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| **main objective…**To lead, inspire and motivate the instore produce team, leading by example.To support the Produce Co-Ordinator and Store Manager with the general day to day running of the fresh produce department. Having a can-do, infectious, positive attitude which resonates throughout the team. To harness a culture of ownership.To work intuitively to meet the needs of the customer and produce team. **key performance indicators…** * Sales performance across fresh produce
* Providing outstanding customer service.
* Minimising wastage
* Department walks (merchandising, stock levels)
 | FRESH PRODUCE SUPERVISOR**The job involveS …** Maintaining high standards when handling fresh fruits and vegetables and maximising on-shelf availability for customers by working with pace and efficiency when completing all tasks. * Gather and maintain a good working knowledge of fresh produce, including seasonal availability
* Advise and serve customers in the fresh produce department whilst observing our duty of care to customers.
* Ensuring high standards of quality control are maintained to avoid unnecessary wastage.
* Ensure efficient ordering, receipt and management of fresh produce, including monthly stock takes.
* Refilling fresh produce efficiently to create beautiful and abundant displays, with an eye for detail and keeping to visual merchandising standards.
* Develop and maintain good working relationships with our key produce suppliers
* Seeing in deliveries of fresh produce, checking stock for quality and matching against delivery notes
* Claiming for spoilt produce by following correct procedure and communicating effectively and professionally with our trusted suppliers.
* Completing prepacking tasks to the Better Food standard with correct weights and labels.
* Checking produce origins are consistent between invoice, box label and price label, in line with DEFRA rules.
* Communicating and offering support to fresh produce teams in other Better Food stores to maintain a common set of standards
* To provide weekly reports to management, assessing and reflecting on sales data, harnessing a growth mindset
* Working on Microsoft Excel to place orders, record wastage and shop transfers of produce
* Working on our in-house EPOS system to manage stock,
* Making sure your personal appearance meets the Better Food standards, including the wearing of a clean apron and name badge.
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