

Job title: Mid-weight Development Chef  
Contract type: Permanent  
Location: Bermondsey studio. Some travel will be required in the UK and worldwide  
Reports to: Development Chef  
Salary: Based on experience



Beyond the Waterfall. Photo credit Marcus Peel.

Bompas & Parr, Architects of Taste, Feeding Minds & Stomachs.

Bompas & Parr is a creative studio, made up of architects, chefs, designers, marketers, strategists and technologists. 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 developers to deliver this work.

Bompas & Parr are looking for a Mid-weight Development Chef to join the team to cater, develop, create and innovate food and drink offerings. The successful applicant will support in catering, monitoring and producing the products needed for live projects, both internal and client. This position has the potential to lead to a permanent position within the company.

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.

**Your role**

Producing products needed for ongoing projects to the exact specifications of the recipes. Monitoring the stock and placing orders as needed. Assisting with cooking & catering at tastings, product development and live events. Working within the F&B Innovation and NPD teams, as well as with other disciplines across the studio, to develop world class food and beverage products for a breadth of clients from all sectors.

Some worldwide travel to oversee, implement and execute projects.

### Objectives for this Role

- Assisting with the cooking, catering and production for B&P's and client's products and events
- Help develop innovative, world class food and drinks.
- Support with menu and recipe development in line with client briefs and brand needs.
- Contribute towards writing toolkits for external teams.
- Work with the wider team on large scale projects that involve F&B.
- Produce and monitor stock for live projects.

### Responsibilities

- Plan and order ingredients for production on live projects.
- Help maintain an exceptional standard of hygiene and up to date HACCP records.
- Contribute ideas as part of the F&B Innovation team.
- Assisting with the cooking and catering for tastings, live events or product development
- Support the production and development of Bompas & Parr F&B products
- Support with client and project management, data collection and recipe writing.

### Skills and Qualifications

- Be a self-starter who can work with personal drive and autonomy.
- At least 3 years' experience at Senior CDP level or as a development chef.
- The ability to communicate with colleagues and clients with clarity and confidence.
- Hold a current Food & Hygiene Level 2 certificate.
- Computer literate and experience with Microsoft Word, Excel and PowerPoint.

### Desirable Experience

- Creative processes.
- Food manufacturing and process.
- Project management.
- Food science and technology.
- Cocktails & beverages.

### How to apply

If you are interested in applying for this position, please email [work@bompasandparr.com](mailto:work@bompasandparr.com) with '**Mid-Weight 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.