

Position Description

Technologist – Nutritionals

Title:

Technologist – Nutritionals

Company:

The Tatua Co-operative Dairy Company Limited

Purpose of Role:

The purpose of the role is to undertake R&D with commercial intent in support of Tatua's Nutritionals business unit. This primarily encompasses leading and participating in projects within new product development (NPD), but may also include supporting projects in existing product improvement (EPI), and product/ food applications assessments.

Our high-quality specialty protein products are used in infant, medical and sports nutrition products worldwide. As a world leading manufacturer of value-added nutritional ingredients, we partner with customers to develop tailored product solutions.

Project work includes the planning and execution of trials at lab, pilot and commercial scale and working on products from initial concepts right through commercialisation.

Reports to:

Principal Technologist - Nutritionals

Direct Reports:

Nil

Key Relationships:

Senior Technologists and Technologists
Technical Officers
R&D Manager
Quality advisors
Laboratory staff
Production staff
Engineering services staff
Marketing Coordinators
Business Development Managers
Supply Chain and Warehouse staff
Equipment suppliers

Authorities & Financial Responsibilities:

1. Can raise lab service requests and purchase orders for approval by the appropriate signatory.

Key Result Areas (KRAs):

The TATUA Co-operative
Dairy Company Limited ©

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KRAs:	Description:
Development Program	• Key contributor to nutritionals business growth through designing and developing new products. Planning, executing and reporting on trials at laboratory, pilot and factory scale. • Leading preparation of commercial trial and commercialisation documentation, including raw material requirements, process flows, log-sheets, risk assessment and trial reporting.
Product improvement	• Key contributor to nutritionals business growth and continuity by planning, executing and reporting on trials at laboratory, pilot and factory scale to improve existing products.
Collaborative work	• Work together with technical officers and other technologists on NPD, EPI and applications projects – sharing learnings and helping each-other with efficient pilot plant utilisation. • Work with Production, Quality and Sales staff to plan, execute and release product from commercial trials.
Technical Advice	• Inspire trust that technical understanding and sound hypotheses underpin trial work and suggestions for improvement. • Develop expertise in technical competencies related to nutritionals NPD/EPI projects, able to answer questions and give problem solving advice to other parts of the business. • Where appropriate to the project, join customer calls for technical discussion.
Leadership	• Lead project work, including influencing cross functional stakeholders in the planning and preparation of commercial trials, for assigned projects. • Contribute to future planning of Tatua's R&D assets, maintenance, and quality/product development processes. • Contribute to future planning of Tatua's Nutritionals NPD pipeline.
Communication	• Communicate within R&D to co-ordinate efficient utilisation of shared equipment and ensure lab and pilot trials are executed in a timely and efficient manner. • Communicate with other departments to ensure commercial trials are executed in a timely and efficient manner. • Communicate results and conclusions in project updates to influence and drive discussion about project work and the product development pipeline.
Equipment, maintenance and improvement	• Operate pilot plant equipment as required for project work. • Coordinate preventative and reactive maintenance for assigned equipment. • Communicate opportunities for equipment improvement, maintenance and address H&S issues to ensure a safe environment
Facilities	• Ensures general tidiness is maintained in the lab/pilot plant area

General:

- To follow any lawful or reasonable instruction made by the employer
- To exercise skill and care; and to provide a safe place of work, free of hazards
- To be present at work; and to work faithfully and honestly

Key Skills:

- Planning and time management
- Problem solving
- Analytical skills
- Good communication skills.
- Comfortable with hands on experimental work and operation of pilot scale equipment
- Good lab practice

Knowledge:

- Food processing experience is valuable
- Working in a laboratory or pilot plant environment is preferred but not required
- Spreadsheet and word processor

Experience Required:

- 0-2 years industry experience in a food manufacturing or lab environment.
- Physically capable to work with pilot scale food processing equipment

Essential Qualifications Required:

- BSc / BSc (Tech) / Btech / BE /

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Desirable Qualifications:

- Diploma in Technology/Dairy/Food Science/Science, BSc / BSc (Tech) / Btech / MSc / MSc (Tech) / Mtech

EMPLOYEE SIGNATURE

DATE

MANAGER SIGNATURE

DATE

This Position Description is a working document subject to review and change as required by Management

Office Use Only

Know-How		Problem Solving			Accountability		Total Points	Profile
Slot	Pts	Slot	(%)	Pts	Slot	Pts		
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