

Job title: Partnership Hotels Commis Chef

Location: ALL HOTELS	Profession: People, Health & Wellbeing
Reports to: Head Chef /Senior Manager	
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

Become a key player in our Catering team. You'll be essential in producing and delivering the hotel's culinary offerings, driving kitchen efficiency, and achieving both your personal and team goals.

Primary Outcomes & Accountabilities

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

- 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.
- 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

Measures of success

- 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.

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.	
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Skills Communication and listening Skills	Excellent communication skills to work well with the team. Active listening skills to take instruction & feedback from senior members of the team.
Teamwork	Active member of the team, ability to support other areas of the kitchen, sharing ideas, information and feedback
Flexibility	Flexible to adjust to the multiple needs of the role. Flexible to change shifts to support the operational needs of the business
Cleanliness & organisation	A good understanding of HACCP. Maintaining an immaculate working area inline with food production policy

Qualifications & Experience (where applicable)
Essential: Relevant professional chef qualifications: City & Guilds diplomas in professional cookery, BTEC HNC in professional cookery or equivalent or Proven experience in the Kitchen/Chef industry
Desirable: Food Safety Level 2

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