

Job Description

Job title	R&D Executive
Job level	Executive
Department	Central Kitchen
Location	North
Reporting to	Production Head Chef
Overall Job Objectives	To develop and test new products, menu ideas, and product concepts and recipes for the company.

Core Responsibilities

- Responsible for the conceptualization, development, testing and scaling of new recipes for the kitchen production and new R&D products.
- To conduct continual testing, improvement and scaling of new and existing product item recipes.
- To conduct sensory evaluation and approval of new products / recipes.
- Ensure all product creation complies with customer, government and legal regulatory requirements within the country of use.
- To prepare product costings based on raw materials and manufacturing costs.
- Meticulously document and record all work within the company's databases, including recipes, preparation lists and ordering databases.
- Collaborate with the Marketing department to understand the customers' needs and requirements and to also assist in troubleshooting customers' issues (when necessary).
- To develop innovative solutions to help grow and value-add to customers' requirements, ensuring that any solutions provided are within the stipulated cost parameters and manufacturing capability.

Job Specifications

- To facilitate the handover of new product(s) so as to ensure the smooth transition from R&D kitchen to Production.
- To assist the Production Head Chef in all R&D product development matters.
- Any other appropriate duties and responsibilities as assigned.
- Minimum 2 years' experience in food service and/or product development in food manufacturing operations.
- Demonstrate creativity in developing menu concepts, recipes, and problem solving.
- Able to work within diverse teams both internally (R&D, Culinary, Operations, Sales, Marketing, Purchasing, QA, and Management) and externally (Customers, Suppliers, Trade Organizations).
- Understands food trends and demonstrate ability to apply them to product and menu development.
- Very detail-oriented and highly organized.
- Have relevant experience in writing and testing detailed recipes.
- Comfortable working with many cuisines and cooking techniques.
- Computer savvy and able to use Excel and Word.

General Performance Expectations

- To increase sales order from external clients through the introduction and acceptance of new products developed by 50%.
- To achieve 100% customer satisfaction with regards to the new products developed for the client.