

**GOODWOOD**

**The Role**

The **Farmer Butcher Chef Head Chef** will be part of the Hotel kitchen team reporting directly to the Food and Beverage Services Manager/Deputy General Manager and reports with a dotted line to the Group Executive Chef, ensuring the established ethos of Farmer Butcher Chef is always maintained. The Farmer Butcher Chef kitchen should always showcase the farm produce across the menu, along with easily recognisable dishes English, hearty, some innovation underpinned by seasonal, consistently high-level cooking. Farm Board, Comfort food, Sunday Lunch Home Farm Meat, Speedy Set Lunch, Different cooking techniques, British Classics, Gut Health

**Farmer Butcher Chef**

Farmer, Butcher, Chef is our exciting, award winning, 2 AA Rosette, flagship restaurant located just yards from Home Farm. It is the final stage in a unique process dedicated not only to showcasing our meat in terms of flavour, quality, and provenance, but also to achieving the very best yield from our livestock. Goodwood has been farmed by the family for over three hundred years and is one of the only self-sustaining organic farms in Europe. These organic principles enable our farmer to produce the best-tasting beef, pork, and lamb, all of which are reared right here. Our customers will travel farther than their food. The Head Chef will be responsible for leading their team to deliver a fantastic experience whatever the occasion. The Head Chef should take full ownership for this area and work closely with the Restaurant Manager to consistently deliver the highest standards. A comfortable and cosy restaurant, bar, and private dining showcasing farm to fork cooking, alternative cuts, zero waste from our animals. Nostalgic English dishes, dictated by availability. Three-way collaboration, Farmer, Butcher, and Chef, with a distinct focus on Gut Health food delivery.

**Passionate People**

It takes a certain sort of person to flourish in such a fast-paced, environment like Farmer Butcher Chef.  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”** and to share that passion with the team.

**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**

To take full ownership of food standards, to continually develop dishes, train and inspire the teams both front and back of house. To develop great working relationships between the teams, talk about your food and inspire others.

To be the link from the Group Executive Chef to the kitchens for communication, monitoring, and delivery. Control every aspect of the produce with our butcher and farmer. Being directly involved in designing dishes according to what cuts are available. An original approach that means nothing is wasted. The frequently changing menu champions seasonal English fare, showcasing our own produce along with selected ingredients from local suppliers.

To develop a fantastic dining experience, utilising the very best of local and Estate reared seasonal ingredients and create dishes with a true British flavour, reflecting the finest Sussex produce and executed with care and precision.

**Key responsibilities**

* Cost Management – including margin control, food revenue, and payroll cost control.
* Developing food concepts – writing, costing, and implementing menus with the Sous Chefs, managing food tastings, and ensuring that food concepts are kept fresh and with appropriate Farmer Butcher Chef themes and ethos and meeting the needs of the target customers;
* To lead by example by offering excellent levels of service and professionalism and supporting the team to develop their customer service skills;
* To ensure that there is clear, consistent, and two-way communication within the team;
* Required to complete relevant training on the e-learning system and responsible for ensuring the kitchen team complete their training in a timely manner;
* To be up to date in relation to competitor awareness by carrying out industry research and reporting relevant findings and recommendations for Goodwood;
* Responsible for the Health & Safety of the department, with an emphasis on meeting and exceeding food safety standards; Liaising with Food Alert and their audit requirements.
* Liaise with other chefs across the estate to share best practice and promote a positive communication network
* Work closely with the Farm Manager and the butchery team to ensure a clear understanding of planning produce requirements;
* Work closely with suppliers to ensure value for money and minimal wastage;
* To always act as an ambassador for the Goodwood brand, ensuring Group values are upheld to both internal and external contacts, through appropriate behaviour and performance;
* To be flexible and willing to support other departments at busy times if required
* Constant development of dishes & menus, ensuring that all menus are published on time.
* To work with the Group Executive Chef to create a tailored Attitude on Food plan for your team.
* To review standard operating procedures with the Restaurant Manager, ensuring an efficient food journey.
* To attend and contribute in meetings with the Group Executive Chef and other Head Chefs across the Estate.
* To hold small tasting sessions for educational purposes
* To uphold the code of conduct and ensuring all chefs work and act in a professional manor

***Customer Focus:***

* To ensure that the department creates a professional impression to customers and team members.
* To review and act upon customer feedback relevant to your areas of responsibility. This to include customer complaints and compliments.

***Business Awareness:***

* To be fully aware of budgeted and actual departmental financial targets. This to include gross profits (food), stock levels and departmental profits.
* To produce and update business forecasts for your department where this forms part of your responsibility.
* To control and monitor payroll costs by allocating labour resources in line with forecasted and actual business levels, through productivity ratios and payroll management.
* To be fully aware of and control departmental operating costs in line with forecasted business levels.
* To manage/control purchasing in department by effective use Purchase Orders
* To ensure food profit and other related targets for your departments are exceeded.

***Specific Job Accountabilities:***

* To exercise effective stock rotation and maintain stock levels in accordance with hotel business and according to hotel and company policy.
* To ensure food stock-takes are carried out as required.
* To ensure all procedures and processes for food service controls are strictly always followed to meet company requirements.
* To implement, maintain and constantly improve departmental operating standards.

***Growing the business:***

* To participate in driving sales and revenue opportunities to maximise sales revenue and exceed budgeted sales targets for the department.
* To be actively involved with and suggest promotional opportunities to enhance departmental sales to meet and exceed budget. This to include planning, implementation, and review of food promotions.
* To ensure all department team members are sales and cost focused.

***People Management:***

* To lead and create a team environment which promotes good employee morale and ensures a high level of commitment and pride in Farmer Butcher Chef and the hotel.
* To maintain effective communication within your team by holding regular briefing sessions and attending hotel meetings when required.
* To carry out quality planned training and development in a systematic and professional way to meet the needs of the business and assist in individual team members personal development. To ensure training is recorded and all team members follow the Company Induction Programme. This to include e-Learning.
* To carry out performance reviews for team members every six months, following company guidelines.
* To set clear objectives for departmental team members.
* To recruit new departmental team members in line with the Company Recruitment Policy and recruitment systems.
* To continuously coach and counsel colleagues.
* To review the success of training in meeting objectives.
* To correct unacceptable behaviour and performance in line with the company disciplinary procedures.

**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!