

**GOODWOOD**

**The Role**

The **Executive Head Chef** will be part of Goodwood Hotel and report to the Hotel General Manager whilst closely working with the Food and Beverage Director.

**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**

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

To be responsible for delivering a consistent food product that exceeds the expectations of our customers. To control the resources, manage the processes and cultivate the understanding of good food for the Kennels, our members club.

To assist with developing a food strategy for the hotel 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, managing food tastings, ensuring that the food concepts are kept fresh and modern, are themed appropriately and meet the needs of our target customers
* To work closely with the; Kennels General Manager, Food and Beverage Director, Sales and Marketing and the Kitchen team to maximise the awareness of the Kennel’s food delivery – generating more business through getting the message out there
* To ensure the Kitchen team are coached, mentored and trained to continually developing their kitchen skills and knowledge of Goodwood’s own produce.
* To develop a succession plan for the Kitchen team, ensuring talent is recognised and encouraged
* To ensure the welfare of the kitchen staff is managed effectively, monitoring holiday, ensuring staff rotas are fair and that days off and lieu days are managed.
* To ensure a high level of Health and Safety, placing emphasis on meeting and exceeding food safety standards
* To work with the other Executive Head Chefs across the Estate to share best practise and promote a positive communication network

**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
* Excellent communicator
* A sense of fun!
* Excellent cost management skills
* A strategic and creative vision
* Strong Health and Safety ethics
* Coaching and Mentoring skills
* Good negotiation and influencing skills

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

* Proven experience in a role of a same or similar level
* Excellent people management skills
* Proven communication skills across a multi kitchen environment
* Strong commercial awareness – food margin, menu cost and revenue management
* Ability to develop inspiring food concepts relevant to the dining experience
* A high level of knowledge for delivering amazing customer experience
* A relevant Hospitality/Catering qualification
* Health and Safety and First Aid qualifications

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 | 3 |
| Communication & Trust | 3 |
| Taking Personal Responsibility | 3 |
| Encouraging Excellence & Commercial Success | 3 |
| Working Together | 3 |