



## JOB DESCRIPTION

Title: <b>FERMENTATION SCIENTIST</b>			
Reports to:	Taste and Flavour Modulation Manager	Department:	Research & Development
Date:	02 March 2022	Approved by:	Benjamin Lassabliere

### JOB FUNCTION:

Participate in the experimental design, lab scale trials and sensory evaluation. Analyze and evaluate experimental data gathered during research. Prepare report on the findings of the experiments.

### ESSENTIAL FUNCTIONS:

- Conduct literature reviews on fermentation, enzymatic catalyzation, extraction/separation
- Project management from bench to industrial scale or field fermentation
- Participate in the design of experiments
- Collect and analyse data
- Regularly report the experimental results through presentation
- Maintain the microorganism cultures
- Maintain the inventory of the fermentation media
- Maintain the inventory of lab consumables

### QUALIFICATIONS/REQUIREMENTS:

- Master/Honours degree in Food Science and Food Technology
- Good knowledge of microbiology, bioprocessing and extraction
- Good skills of data analysis and processing
- Familiar with analytical instruments, such as GC and LC
- Strong research and ability
- Good written and oral English, fluent in Chinese
- Team spirit, innovative, business oriented, autonomous and dynamic

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