

# R&D Chef Job Description

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- Develop original recipes and food products from concept to completion based on company goals, customer needs, and food trends
- Conduct extensive research on ingredients, flavors, preparation techniques, and emerging food innovations to inspire recipe development
- Optimize and test recipes repeatedly to achieve the desired taste, texture, consistency, quality, and cost targets
- Write complete, detailed recipes with precise measurements, step-by-step cooking instructions, and visual representations to support consistency
- Standardize recipes for manufacturing, including scaling for mass production and streamlining processes while maintaining quality
- Work cross-functionally with marketing, procurement, QA, and other groups to bring recipes and products to market
- Calculate nutritional profiles of recipes and modify as needed to meet health and dietary goals
- Develop recipes and products that are on-trend, differentiated, and aligned with a company's brand and business objectives
- Present new recipe ideas, food products, and initiatives to stakeholders through pitches, tastings, and proposals
- Follow good manufacturing practices and food safety protocols at all times during recipe testing and evaluation
- Comply with any regulatory, labeling, or special dietary requirements for developed products
- Travel to fine dining restaurants, trade shows, and culinary events to identify inspirational ingredients, techniques, and concepts
- Perform sensory and technical analyses on food products for color, texture, mouthfeel, shelf life, and other qualities
- Keep detailed notes and records of recipe and product formulation processes, results, feedback, and areas for improvement

- Stay current on emerging food trends, new ingredients and technologies, and shifting consumer preferences
- Evaluate prepared recipes and recommend improvements or variations
- Collaborate with marketing team to name and position new products
- Develop recipes that utilize seasonal, local, or cost-effective ingredients when possible
- Create visually appealing food products and plate presentations
- Manage recipe and product lifecycles from ideation to commercialization and discontinuation
- Mentor junior chefs and provide coaching to build culinary skills
- Maintain an organized, clean, and sanitized kitchen environment
- Participate in ideation sessions and brainstorming to contribute new ideas
- Manage relationships with vendors, suppliers, and distributors
- Stay within research and development budget guidelines.