



Innovative Pastry Chef for Boston Food Innovation lab

Job Description: Confectionary Product Developer

Chew is looking for a supremely talented Confectionary/Pastry chef, who is seeking a career outside of restaurants and wants to re-innovate the candy and chocolate industry. Chew is a once in a lifetime opportunity to combine culinary talent and the mindset of a food entrepreneur. We take ideas, innovate products then either partner with some of the worlds largest and most respected food companies, or we create new companies around these products. Learn first hand what happens when you combine world class Chefs and highly skilled food scientists under one roof. We are looking for highly skilled, technical confectionery/pastry trained Chef, with additional experience in chocolate, in the position of Confectionary Product Developer. This is a great opportunity for someone who thinks outside of the box and is extremely technical and trained in both traditional and modern cookery and enjoys being a part of an exciting company in the early stages of formation.

ABOUT CHEW

We believe that marketing should flow from food, not food from marketing. At Chew, we let food lead our product development. We believe that great ideas don't come from confusing what has been done, with what can be done. Our culinary first approach is going to be the new normal in the world of CPG; the approach starts with our culinary team innovating delicious products while at the same time using our food scientists to make them stable, safe and consistent. This radical difference in approach is creating waves in the food and beverage industry already and we are generating a lot of potentially industry changing momentum.

Too often consumer products are developed with a one dimensional goal; make the most profitable product with the lowest cost by any means possible. In these instances, integrity, quality and health come secondarily at best, taking a backseat to a higher profit margin. At Chew, we swim against the current of such business principles, instead believing that it's possible to create great tasting food products with only ingredients you understand and without breaking the bank or compromising our environment while doing so.....Impossible?

That's what we like to hear!

THE IDEAL CANDIDATE

The successful applicant must be self-motivated and have the ability to push independently led projects without constant direction. The ideal candidate must also be extremely self critical and be able to set a higher bar than anyone else

outside of the project.

You must be well experienced in classic confectionary/pastry as well as progressive confectionary techniques. Above all, the candidate must have an unparalleled passion and love of food, this includes a good grasp on current/relevant food trends in savory as well as sweet. We are in the consumer packaged goods industry (Packaged food), so a deep love and sense of responsibility is essential here, we are trying to change the world, but this must start with ourselves.

Some qualities we look for in a candidate:

- Ability to develop a project plan and execute from concept to market
- Confident to create new products, new technique and product extensions
- Confident in excel and formulas as we deal in extreme precision
- Detail-oriented, a careful listener and reader, and capable of adapting on the fly.
- Demonstrated ability to think outside the box: it's the mindset of "anything is possible" that will differentiate between a good Team member and a great one!
- Strong desire to make the world a better place by providing better food and beverage options.
- Knowledge of the consumer packaged goods industry, predominantly "on-the-go snacks" (beverages, salty snacks, sweet snacks, breakfast foods, etc.) is an advantage. Or at least a strong desire to learn.
- Technical ingredient knowledge: ingredients research and supply knowledge
- Ability to absorb a high volume of information in a short amount of time, complete requests with little information, and learn the preferences of vastly different clients.
- Multi-tasking and project management skills: prioritizing, managing, and removing extraneous tasks and requests.
- Curious and intuitive: you must remain current to food trends and the industry
- The belief that there is no such thing as "impossible"

RESPONSIBILITIES

- Run the confectionary/Pastry product development side of the Culinary team
- Co-develop products with food scientists which will require creating new techniques or adapting existing ones. This must all be done through the lens of what can be manufactured, and what existing processes may be adapted with ease.

- Manage and run own projects in confectionary
- Ensure company standards and systems are followed
- Make all food nutritious and Delicious!
- A LOT of reading to ensure we stay current on trends and advancements within the industry
- Contribute ideas of products and techniques we should invest time and money into developing ourselves
- Must be able to enter a manufacturing plant and be able to logically adapt bench top to manufacturing line in a logical manner.
- Be able to adapt and improvise to simulate manufacturing practices in a lab setting.
- Develop both Chocolate and Non Chocolate products

REQUIREMENTS

- Minimum of 7-10 years in the confectionary/Sweets industry (restaurant experience is also relevant)
- Chocolate knowledge and education
- Be able to create delicious food.
- Deep knowledge and understanding of taste and sensory aspects of food and beverage.
- High-level understanding and practice of classic and progressive techniques
- Desire to always look for a better way, close enough will never be good enough when health and wellness are concerned.
- Understanding of nutrition
- We are HUGE believers in human energy: the successful candidate must add positive energy to the team
- Ability to think creatively with three clear filters:
 - 1. How can I make this product as delicious as possible**
 - 2. How can I make this product as nutritious as possible**
 - 3. How can I make this product as sustainable as possible**
- Willingness to help/support others to think creatively and manage timelines
- An interest in a long-term role and growth within the company
- Love of food!
- Strong organizational and managing skills
- Must be able to thrive in times of chaos
- Strong Excel computer skills to be able to create and maintain recipe database