

# BOMPAS & PARR

**Job title:** Development Chef

**Contract type:** Permanent, full-time contract

**Location:** Bermondsey studio. Some travel may be required in the UK and worldwide

**Reports to:** Event Director

**Salary:** Based on experience



*Bompas & Parr Jelly Parlour. Photo credit Ann Charlott Ommedal.*

## Objectives

- As head chef, cater for all Bompas & Parr and client off-site events. This could be jelly, canapés, family style meals or immersive dinners
- Menu and recipe development in line with client briefs and brand needs
- Cater for client lunches with the goal of menu development
- Responsible for all food design and styling
- Write catering toolkits for external teams
- Assist in leading food and drink-based workshops and presentations to guests
- Keep Bompas & Parr continually innovating within the food world
- Maintain and log all H&S requirements in the kitchen and off-site
- Lead a team of freelance chefs and back of house teams when working on large scale catering jobs
- Work with the events and wider team on large scale projects involving catering

## **Core responsibilities**

### **Cooking and menu development**

- Create menus, making and testing as per individual client requests
- Be responsible for cooking all catering orders
- Co-ordinate client tastings with the Event Manager or Project Manager
- Conduct food styling, production, and execution for events, film, and still-life shoots
- Conduct food R&D as required by billable projects
- Contribute ideas as part of the B&P food innovation team

### **H&S and compliance**

- Maintain up-to-date HACCP documentation in an orderly manner
- Ensure compliance with H&S and fire safety legislation
- Keep food labelled and in-date and manage disposal of out-of-date produce
- Organise stock and equipment
- Ensure a hygienic and safe working kitchen at all times
- Ensure that laundry and kitchen equipment is cleaned on a regular basis and in working order
- Work with the Event Manager to ensure that all staff are aware of and complying with kitchen rules

### **Finance**

- Plan and order ingredients in accordance with set budgets and requirements
- Source and co-ordinate purchase of goods from suppliers in line with budgeted costs
- Manage relationships with suppliers ensuring they deliver on time and on budget
- Reconcile personal expenses and commercial card expenses at the end of each month

### **Event and project management**

- Archive all recipes, menus and toolkits
- Maintain conversations with and ensure that all involved parties are kept informed of the project status at all times
- Write catering toolkits and food prep instructions for external use
- Represent Bompas & Parr at events as the head chef
- Seek out appropriate opportunities to develop skills and knowledge that will benefit creative approach and delivery

### **Continuing education**

- Keep up-to-date with the food and drink industry and share trends with the rest of the studio
- Be part of the food innovation team and contribute ideas for food insight reports
- Seek out appropriate opportunities to develop skills and relevant knowledge
- Research food & drink social network opportunities and propose new ideas
- Show ownership of achieving personal objectives yourself through positive action

## **Stock and equipment management**

- Order ingredients ensuring that we receive the best price and service available from our suppliers
- Get to know our suppliers and form strong supplier relationships
- Suggest new suppliers and stockists
- Be able to advise and set-up temporary kitchens and equipment off-site
- Suggest new kitchen equipment as and when required

## **Essential experience**

- Five years relevant experience in a professional kitchen environment
- Level 3 Award in Food Hygiene
- Proven track record of operating a kitchen
- Hospitality experience
- Culinary arts knowledge with a passion for developing menus and recipes
- An interest and knowledge of food innovation, food history and food science
- Excellent written and verbal communication skills
- Proficient using Microsoft Office and Google apps

## **Desirable experience**

- Bartending and cocktail experience desirable but not essential

## **General**

- Possess a clear passion and energy for food and the senses
- A can-do attitude combined with passion, energy and enthusiasm for the catering and hospitality industry is crucial
- Be a self-starter who can work with personal drive and autonomy
- Undertake any other duties as may be reasonably required
- Be able to speak knowledgeably about all aspects of the work of Bompas & Parr and to support the organisation's principal aims and objectives
- Communicate regularly and effectively with the Directors and to seek support from appropriate staff at the earliest opportunity should problems arise

Please note, due to the nature of the role you will be expected to work occasional evenings and weekends. There may also be the requirement to travel internationally.

Team structure: The Development Chef will be part of the catering team led by the Event Director.

## **How to apply**

If you are interested in applying for this position, please email [work@bompasandparr.com](mailto:work@bompasandparr.com) with 'Development Chef' in the subject heading. Please include the following in your application:

- A copy of your current CV

- A cover letter detailing why you feel you are a suitable candidate for this post and what attracts you to Bompas & Parr (please note, applications not submitted with a covering letter will be rejected)

### **Summary of terms and conditions**

- Salary based on experience, paid monthly in arrears
- The contract is a permanent full-time position subject to successful completion of a three-month probationary period
- Notice is one month upon successful completion of the probationary period (one week by either party within probationary period)
- Annual leave of 21.5 days excluding bank holidays (3.5 days required to be taken Christmas and New Year)
- The post is based in Bompas & Parr's studio in Bermondsey, SE1

### **Staff benefits**

- Profit sharing bonus scheme
- Competitive workplace pension
- Company holiday property
- Team culture outings
- Summer and Christmas studio party
- Early finish every Friday in August
- Increased annual leave after two years of service
- One month paid sabbatical for five years of service

Bompas & Parr is an equal opportunities employer.