



Title	R&D Chef		
Department	Culinary Lab	Reports to	Chief Culinary Officer
Supervisory	No	Travel Required	No

Job Description

SUMMARY

We’re seeking a R&D Chef to join Sempera Organics. The R&D Chef will be responsible for day-to-day operations of our culinary lab in Palo Alto where “science of cooking” formally meets the “art of cooking”. You will be working hands-on to develop groundbreaking fungi-based food products, under the guidance and supervision of the Chief Culinary Officer (CCO). You will be closely coordinating with our mycology and product teams as well as food scientists to achieve some of the tasty goals Sempera has set. As a key member of “Heart of the house” you will amplify our value of quality, consistency, and trust.

KEY RESPONSIBILITIES

- Open and close of culinary lab daily as per the SOP
- Maintain lab/kitchen operations with utmost hygiene and sanitation as mandated by the county health department
- Work closely with CCO to create daily, weekly, and monthly test plans
- Adhere to mutually agreed timelines for test plans
- Order raw materials and supplies based on test plans
- Receive, label, document, and store ingredients appropriately
- Process, clean, marinate, shape, and prepare ingredients
- Apply the appropriate “methods of cooking” to create prototypes
- Analyze the differences, document, and generate reports
- Develop recipes based on the findings and record them
- Taste test all the finished product and record remarks
- Conduct comparative testing and document results
- Provide and receive feedback from product and mycology teams
- Plan and create menus for tasting sessions
- Document tasting feedback for further development

Qualifications

- 3+ years of experience in commercial kitchens at a senior cook, supervisory cook or sous chef level
- Must have at least one year of R&D kitchen experience
- High school degree or equivalent, a culinary diploma would be an added advantage
- Ability to understand the science of cooking
- Curious, Passionate, and goal-oriented
- Ability to patiently analyze, understand and document processes and experiments
- Eager to grow within company and move up to a supervisory role
- Self-motivated and self-directed
- Able to multitask, prioritize, and manage time efficiently



- Basic computer skills, including Microsoft Office Suite (Word, PowerPoint, Outlook, and Excel)
- Ability to work independently or as an active member of a team

Nice to have

- Interested in wellness, natural products and eager to create
- Keen reader of food science texts

JOIN US, AND BE YOU

In recruiting for our team, we welcome the unique contributions that each one of us brings in terms of education, opinions, culture, color, ethnicity, race, sex, gender identity and expression, nation of origin, age, languages spoken, veteran's status, religion, different abilities, sexual orientation, and beliefs.