

# インドネシアの求人なら JAC Recruitment Indonesia

## PR/123208 | Food Technologist (Manager & Staff)

### Job Information

#### Recruiter

JAC Recruitment Indonesia

#### Job ID

1556776

#### Industry

Other (Trade)

### Job Type

Permanent Full-time

#### Location

Indonesia

#### Salary

Negotiable, based on experience

#### Refreshed

September 2nd, 2025 10:44

### General Requirements

## **Minimum Experience Level**

Over 3 years

### Career Level

Mid Career

## Minimum English Level

Business Level

### Minimum Japanese Level

**Business Level** 

### **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

**Notice:** By submitting an application for this position, you acknowledge and consent to the disclosure of your personal information to the Privacy Policy and Terms and Conditions, for the purpose of recruitment and candidate evaluation.

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Company Description