

The Cheesecake Factory®

Corporate Support Center Calabasas Hills, California

We have an immediate opening for a **Manager, Culinary Research and Development**, based at our **Corporate Center** in **Calabasas Hills, California**.



Job Summary:

This individual is primarily responsible for new recipe research and development. The individual will also conduct Executive and Management training and help manage the Culinary and Training Center.

Key Duties & Responsibilities:

Food Development:

- Develops new menu items for both The Cheesecake Factory and Grand Lux Café, which support the menu vision and brand. Can balance exceptional creativity with operational needs.
- Understands how to apply the appropriate cooking techniques (classical or contemporary) in order to achieve the desired end-in-mind quality profile.
- Writes and reviews recipes and procedures for consistency and quality.
- Understands how to operationalize recipe and procedures to achieve the highest food quality standards under high volume production conditions.
- Reworks existing menu items for improved food quality and guest satisfaction.
- Conducts preliminary product cost analysis.
- Coordinates photo/video sessions for new food items.

Executive and Management Training:

- Plans, coordinates and executes various culinary development and educational activities for managers at all levels.
- Assists in the follow-up procedures for food quality control by working directly with the unit managers in the field on specific agendas.
- Purchasing and Product development.
- Assists in the determination of necessary new ingredients for menu development.
- Conducts performance and yield analysis test for all new and current ingredients under review.
- Assists in the development and coordination of programs involving the out sourcing of proprietary recipe information.

Culinary Research & Development Center Management:

- Assists in maintaining the Culinary Research & Development Center as a “Show Place” – clean and organized.
- Ensures proper sanitation and procedures are being adhered to.
- Assists in the planning, coordinating and execution of special culinary events.

Education, Qualifications & Working Conditions

Knowledge and Skills:

- Minimum High School Education or equivalent, College Education preferred, Formal Culinary training/School preferred.
- Special skills or knowledge necessary for this position:
 - Advanced Culinary Skills – proper knife handling, equipment use and standard preparation methods
 - Great ability to taste flavors and understand flavor chemistry
 - Knowledge of manufacturing processes – ability to communicate with Food Scientists
 - Knowledge of HAACP and Proper Sanitation Procedures
 - Ability to interpret consumer trend and research data
 - Strong Communication skills – both verbal and written
 - Advanced computer skills – Word, Excel, Power Point and Outlook
 - Advanced mathematical skills
 - Above average typing skills
 - Ability to work on multiple projects
 - Knowledge of workplace safety procedures
 - Bi-Lingual in Spanish a plus
- Licenses, certification or registrations required for the position:
 - ACF Certified – Preferred
 - Serve-Safe Certified
 - Valid Drivers License

Essential Physical Requirements:

Standing/Walking	70%
Squatting/Stouping	10%
Reaching	10%
Lifting (up to 80lbs)	5%
Sitting	5%

Apply online at www.cakecareers.com

or

***All staff members are eligible for a Corporate Referral Bonus,
so if you know someone who will be perfect for this great job opportunity,
REFER THEM TO US RIGHT AWAY!!!*

(To be eligible for this bonus, the referred staff member must successfully complete their 3-month introductory period)**

The Cheesecake Factory is an Equal Opportunity Employer (M/F/D/V)