

**Job Title: Food Technologist****Job Summary:**

Ph.D. in Food Technology

**Experience:** 2 TO 5 yrs.

**Salary:** Negotiable

**Location:** Borivali

**Job Description:**

1. Applies scientific and engineering principles in research, development, production technology, quality control, packaging, processing, and utilization of foods: Conducts basic research, and new product research and development of foods.
2. Studies methods to improve quality of foods, such as flavour, color, texture, nutritional value, convenience, or physical, chemical, and microbiological composition of foods.
3. Tests new products in test kitchen and develops specific processing methods in laboratory pilot plant, and confers with process engineers, flavor experts, and packaging and marketing specialists to resolve problems.
4. May specialize in one phase of food technology, such as product development, quality control, or production inspection, technical writing, teaching, or consulting.
5. May specialize in particular branch of food technology, such as cereal grains, meat and poultry, fats and oils, seafood, animal foods, beverages, dairy products, flavors, sugars and starches, stabilizers, preservatives, colors, and nutritional additives, and be identified according to branch of food technology.

**Job Responsibilities:**

Food technologists ensure food products are produced safely, legally and are of the quality claimed. The role is varied and dependent on what area of the industry you enter. For example, manufacturing technologists have a more practical role and work on day-to-day issues as well as long-term projects directly with the production and factory teams. Retail technologists, however, deal with many manufacturers and work with their manufacturers' technical teams to solve issues and on projects.

Food technologists can get involved in developing the manufacturing processes and recipes of food and drink products. They may work on existing and newly discovered ingredients and technologies to invent new recipes and concepts, as well as modify foods to create, for example, fat-free products and ready meals. They often work closely with the product development teams to help deliver factory ready recipes based on the development kitchen samples.

Some food technologists are involved in conducting experiments and producing sample products, as well as designing the processes and machinery for making products with a consistent flavour, colour and texture in large quantities. This must be done within a strict

and ever-changing regulatory framework around the treatment of foodstuffs. For this reason, technologists are responsible for keeping up-to-date with relevant legislation.

The work may also involve building relationships with suppliers and customers, as well as ensuring products are profitable.

- Developing new products;
- Checking and improving quality control procedures in your own and suppliers' factories, from the raw material stage through to the finished product;
- Researching current consumer markets and latest technologies to develop new product concepts;
- Selecting raw materials and other ingredients from suppliers;
- Preparing product costings based on raw materials and manufacturing costs to ensure profitable products;
- Addressing issues of safety and quality;
- Coordinating launches of new products or running trials alongside/together with product development;
- Dealing with any customer complaint investigations or product issues;
- Implementing and managing the site quality management system;
- Undertaking long-term projects with other departments, e.g. reducing waste by improving efficiency;
- Working on packaging innovation and technology;
- Reviewing food supply, security and sustainability.
- Carrying out process support and development, new product development and quality control;
- Developing the ability to repeat processes to ensure consistency and safety;
- Working with engineering/production to develop solutions to production issues whilst maintaining food safety;
- Conducting internal audits of factory systems and protocols.
- Study the microbiological, physical and chemical properties of food and ingredients; evaluate the nutritional value, colour, flavour and texture of food; test food samples for particular types of moulds, yeast and bacteria that may be harmful;
- Check that raw products are fresh and ensure that food manufacturing processes conform with government, processing, consumer and industry standards. Exploring alternative manufacturing methods;
- Investigating and setting standards for safety and quality.