

Food Technologist, R&D

Responsibilities:

- Engage in R&D initiatives such as cost reduction, ingredient substitution / consolidation and other key activities as assigned
- Collaborate with and provide technical support to Operations, Manufacturing, Sales, Procurement, and QA in new product development and product maintenance activities (cost reductions, shelf-life stability studies, ingredient substitutions, etc)
- Ensuring all product creations comply with customer, government and legal regulatory requirements within country of sale.
- Responsible for processing sample request and sample submission as required
- Develop and lead scale-up process for new products
- Ensure good housekeeping in the R&D development kitchen and maintain FEFO of R&D inventory

Requirements:

- Degree in Food Technology/ Food Science/ or equivalent
- Min. 1 year of culinary experience in professional kitchen environment
- Familiar with savory foods processing and safe food handling
- Good knowledge of MS Office and proficient in mathematic calculation
- Good interpersonal and analytical skill
- A responsible team player that work independently with initiative and commitment