

**Office of the Provost
Palmerston North**

[The Riddet Institute](#) is a world-renowned Centre of Research Excellence (CoRE) in food and nutritional sciences. We lead cutting-edge research and capability development that transforms the New Zealand food sector. Integrating Massey University (host), the Universities of Auckland and Otago, AgResearch, and Plant & Food Research, the Institute takes a "NZ Inc" approach to innovation, working across disciplines and organisations to generate new knowledge, intellectual property, and science-led solutions for industry.

Mō te tūnga - About the role

We are seeking a high-performing Senior Food Technologist to join our Food Innovation team. You will play a pivotal role in leading and delivering food product and process development projects, particularly those involving novel food ingredients with targeted digestive and nutritional properties.

This is a hands-on role where scientific rigour meets innovation. You'll work across the Riddet Institute's multidisciplinary research environment and liaise closely with industry clients to define project scope, develop experimental plans, and translate science into commercially relevant outcomes. You'll also contribute to mentoring emerging scientists and technologists and deputise for the Food Innovation Manager when required.

Ngā pūkenga me ngā wheako - About You

To be successful in this role, you will have:

- a tertiary qualification in food technology or food science (postgraduate preferred)
- three to five years' experience in a commercially focused food R&D or product development role
- the demonstrated ability to independently manage projects and lead others
- strong knowledge across food material science, product/process development, shelf life, and sensory analysis
- excellent communication skills and the ability to build effective relationships with industry partners.

Ngā painga o Massey? - Why Massey?

Massey University offers a supportive, collaborative and innovative environment.

As a permanent staff member, you'll gain access to:

- comprehensive professional development opportunities
- modern facilities, including the state-of-the-art FoodPilot plant
- a large range of staff benefits - [Benefits of working at Massey - Massey University](#).

Āpitihanga - Details:

- **Location:** Riddet Institute, Massey University, Palmerston North
- **Appointment:** Permanent, 0.8 FTE
- **Salary:** Based on experience and aligned with Grade 6 of Massey's Professional scale \$68,864 - \$97,902

If you are passionate about food innovation and ready to contribute to world-class research that impacts industry and nutrition globally, we want to hear from you.

Closing date: 23 July 2025

Reference number: OP_RIO_591_07/25

For further information and to apply online, visit: <http://masseyunicareers.nga.net.nz>