



GOODWOOD

The Role

The **Commis Chef** will be part of the kitchen team at the Hotel 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

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 assisting the Senior Chef on duty with storage, preparation and cooking of all food items for the Hotel. To demonstrate and help maintain high levels of service that consistently exceed customer expectations.

Key responsibilities

- To monitor food stocks and stock movement
- To ensure minimum kitchen wastage
- To learn and record skills and recipes from other members of the team
- To follow cleaning schedules for the kitchen and clean your section and other areas as directed
- To accept and store deliveries as and when required
- To ensure that mise en place is completed in your section - the preparation of dishes and ingredients before the beginning of service
- To be flexible and willing to help other departments at busy times as and when required

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!
- Ability to follow instructions and produce consistent results

What do you need to be successful?

- Hold a foundation food hygiene certificate or equivalent
- Experience of working in a similar role is desirable but not essential

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