

Job of The Week

Development Chef

Key Skills

- have a creative mind and the ability and passion to develop innovative products
- have knowledge of mass production techniques and machinery
- have an understanding of specific qualities and shelf-life of different ingredients as well as costings
- good communication and influencing skills
- be comfortable in high-pressure situations and able to work effectively
- to be able to carry out basic tasks on a PC or hand-held device

Salary
£25,000 - £40,000

Working hours
37 -39
Usually Mon - Fri

Aspire | Challenge | Achieve

Development Chef

College

You could go to college to study:
Level 1 Food Preparation and Cooking
Certificate NVQ
Level 2 Professional Cookery NVQ
Diploma If you

Entry requirements

For Level 1 you will need 2 GCSE grades
(or equivalent) at grade 2, including
Maths or English.

For Level 2 you will need to either have
successfully completed Level 1, or have
cooking experience and/or GCSEs in
English and Maths at grades 4 or above
to be considered for this course

From here you can progress to Level 3
Professional Cookery which will allow
you to access University level education
should you wish to continue

Work

This is the most likely way to enter the role. Most companies are
looking for chefs that don't want to be providing meals to

Top Tips

Most companies will want experienced chefs so the right mix of qualifications and
experience is key. But remember that the level of job satisfaction in this role make
it well worth the effort – after all what could be better than seeing a product that
you developed on the shelves of the major supermarkets?

Apprenticeship

These are rare but may appear as a
Trainee Development Chef opportunity
where you will train up to Level 3 as a
Chef attending college one day a week

University

You can study for a BSc Culinary Management or BSc Future Food and
Culinary Management degree; courses vary in UCAS entry
requirements but the standard will require BBC in A Levels or DMM in
an Extended National Diploma with Grade 4 GCSE Maths and English





Career path and progression

With qualifications and experience, you could supervise or manage a New Product Development Team and be part of the client-facing board securing new business and meeting with existing clients to recommend exciting potential new recipes

Some go on to own their own restaurants or food brands

Day to Day tasks:

- Creating new and improving existing recipes
- Liaising with suppliers
- Recommending new products into viable products
- Identifying market niches and opportunities
- Liaising with other departments
- Conducting consumer testing and taste panels for proposed new products
- Presenting products to potential customers
- Ensuring potential new products can be manufactured profitably and meet food safety requirements
- Evaluating the success of new products in their markets
- Continuously researching the market and staying ahead of consumer trends

Working conditions

You may be required to travel in the job to meet suppliers and customers
You might be surprised to discover how much of your time is spent in meetings away from the development kitchen

Labour Market Information

In the Careers section of the school website you can find the useful comparison tool the 'Labour Market Information widget'

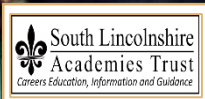
Use the widget to compare different job roles in any employment sector or relating specifically to the 'Job of the Week'

| Research and development managers | |
|--|------------------------------|
| Weekly Pay £1,040 | Annual Pay £54,080 |
| Hours/Week 37h | Hourly Pay £28 |
| Workforce Change (projected) | |
| Growth 4.2% | Replacement 39.6% |
| <p>The workforce is projected to grow by 4.2% over the period to 2027, creating 1,800 jobs. In the same period, 39.6% of the workforce is projected to retire, creating 17,500 job openings.</p> | |
| <p>You might find this job in</p> <ul style="list-style-type: none"> Advertising, etc Head offices, etc Retail trade Construction Scientific research | |
| More info | Clear card |

| Chefs | |
|---|------------------------------|
| Weekly Pay £490 | Annual Pay £25,480 |
| Hours/Week 39h | Hourly Pay £13 |
| Workforce Change (projected) | |
| Contraction -8.3% | Replacement 68.3% |
| <p>The workforce is projected to contract by -8.3% over the period to 2027, losing 20,400 jobs. In the same period, 68.3% of the workforce is projected to retire, creating 167,000 job openings.</p> | |
| <p>You might find this job in</p> <ul style="list-style-type: none"> Food & beverage services Accommodation Employment activities Health Education | |
| More info | Clear card |

| Product, clothing and related designers | |
|--|------------------------------|
| Weekly Pay £620 | Annual Pay £32,240 |
| Hours/Week 33h | Hourly Pay £19 |
| Workforce Change (projected) | |
| Growth 0.9% | Replacement 57.9% |
| <p>The workforce is projected to grow by 0.9% over the period to 2027, creating 800 jobs. In the same period, 57.9% of the workforce is projected to retire, creating 49,600 job openings.</p> | |
| <p>You might find this job in</p> <ul style="list-style-type: none"> Architectural & related Services to buildings Retail trade Printing & recording Gambling | |
| More info | Clear card |

Labour Market Information



Chefs

Chefs plan menus and prepare, or oversee the preparation of food in hotels, restaurants, clubs, private households and other establishments.

Common tasks in this job:

- requisitions or purchases and examines foodstuffs from suppliers to ensure quality;
- plans menus, prepares, seasons and cooks foodstuffs or oversees their preparation and monitors the quality of finished dishes;
- supervises, organises and instructs kitchen staff and manages the whole kitchen or an area of the kitchen;
- ensures relevant hygiene and health and safety standards are maintained within the kitchen;

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Research and development managers

Managers in this unit group plan, organise, co-ordinate and manage resources to undertake the systematic investigation necessary for the development of new, or to enhance the performance of existing, products and services.

Common tasks in this job:

- establishes product design and performance objectives in consultation with other business functions;
- liaises with production departments to investigate and resolve manufacturing problems;
- develops research methodology, implements and reports upon research investigations undertaken;
- plans work schedules, assigns tasks and delegates responsibilities to the research and development team;

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Product, clothing and related designers

Product, clothing and related designers plan, direct and undertake the creation of designs for new industrial and commercial products, clothing and related fashion accessories, costumes and wigs, and for building interiors and stage sets.

Common tasks in this job:

- liaises with client to determine the purpose, cost, technical specification and potential uses/users of product;
- undertakes research to determine market trends, production requirements, availability of resources and formulates design concepts;
- prepares sketches, designs, patterns or prototypes for textiles, clothing, footwear, jewellery, fashion accessories, set props, wigs, ceramics, plastics, motor vehicles, domestic appliances and engineering products;
- prepares sketches, designs, mock-ups and storyboards for consideration by theatre/film director or client;

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Keep looking...

Use these links to learn more about our Job of The Week, consider the various pathways leading to the career, what you can be doing now to help yourself and other roles in the industry...

Useful Websites

[BSc \(Hons\) Future Food and Culinary Management | University of West London \(uwl.ac.uk\)](https://www.uwl.ac.uk)

[Development Chef Jobs, Vacancies & Careers in June 2022 – Caterer](https://nationalcareers.service.gov.uk/job-profiles/chef)

<https://nationalcareers.service.gov.uk/job-profiles/chef>

[Our Work - Restaurant and Food Consultants providing hospitality and foodservice consultancy services \(eggsoldiers.co.uk\)](https://eggsoldiers.co.uk)

<https://jobs.bakkavor.com/job/Boston-Junior-Development-Chef/747151502/>

Take a look at these short videos for inspiration...

Culinary Arts at University of West London



<https://www.youtube.com/watch?v=AwKpVXebGcA>

10 facts about Food Research & Development



<https://www.youtube.com/watch?v=Hs8bSkRcO4>

Developing a food product



<https://www.youtube.com/watch?v=nAROV67I>

Placement year from Sheffield Hallam



<https://www.youtube.com/watch?v=zgVx-2jCOU4>