

Job title: Partnership Hotels - Chef De Partie

<b>Location:</b>	<b>Profession:</b> People Health & Wellbeing
<b>Reports to:</b>	
<b>People Management:</b> No ▾ <b>Assignment Management:</b> No ▾	
<b>Partnership Level:</b> Partnership level 9	<b>Manager's Partnership level:</b> Partnership level 8
<b>Number of direct reports:</b> None	<b>Partnership level(s) of direct reports:</b> 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 Kitchen team to produce and deliver the hotel food offer – taking responsibility for the kitchen in the absence of the Head and Sous chef. 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.

Using knowledge and expertise to train and develop chefs and kitchen porters, to include fishmongery and butchery.

Assisting the Head Chef & Sous Chef to plan, produce and deliver 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.

Achieving sales targets by managing food offer availability and ensuring the front of house team is fully equipped to upsell.

Daily compliance checks - checking all the records are up to date, temp of fridges, cleaning schedules, correct use of

### Measures of success

- Partner Opinion Survey score.
- Compliance with Food Safety and Partnership procedure
- Team and guest feedback on delivering the hotel food offer and agreed presentation standards.
- Hotel inspection pass rate for 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.



<p>chemicals, PPE, H &amp; S &amp; business dress and customer service standards food safety policies.</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 differently. Continuously engage with and actively contribute to your Profession</p> <p>Appreciate what different life experiences bring to the Partnership and the value this adds to unbiased and smarter decision making.</p>	
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<p><b>Skills</b></p> <ul style="list-style-type: none"> <li>• <b>Communication</b></li> </ul>	<p>Excellent communication skills to Instruct and deliver feedback to the Kitchen and Front of House team.</p>
<ul style="list-style-type: none"> <li>• <b>Leadership</b></li> </ul>	<p>Fosters mutual trust and Respect within the team, creating an environment where all members feel valued and empowered.</p>
<ul style="list-style-type: none"> <li>• <b>Organisational &amp; Planning</b></li> </ul>	<p>Comfortable delivering high-quality results in a fast-paced environment while upholding exceptional Hygiene and Safety standards. Excellent planning and organising skills to lead the team to deliver a timely service operation.</p>
<ul style="list-style-type: none"> <li>• <b>Mental Dexterity</b></li> </ul>	<p>A quick and confident decision maker to efficiently solve problems</p>

<b>Qualifications &amp; Experience (where applicable)</b>
Essential: Relevant professional chef qualifications: City & Guilds diplomas in professional cookery, BTEC HNC in professional cookery or equivalent.
Desirable: Food Safety Level 3

Version	Created/updated by	Date
2:0	Hotels Recruitment Administrator	April 2025