

Job title: Production Chef, Dishpatch

Core information

Location: Please select ▾ North Greenwich	Lines of business or shared capability area: Waitrose
Reports to: Kitchen Production Lead, Dishpatch	
People Management: No ▾	
Assignment Management: No ▾	
Partnership Level: Partnership level 8 ▾	Manager's Partnership level: Partnership level 6 ▾
Number of direct reports: n/a	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 and Waitrose, 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

You bring previous senior experience to our Production Kitchen and are able to effectively manage up to 5 menus concurrently ensuring multiple restaurant partners are confident in your ability to produce food on their behalf. You work with partner head chefs from Michel Roux Jnr and Angela Harnett to build on their recipes to deliver incredible food every week. Typically you will manage the weekly production of components required for these menus with minimal supervision and can support the planning lead and the production lead where required.

Primary Outcomes & Accountabilities

- Ensure smooth running of your section, ensuring that it is efficient and productive under the supervision of the Production Lead
- Working with our Production Team to produce exceptional quality food for our finish-at-home meal kits each week
- Carefully following our set out recipe specs and driving consistency

Measures of success

Quality score of food

Customer NPS

Packaging usage and cost

Production value of weekly production

Development feedback and blind scoring



- Deliver both food and gross profit for each Partner Menu. Maintain relationships with suppliers and negotiate to ensure best price and quality is possible
- Plan resources with procurement lead. Deliver food elements in accordance with agreed timing and standards. Work with fulfilment team to understand packing spec requirements and plan accordingly
- Enforce strict health and hygiene standards
- Help to maintain a climate of smooth and friendly co-operation

Skills

- Attention to Detail
- Teamwork
- Communication
- Quality Production techniques
- Ability to problem solve

Qualifications & Experience (where applicable)

Essential

- 4+ years minimum in a Chef de Partie or similar role in a quality-led high volume restaurant, event catering or production kitchen
- A deep interest in cooking and learning about a wide range of cuisines or cooking styles
- A love of good food small suppliers and high quality ingredients
- Attention to detail and high quality standards

Desirable

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JOHN LEWIS
PARTNERSHIP

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Version	Created/updated by	Date