



PR/123208 | Food Technologist (Manager & Staff)

Job Information

Recruiter

JAC Recruitment Indonesia

Job ID

1556776

Industry

Restaurant, Food Service

Job Type

Permanent Full-time

Location

Indonesia

Salary

Negotiable, based on experience

Refreshed

November 25th, 2025 15:00

General Requirements

Career Level

Mid Career

Minimum English Level

None

Minimum Japanese Level

None

Minimum Education Level

Associate Degree/Diploma

Visa Status

No permission to work in Japan required

Job Description

Key Responsibilities:

- Provide comprehensive support to the application team in managing daily operations and project activities.
- Collaborate cross-functionally and externally to explore and develop new food application opportunities.
- Partner closely with Marketing and Sales to design and implement customer-focused programs, including sensory evaluations.
- Work alongside flavor chemists to identify gaps in the flavor portfolio and contribute to the development of innovative solutions.
- Support sensory testing initiatives and contribute to data collection and analysis.
- Oversee inventory of raw materials and packaging supplies within the Flavor Application Laboratory.
- Ensure all lab equipment and tools are properly maintained and ready for use.
- Prioritize and manage multiple projects to meet deadlines, maintaining lab cleanliness, organization, and accurate documentation (e.g., formulation sheets, formula logs).
- Uphold strict confidentiality regarding lab results and proprietary information.
- Generate and contribute creative ideas to initiate or enhance food innovation projects.
- Monitor food trends and explore opportunities to integrate branded technologies into new applications.
- Assist in preparing marketing materials for customer demonstrations, including sell sheets, menus, tasting guides, brochures, signage, and presentations.
- Support flavor chemists in testing projects to assess flavor stability, visibility, and optimal usage in target applications.
- Stay current with scientific literature and apply insights to ongoing food development projects.
- Share relevant application insights with other departments to enhance cross-functional collaboration.

Qualifications:

- Bachelor's degree in Food Science, Food Technology, or a related field.
- 3–5 years of experience in food applications; experience in savory applications is highly preferred.
- Culinary or bakery experience is a strong advantage.
- Excellent communication skills—both written and verbal—with the ability to listen actively and articulate ideas clearly.
- Proven ability to lead application and presentation projects.
- Proficient in Microsoft Office (Word, Excel, PowerPoint).
- Passionate about food innovation, with a creative and solution-oriented mindset.
- Strong problem-solving skills with the ability to identify root causes and resolve routine product issues

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Company Description