



ASSISTANT PATISSERIE DEVELOPMENT CHEF

Starting Salary £18,000 pa

We are a successful business, manufacturing premium patisserie products for national and international retail, food service and catering end user customers. We are investing heavily in an additional state-of-the-art 'high-care' production facility, incorporating the most up-to-date processes and equipment.

As a result of our growth we now need to recruit a talented individual to help build on our success.

THE JOB:

You will be jointly responsible for all aspects of our New Product Development (NPD) programme including researching market trends; devising new commercially viable products and sourcing new ingredients and packaging. You will also liaise regularly with our current and potential customers and you will work closely with our suppliers, staff and directors.

REQUIREMENTS

- Premium patisserie experience with an excellent understanding of desserts.
- A background in food innovation with a real creative flair.
- Awareness of current and future culinary trends.
- The ability to understand the domestic and international markets we operate within.
- The ability to create, develop and launch unique dessert ideas.
- The ability to organise and co-ordinate multiple projects and meet tight customer deadlines.
- I.T. literate.

Core working hours will be Monday to Friday 8am to 5pm. Internal and external training in all aspects of your role will be provided.

So, if you are keen to join a lively, vibrant and successful organisation and make a major contribution to the development of our company and its product range, please contact:

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