



GOODWOOD

The Role

The **Chef de Partie - Pastry** will be part of the kitchen team at the Hotel and 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

Always inspired by Goodwood's heritage

Derring-Do

Daring to surprise and delight

Obsession for Perfection

Striving to do things *even* better

Sheer Love of Life

Sharing our infectious enthusiasm

Purpose of the role

To lead with the pastry section, working as part of a strong passionate team to deliver exciting pastry dishes that exceeds customer expectations.

Key responsibilities

- To develop the pastry section, producing exciting dishes whilst monitoring margins
- 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

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!
- Ability to follow instructions and produce consistent results
- Team player, with the initiative to work alone when required
- Flexible
- Imaginative and forward thinking
- Proactive in seeking training opportunities for personal development
- An ‘eye for the plate’

What do you need to be successful?

- Proven experience in a role of a same or similar level
- Proven communication skills
- Experience of working in a multi-kitchen environment or as part of a big team
- Experience of fine dining
- An awareness of costs and food margins
- Ability to develop inspiring dishes relevant to the dining experience
- A passion 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.

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