

Job title: Chef De Partie

Location: Partnership Hotel Location	Profession: Catering Hospitality
Reports to: Head Chef /Senior Manager	
People Management: No ▾ Assignment Management: No ▾	
Partnership Level: Partnership level 9	Manager's Partnership level: Partnership level 7
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 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 junior chefs and kitchen porters, to include all aspects of food preparation.
- Consistently deliver the highest food safety compliance, business dress compliance standards and the hotel's food offer as part of your daily duties
- 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.
- Awareness of GP targets by controlling food and wastage costs
- Daily compliance checks - checking all the records are up to date, temp of fridges, cleaning schedules,

Measures of success

- Partner Survey engagement score meets target
- Level of absence.
- 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.
- Accuracy and relevance of food orders to minimise wastage and maximise sales.
- Excellent relationship with FOH team.



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

Skills

- Understanding of HACCP.
- Ability to interpret and enforce food safety Policy and health and safety regulations.
- Self-motivated/ Industrious
- Interested in food and food trends
- Creativity & flair
- Team Player,
- Mental dexterity/ agility
- Customer mindset

Qualifications & Experience (where applicable)

Essential: Relevant professional chef qualifications: City & Guilds diploma 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	07/07/23
3	Hotel General Manager	28/10/25