



GOODWOOD

The Role

The **Junior Sous Chef** will be part of the Farmer, Butcher Chef Restaurant 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

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 be an inspirational cook and kitchen leader, maintaining high levels of service that consistently exceeds the expectations. To control the resources and cultivate the understanding of good food throughout the Estate.

Key responsibilities

- Ensure the kitchen is run in the same professional manner
- Control food costs percentages and assist with the preparation of budgets
- Manage payroll and staff rota's
- Provide training and development opportunities for staff – spot those keen to develop and
- Champion top notch inductions – ensuring all new starters have a great start to working at Goodwood
- Communicate performance and development issues on a regular basis.
- Develop great relationships with departments across the Estate to identify collaboration and unique twists on what the Richmond Arms can offer
- Work with Executive Head Chef to influence and implement new menu's.
- 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
- Obsession for perfection - An eye for detail
- Coaching - train and develop junior chef's
- 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?

- COSHH, Food Hygiene, First Aid training
- Catering/Hospitality qualification
- Able to follow detailed instructions and produce consistency results
- High level knowledge of ingredients, wines, spirits and food service
- Management experience - able to manage the team and take charge of the kitchen when needed
- Experience of working to junior sous, or sous chef level
- Good negotiation and influencing skills
- Excellent cost management and planning skills

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

BEHAVIOUR	LEVEL
Think Customer	2
Communication & Trust	3
Taking Personal Responsibility	2
Encouraging Excellence & Commercial Success	2
Working Together	3