

BOMPAS & PARR

Architects of Taste, feeding Minds & Stomachs.

Job title: Development Chef

Contract type: Permanent, full-time contract

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

Salary: Based on experience



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

Bompas & Parr is a creative studio, made up of architects, chefs, designers, marketers, strategist, and technologist. Through respected consultancy, delivering Location Based Experiences (LBEs) and writing publications, the studio challenges the world around us with radical creativity and a thirst for provoking innovation. The studio works with cultural institutions, attractions, Governments and placemaking develops to deliver this work.

Bompas & Parr are looking for a Development Chef to join the team to cater, develop, create, and innovate food and drink offerings. The successful applicant will lead the catering, monitoring, and producing the products needed for live projects, both internal and client.

We're a fast-paced, creative company who love what we do and do what we love – and we're keen to work with someone who shares our outlook.

Bompas & Parr is an equal opportunity employer, committed to creating a diverse and inclusive environment, where all applicants will receive equal consideration regardless of race, ethnicity, religion, gender, sexual orientation, age or disabilities.

Objectives

As development chef, you will cater for all Bompas & Parr and client off-site events, while keeping Bompas & Parr continually innovating with the food world. This could be jelly, canapés, family style meals or immersive dinners. The development chef plays a key role in menu and recipe development in line with internal and client briefs and brand needs, this includes writing catering toolkits for external teams and catering for any client lunches with the goal of menu development as well as helping to lead food and drink-based workshops and presentations to

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guests. As Development Chef, you will be responsible for maintaining and logging all H&S requirements in the kitchen and off-site. You may also be required to lead a team of freelance chefs and back of house teams when working on large scale catering jobs, as well as leading internal F&B team.

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 Account and Project Managers, Project Directors
- Conduct food styling, production, and execution for events, film, and still-life shoots
- Conduct food R&D as required by billable projects as well as internal events and activations
- Contribute ideas as part of the B&P food innovation team, driving the continued development of B&P's f&B offerings and NPD's

H&S and compliance

- Maintain up-to-date HACCP documentation in an orderly manner
- Ensure compliance with H&S and fire safety legislation
- Always ensure a hygienic and safe working kitchen

Project & Finance Management

- Plan and order ingredients in accordance with set budgets and requirements, managing relationships with suppliers ensuring they deliver on time and on budget
- Maintain conversations with and ensure that all involved parties are kept always informed of the project status
- 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

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
- Bartending and cocktail experience desirable but not essential

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About You

We're looking for someone who 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. The ideal candidate will be a self-starter who can work with personal drive and autonomy that can undertake any other duties as may be reasonably required. The Development Chef should be able to speak knowledgeably about all aspects of the work of Bompas & Parr and to support the organisation's principal aims and objectives as well as 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.

How to apply

If you are interested in applying for this position, please email 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)
- If possible, please also include a copy or link to any portfolio/website or social media you may have which showcases your work.