

As **Research & Development Culinary Chef**, you will be responsible for developing, organizing, implementing, and executing new food products into commercial production. This role will require drive, a high degree of energy, creativity, and the desire to succeed in a rapidly growing company.

Responsibilities

- Research trends and flavor profiles in order to develop products that would be relevant to our customer demographic with a focus on quality, health and convenience
- Create product formulas for large-scale production from samples, reformulate existing products for cost, nutrition and quality optimization
- Leverage strategic partnerships with ingredient suppliers to identify on-trend products
- Manage each project through a culinary scope document (Smartsheets) that details the complete deliverables of the project, including a detailed timeline
- Coordinate and collaborate effectively with multi-functional teams (Sales, QA, Production) during all stages of development
- Capture each formulation “recipe” within the database with complete accuracy and clear consistent procedures
- Create and update internal specification sheets for raw and processed material, as well as finished goods
- Participate in first production run product evaluations and approvals
- Liaise with third parties in the development of processing and technical requirements needed for scale up
- Execute R&D and food quality/safety assigned projects
- Translate research findings into meaningful business opportunities and communicate to cross-functional teams
- Perform other tasks

Requirements

- Culinary Arts or Professional Cooking Degree or a combination of formal education and pertinent work experience will be considered
- Bachelor of Food Science Degree would be an asset
- Experience of 3 years in research, product development and manufacturing
- Bilingual, advanced proficiency in French and English, oral and written
- Computer proficiency MS Office, Genesis R&D Food Development would be an asset
- Ability to work independently and in a team setting in a fast-paced environment - skilled at planning, organizing, prioritizing, and executing simultaneous projects and activities