



Job title: Partnership Hotels- Apprentice Commis Chef

Location: The Odney Club	Profession: Catering Hospitality
Reports to: Executive Chef - The Odney Club	
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

To work as part of the Catering team to produce and deliver the hotel food offer. To add value to the efficient and profitable running of the kitchen in order to achieve your business and personal objectives, along with those of your team and the hotel.

Primary Outcomes & Accountabilities

Being a brand ambassador who provides a consistently outstanding customer experience.

- Engage and drive your personal development through the Apprenticeship programme.
- Development of knowledge through HIT Apprenticeship training provider.
- Apprentice completion within 12 months
- Production and delivery of the hotel food offer and agreed food presentation standards, in line with current trends and customer demand.
- Meeting all legislative requirements for the Catering environment, to include allergens.

Measures of success

- Line manager and Partner feedback.
- Guest feedback on delivering a first rate guest experience.
- Achieve the hotel standard for customer service.
- Hotel Standards rating inspection score.
- Compliance to food safety policy.
- Successful completion of Apprenticeship



- Daily compliance completion - checking all the records are up to date, temp of fridges, cleaning schedules, correct use of chemicals, PPE, H & S & business dress and customer service standards food safety policies.

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.

Invest in your personal and professional development to achieve your potential, by doing more, doing better, or doing differently. Continuously engage with and actively contribute to your Profession

Appreciate what different life experiences bring to the Partnership and the value this adds to unbiased and smarter decision making.

Skills

- Self-motivated/ Industrious
- Basic knowledge of IT & POS systems and able to use standard software.
- Excellent communication skills
- Proven experience of the hospitality industry is desirable.

Qualifications & Experience (where applicable)

Essential

- GCSE Maths and English

Desirable

- Level 2 Food Safety

Version	Created/updated by	Date
2:0	<i>Recruitment Administrator Hotels</i>	29/06/2023