

**GOODWOOD HOTEL**

**The Role**

The **Hotel Head Chef** will be part of the senior hotel management team reporting directly to the **Group Executive Chef & Hotel Deputy General Manager**

**Hotel Kitchens**

The Hotel has three kitchens. Bar & Grill the all-day dining and breakfast area in the hotel, Farmer Butcher Chef Restaurant and finally a Meetings & Events department. All three kitchens should always showcase the farm produce across the menu, along with easily recognisable dishes. Some innovation underpinned by seasonal, consistently high-level cooking.

**Passionate People**

It takes a certain sort of person to flourish in such a fast-paced, environment like Goodwood Hotel.  We look for talented, self-motivated and enthusiastic individuals who will be able to share our passion for providing each guest with a fantastic food experience that is in line with Goodwood’s identity and strategy. Who will also pass this passion on to their team.

**Our Values**

**The Real Thing Dering 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**

The hotel head chef would be expected to be at the forefront, always striving to make the offer better, teaching, leading, inspiring, and communicating. The hotel head chef should also take responsibility for food and payroll costs, food safety, training, customer feedback, staff welfare and brigade management which are all essential. Whilst building strong farm, front & back of house relations.

**Key responsibilities**

* Cost Management – including margin control, food revenue, payroll cost control and Capex management
* Developing the offer – 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 in conjunction with the Executive chef
* To work closely with the; Executive Chef and Restaurant Managers to maximise the awareness of the food identity and seasonal changes.
* To develop a strong working relationship with our Estate Sales through regular planning meetings, food tastings and training.
* To develop a strong working relationship with our front of house teams through regular operation meetings, food tastings and training.
* To ensure the Kitchen teams are coached, mentored and trained, continually developing their kitchen skills and knowledge.
* To develop a succession plan for the Kitchen teams, ensuring talent is recognised and encouraged
* To ensure the welfare of the kitchen staff is managed effectively, monitoring holiday, ensuring staff rotas are completed and communicated in a timely manner. Overtime and lieu days are managed.
* To ensure a high level of Health and Safety, placing emphasis on meeting and exceeding food safety standards, swift response to food safety audit actions
* To work with the other Head Chefs across the Estate to share best practise and promote a positive communication network
* To attend and contribute to HOD meetings, Food Safety meetings and any other relevant meetings
* Have a good working knowledge and kept up to date of, on line training, food alert, food flash

**Qualities you will possess**

* Passion for what you do
* Positive and approachable attitude
* Attention to detail
* Ability to prioritise and organise
* Proactive
* Take responsibility for the restaurant and its reputation
* Confident to make decisions and to stand by them
* A sound business brain
* Time management (self & team)
* Excellent communicator
* Natural leadership 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
* Excellent time management for him/herself and the team
* Strong commercial awareness – food margin, menu costs, staff costs and revenue management
* Computer and P&L literate
* Ability to develop inspiring, consistent, dishes and clever menu engineering
* A high level of knowledge for delivering amazing customer experience
* Food Safety Management Level 3 and First Aid qualifications