

POSITION DESCRIPTION

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

SUMMARY

Come join our PD Meals team, which mainly focuses on meals applications such as gluten free pizza, burritos, mac & cheese, cheese cake and salad dressings. We are looking for **Sr. R&D Technologist with bakery experience** to lead and support significant technical components of R&D projects, utilizing strong innovation, product development, and research skills to advance team and department objectives. This role works collaboratively, independently, quickly, and accurately to deliver tasks and sub-projects that advance department and company objectives. Work may include, but is not limited to: product concept refinement, scientific research, 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

- Develop new products, line extensions, and applications to meet specific consumer, customer, and company targets.
- Participate in ideation, concept refinement, and technical feasibility assessment for new R&D projects
- Source & evaluate ingredients from new and existing suppliers
- Formulate products and create nutritionals and ingredient statements using Genesis
- 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
- 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.
- Work with regulatory and quality teams to ensure all ingredients, specifications (formulation, labelling), and processes meet internal and external requirements prior to launch
- Work with Sensory Team to design and conduct appropriate tests to measure project progress, identify gaps and provide direction for product development
- Carry out other duties as required

SKILLS

Strong technical skills

- Advance knowledge around NPD Stage-Gate 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), bakery science, 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 5 years of experience in CPG food processing or bakery industry
- Flexibility to work odd hours or weekends for production trials as required
- Valid Canadian Driver's License

BENEFITS:

- Competitive compensation
- Extended Health benefits fully paid by Daiya for your family
- 3 weeks' vacation
- RRSP matching your retirement contributions
- Annual personal health and wellness fund
- Fun and creative environment
- Inspiring and innovative work
- Smart and passionate teams
- Making people and the planet a healthier place

HOW TO APPLY

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