

POSITION DESCRIPTION

Job Title: R&D Technologist
Reports to: Director of Innovation

Organization: True Food Innovation
Location: Buena Park, CA

Pay Status: Exempt under FLSA

Summary of Duties / Primary Objectives: This position reporting to the Director of Innovation, will primarily focus on participating and assisting in product development, scale ups and sales samples generation efforts and related activities for the True Food Innovations in a fast-paced environment.

Major Duties and Responsibilities:

1. Participate and contribute to product development or renovation for assigned projects working closely with other senior members of the R&D and C/F project teams
2. Lead generating and providing product samples as per formulation within timeline for potential customers
3. Participate and Contribute to pilot processing, scale ups
4. Learn and contribute to product and process ideation
5. Document all development activities and maintain and report samples inventory
6. Maintain R&D area safe, clean and well organized
7. Prepare reports and discuss within R&D and cross-functionally
8. Provide technical assistance to different functions – Marketing, Sales, QA, Operation etc.
9. May complete a variety of work related admin tasks e.g. copying, printing, filling out routine process paperwork.
10. Performs other duties as needed.

Required Experience and Education:

- Bachelor's degree or higher in food science or Process Engineering
- One year or higher experience in Industrial food / beverage R&D
- Aptitude for processing and production
- Work in lab / kitchen, storage areas (Cold and frozen) and potentially in pilot and production facilities
- Understanding of food safety and HACCP
- General understanding of food processes
- Aptitude for and general understanding of culinary
- Lift up to 20 Lbs and color vision for product comparison purpose
- Computer literacy - MS Word, Excel, Power Point, Project etc.
- Familiarity with Genesis or similar software an advantage
- Understanding of food rheology, safety, processing and culinary aptitude
- Experience working in a USDA food facility with USDA HACCP Programs a plus

Send your application with current resume to Veronica Gomez (Veronica.Gomez@truefreshpp.com)