

# Job Description:

## Exec Development Chef – Food Platform



Function:	Culinary
Position:	<b>Exec Development Chef – Central Food Platform</b>
Job holder:	
Date (in job since):	
Immediate manager (N+1 Job title and name):	Senior Executive Development Chef
Additional reporting line to:	
Position location:	Flexible

### 1. Purpose of the Job – State concisely the aim of the job.

The Executive Development Chef is a passionate, creative foodie who will set the strategic direction for food cross our restaurant business to deliver market leading innovation

Key accountabilities include

- To develop and deliver the new product development plan interpreting the group strategy, working cross functionally with Brand, Commercial, Operations, Supply Management ensuring optimal ranges.
- Creating guest focused dishes for our restaurant menus that deliver on trends, taste, visual, quality, commercial parameters and have the potential to be brand 'hero' dishes
- Staying ahead of consumer taste trends, competitors, culinary techniques across the industry
- Define clear supplier product briefs linking to core brand values, menu architecture and food policies for suppliers.
- Culinary SME role leading food shows and innovation workshops
- Use market and consumer data to define health and sustainable eating plan
- Menu and recipe engineering to mitigate inflationary challenges

### 2. Dimensions – Point out the main figures / indicators to give some insight on the "volumes" managed by the position and/or the activity of the Department.

- £250m retail sales across restaurant brands
- Work collaboratively with 7 segments and be very much seen as the Subject Matter Expert.
- Work closely with Supply management to ensure we bring value, retaining quality and innovation
- Support the development and implementation of activities to inspire the craft community including training, mentorship, food innovation, competitions.

**4. Context and main issues** – Describe the most difficult types of problems the jobholder has to face (internal or external to Sodexo) and/or the regulations, guidelines, practices that are to be adhered to.

The Executive Development Chef –will play an integral role in the successful and consistent implementation of:

- Step change food innovation to deliver best in class ambition
- Demonstrate leadership in new ways of working through development within menus & concepts across all segments
- Drive profitability and manage costs and inflationary issues to positively impact.
- Ability to manage 7 segments, with conflicting priorities and time pressures through excellent communication, and detailed culinary food retail plans for delivery.
- Leading and collaborating with senior multi-disciplinary teams including segment Marketing, Operations, Supply Chain & Facilities Management Platform across the UK&I and globally.
- Drive change and lead the organisation towards a new way of working, leveraging in-Region expertise.
- Develop food offers using on-line menu and recipe development systems

*This will require the ability to:*

- Support change and lead the team within a new way of working
- Positively Influence all relevant groups
- Create results driven relationships with external/internal culinary partners and teams
- Ability to challenge with integrity based on insight and data to make informed decisions
- Develop reputation and visibility of the central chef team and work carried out by the team
- Establish themselves as the Food SME building confidence by presenting to multiple stakeholders

**5. Main assignments** – Indicate the main activities / duties to be conducted in the job.

Define and deliver the annual menu development and seasonal NPD plan interpreting the group strategy, working cross functionally with Brand, Commercial, Operations, Supply Management ensuring optimal ranges.

- Use market and consumer data to define health and sustainable eating plan
- Menu engineering to mitigate inflation headwinds.
- Menu aligned to commercial parameters and menu architecture
- Responsible for ensuring all menus are set up on Sodexo's Food Management System DRIVE
- Ability to share best practice and learnings from each project to develop oneself as well as immediate colleagues in addition to colleagues in other Food Platforms worldwide
- SME for Plant based dish development

**7. Person Specification** – Indicate the skills, knowledge and experience that the job holder should require to conduct the role effectively

A passionate foodie who is bursting with innovative ideas and 'knowhow' to translate emerging trends into commercial opportunities

- Extensive experience in product innovation putting the customer and brand values at the heart of development
- Interest and background in plant based culinary dish development preferred
- Good knowledge of retail/high street operations
- Strong understanding of commercial menu management
- Proven experience delivering innovation and product development within retail or food service sector

- Computer literacy

**8. Competencies** – Indicate which of the Sodexo core competencies and any professional competencies that the role requires

<input type="checkbox"/> Growth, Client & Customer Satisfaction / Quality of Services provided	<input type="checkbox"/> Leadership & People Management
<input type="checkbox"/> Brand Notoriety	<input type="checkbox"/> Innovation and Change
<input type="checkbox"/> Employee Engagement	

**9. Management Approval** – To be completed by document owner

Version		Date	
Document Owner			