



GOODWOOD

The Role

The **Kitchen Porter** will be part of the House & Motor Circuit Catering 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 be 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 keeping all kitchen areas and equipment clean and tidy. To help maintain high levels of service and assist with the smooth running of the kitchens both at the House & Motor Circuit.

Key responsibilities

- To follow the cleaning schedules for the kitchen and clean the section and other areas as directed.
- To ensure that all kitchen ware is cleaned and well maintained including using all PPE chemicals appropriately.
- To report any maintenance issues to the Head Chef immediately.
- To comply with all Goodwood policies and procedures to ensure that all-statutory regulations are observed.
- To comply with the conditions of the food hygiene policies.
- To be flexible and willing to help other departments at busy times if required.
- To comply with COSHH & HACCAP Training

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?

- Previous experience in a similar role would be an advantage
- Certificates in Food Hygiene, COSHH, Manual Handling and some training in Health and Safety would be desirable but are not essential as training can and will be given.

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

BEHAVIOUR	LEVEL
Think Customer	1
Communication & Trust	1
Taking Personal Responsibility	1
Encouraging Excellence & Commercial Success	1
Working Together	1