



## HOUND LODGE

AT THE KENNELS

# Goodwood

### The Role

The **Private Chef Kitchen Assistant** will be part of The Hound Lodge Team and report to the Hound Lodge Chef.

### About us

Hound Lodge is a Luxury, Exclusive Use, Private Hunting Lodge established in 2015. Goodwood is a quintessentially English Estate. With over 300 years of history a setting, in 12,000 acres of West Sussex countryside and our story play significant roles in Goodwood's success. But what really sets us apart is our people. It is their passion, enthusiasm and belief in the many things we do that makes us unique.

### 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 our guests with top class, memorable experiences

### 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

To assist the Hound Lodge Chef with daily kitchen tasks, including both cleaning & kitchen food preparation. As well as assisting with delivering all meals as required, using traditional butler style service as well as plated, side board or outdoor dining options.

Focused on using the best seasonal ingredients, modern cooking technics and preparation, underpinned by traditional methods all to the very high and exacting standards required.

### Key responsibilities

- To assist the Hound Lodge Chef with basic food preparation as required for breakfast, lunch and dinner service.
- Learning new skills from the experienced Hound Lodge Chef.
- To deliver the cleaning schedule as per Hound Lodge Chefs instruction in order to reach the required high kitchen hygiene standard.
- Under take day to day cleaning tasks during and after service times as required.
- To assist in complying with food safety legislation standards with regard to labelling, stock rotation, allergens and overall tidiness of the kitchen.
- Assist with some tasks during the service of the food.
- To communicate with the Hound Lodge Chef.

|                                   |
|-----------------------------------|
| <b>Qualities you will possess</b> |
|-----------------------------------|

- Passion for what you do
- Positive and friendly with a “can do attitude”
- Attention to detail
- Ability to take on and absorb new skills
- Proactive
- Excellent communicator