

Research and Development Food Technologist

Palmer Candy Company

Classification

Non-Exempt

Reports to

Plant Manager

Date

1/23/18

Palmer Candy Company is a confectionary food manufacturer located in Sioux City, Iowa.

Relocation Assistance is available.

JOB DESCRIPTION

Summary/Objective

Responsible for new and existing product development from benchtop through commercialization by functioning as a bridge between R&D and Plant Operations.

Essential Functions

Reasonable accommodations may be made to enable individuals with disabilities to perform the essential functions.

- Engage with Manufacturing and Quality to ensure that all product formulations, processes, and specifications meet defined standards.
- Conduct experimentation using a designed approach to validate formulations and processes at the bench and pilot scale before entering production.
- Document and draw conclusions/next steps from experimental results or production trials.
- Make batches following formulas and recipes for various projects and customers.
- Run experiments/tests on samples, collect and enter data in an organized manner.
- Maintain kitchen inventory, equipment, cleanliness, and organization for efficient batching and tastings.
- Lead group tastings and evaluations; must be willing to taste and evaluate a variety of ingredients and products.
- Learn functionality and setup of all equipment on the production floor and familiarize with manufacturing tools and databases.
- Support commercialization runs by keeping and maintaining production notes on all projects to ensure proper repeatability on production runs.
- Work closely with QA and Ops to monitor and control newly commercialized products.
- Coordinate with customers to ship samples when requested.
- Work with vendors to acquire proper and thorough documentation for current and new ingredients.
- Continue to research the food industry for new trends, new ingredients, processes for working with challenging ingredients, new regulations, labeling, etc.
- Ability to travel between both local manufacturing facilities and candy store; attend technical conferences, workshops, etc.
- All other reasonable duties, as assigned.

Key Qualifications

- Culinary Degree or Bachelor Degree in food science or related field preferred.
- 1-2 years' experience in kitchen or lab environment.

- Strong passion for science and creative problem solving.
- Demonstrated ability to work independently with supervision.
- Must possess complex math skills (ratios, percentages, formulations).
- Proficient in basic computer programs including Microsoft Office programs.
- Effective written and verbal communication with internal and external customers.
- Spanish speaking a plus

Other Duties

Please note this job description is not designed to cover or contain a comprehensive listing of activities, duties or responsibilities that are required of the employee for this job. Duties, responsibilities and activities may change at any time with or without notice.

Additional Information:

Our compensation program is designed to attract, motivate, and retain the very best people. Palmer Candy Company offers a comprehensive benefit plan that includes: Health and Dental insurance, Flexible Spending, 401(k) plan, and more. If you meet these requirements and are eager to join a dynamic company poised for further growth, please respond with your cover letter, and salary requirements.