

POSITION DESCRIPTION

JOB TITLE:	Sr. R&D Technologist, Product Development
DEPARTMENT:	Research & Development
REPORTING TO:	R&D Manager, Product Development

SUMMARY

Our **Sr. R&D Technologist, Product Development** leads and supports significant technical components of R&D projects, utilizing strong innovation, product development, and research skills to advance team and department objectives. They work collaboratively and independently to design and execute technical work, from benchtop testing to product commercialization. This role conducts all types of technical work including but not limited to: scientific research, product concept refinement, raw material sourcing, product formulation, benchtop prototype development, experimental design, analytical testing, data analysis and interpretation, scale up testing, co-packer assessment, process optimizing, shelf life testing, sensory testing, stability analysis and product commercialization. The role may be required to supervise and support other team members in delivering tasks. They are responsible for driving company growth through collaborating, innovating, and experimenting to develop creative product and process solutions.

DUTIES AND RESPONSIBILITIES

Developing Quality Products & Processes

- Develop product formulations and processes on benchtop, pilot plant, and production equipment with limited guidance
- Formulate products and create nutritionals and ingredient statements using Genesis
- Design protocols and conducts scientific experiments to develop prototypes and improve product quality
- Prepare & evaluate prototype samples through various testing methods. Includes sensory, analytical, and shelf life testing
- Maintain accurate records of all technical work, as well as all documentation required for SR&ED
- Maintain organized workflow in lab
- Lead continuous improvement initiatives to improve product performance, costs, quality and manufacturing efficiency
- Plan, coordinate and run plant trials
- Coordinate new production start-up, leading the operational troubleshooting efforts in-house and at co-packer facilities.

Problem Solving & Decision Making

- Independently collect and analyze data, report results, and make appropriate recommendations for further testing and next steps with little guidance from Manager

Collaboration with internal stakeholders

- Work with regulatory and quality teams to ensure all ingredients, specifications (formulation, labelling), and processes meet internal and external requirements prior to launch
- Build productive working relationships beyond peers in R&D and collaborators in other departments to the entire organization to achieve common goals or resolve problems with current and sustaining products/projects
- Participate in ideation, concept refinement, and technical feasibility assessment for new R&D projects

Collaboration with external stakeholders

- Establish and reinforce new and existing relationships with suppliers and vendors
- Source & evaluate ingredients from new and existing suppliers
- Maintain strong relationships with existing co-manufacturing partners

Project Management

- Plan, schedule, and execute a range of interrelated tasks and projects with minimal direction.

SKILLS

Strong technical skills

- Advance knowledge around NPD process, ingredient applications, functionality, and production process.
- Demonstrates critical thinking, problem-solving and attention to detail while maintaining the big picture
- Solid project management skills in managing multiple projects simultaneously with minimal support from others
- Solid data analysis and data visualization skills. Able to interpret data and determine next steps. Able to communicate findings and learnings in a written report and/or presentation
- Thorough knowledge of R&D (food analysis, chemistry, safety, sensory), engineering and food manufacturing
- Strong working knowledge of Microsoft Office suite, Office 365, SharePoint, and Genesis

Strong communication skills

- Effectively communicate cross functionally and with external parties with strong English written and oral communication skills
- Ability to work collaboratively, approach conflict with curiosity and receive feedback

Innovation skills

- Able to think out of the box creatively and brings a can-do attitude to challenges and problems. Able to look for unconventional ideas and new ways to push for better solutions, for both business and technical opportunities.

Independence skills

- Able to plan and manage projects with minimal support from managers
- Able to generate solutions and bring solid recommendations independently

Leadership skills

- Able to lead cross functional team independently, as mentors for junior technologists

REQUIREMENTS

- Degree in BSc Food Science or equivalent/MSc Food Science, along with min 4+ years of experience in food processing
- Flexibility to work odd hours or weekends for production trials as required
- Valid Canadian Driver's License
- Canadian citizenship or permanent residency status.

HOW TO APPLY

Please submit your application to careers@daiyafoods.com with "Sr. R&D Technologist" on the subject line.