

JOB DESCRIPTION

SECTION 1 – IDENTIFYING INFORMATION			
Job Title	Development Chef	Department	NPD
Function	NPD	Site	
Date		Approved by (manager)	

SECTION 2 – JOB SUMMARY
<p>Supports the concept development team to develop commercially viable, creative & innovative products which drive growth and to enable us to keep ahead of our competitors.</p> <p>Member of the Meal Solutions NPD, reporting into the NPD Manager.</p>

SECTION 3 – KEY ACCOUNTIBILITIES	% OF TIME
<p>Inspiration</p> <ul style="list-style-type: none"> • Motivates and inspires the team and business to new higher levels of culinary excellence • Expert food trend knowledge including tracking of food news/ restaurant reviews • Able to forecast potential trends that will emerge, draws insights for our business. • Attendance at selective food exhibitions/ shows/ seminars and summarisation of interesting ingredients/ trends/ products found that could be of use across the business. • Share inspiration & findings with key customers. 	20
<p>Product Development</p> <ul style="list-style-type: none"> • Manage the NPD kitchen ensuring excellent standards are maintained at all times • Creative development resulting in the launch of new products in both current and new categories. • Support the concept team to meet & exceed customer expectations. • Packaging & new raw material development inline with NPD Brief. • Participate in brainstorm sessions to build strong bank of ideas & focus development. • Participate in tastings to provide the team with trained culinary feedback & thought suggestions for improvements where needed. • Concept development demonstrating understanding of customer policies/ brand standards. • Support the concept teams with repeat sampling when required • Completion of accurate recipe sheets • Cook up & present products clearly, accurately and persuasively at customer presentations & submission panels. • Establish & build relationships with key customer contacts. • Understanding of operational capabilities. • Understands the wants and needs of both internal and external customers to keep us continually ahead of our competition 	70
<p>Innovation Team Projects</p> <ul style="list-style-type: none"> • Work with Innovation Team on group wide projects which may be cross category. • Working on company briefs to deliver innovative solutions to stretch our categories. • Delivery of customer innovation days. • High profile lunches (internal & external) 	10

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SECTION 4 – EDUCATION & EXPERIENCE	
Education Level (i.e. Degree, Prof. Quals., etc)	Fully qualified chef with relevant catering qualifications. Full driving license.
Years Experience (i.e. Relevant experience, Industry Experience, Management level experience, etc)	At least 3 years experience in restaurant chef role Ideally 1-2 years NPD manufacturing experience. Must be able to present themselves well in front of peers and customers.
Key Capabilities and Characteristics (Interpersonal skills, specific competencies, specific skills, etc)	<p>Good interpersonal skills Well organised. Bright, able to think outside the box. Creative and foodie. Enthusiastic and positive. Good communicator. Professional manner Willingness to visit and work out of different factories and stay away when required. Adhere to all company policies and procedures. Ensure high quality and hygiene standards are maintained. Support a culture of continuous improvement. Show commitment to personal development. Demonstrate a flexible approach. Respect individual and company confidentiality rights.</p>

SECTION 5 – DIMENSIONS & SCOPE			
Budgetary Responsibility	Direct/Indirect Budget	Size/Amount	

Other key dimensions (.e.g. sales, products, skus, reports, invoices, etc Please put description and numbers	
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SECTION 6 – CONDITIONS OF ROLE	
State any conditions for role (e.g. Travel requirements, site specific/multi-site, Physical conditions i.e. Hot/Cold, indoors/Outdoors, hazardous, etc)	Primary kitchen based with work in chilled environments. Travel will be required to other sites, suppliers and customers and for comparative shopping. Handling and preparation of food.

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SECTION 7 – POSITION IN ORGANISATION		
<u>Peer Positions (list below)</u>	Team Size (if none put 0)	
Senior Developers		
	Reports to (Job Title)	NPD Manager
	PLEASE ENSURE YOU ATTACH CURRENT ORGANISATION CHART	

SECTION 8 - SIGNATORIES			
Job Holder Signature		Manager Signature	
Name		Name	
Date		Date	