



## GOODWOOD

### The Role

The **Breakfast Chef** will be part of the Bar & Grill team 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

Responsible for preparing and making food and demonstrating and maintaining high levels of service that consistently exceed the customer expectations.

### Key responsibilities

- To monitor stock movement and be responsible for ordering on own section;
- To ensure minimum kitchen wastage;
- To build and maintain a good knowledge of the product
- To be responsible for completing mis en place;
- To report any maintenance issues to the senior chefs;
- To be flexible and support other relevant areas as reasonably requested

### 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?

- The ability to work as part of a team and to communicate effectively with all team members;
- The ability to follow instructions and produce consistent results;
- A foundation food hygiene certificate is essential as is COSHH training;
- Previous experience of working to Demi level would be an advantage or be ready to progress to this stage
- A flexible approach to working hours and duties undertaken
- Own or reliable transport is essential due to the rural location of Goodwood

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

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