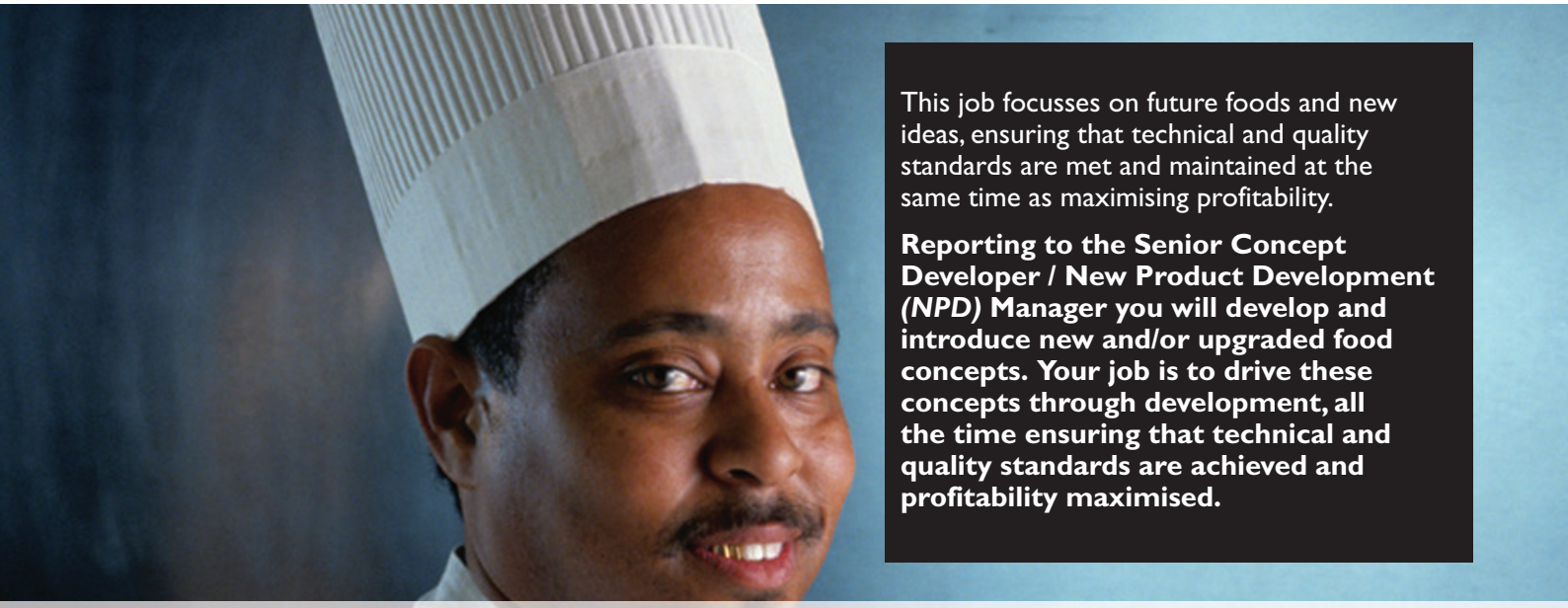
# Chilled Jobs

Career 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.