



## **Kitchen & Deli Supervisor**

**Job Type:** Full time, permanent (40 hours+ per week)

**Working pattern:** 5 days, minimum 40 hours per week including a weekend day, increasing to cover colleagues during leave & peak seasons. No unsociable hours

**Salary:** £10.70 per hour + 19% staff discount and loyalty offers. Living Wage Employer

**Responsible for:** Instow kitchen teams in the deli, production kitchen & Instow pier (seasonal)

**Responsible to:** Store Manager

### **The Company:**

Johns is an award-winning family business operating since the 1920s. We are a unique business in North Devon with a vibrant delicatessen, café and grocers in the two coastal villages of Instow and Appledore. We are renowned for showcasing the very best in local, artisan and homemade produce in our stores, as well as catering for markets and private or corporate events. The deli is our larder and products are made in our kitchens or sourced from the 200+ local producers that we support. We offer a warm, welcoming atmosphere for customers, visitors and staff alike, and we strive to be the first to offer an exciting new product, event/workshop or foodie concept to keep customers enticed!

### **The Role:**

Current experience in a busy commercial kitchen is essential and we're seeking an experienced and enthusiastic supervisor to join our fun, friendly and award-winning team in Instow. This is a diverse position with a unique opportunity for someone dynamic to make it their own and undertake a key role in the development and growth of the business. You will manage the kitchens and deli leading by example with your professional and engaging approach, whilst providing and promoting an excellent standard of customer service. As a foodie, you will be excited by food, drink and local produce and you will inspire and motivate the teams, ensuring that performance standards are achieved and that sales opportunities are maximised through effectively marketing our products. You will ensure that we are compliant with legislative requirements including HACCP, licensing, HR, food safety & hygiene and health & safety.

Each week, you will analyse and report on sales (performance) targets and margins in order to make measured business decisions. You will be responsible for achieving sales goals, stock management for all kitchen and fresh deli produce, and for staff rotas when required.

With evident strong leadership skills, exceptional communication and interpersonal skills you will maintain and build good working relationships with all stakeholders and will effectively manage your team on a daily basis. Whilst promoting a fun, friendly, pro-active and open culture for the team, you will ensure that staff are motivated, nurtured and any performance issues are managed appropriately. You will encourage collaborative team working with your democratic leadership style and promote best practice.

### **The Person:**

As an experienced manager in the catering sector/in a commercial kitchen, you'll have a positive approach to your work with a hunger for providing excellent standards of customer service, always going the extra mile. You are passionate about food, drink, homemade and local produce and enjoy the buzz of creating and developing new ideas to inspire the team and customers. You have proven



and recent experience in motivating and managing teams in this sector, understanding the opportunities and challenges within it. Experience in finance and data analysis is preferable including the review of sales turnover, margins and profit. Highly organised with strong business acumen, you're able to multi-task and analyse and solve problems whilst remaining composed in a fast-paced environment. A Level 2 food hygiene certificate is essential.

You'll also need to be available to work a range of shift patterns, including weekends and be flexible in your approach to work.

**The Rewards:**

In return, we offer competitive rates of pay (Living Wage Employer) and holidays with a loyalty scheme, staff discounts and a fun, welcoming and supportive work environment. You'll be part of a multi-award winning and growing business. In addition, we provide new staff with a training program, uniform and the opportunity to work in stunning locations.

**How to Apply:**

If you possess the experience, passion and attitude to make this role a success then we would love to hear from you. Please submit a CV and covering letter explaining why you want to work for Johns, what makes you stand out for this role and how you heard about us. Applications should be sent to [careers@johnsofinstow.co.uk](mailto:careers@johnsofinstow.co.uk) by 6<sup>th</sup> February 2022.

Please note if you do not hear from us within 2 weeks of the closing date, we are sorry to say that on this occasion you have been unsuccessful.