Creative Assistant/Trainee Flavorist

Job Description:
We are currently seeking entry level technical position, Creative Assistant. A Creative Assistant will be reporting to a Senior Flavorist, this role provides vital support to the flavor creation function within the Creative and Application team. The primary function of this role is to carefully prepare small experimental samples of flavors by closely following recipes developed by the Flavorist. The Creative Assistant is also responsible for ensuring these experimental flavors are prepared for evaluation and ensures that all final specifications are measured. The role will also require you to manage the laboratory's inventory of flavoring raw materials, ensuring all are stored in correct locations and are within their respective shelf life so that only fresh raw materials are used in the compounding of flavors.

This entry level position will give the incumbent exposure to a unique industry where science and creativity intersect. This position is considered a stepping stone to IFF’s renowned Flavorist Training Program. Selected candidate for the training program will advance from this entry level position to join the Flavorist Development Program as a Trainee Flavorist. The first phase of the training program involves completing training modules in addition to your current Creative Assistant role. After the first phase of training the role takes a full time focus on Creative training. The training program consist of 3 phases and involve raw material recognition, flavor creation technics, basic training in flavor technology, all application areas and basics of analysis of flavors & foods. You will get to know R&D, production, quality control departments, sales and marketing. Further, you will gain an international experience and be supported / mentored during this period by experienced flavorists.

Required Skills:
- Minimum Bachelor Degree in Science (Chemistry, Chemical Engineering, Life Sciences or Food Engineering/Technology)
- Good sense of taste and smell (Must passed IFF Internal Olfactive Smelling and Flavor Test)
- Good numeracy skills
- Good laboratory practice skills especially weighing accurately
- Computer literacy especially Microsoft Office programs
- Good communication skills both written & verbal. English required, another language is beneficial
- Creative mind; able to come up with new ideas and concepts which are practical to implement
- Team player
- Disciplined, good time management & process oriented
- Accuracy, attention to detail and analytical skills

Job Location:
Science Park, Singapore

Job Type:
Full-Time/Regular

Interested applicant, please send your CV to Ms Carolyn Tan, carolyn.tang@iff.com