

July 2019

Job Offer – Permanent contract – September 2019

Culinary Chef Research and Development F/M

1. Context

The Institut Paul Bocuse provides education for Culinary Arts, Food and the Hospitality industry. Its Research Centre is a non-profit research unit dedicated to the scientific investigation of the various factors (social, economic, cognitive and physiological) that underlie and influence human eating behaviors. Unique in food and hospitality research, its mission is to produce, transmit and develop original knowledge and know-how and contribute to improving the well-being of the population, whatever the age and the context of meals or hospitality worldwide. Currently the research focuses on studying the relationship between humans and food according to three main complementary themes: health– taste and food enjoyment– economics of hospitality and food systems. The Center is on the Institut Paul Bocuse Campus, a renowned school in hospitality and culinary arts management, in Lyon, the second-largest city in France.

The Research Center of the Institut Paul Bocuse also puts all its scientific knowledge and technical equipment to the service of custom-made studies to innovate, in close cooperation with professional experts of gastronomy, tableware, service and hospitality.

As part of the development of the activity, **we are looking for a F/M chef to join the Innovation team** at the Research Center of the Institut Paul Bocuse.

2. Job offer

The **Culinary Chef Research and Development F/M** will have as her/his main missions:

- **To conduct applied project within the R&D team of the Research Center**
 - Manage and follow the various culinary projects while respecting the deadlines, the quality of the service, the rules of hygiene and safety, the management of supplies and costs (orders, inventories of the stocks in the respect of the budgets allocated to the various projects). Coordinate and validate the deliverables (data sheets, report). You are responsible for the order of the facilities and its equipment. Management of a sous-chef. Project in collaboration with food engineers.
 - Develop new products (or reformulate current products - without salt, clean label, ...) from concept to pre-industrialization corresponding to customer requests (economic constraints, technical constraints, nutritional constraints) and market trends
 - Design recipes and menus by selecting the most relevant ingredients. To be proactive in terms of creativity and innovation.
 - Transfer your knowledge and culinary technical know-how (product monitoring, ideation, benchmark...)
- **To contribute to the research projects of the Science team**
 - Formulate recipes and perform tests in the laboratory: creating samples, cooking prototypes, testing new ingredients references
 - Elaborate the food offer and coordinate production in our experimental restaurant
 - Participate in internal meetings

- **To valorize the Innovation team of the Research Center**

- Participate in internal and external events in France and abroad: fair, conference, ...
- Contribute to the influence of our activities: posts in social networks, articles in professional magazines, or reports
- Participate in prospect / client meetings to ensure quality in the study follow-up

3. The Institute Paul Bocuse Research Centre:

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4. Experience

Education and experience

- Cooking training - 10 years minimum of experience in gastronomic or bistronomic restaurants
- Desirable experience in the field of Agrifood Industry (2-3 years desired)

Expected skills:

- Solid culinary skills (ingredients, combinations, cooking techniques) with a mastery of vacuum cooking and innovation process
- Excellent communication skills, customer relationship
- Proficient mastery of English and French
- Project management (time, budget and organization)
- Adaptation and organizational skills
- Motivated, dynamic, passionate, creative

Documents required:

- CV (max 2 pages)
- motivation letter (max 1 page)

Conditions:

Permanent contract in full-time - Ecully (Lyon). Position to be filled on September 1st, 2019.

Salary according to experience (35-45k €)

Mandatory company social insurance. Benefits in kind: meals. Support of 50% of the public transport subscription

Expected trips (France, abroad)

Please send your applications to the following email address: recrutement@institutpaulbocuse.com