|  |  |  |
| --- | --- | --- |
| **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. |  |
|  |  |  |