**Summary of position**

Support all technical activities in Savoury category  
Acquire basic knowledge on functions & usage of flavours and ingredients  
Build skill set in making samples and conduct relevant applications  
Participate in sensory evaluations and assist in communication when necessary (inter-departmental/flavour descriptions)

**Job Description**

- Assist in technical activities in savoury category:
  a) Compound samples for various enduses (familiarise, understand ingredient functions and usages) and for outside needs  
b) Conduct applications tests & participate in performance evaluations of various samples/molecules/technical tools  
c) Customer visits: assist in preparation for documents needed  
d) Other projects from the savoury teams when needed

- Day-to-day laboratory house-keeping  
- Participate in sensory evaluation, brainstorming sessions and other duties assigned

**Requirements**

- Diploma (minimum)  
- Basic laboratory knowledge and skill sets in using lab equipments (e.g. weighing balance, basic calculations and basic house-keeping knowledge)  
- Some basic cooking skills, enjoys tasting different type of food, with good hygiene.  
- Can handle & taste all types of food (including pork and non-halal food).  
- Willing to work in fast-paced environment, team-player, good communication skills.  
- Skills in Microsoft office (word, excel and power point) will be an asset.
Interested candidates, please send your resume to Ms Yong Ai Yuan, AiYuan.Yong@IFF.com