



Development Chef – YVP Innovation job description



the finer details

Which site am I based at?

YVHQ

Which team am I a part of?

Development

Who do I report to?

Senior Innovation Chef

Who do I look after?

N/A

Team size?

2

Do you have responsibility for a budget?

No

qualifications & experience

Essential:

- Strong culinary foundation across either foodservice, manufacturing, or both.
- Good working knowledge of ingredients, flavour pairing, and recipe Development.
- Understanding of scale-up processes from kitchen to factory, including basic

the purpose of your role

To support the development and delivery of high-quality, insight-led food concepts by translating briefs into commercially viable products. Working within cross-functional teams, the Development Chef contributes culinary expertise to drive product optimisation, quality, and consistency from concept through to launch.

- Operates within defined product categories or key projects, supporting delivery of innovation and renovation pipelines.
- Responsible for executing product development from approved concept through to kitchen samples, factory trials, and launch readiness.
- Works with guidance from senior team members to ensure outputs align with brand standards, commercial targets, and consumer expectations.
- Works closely with:
 - Product Development / Process teams
 - Technical and Quality teams
 - Procurement and supply base
 - Marketing / Brand teams (supporting insight-led development)
- Develop and refine recipes in line with briefs, ensuring quality, consistency, and feasibility.
- Support kitchen and factory trials, documenting learnings and driving iterative improvements.
- Collaborate with cross-functional teams to ensure successful product delivery.
- Maintain high standards of food safety and hygiene within development environments.
- Contribute to idea generation sessions and build knowledge of emerging food trends.
- Ensure all products meet brand expectations for taste, quality, and value.
- Ensuring the cleanliness and hygiene practices in the YV Food Hub

manufacturing
constraints.

- Awareness of food trends and ability to translate them into relevant product ideas.
- Solid understanding of food safety, quality standards, and hygiene practices.
- Competent in following briefs, documenting recipes, and supporting trials.
- Food based degree desirable but necessity

What good looks like for this role

- Delivers high-quality food concepts that meet brief requirements and technical constraints.
- Demonstrates curiosity and passion for food, continuously building culinary knowledge.
- Works collaboratively and reliably within project teams.
- Shows growing confidence in solving development challenges independently.
- Produces consistent, well-documented outputs that support efficient scale-up and launch.
- Actively contributes to a positive, food-focused culture.

