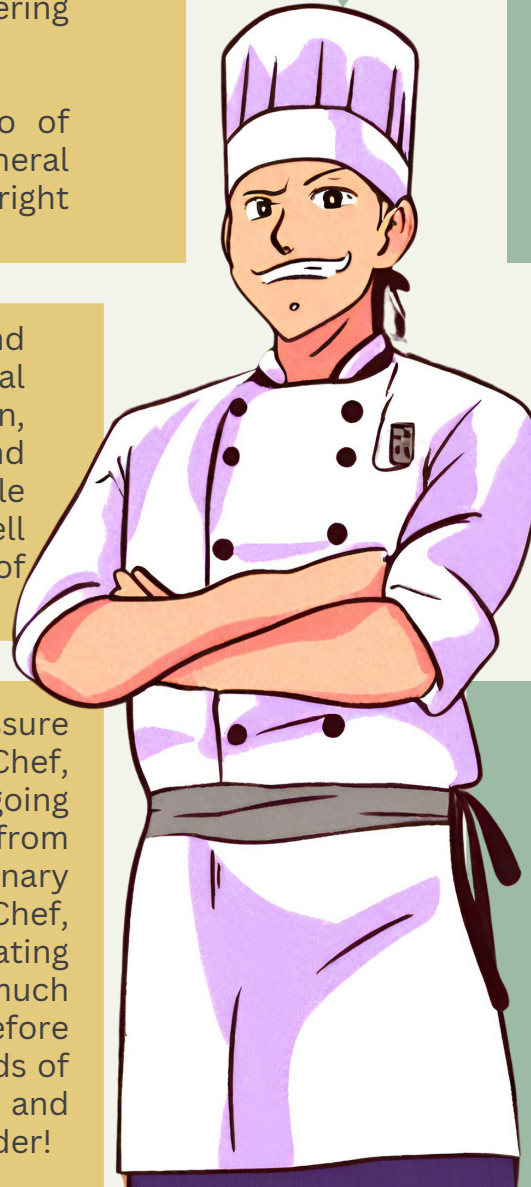


Full time Head Chef

VS

Culinary Advisor



Full time Head Chef, it's great asset to any restaurant, hotel or catering business.

Captain of the ship, virtuoso of creating new flavours, and general to lead kitchen brigade in right direction.

Head Chef, is always busy and hands on with cooking, physical tasks, A to B kitchen operation, ordering, quality control and same time make sure whole team works together like well oiled machine. This is a a lot of hours and pressure.

Imagine, moving away all pressure from Sous Chef / Head Chef, costings, waste control, on-going paper work, constant calls from suppliers, and pass it on Culinary Advisor? Your Sous or Head Chef, could finally focus on creating amazing food and spent much less hours in the kitchen, before or after the service. Thousands of POUNDS Saved every year, and less hours to your kitchen leader!

Culinary Advisor, its usually well experienced head chef, who decided to go solo, experienced enough to lead and teach brigade of chefs of their duties, menu engineering, design kitchen and keep focus on costs, waste and general operation.

Culinary Advisor, has not pressure of day to day running cooking operation, but plenty to do with overlooking what busy Head Chef can miss due to being overloaded with other tasks and generally busy kitchen schedule.

Culinary Advisor can take away all pressure from your head chef or sous chef, this means, sous/head chef could work with culinary advisor and finally focus on cooking rather than fighting with regulations. Culinary Advisor, will be dealing with constant piles of paper work, will prepare all required documents including HACCP, negotiate prices with your suppliers and work closely with your team and you could save thousands on hours your chef have to work after or before service.

How this could work financially? The average UK salary for Head Chef is £34,423 per year. The average additional cash compensation for a Head Chef is £3,572, with a range from £1,599 - £7,979. Where advisor can cost you roughly £25k/pa, with you are saving loads of money and removing pressure from Sous/Head Chef.

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Here is a comparison of full time head chef v culinary advisor, this would not be necessary if UK would have plenty of head chefs available to start right away, but they are not here! That's why, I came out with simple solution to fill the gap of kitchen leader, save your money and run food operation smoothly.

Imagine no need to search for experienced head chef, when your current sous or even CDP could work together with culinary advisor and climb on the hospitality ladder, same time, they would do what they love the most, cooking. I have already few clients and happy to take more on board, this system would suit well to cafe shops, independent restaurants or catering operation with busy owners running around, head chefs fighting with paper work and everything in day to day operation, yes, I know how it works, I have been there for years, as a restaurant owner and head chef also.

Lack of staff will not go away anytime soon, and more pressure on your existing staff will start this summer, let me know your thoughts and hopefully we can work together. Benefits are not only coming from less hours but also massive financial chunk which business needs to pay every month, paying **£38,000.00** salary per year on average to a Head Chef, you will pay over **£5,086.00** every year in taxes, and **£2,034.40** in National Insurance.

Head Chef will take home approximately **£2,573.31** which for hours Head Chef does, is not highest salary and if you are running small independent restaurant, I can not see you would be able to afford head chef salaries over £45k / pa. This moment you are losing competition with BIG players who can afford that money.

Now comparing to Culinary Advisor, which would work with your whole team, could cost you approximately **£25k + vat**, money you can offset against the business. You don't need to pay holiday pay, or sick pay. Money talks loud here + you are buying expertise of experienced chefs, who usually worked in very good restaurants, and on this occasion like me, I have decided to run my own company but I still love restaurants, so its **win, win situation**.

Happy to take calls or discuss via email

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