



GOODWOOD

The Role

The **Chef De Partie** will be part of the Farmer, Butcher Chef Restaurant and will report to the Senior Sous / Sous 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

Real Thing	Derring-Do	Obsession for Perfection	Sheer Love of Life
Always inspired by Goodwood's heritage	Daring to surprise and delight	Striving to do things <i>even</i> better	Sharing our infectious enthusiasm

We want to be the best place to work in the world.

Purpose of the role

To be an inspirational cook, helping to maintain high levels of service that consistently exceeds the expectations. To cultivate the understanding of good food throughout the Estate.

Key responsibilities

- Deliver dishes to a high standard, reflecting the quality expected of Farmer, Butcher Chef
- Develop great relationships with departments across the Estate to identify collaboration and unique twists on what Farmer, Butcher Chef can offer
- Support the development and implementation of new menus
- 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
- A passion for food and service
- 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 consistent results
- High level knowledge of ingredients, wines, spirits and food service
- Experience of working at a similar level
- Good negotiation and influencing skills