

Job Title: Technical Services Innovation Consultant

Want to build a stronger, more sustainable future and cultivate your career? Join Cargill's global team of 160,000 employees who are committed to safe, responsible and sustainable ways to nourish the world. This position is in Cargill's food ingredients and bio-industrial business, where we anticipate trends around taste, nutrition and safety to innovate and provide solutions to manufacturers, retailers and foodservice companies.

Job Purpose and Impact

The Technical Services Innovation Consultant will provide advice and consultation to our internal and external stakeholders about the best chocolate processing, by partnering and working with our customers and alongside the local commercial, operational, and technical teams. In this role you will be the R&D lead for commercialization and optimization projects, will set up experiments through our development lab to assess impact, and will convey the risks and trade-offs our customers will see in products due to different processing and formulation restrictions. You will maintain and grow technical relationships with assigned customer accounts. We seek a professional to fulfill this crucial role that will enable the business to enhance its commercial growth agenda by bringing its best technology in line with expected product performance from a customer's point of view.

Key Accountabilities

- Lead and manage strategic innovation projects and provide expertise our innovation pipeline.
- Provide expert chocolate and compound guidance to our customer base.
- Develop and deliver training to internal and external stakeholders including sales, strategic marketing and technology team and customers.
- Identify trends and contribute to portfolio renewal as well as translate customer needs into new or reformulated products in order to deliver on business promises.
- Independently handle complex issues with minimal supervision, while escalating only the most complex issues to appropriate staff.
- Other duties as assigned

Qualifications

Minimum Qualifications

- Lead and manage strategic innovation projects and provide expertise our innovation pipeline.
- Provide expert chocolate and compound guidance to our customer base.
- Develop and deliver training to internal and external stakeholders including sales, strategic marketing and technology team and customers.
- Identify trends and contribute to portfolio renewal as well as translate customer needs into new or reformulated products in order to deliver on business promises.
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Preferred Qualifications

- Master's degree or other post-secondary degree in a discipline related to food science and food processing.
- Minimum of 10 years of related work experience
- Project management experience.
- Experience in a customer relationship role.
- Familiarity with different types of chocolate processing equipment and the ability to advise on differences each will have on a chocolate/compound's flavor & handling.

Position Information

Relocation assistance will not be provided for this position.

The business will not sponsor applicants for work visas for this position.

Equal Opportunity Employer, including Disability/Vet