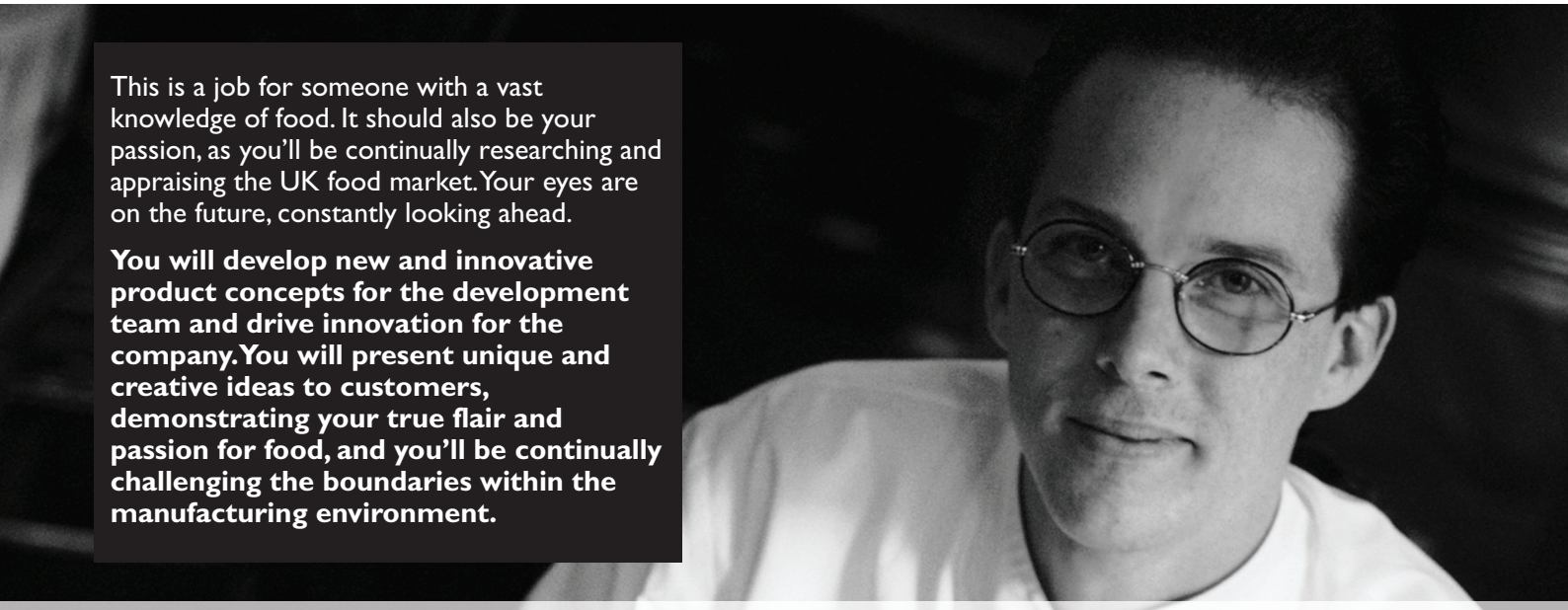
Chilled Jobs

Career Progress



This is a job for someone with a vast knowledge of food. It should also be your passion, as you'll be continually researching and appraising the UK food market. Your eyes are on the future, constantly looking ahead.

You will develop new and innovative product concepts for the development team and drive innovation for the company. You will present unique and creative ideas to customers, demonstrating your true flair and passion for food, and you'll be continually challenging the boundaries within the manufacturing environment.

What's the job?

Development Chef

Sounds interesting. What will I do?

As Development Chef you will:

- Develop new and innovative products in line with product briefs. Working across all accounts, ensure that the Company is ahead of the competition in terms of coming up with delicious, and creative product solutions.
- Create blue-sky products and ideas to enhance the category, using knowledge of foods and ingredients, current and emerging trends and a creative mind!
- Work hands-on in the kitchen whenever necessary.
- Have a full understanding of price, quality, technical and operational parameters when developing new ideas.
- Source new raw materials.
- Work with suppliers to produce new and innovative ingredients.
- Follow all NPD procedures and ensure that all work is correctly completed, documented and communicated.
- Modify existing recipes to the given requirements e.g. upgrading, reducing cost, reducing salt etc.
- Modify recipes post trials when necessary *(in conjunction with process development team)*
- Work with a "can-do" attitude challenging and innovating ahead of competitors
- Conduct monthly appraisals of the general food market, writing reports to ensure that the team are kept up to date on new restaurants, chefs, eating trends, packaging, places to visit etc.
- Present food on a regular basis e.g. during customer site visits, directors' meetings, strategy presentations etc.
- Work closely with the NPD Controller and NPD Managers on new business opportunities.
- Sometimes help specify new equipment for the factory.
- Research blue sky packaging options when required.
- Maintain an up-to-date knowledge of the food retailing and foodservice market, e.g. via trade press, food magazines and competitor shopping, to ensure development of cutting edge and market leading products.
- Maintain an up-to-date knowledge of the UK restaurant trade, UK food trends and global food trends.
- Carry out all necessary benchmarking activity on a regular basis. Regularly visit other towns, cities and places of interest for inspiration.
- Present new products and concepts to the customer in a professional manner, demonstrating your food and ingredient knowledge and expertise.

For more information visit **chillededucation.org** and for more on the **CFA** visit **chilledfood.org**

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If you love science and are passionate about food you'll find a bright future in the chilled food manufacturing sector. A wide range of opportunities are available in this fast moving, dynamic industry, from developing new foods, from sourcing ingredients, to assuring they are safe to eat.

Be part of the future of chilled food - you're getting yourself the coolest career!

Part 2

Development Chef

What knowledge, skills, qualifications and experience will I need?

You should have:

- Education to A level or HND level. City & Guilds 705/706.
- Basic / Intermediate / Advanced Food Hygiene.
- Either several years' experience in an NPD environment in a FMCG chilled foods environment or experience as head chef running a busy restaurant.
- Good project and time management skills
- Skills and experience of customer contact including presentations.
- Drive and impetus to go out and seek new ideas.
- Excellent interpersonal and communication skills at all levels.
- The ability to work both as an individual and a team player.
- The need to be creative and have a thirst for knowledge.
- No fear of challenging the norm.
- The ability to create a favourable first impression, project yourself well and present with confidence
- Excellent presentation skills.
- An outgoing and confident approach.
- Basic computer literacy – Excel, Word, PowerPoint.
- Full driving licence.

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