



Sample Job Profile

Job Title: **Food Scientist / Technologist**

Reports to: R&D Manager / Head of Product Development

Job Type: Full-time

Job Summary:

We are seeking an innovative and analytical Food Scientist / Technologist to join our food manufacturing team. The role involves overseeing product development, quality control, and ensuring all products meet food safety and regulatory standards. The ideal candidate will play a key part in researching, developing, and testing new food products, improving existing formulations, and ensuring the highest quality standards are met across production processes.

Key Responsibilities:

- **Product Development:** Design, develop, and improve food products in line with market trends, consumer demands, and company objectives. Conduct experiments, trials, and taste tests to develop new products or enhance existing ones.
- **Quality Control:** Monitor and ensure that all production processes meet internal quality standards and comply with regulatory food safety guidelines (e.g., HACCP, GMP).
- **Ingredient Research:** Identify and source new ingredients, working with suppliers to evaluate their suitability for product development and cost efficiency.
- **Process Optimization:** Collaborate with the production team to ensure that new product formulations are efficiently scaled up from lab to full-scale production, optimizing processes for consistency and cost control.
- **Regulatory Compliance:** Ensure all products meet food safety regulations, labelling requirements, and quality standards. Stay updated with industry regulations and food laws.
- **Nutritional Analysis:** Analyse the nutritional content of food products, ensuring that all claims are scientifically validated and meet legal requirements.
- **Shelf-Life Testing:** Conduct shelf-life studies to determine the stability and durability of food products over time, advising on packaging and storage requirements.
- **Problem Solving:** Investigate and resolve issues related to product quality, including texture, flavour, shelf life, or production-related problems.

- **Documentation and Reporting:** Maintain detailed records of product formulations, test results, and processes. Prepare reports and present findings to senior management and clients.
- **Cross-Department Collaboration:** Work closely with departments such as Production, Marketing, Procurement, and Quality Assurance to ensure the successful launch of new products.
- **Continuous Improvement:** Stay informed on food science trends, advancements in technology, and consumer preferences to keep the company at the forefront of innovation.

Key Skills and Competencies:

- **Technical Expertise:** Strong knowledge of food science principles, including chemistry, microbiology, and nutrition. Familiarity with ingredient functionality and interactions in food systems.
- **Problem-Solving:** Ability to identify and troubleshoot product development and production issues quickly and effectively.
- **Project Management:** Excellent organizational skills with the ability to manage multiple projects simultaneously and meet deadlines.
- **Innovation:** Creative thinking with a passion for food product development and an ability to turn concepts into commercially viable products.
- **Communication:** Strong written and verbal communication skills, with the ability to present technical information clearly to various stakeholders.

Qualifications:

- **Educational Background:** Bachelor's or master's degree in food science, Food Technology, Nutrition, or a related field.
- **Experience:** 2-3 years of experience in food product development, food manufacturing, or a similar role within the food industry.
- **Knowledge:** Strong understanding of food safety standards and regulations (e.g., HACCP, GMP, BRC). Knowledge of sensory evaluation, food processing, and ingredient functionality.
- **IT Skills:** Proficiency in Microsoft Office Suite (Word, Excel, PowerPoint). Experience with food formulation or laboratory software is a plus.

Benefits:

- Competitive salary based on experience
- Pension scheme
- Health and wellness programs
- Opportunities for professional development and career advancement
- Employee discounts on company products
- Access to ongoing training in food science and technology