



GOODWOOD

The Role

The **Senior Sous Chef** will be part of the **Hound Lodge & Kennels Kitchen Team** 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

Supporting the Head Chef, 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 deliver an exceptional experience in line with the Goodwood brand and values and to support the Head Chef with the food offering at both Hound Lodge and the Kennels, ensuring that customer expectations are met and exceeded.

Key responsibilities

- To support the Head Chef with cost management, including margin control, food revenue, payroll cost control and Capex management;
- To support with the development of food concepts – writing, costing and implementing menus, managing 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 team to develop their customer service skills;

- Work with the Head Chef to develop a succession plan for the kitchen team to ensure talent is recognised and encouraged whilst planning for the future of the department;
- To ensure that there is clear, consistent and two-way communication within the team;
- Complete relevant training on the e-learning system and support the Head Chef to ensure the kitchen team complete their training in a timely manner;
- 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;
- 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

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| <ul style="list-style-type: none"> • 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 | <ul style="list-style-type: none"> • Coaching - train and develop junior chefs • A passion for food and service • Confidence to make decisions and to stand by them • Excellent communicator • A sense of fun! |
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What do you need to be successful?

- Proven relevant experience of working in similar standard Food and Beverage operations, demonstrating commitment and longevity;
- Experience of working at Junior Sous or Sous Chef level within establishments of a similar standard;
- Ability to follow detailed instructions and produce consistent results;
- Good level of knowledge of ingredients, wines, spirits and food service;
- Previous experience of managing a team is desired, and the ability to manage the team and the kitchen in the absence of the Head Chef;
- NVQ Level 3 in Professional Cookery & Level 2 Food Hygiene certificate

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