

Culinary Development Chef, Browns Socialhouse

Be the next member of our growing, best in class team! Browns Restaurant Group is dedicated to developing and supporting Restaurant Franchise brands that wow guests and create business ownership opportunities for motivated industry veterans. We like to think we lead the way in bringing fun and simplicity back into the chain dining experience, integrating familiar and innovative food with personal and friendly service in a variety of casual dining and drinking environments.

We have an amazing opportunity for an experienced Culinary Development Chef to lead the execution of brand specific menu concepts, design, and direction. Reporting to the Vice-President of Culinary, you will support the research, evolution and refining of menu items and recipes to ensure the brand stays ahead of the pack. You will be responsible for taking culinary cues and making them a reality.

Key Responsibilities

- Create and refine menu items for the culinary council-based on guidelines and parameters set out by the VP of Culinary;
- Work together with VP of Culinary and Executive Sous Chefs on culinary objectives and initiatives, training materials, recipes, costings, plated manuals and all materials for weekly culinary meetings;
- Participate and support on research and development activities where applicable;
- Conduct hands on culinary training sessions as well as participate and support at the store level and our Innovation Centre, culinary training of any new corporate concept openings;
- Supply marketing and operations with menu items, descriptions and all food related imagery for marketing collaterals and social media platforms;
- Act as a culinary resource to franchisees.

Qualifications, Skills & Experience:

- 10 years' culinary experience preferred, working in varying comp sets and a Red Seal Certificate;
- Strong skill set and knowledge in multiple cooking methods and global cuisines;
- Strong ability to taste and analyze composed dishes and identify key ingredients, flavor profiles and high notes;
- Strong ability to develop food within specific parameters, ensuring all steps and process are met along the way;
- Staying current with restaurants and dining trends locally and internationally and understanding how they can be incorporated into offerings;
- Strong time management and organizational skills;
- Strong communication and listening skills with the ability to take direction from VP of Culinary;
- Current First Aid and Food Safe Certification Levels 1 and 2 (or willingness to attend training to obtain);
- Available to work evenings and weekends; travel and flexibility required to investigate the best foods in the world.

This is an exciting opportunity to join an innovative and growing organization while being part of a remarkably hardworking team!

Compensation: Competitive full-time salary commensurate with experience, and includes comprehensive health and dental benefits, MSP, professional development, in addition to working with some of the brightest talent in the industry.

Interested candidates should forward a current resume and cover letter to Melany Davidson at corporatehr@brownsrestaurantgroup.com. Please include "Culinary Development Chef" in the subject line.

We thank all candidates for applying; due to the high volume of applicants, we will only contact those we intend to interview.