

インドネシアの求人なら JAC Recruitment Indonesia

PR/123208 | Food Technologist (Manager & Staff)

募集職種

人材紹介会社

ジェイ エイ シー リクルートメント インドネシア

求人ID

1556776

業種

レストラン・フードサービス

雇用形態

正社員

勤務地

インドネシア

給与

経験考慮の上、応相談

更新日

2025年10月14日 11:01

応募必要条件

キャリアレベル

中途経験者レベル

英語レベル

無し

日本語レベル

無し

最終学歴

短大卒: 準学士号

現在のビザ

日本での就労許可は必要ありません

募集要項

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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会社説明