



# GOODWOOD

## The Role

The **Chef de Partie - Pastry** will be part of the kitchen team at Goodwood House and report to the Head Pastry 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 deight

### 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 alongside our Head Pastry Chef, producing exciting dishes reflecting the quality expected of House Banqueting whilst maintaining margins
- Support all House Kitchen projects, using diverse cooking and planning skills
- Continue to develop the House Afternoon Tea offering and be responsible for its execution
- Cook consistently and enthusiastically at a high level, as directed by the Senior Chefs
- 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 with an accurate list of orders for the following day(s)
- Be flexible and willing to support colleagues if required
- Support the creation, development and implementation of new menus

- Develop great relationships with departments across the Estate to identify collaboration and unique twists on what the House can offer.
- Required to complete relevant training on e-learning systems
- To act as an ambassador for the Goodwood brand at all times and ensure the values are upheld to external and internal contacts through appropriate behaviour and performance;
- To undertake any other duties as requested by the Head Pastry Chef or Head Chef, in accordance with the scope and responsibilities of the role.
- To have an awareness of Health and Safety issues, reposting any maintenance problems to the Head Chef;

<b>Qualities you will possess</b>
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| <ul style="list-style-type: none"> <li>• Passion for what you do</li> <li>• Positive and friendly with a “can do attitude”</li> <li>• Attention to detail</li> <li>• Ability to prioritise and organise</li> <li>• Proactive</li> <li>• Take responsibility for yourself</li> <li>• Confident to make decisions and to stand by them</li> <li>• Good negotiation and influencing skills</li> <li>• Excellent communicator</li> <li>• A sense of fun!</li> </ul> | <ul style="list-style-type: none"> <li>• Ability to follow instructions and produce consistent results</li> <li>• Team player, with the initiative to work alone when required</li> <li>• Flexible</li> <li>• Imaginative and forward thinking</li> <li>• Proactive in seeking training opportunities for personal development</li> <li>• An ‘eye for the plate’</li> </ul> |
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<b>What do you need to be successful?</b>
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- 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