

Position Description

Technologist – Foods & Flavours

Title:

Technologist – Foods & Flavours

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 Foods & Flavours business unit. This 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.

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 and product improvement.

Reports to:

Principal Technologist – Foods/Flavours

Direct Reports:

Nil

Key Relationships:

R&D Manager

Principal Technologists, Senior Technologists, Technologists, Technical Officers

Business Managers, Business Development Managers, Technical Account Managers, Market Coordinators, Strategic Marketing Manager

Compliance, Technical Support, Laboratory, Engineering, Production, Supply Chain and Warehouse staff

Ingredient and Equipment suppliers

Authorities & Financial Responsibilities:

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

Key Result Areas (KRAs):

KRAs:	Description:
Development Program	<ul style="list-style-type: none">• Key contributor to 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.

Position Description

Technologist – Foods & Flavours

Product improvement	<ul style="list-style-type: none"> • Key contributor to business growth and continuity by planning, executing and reporting on trials at laboratory, pilot and factory scale to improve existing products.
Applications/Efficacy	<ul style="list-style-type: none"> • Key contributor to business growth by leading application or product efficacy initiatives to support the selling story of Tatua ingredients. This includes both internal work without our laboratories and pilot plants, but also partnerships external for unique applications.
Collaborative work	<ul style="list-style-type: none"> • 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	<ul style="list-style-type: none"> • Inspire trust that technical understanding and sound hypotheses underpin trial work and suggestions for improvement. • Develop expertise in technical competencies related to 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/meetings for technical discussion.
Leadership	<ul style="list-style-type: none"> • 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 NPD pipeline.
Communication	<ul style="list-style-type: none"> • 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	<ul style="list-style-type: none"> • 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	<ul style="list-style-type: none"> • Ensures general tidiness is maintained in the lab/pilot plant area

General:

- Follow all lawful and reasonable instructions from the employer

Position Description

Technologist – Foods & Flavours

- Exercise skill, care, and integrity in all work
- Be present, reliable, and committed to Tatua’s mission and values

Key Skills & Competencies:

- Planning and time management
- Experimental design and problem solving
- Analytical ability and attention to detail
- Good communication skills
- Good lab practice and comfortable with experimental work and pilot equipment operation
- Strong ability to taste and discriminate sensory properties of foods
- Spreadsheet, word processing, and data presentation skills

Knowledge & Experience:

- Dairy processing operations and pilot equipment
- Microbiology, food safety, and chemistry
- Flavour creation through enzyme modification or compounding is valuable
- Physically capable to work with pilot scale food processing equipment
- Applications testing and sensory evaluation

Qualifications:

Essential: Industry experience and/or science based tertiary qualification

Desirable: BSc / BSc (Tech) / BTech / MSc / MSc (Tech) / MTech in Food Science, Food Technology, Dairy, Science, or Process Engineering

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		
		()						

