

Product Development Food Technologist

About the role

It's an exciting time to join Silver Fern Farms in the Customer Innovation space as we have lots of work going on and even more in the pipeline!

The Product Development Food Technologist role forms part of our energetic and dynamic Customer Innovation team and is responsible for the development of value-added meat products. Working alongside the Senior Food Technologist and within the wider Customer Innovation team you will be well supported to research, develop, prototype and launch new products for NZ and international consumers.

You will work with both internal and external providers of expertise to explore, validate, and execute new ideas related to the development of new products in alignment with the wider NPD and Innovation strategy and priorities. Using your innovative and creative mindset, you'll be supported to present new ideas, challenge the status quo and grow within a high performing team.

You will use your excellent communication and influencing skills to work closely and collaborate with a range of stakeholders, both internal and external to the business, leading, managing, and supporting new product development projects and existing products in production.

About you

You'll have strong organizational and time management skills, utilising your experience with recipe development, costing, ensuring compliance with food safety regulations, and following project management structures and methodologies to execute projects within agreed timeframes.

Our ideal candidate will have great relationship building skills, excitement for hands-on prototype development, flexibility, and agility. You'll be working with multiple stakeholders, multiple workstreams in a space that is constantly evolving so ability to multi-task is a must while keeping accurate and detailed information. But most importantly we are looking for someone with a passion for innovation, a flair for food and ability to get stuck in and have some fun.

Core skills and competencies we're after:

- A relevant tertiary qualification in Food Technology or Food Science
- Ideally 2+ years' product development experience with exposure to food manufacturing facilities.
- Sound knowledge of NZ food standards code & regulations.
- Experience with sensory and taste panel work, including consumer research
- Self-motivation with resilience, positivity, and a solutions-focused approach
- Understanding of stage-gate new product development process
- Excellent communication, influencing and relationship building skills

- Exposure to shelf-life testing processes relating to new products

In return:

Some of the benefits you'll get by joining Silver Fern Farms include...

- A competitive remuneration package that's reviewed annually against market leading data
- Discounted access to insurances
- Access to the full LinkedIn Learning suite of courses
- Discounted access to our retail partners, including 30% off at Barkers and Max
- Heavily discounted staff meat sales
- A yearly staff clothing allowance

Next steps:

Click [HERE](#) to access to copy of a detailed Position Description. To find out more about Silver Fern Farms, and to submit your application, click [HERE](#).