

Food Technologist



POSITION SUMMARY

The Food Technologist is responsible for supporting the development of food products in support of the Company business needs. Independently plans and conducts multiple project assignments. They will project scope to include supporting new products, quality improvements of existing products, cost optimization of existing products and technical brand maintenance.

ESSENTIAL FUNCTIONS

Promotes applicable safety, regulatory, GMP requirements in lab, pilot plant, and manufacturing facilities; assists in writing of new policy and procedures as needed

Executes with little to no guidance multiple projects to grow top line volume in support of new product development as a % of revenue goals; conducts and leads required lab, pilot plant and plant experimentation

Expert in product development process including: materials, food processes, sensory testing, customer & consumer testing, NPD stage gate process, costing, plant trials commercialization, and related processes

Documents all development work accurately; this includes written documentation of lab work, product showings, and plant trials in a timely manner with little to no guidance

Prepares accurate and timely specifications for all products developed; this includes: materials, formula, process and finished product with little to no guidance

The technical customer and consumer expert for assigned products and channels; understands who the customer and consumer is, why and how they use our products

Interacts cross-functionally with Marketing, Purchasing, QA and Operations to successfully implement new product developments

Leads Product Showings to evaluate products developed and competition

Mentors junior technical personnel

Interacts with customers as needed

Education

Bachelors degree in Food Science, Meat Science, Packaging, Process Engineering or related discipline; and 3+ years of relevant experience (or Master's with 1 year or PhD with 0 years)

