



This job looks to the future of food. It is about innovation, maintaining and improving quality and maximising the profitability of the company.

Reporting to the Head of NPD you will be a senior manager within the commercial team, managing the Concept NPD team.

You will develop and introduce new and/or upgraded product concepts, driving these concepts through the development process, ensuring that quality standards are upheld and maximising profitability.

What's the job?

New Product Development (NPD) Controller


Sounds interesting. What will I do?

As New Product Development Controller you will:

- Ensure the Company is at the forefront of innovation and aware of new competitor launches and current food trends.
- Ensure that all new products are developed in line with product briefs and that they are commercial, costed accurately and work in practice.
- Take ownership of the NPD process by putting in place procedures and a clear workable process clearly defined within the business. Ensure compliance and communicate each stage effectively both internally and externally.
- Modify existing recipes to the given requirements e.g. upgrading, reducing salt.
- Ensure that product benchmarking and new product panels are being carried out both internally and externally (*with customers*).
- Ensure a smooth handover to the Process Development team by way of a handover meeting. Follow products through to first factory trials and then launch.
- Put in place clear ways of working for the development team, so they understand what good looks like. Set benchmarks ahead of the competition
- Work hands-on in the kitchen where required.
- Ensure that all developments are well

communicated to all internal functions.

- Ensure all customer NPD plans are regularly reviewed and updated.
- Ensure a robust procedure for calculating numerical information for all nutritionally sensitive developments.
- Present new products and upgrades to the customer in a professional manner; demonstrating your food and process knowledge and expertise.
- Manage the NPD team, effectively supporting, directing and motivating them. Provide a programme of regular appraisals generally every 6 months. Set objectives and training plans.
- Coordinate and communicate the status of all NPD projects.
- Ensure a close working relationship with the Process Development Team.
- Evaluate new and existing raw materials when required
- Conduct store visits on a regular basis.
- Manage departmental overheads budget
- Exercise authority on food awareness within the business.
- Ensure that the NPD team work with a determination to achieve, challenging and innovating ahead of our competitors.
- Modify recipes post trials when necessary (*in conjunction with process development team*).
- Ensure a rolling programme of Company activities with all customers through the NPD plans.
- 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.
- Carry out all necessary benchmarking activity on a regular basis.
- Attend and manage innovation, brainstorming and ingredient workshops when required.



If you love science and are passionate about food you'll find a bright future in the chilled food manufacturing sector. A wide range of opportunities are available in this fast moving, dynamic industry, from developing new foods, from sourcing ingredients, to assuring they are safe to eat.

Be part of the future of chilled food - you're getting yourself the coolest career!

Part 2

New Product Development (NPD) Controller

Sounds interesting. What will I do?

As New Product Development Controller you will:

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- Have a strong awareness of consumer trends – work closely with marketing to improve customer insight.
- To be aware of and comply with Health & Safety legislation, company regulations and statutory hygiene legislation.

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.
- Minimum 5 years' experience in a managerial role within NPD in an FMCG (*Fast Moving Consumer Goods*) chilled foods environment.
- Good project and time management skills.
- Skills and experience of customer contact including presentations.
- Drive and impetus to go out & seek new ideas.
- Excellent interpersonal and communication skills at all levels.
- An outgoing and confident approach.
- The ability to create a favourable first impression, project yourself well and present with confidence.

- The ability to work both as an individual and a team player.
- Creativity and a thirst for knowledge.
- No fear to challenge the norm.
- Basic computer literacy – Excel, Word, PowerPoint.



For more information visit chillededucation.org and for more on the CFA visit chilledfood.org