



GOODWOOD

The Role

The **Chef de Partie** will be part of the **Bar & Grill Kitchen team** in the Hotel and will report to the **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

We employ meticulous attention to detail to create experiences, as they should be. We are honest and open.

Daring Do

We don't mind breaking the rules to create the best possible experiences. We will take tough decisions

Obsession for Perfection

It's a team thing – everybody mucks in to make things happen. We're madly passionate about what we do

Sheer Love of Life

We want to make everyone feel special by loving what we do.

Purpose of the role

To lead sections within the Bar & Grill Kitchen, working as part of a strong passionate team to consistently deliver dishes that exceed customer expectations.

Key Responsibilities

- To cook consistently and enthusiastically at a high level, as directed by the Head Chef and Sous Chef
- Be responsible for hygiene and wastage in your own section and in the kitchen as a whole
- Responsible for the set-up of your section and any handover for others entering the section
- Liaise with the senior chefs on a daily basis with an accurate list of orders for the following day(s)
- Be flexible and willing to support colleagues if required
- Maintain kitchen standards, comply with Goodwood and statutory regulations and uphold the conditions of the food hygiene policies.

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
- A passion for food and service
- Confidence to make decisions and to stand by them
- Excellent communicator
- A sense of fun!

What do you need to be successful?

- Proven experience of working in a role of a similar level
- A passion for delivering amazing customer experiences
- Health and Safety and First Aid qualifications would be desired
- Own or reliable transport is essential

Each role is assigned a level against our expected behaviour. Your role levels are set out below.

BEHAVIOUR	LEVEL
Think Customer	2
Communication & Trust	2
Taking Personal Responsibility	2
Encouraging Excellence & Commercial Success	1
Working Together	2