

**GOODWOOD**

**The Role**

The **Demi Chef de Partie** will be part of the Motor Circuit Catering team and report to the Café Manager, and the Head Chef of Goodwood House.

**About us**

At Goodwood, we celebrate our 300 year history as a quintessentially English Estate, in modern and authentic ways delivering extraordinary and engaging experiences. Our setting, 12,000 acres of West Sussex countryside and our story both play significant roles in Goodwood’s success. What really sets us apart is our people. It is their passion, enthusiasm and belief in the many things we do that makes us the unique, luxury brand we are.

**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 providing the “**world’s leading luxury experience.**”

**Our Values**

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

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| We employ meticulous attention to detail to create experiences, as they should be. We are honest and open. | We don't mind breaking the rules to create the best possible experiences. We will take tough decisions | It’s a team thing – everybody mucks in to make things happen. We're madly passionate about what we do | We want to make everyone feel special by loving what we do. |

**Purpose of the role**

Under the direction of the Café Manager and Head Chef, 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 monitor stock movement and be responsible for ordering on your section, ensuring minimum kitchen wastage;
* To ensure knowledge of the product is maintained and communicated to all relevant personnel;
* 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 Café Manager immediately;
* To liaise with the Café Manager/Head 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 restaurant kitchen at busy times if 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
* Proactive
* Take responsibility for yourself
* Confident to make decisions and to stand by them
* Good negotiation and influencing skills
* Excellent communicator
* A sense of fun!

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

* Ability to work within a team environment and to communicate effectively will all members of the team;
* Ability to follow detailed instructions and produce consistent results;
* A foundation food hygiene certificate would be an advantage as well as COSHH training;
* 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.

Each role is assigned a level against our expected behaviour. Your role levels are set out below.

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| **BEHAVIOUR** | **LEVEL** |
| Think Customer | 1 |
| Communication & Trust | 2 |
| Taking Personal Responsibility | 1 |
| Encouraging Excellence & Commercial Success | 1 |
| Working Together | 1 |