Chilled Jobs

Careers Progress

This job focusses on future foods and new ideas, ensuring that technical and quality standards are met and maintained at the same time as maximising profitability.

Reporting to the Senior Concept Developer / New Product Development *(NPD)* Manager you will develop and introduce new and/or upgraded food concepts. Your job is to drive these concepts through development, all the time ensuring that technical and quality standards are achieved and profitability maximised.

What's the job?

Concept Developer

Sounds interesting. What will I do?

As Concept Developer you will:

- Develop new and innovative commercial products in line with product briefs.
- Ensure that all developments satisfy quality, technical, operational and price parameters.
- Modify existing recipes to the given requirements e.g. upgrading, reducing salt etc.
- Work hands-on in the kitchen whenever necessary.
- Source new raw materials in line with preferred supplier and purchasing strategy.
- Ensure that all recipes adhere to supplier and ingredient strategy.
- Work with suppliers to produce new and innovative ingredients.
- Follow all NPD procedures and ensure that all work is correctly documented. Ensure that each stage of the process is correctly completed, documented and communicated.
- Cost all product developments.
- Carry out theoretical and laboratory analysis of nutritional components when required. Ensure that foods meet any nutritional requirements set by customer, trade associations, the company.
- Arrange handover meeting to process development team ensuring that they have all the necessary information and documentation to be able to take the product to launch.
- Attend first factory trials to ensure correct translation of kitchen concept to factory. Sign off.
- Maintain an up-to-date knowledge of the food retailing market, e.g. via trade press, food magazines and competitor shopping, to ensure development of cutting edge and market-leading products.
- Present new products and upgrades to the customer in a professional manner, demonstrating your food and process knowledge and expertise. Prepare samples, presentation packs and any theatre required.

What knowledge, skills, qualifications and experience will I need?

You should have:

- A Degree or HND in a food-related discipline e.g. Food Science / technology.
- Basic / Intermediate / Advanced Food Hygiene
- Up to 3 years' experience in an NPD environment or be a graduate.
- An above standard knowledge and understanding of food.
- Good project and time management skills.
- Good interpersonal and communication skills at all levels.
- An outgoing and confident approach.
- Good presentation skills.
- The ability to work both as an individual and a team player.
- The need to be creative and a thirst for knowledge
- No fear of challenging the norm.
- The ability to create a favourable first impression, project yourself well and present with confidence.
- Basic computer literacy – Excel, Word, PowerPoint.