

## **JOB DESCRIPTION**

**JOB TITLE:** Junior Sous Chef  
**DEPARTMENT:** House Kitchen  
**REPORTS TO:** Senior Sous Chef  
**COMPANY:** Goodwood Hotel Ltd

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### **MAIN PURPOSE OF THE JOB:**

To act as a Junior Sous Chef and provide a high standard of food production at all times. To report to the Head Chef and supervise all kitchen staff.

### **DUTIES:**

- To maintain a high standard of service at all times.
- To ensure that all Health and Safety legislation and guidelines are implemented, adhered to and reviewed regularly, in respect of kitchen production, employees, machinery, equipment and hygiene.
- To ensure all products used are of a high standard.
- To produce all dishes to a high standard upon presentation of the recipe.
- To ensure all areas are clean and tidy after service
- To ensure all dishes are served at the correct portion size, quality and temperature.
- Jointly responsible for preparing kitchen cleaning rotas, supervising cleaning schedules and signing off on a weekly basis.
- To ensure when ordering on behalf of the Company, the most competitive price is obtained.
- To work at other catering establishments of the Group as required.

### **WORKING PATTERN:**

The days and times of work will be on a rota basis over 7 days. Requirement to work and outside of these hours is a regular feature, especially during the build up, during and after the Festival of Speed and Revival events.