

JOB SPECIFICATIONS Senior Food Technologist	
Job Description	
<p>The Senior Food Technologist will initiate and lead a group of food technologists in the development, modification and production of nutritional food products and processes. The individual should be creative and forward-thinking, be able to generate new product ideas and recipes as a “future food” based on understanding of food industry trends and development in the field of health & nutrition. The candidate will also have a unique opportunity in contributing to the future research direction of Wilmar. The position offers exciting career development and opportunities for the right person.</p> <p>The Senior Food Technologist will also oversee and interact with junior researchers. Responsibilities will include liaison with scientists to provide technical advice and interaction with the food industries. The individual should also play a strategic role in capacity building and enhancement of the food technology capabilities of the food innovation group.</p>	
Job Requirements	
Qualification & Field of Study	<ul style="list-style-type: none"> MSc / PhD in related field (Food Science/Technology) with 10-15 years working experience in bakery, culinary, confectionery and dairy
Min. Years of Experience	<ul style="list-style-type: none"> Minimum 5 years of experience in an R&D supervisory or equivalent role; prior experience in cross-disciplinary team management
Other Requirements (e.g. Skills, Competencies)	<ul style="list-style-type: none"> Proven track record on product innovation and commercialization with an in-depth knowledge from conceptualization in the lab to technology transfer in the production scale Able to conceptualize new innovative products based on industry trends and customer needs (e.g. gluten-free, reduced-sugar, plant-protein concepts) Extensive experience in food project initiation, planning, control & management High proficiency in leading various innovation projects across different facets of food technology and nutrition – dairy, confectionery, bakery and culinary Extensive hands-on experiences with fundamental knowledge in ingredient applications (e.g. flour, oils and fats, proteins) Has a strong business acumen; able to make sound judgements and create business strategies for Wilmar Leadership qualities or supervision of researchers Able to make sound technical decisions from scientific basis and be persuasive Good verbal and written communication skills An inspirational and influential leader with substantial industrial experience