertise and knowledge. ● Adhere to all legal standards within the catering environment, including allergen management. ● Drive sales by managing food availability and empowering the front-of-house team to effectively upsell. ● Conduct daily compliance checks on chemicals, PPE, health and safety, customer service, and food safety policies. ● Embody the Partnership's values and democratic principles, actively participating in co-ownership and demonstrating a commitment to better business practices. Share insights, experiences, and ideas openly to improve the Partnership. ● Pursue personal and professional growth to reach your full potential, seeking opportunities to enhance your performance and methods. Engage actively with your profession. ● Value and acknowledge the diverse perspectives and experiences within the Partnership, understanding their importance in fostering unbiased and informed decision-making. 	<p>Measures of success</p> <ul style="list-style-type: none"> ● Team and guest feedback on delivering the hotel food offer and agreed presentation standards. ● Hotel inspection pass rate for the quality and presentation of food. ● Achieve the business standard for product knowledge and expertise. ● Control food costs. ● Accuracy and relevance of food orders to minimise wastage and maximise sales. ● Compliance with Food Safety and Partnership procedures ● Partner Opinion Survey score.
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Skills

- Highly self-motivated and industrious worker.
- Effective influencer, motivator, and coach for the team.
- Demonstrates creativity and flair in culinary endeavours.
- Possesses strong organisational and planning capabilities.
- Functions effectively as a collaborative team player.
- Maintains a productivity-focused mindset.
- Comprehensive understanding of HACCP principles.
- Capable of interpreting and enforcing food safety policies and health and safety regulations.
- Exhibits mental dexterity and agility.
- Prioritises a customer-centric approach.

Qualifications & Experience (where applicable)

Essential: Relevant professional chef qualifications: NVQ L2/3, Apprenticeship L2/3 cookery or equivalent.

Desirable: Food Safety Level 3

Version	Created/updated by	Date
2:0	Michael Abadee, Executive Chef	10/06/25