

**GOODWOOD**

**The Role**

The **Head Chef** will be part of the **Goodwood House team** and will report to the **Executive Head Chef**

**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 Derring 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**

Responsible for the overall food operation for Goodwood House and Motor Circuit Hospitality, including outside catering for external events such as the cricket pavilion and shoot. To drive year-round profitability, develop exciting food products and menus as well as create an environment where the kitchen team can excel in their roles.

**Key responsibilities**

* To write, cost and implement seasonal menus for Goodwood House and Motor Circuit Hospitality with a view of using Goodwood Home Farm produce
* To ensure that all menus deliver in line with budgeted margins;
* Develop menus which are consistently innovative and creative for large scale festivals and bespoke events;
* Deliver menu tastings and liaise directly with clients when advising on menu selections and offerings;
* Lead by example, offering excellent levels of service and professionalism, whilst supporting the team to develop their customer service skills;
* Monitor, set and review objectives in line with the performance review and induction processes;
* Use and promote Itrent, procurement and support the apprenticeship program
* Ensure that there is clear, consistent and two-way communication within the team;
* Complete relevant training on the e-learning system and be responsible for ensuring the kitchen team complete their training in a timely manner;
* Responsible for the Health & Safety of the department including risk assessments, COSHH and daily checks; including the food alert management system
* Ensure that all good preparation areas are executed to the highest of Health & Safety standards;
* Control food costs and margins consistently;
* Manage the kitchen payroll and staff rota in line with business requirements;
* Assist the House Operations Manager with the preparation of budgets and aim to achieve the budgeted gross margin.

**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?**

* Intermediate Food Hygiene
* Previous experience of developing and implementing menus;
* Experience of working at a similar level within an industry that focusses on high quality food and service;
* Proven experience of catering for large numbers of guests, up to 1,000 at our major events