

Fresh Produce Supervisor – Cobbs Farm Co

The Group

We aim to inspire, provide and produce the best of local and beyond. We are passionate about our food, coffee and great customer service. Established in 2007, the Group now operates 7 farm shops with a combined turnover of nearly £8m. Our shops offer easy access to; fresh local produce and the best staple and culinary delights. Our flagship stores have a restaurant / café and Cobbs Farm Shop has its own production kitchen, which provides freshly made produce for the rest of our sites. The Group continues to grow both at its established shops and with new shop openings, centred in South East England within the next few years.

The Job

An exciting opportunity to become part of our team and continue the success of our fresh produce department.

Being fresh produce supervisor means you will be responsible for ensuring our Fruit and Vegetables are always looking full, fresh and interesting. Having a good relationship with our suppliers and wholesalers is vital. You will oversee the ordering, stock replenishment and pricing of all our fresh produce goods and ensure other staff continue the upkeep of this in your absence.

This job is not exclusively kept to one area, you will also be expected to help out within the shop on tills and replenishing dry goods when needed.

Key responsibilities:

- Overall responsibility for the daily running of this department
- Ordering and stock control
- Price and Margin management
- Liaising with senior management when making key decisions on buying
- Keeping up with 'foodie' trends, and ensuring we are selling new and exciting products
- Invoicing

What sort of hours will I work?

This role is up to 35 hours per week over 5 days. Shift patterns and hours will sometimes increase during busier times like Christmas, Easter and Bank Holiday Weekends. You will be expected to work weekends, however we try to ensure you get *at least* one full weekend off every month. Rotas will be given with a minimum of 2 weeks' notice.

What's the best bit about being the Fresh Produce Supervisor?

The best thing about this role, is once you have been given thorough training, you have lots of freedom to make the area your own, as long as you liaise with senior management on big decisions. We encourage creativity and independence within Cobbs Farm Co and want the supervisor to take charge of their own department.

And the worst (if that's such a thing!?)

We run a small team, but can get extremely busy, so the pressure will be on to ensure you keep our fresh produce full, fresh and as enticing as possible, for all our lovely customers.

COBBS FARM CO

THE BEST OF LOCAL & BEYOND

What skills do I need?

- Excellent customer service skills and a passion for seasonal, locally sourced produce
- A good understanding of produce, cooking and ingredients
- Computer literate
- Management & development skills- being able to train others on we expect this department to be like everyday is vital for times when you will not be on site.

What qualifications/ experience do I need?

Useful, but not essential, qualifications/ experience includes:

- Health and safety and food hygiene certificates
- Previous experience in a retail/ customer facing role

Who would it suit?

If you're someone who enjoys good food and cooking, this is the role for you.

This role also suits the person who is not shy of hard work where there will be the occasional need for long days on your feet.

What we offer:

- Outstanding development opportunities
- A generous discretionary quarterly bonus scheme (subject to certain targets being met in the business)
- 5.6 weeks holiday a year
- Pension scheme
- Discount on all your shop purchases of 10% and food in the café of 50% (even when you're not working!)
- Dedicated and accredited training & development platform to encourage career growth through the company
- Company uniform- Aprons and Name badges
- And most importantly, you'll be joining the Cobbs Farm Co Company, we have fun and look after each other