



GOODWOOD

Chef de Partie

About us

At Goodwood, we celebrate our 300 year history as a quintessentially English Estate, in modern and authentic ways delivering extraordinary and enthusiastically engaging experiences. Our setting, 12,500 acres of West Sussex Countryside and our story both play significant roles in Goodwood's success. However, 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 accessible, 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 brand.**”

It's a collaborative environment where you'll know what's expected of you and work together to achieve it.

Our Values

The Real Thing

We employ meticulous attention to detail to create experiences, as they should be

Daring Do

We don't mind breaking the rules to create the best possible experiences

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

What will your role be?

Responsible for the creation of high quality dishes as part of the kitchen brigade.

What we'd like you to do

- Cook consistently and enthusiastically at a high level, as directed by the Head Chef and Sous Chef
- 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 on a daily basis with an accurate list of orders for the following day(s)
- Be flexible and willing to support colleagues if required

What are we looking for?

- Passion for what you do
- Positive and friendly with a “can do attitude”
- Attention to detail
- Ability to prioritise and organise
- Take responsibility for yourself
- Confident to make decisions and to stand by them
- Excellent communicator
- Punctual
- Team player, with the initiative to work alone when required
- Flexible
- Imaginative and forward thinking
- Proactive in seeking training opportunities for personal development
- An ‘eye for the plate’

What do you need to be successful?

- Relevant experience of working in a role of a similar level in reputable establishments, ideally at Rosette level or above
- A genuine passion for creating high quality dishes using fresh ingredients is essential
- You should be a people person who likes to work within a diverse team and shows respect for colleagues, working together with the goal of being a finely tuned unit
- Enjoy working in a busy catering environment

What else matters?

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