

**GOODWOOD**

**The Role**

The **Hound Lodge Private Chef** will be part of The Hound Lodge team and will report to The Goodwood Estate Executive Chef and The Kennels & Hound Lodge General Manager.

Hound Lodge offers an experience that you simply can’t get anywhere else. This magnificent 10-bedroom sporting lodge offers a rare opportunity for our guests to spend time away from it all and escape the hectic pace of modern life with every need taken care of by the team of Butlers and Private Chef.

At Hound Lodge, guests will experience English cooking at its finest; with ingredients found locally and on the Estate. Lamb, beef and pork are all sourced from nearby Goodwood Home Farm, ensuring our menus features quality organic meat, with our cheeseboard featuring our 3 organic Goodwood cheeses.

**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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| 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**

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.

To work with the Kennels & Hound Lodge General Manager and the Estate Executive Chef to deliver an exceptional experience in line with the Goodwood brand and values. To take overall ownership of the food offering at Hound Lodge, ensuring that customer expectations are met and exceeded.

To uphold the food strategy at Hound Lodge whilst 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 any food tastings 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 Hound Lodge team;
* To monitor, set and review objectives in line with the performance review and induction processes;
* To ensure that there is clear, consistent and two-way communication at Hound Lodge;
* 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;
* Liaise with other chefs across the estate to share best practice and promote a positive communication network
* Work closely with the Farm General 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 act as an ambassador for the Goodwood brand at all times, 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 relevant experience of working in similar standard Food and Beverage operations, demonstrating commitment and longevity;
* Previous experience of catering for private events is desirable but not essential;
* Experience of working at Sous Chef level (at least) within establishments of a similar standard;
* NVQ Level 3 in Professional Cookery & Level 2 Food Hygiene certificate
* Excellent people management skills
* Proven communication skills across a multi kitchen environment
* Strong commercial awareness