Research + Development Chef

Are you a culinary maven? Do you lead and not follow the trends? Do you know how to harness a brand's identity and showcase it on a menu? Can you take a visionary's dream and make it a reality? Do you want to help take the fastest growing restaurant chain in Canada to the next level in culinary innovation?

If you’re excited, intrigued and wondering how to make it happen, then let’s get social.

Browns Restaurant Group has an amazing opportunity for an experienced Research + Development Chef to support our menu concept, design and direction. Reporting to the Executive Chef, you will be responsible for taking culinary cues and making them a reality. Your role will be to support the culinary direction of a continually evolving brand and help deliver innovation to ensure we stay ahead of the pack. We don’t just think outside the box, we reinvent the box when taste, presentation and experience are at stake.

Essentially, if you taste it or smell it, you will be creating it!

Key Responsibilities

- Work hands-on developing new dishes and culinary procedures under direction of Executive Chef
- Support new product and food trend research
- Contribute to menu development and Culinary Council process
- Ensure execution standards of high volume menu items
- Execute product presentations and samplings
- Refine and improve existing menu item recipes and processes
- Support food cost analysis of new menu items
- Support test product rollout training, quality control, and measurement
- Work with Purchasing on forecasting and testing
- Support the authorship of recipe book and plating manual updates and management
- Act as talent in procedural training videos
- Support marketing with menu item descriptions and food production/styling for photo shoots
- Support the training and development of Chef’s and Managers in our test/ training location
Job Requirements + Qualifications

+ Exceptional Culinary skills and a flair for food quality; flavour, recipe development, portion, plating, garnish, innovation, well versed on upscale casual trends/market
+ 6+ years Chef experience
+ Strong communication skills, both written and oral including computer skills (Word, Excel, PPT, Publisher)
+ Red Seal Certified
+ Ability to problem solve effectively and able to adapt to a quickly changing work environment
+ Excellent organizational skills
+ Ability to work independently and collaboratively to meet menu goals and deadlines
+ Demonstrates a professional attitude and fosters a fun and culture driven attitude
+ Exceptionally high standards on food quality, safety and possess an eye for detail
+ Franchise and/or multi-unit background an asset
+ Available to work evenings and weekends, some travel required to investigate the best foods in the world

Compensation to reflect responsibility and experience. This is an exciting opportunity to join an innovative and growing organization. You will lay out the architecture for building a national brand in ways that are appropriate in today’s fast moving environment. **Visionary, tireless, passionate, motivated, positive, enthusiastic and innovative individuals only.**

Interested candidates should forward a current resume and cover letter to Executive Chef, Jason Labahn at jlabahn@brownsrestaurantgroup.com by Nov 15th, 2013. Please note, we will only reply to candidates that we are interested in interviewing