

**GOODWOOD**

**The Role**

The **Demi Chef de Partie** will be part of the kitchen team at the Hotel and report to the Head Chef.

**About us**

Goodwood is a quintessentially English estate, set in 12,000 acres of rolling West Sussex countryside. Rooted in our heritage, we deliver extraordinary and engaging experiences in modern and authentic ways. But what really sets us apart is our people. It is their passion, enthusiasm and belief in the many things we do that makes Goodwood the unique place it is.

**Passionate People**

It takes a certain sort of person to flourish in such a fast-paced, multi-dimensional environment like Goodwood.  We look for talented, self-motivated and enthusiastic individuals who will be able to share our passion for Goodwood to be **‘the home of exceptional experiences’**.

**Our Values**

**The Real Thing Derring-Do Obsession for Perfection Sheer Love of Life**

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| Always inspired by Goodwood’s heritage | Daring to surprise and delight | Striving to do things *even* better | Sharing our infectious enthusiasm |

**Purpose of the role**

Under the direction of the senior chefs, responsible for preparing and making simple dishes and to demonstrate and maintain high levels of service that consistently exceed the expectations of our members.

**Key responsibilities**

* To cook consistently and enthusiastically, as directed by the Head Chef and Sous Chef
* To monitor stock movement and be responsible for hygiene and wastage in your section
* To ensure knowledge of the menu is maintained
* To be responsible for completing your mis en place;
* To learn and record skills and recipes from other members of the department;
* To report any maintenance issues to the Head Chef immediately;
* To liaise with the Head Chef/Sous Chef and implement new menu/dishes/systems where applicable;
* To ensure all statutory regulations are adhered to, such as food hygiene policies;
* To be flexible and willing to help the hotel restaurants as required

**Qualities you will possess**

* + Passion for what you do
  + Positive and friendly with a “can do attitude”
  + Attention to detail
  + Ability to prioritise and organise
  + Take responsibility for yourself
  + Excellent communicator
  + Ability to follow instructions and produce consistent results
  + Flexible

**What do you need to be successful?**

* Ability to work within a team environment and to communicate effectively;
* Ability to follow detailed instructions and produce consistent results;
* Previous experience of working to Demi Chef de Partie level is required or being ready to progress to this level;
* A genuine passion for food and service is essential as is a flexible approach to work;
* Own or reliable transport is required due to the rural location of Goodwood.