



Development Technologist

job description



the finer details

Which site am I based at?

Newton Abbot/Blagdon/ YVHQ

Which team am I a part of?

Development

Who do I report to?

Category Development Manager

Who do I look after?

N/A

Team size?

N/A

Do you have responsibility for a budget?

N/A

the purpose of your role

You are training to become a competent product/process technologist relevant to your category area for specific customers or internal projects, aligned to the strategic priorities within the Yeo Valley 5-year plan.

You will be aligned with a Customer Development Manager to proactively drive the NPD process from concept through to launch

You are training to understand the relevant process gates/stages of the development process to competently develop products and take them to a successful launch

You will look after all aspects of development for kitchen sample preparation and facilitate trials.

Key responsibilities:

Co-ordinating and delivering **kitchen concepts** on time at the right quality:

- ♥ Source existing ingredients/packaging within the business
- ♥ Liaising with existing suppliers for new ingredients within a set list of parameters
- ♥ Moving towards scientific understanding of the recipe formulation and the roles of the ingredients and impact of the process
- ♥ Learning (with consultation with Customer Development Manager) to modify a recipe in line with customer feedback which is suitable commercially and is not detrimental to the process parameters
- ♥ Understanding of brand standards for different customers and the roles of ingredients relevant to each tier.
- ♥ Understanding of goals and objectives of customer briefs
- ♥ With support and where relevant be involved in customer engagement and supporting customer presentations
- ♥ Building up organoleptic skills in order to make recommendations to recipe building or amendments to make the best tasting products at the optimum price
- ♥ Build recipes using Nutricalc
- ♥ Learning to transfer recipe to a customer pack (Recipe, Nutritional etc.)

Co-ordinating and **delivering trials** on time at the right quality:

- ♥ Organise raw materials and packaging in readiness for a trial
- ♥ QC check on relevant raw materials (and launches)(e.g. viscosity)
- ♥ Comprehensive understanding of procedures to complete, issue and communicate trial paperwork to the factory
- ♥ Learning to plan and organise a trial. Communication of objectives and outputs with factory personnel.
- ♥ Building confidence to feedback to operatives, next steps and modifications at next trial
- ♥ Monitor and record relevant trial information e.g. settings and ingredient usage
- ♥ Complete and coordinate testing of shelf life, organoleptic and nutritional requirements.

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qualifications & experience

Essential:

- ♥ Food qualification or previous food manufacturing or catering experience
- ♥ Can do attitude
- ♥ Passion for food
- ♥ Practical approach to working
- ♥ Flexible, reliable and good communicator
- ♥ Basic IT skills in word, excel, power point and database systems
- ♥ Self-starter – using initiative and problem solving ability
- ♥ Attention to detail

Desirable:

- ♥ Presentation Skills
- ♥ Influencing Skills
- ♥ Previous experience in relevant categories
- ♥ Full UK driving license

- ♥ Learning the scientific aspects of the process parameters and impact on product to meet the end goal
- ♥ Learning to build QAS (in consultation with Customer Development Manager) in line with customer requirements and operational capabilities and coordinate QAS with site technical & operations
- ♥ With support and where relevant customer engagement to present trial results and agree aspects of the QAS

Wider aspects of role at site:

- ♥ As part of total team responsible for hygiene of kitchen and stock rotation of ingredients. To ensure trial pallets are controlled and disposed of as and when relevant
- ♥ Responsible for arranging customer lunches and displays

Wider aspects of role at group level:

- ♥ All members of team to proactively drive a food inspired culture and support the ideation of NPD and innovation by creating new concepts and ideas
- ♥ To actively participate in the Out To Graze generation and presentation

What good looks like for this role

Product Technical Knowledge

Level – 2

Ability to design product, packaging and process fit for purpose for relevant category

Problem Solving

Level –2

Ability to provide solutions when an issue arises

Personal Impact and Influence

Level – 1

Ability to persuade or convince other to support an idea, agenda or direction

Insight to Action

Level –1

Creating and identifying approaches to combine trends, customer and competitive insights, with creativity demonstrating credible ideas & solutions, product or process, constructing definable and measurable projects. A blueprint for action relevant to customer and business

Customer Relationship Management

Level – 2

Creates a sustainable on-going emotional connection between the business and our customers

HR use

Date of last review:

Job reference no:

Job level:

Job family:

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