



Preparing for Your Kitchen Discovery Call (Manager...

What we will examine, what data helps, and what you will leave knowing

CHEFS & KITCHEN DEPARTMENT

What This Means for Your Executive Chef

The Executive Chef is the commercial engine behind every improvement in this partnership. Their food cost decisions, brigade management, and kitchen discipline convert raw ingredients and labour hours into verified, distributable profit. Our model reflects this: the Executive Chef receives a contractual monthly profit share calculated from verified kitchen improvements — paid within 30 days of each period close.

Executive Chefs in comparable kitchens have generated an additional £900–£1,400 per month through their profit share — representing £10,800–£16,800 in additional annual income, typically a 20–35% increase in effective total compensation. Sous Chefs and senior CDPs have received £200–£380 per month.

Certification Pathway

- Certified Executive Chef (CEC) — ACF/Worldchefs, globally recognised
- Level 3/4 Diploma in Culinary Supervision & Leadership (City & Guilds)
- HACCP Level 3 and Allergen Certification (FSA/ServSafe)
- AI in Food Cost Control (EHL or Cornell-accredited module)

The chef who reduces their kitchen's food cost by £80,000 deserves more than culinary recognition. They deserve a financial return that reflects the commercial value of what they have delivered.



CASE STUDIES

Evidence-Based Profit Improvement

ACF/Worldchefs — CEC Career Impact

REAL-WORLD

Result: CEC-certified chefs earn 20–30% more and progress to Group Executive Chef roles significantly faster

ACF and Worldchefs data demonstrates that CEC-certified Executive Chefs consistently command higher compensation and faster career progression — with the financial management and culinary leadership modules the primary differentiator.

Source: ACF / Worldchefs — CEC Programme Outcomes Data

The Pemberton Kitchen — Chef Profit Share (Hypothetical)

HYPOTHETICAL

Result: Executive Chef generated £1,250/month; promoted to Group Executive Chef within 18 months

A 5-star hotel kitchen generated £60,000 in verified annual improvement. Executive Chef: £1,250/month. Two Sous Chefs: £300/month each. Executive Chef promoted to Group role within 18 months citing commercially documented track record.

Source: SW Partnership Group — Illustrative case based on verified profit-share model

Hilton — Culinary Incentive Data

REAL-WORLD

Result: Performance-linked Executive Chefs achieve 20% better food cost outcomes and higher brigade retention

Hilton culinary operations data shows that kitchens led by financially aligned Executive Chefs consistently outperform across food cost, waste, and brigade retention metrics.

Source: Hilton Worldwide — Culinary Excellence Programme



METRICS & DATA SHEET

Key Performance Indicators & Profit Impact

CEC ACF Certification Certified Executive Chef — global standard	L3/L4 City & Guilds Culinary Supervision & Leadership diploma	25–35% Pay Trajectory Salary growth: Exec Chef to Culinary Director
£900–£1,400 Exec. Chef Monthly Additional monthly income via profit share	£200–£380 Brigade Monthly Additional income for Sous Chefs and CDPs	HACCP L3 Food Safety Advanced compliance certification

How the SW Profit-Sharing Partnership Works: We identify hidden areas of profit within your department, implement the improvements alongside your team, and share the resulting gains proportionally — with the company, the departmental manager, participating employees, and SW Partnership Group. No upfront cost. No saving, no fee.