

**GOODWOOD**

**The Role**

The **Head Chef** will be part of our Goodwood Art Foundation team and will report to the Director.

**About us**

The Goodwood Art Foundation is a brand-new, not-for-profit Community Interest Company located on the Goodwood Estate. Spearheaded by The Duke of Richmond, this world class contemporary art foundation has been formed to promote three pillars of Art, Environment, and Education.

Our purpose is to benefit adults, young people, and children through providing access to important works of contemporary art set within a stunning natural environment that has been carefully designed to promote nature and encourage biodiversity. A comprehensive education programme is linked to both the artistic and environmental elements of the programme and will target those schools and pupils most in need of support.

Working with leading figures in the curation of contemporary art, award winning landscape design and arts education, we have created something truly unique with a local, national, and global focus.

**Passionate People**

We look for talented, self-motivated, and enthusiastic individuals who will share our passion for Goodwood to be ‘the home of exceptional experiences.’ You will be leading a small team of Chefs with a passion for unlocking the creative potential of our beautiful natural setting.

**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**

This role is a huge opportunity to launch a brand-new Restaurant in a leading Art Foundation. You’ll develop a fantastic dining experience, utilising the very best of local and Estate reared seasonal ingredients and create dishes inspired by your beautiful surroundings, gut health philosophies with a true British flavour. Reflect the finest Sussex produce to execute one-of-a-kind experiences

To work with the Goodwood Art Foundation and Executive Chef to deliver an exceptional experience in line with our brand and values. To take overall ownership of the food offering, ensuring that customer expectations are met and exceeded.

To assist with developing a unique food strategy by creating innovative ways of providing a food service to improve quality, sales performance, and margins without compromising on standards and customer expectations.

**Key responsibilities**

* Cost Management – including margin control, food revenue, payroll cost control and Capex management;
* Developing food concepts – writing, costing and implementing menus with the Sous Chef, and ensuring that food concepts are kept fresh and modern with appropriate themes 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 monitor, set and review objectives in line with the performance review and induction processes;
* Develop a succession plan for the kitchen team to ensure talent is recognised and encouraged whilst planning, for the future;
* 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;
* Responsible for the Health & Safety of the department, with an emphasis on meeting and exceeding food safety standards;
* 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 our 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

**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?**

* Proven restaurant experience and strong track record of creativity
* Demonstrating commitment and longevity;
* Experience of working at Sous Chef level (at least) within establishments of a similar standard;
* Experience of small plates restaurants with function capacity
* NVQ Level 3 in Professional Cookery & Level 2 Food Hygiene certificate
* Excellent people management skills
* Proven communication skills across a multi kitchen environment and an infectious can do attitude
* Strong commercial awareness