



Job Description

Job Requirements:

- Diploma or Bachelor's Degree in Food Technology, Nutrition, or equivalent field.
- Minimum of 10 years of experience in R&D, with managerial experience overseeing R&D teams.
- Extensive experience in food product development and managing R&D or Product Development teams.
- Knowledge of Spread process expertise, Good Manufacturing Practices (GMP), and implementation of company policies including HACCP, FSSC 22000, Sanitation, and 5S programs in food manufacturing.
- Proficiency in Microsoft Excel, Word, and PowerPoint.
- Excellent English language skills (both spoken and written).

Responsibilities:

- Lead and manage the R&D team to develop innovative food products, ensuring alignment with company goals and customer requirements.
- Oversee the entire product development lifecycle from concept to commercialization, focusing on quality, cost-

effectiveness, and regulatory compliance.

- Collaborate with cross-functional teams including Marketing, Operations, and Quality Assurance to ensure successful product launches.
- Drive continuous improvement initiatives in R&D processes and product quality.
- Maintain awareness of industry trends, consumer preferences, and competitive products to drive innovation.
- Ensure adherence to GMP, HACCP, FSSC 22000, Sanitation, and 5S programs, maintaining a safe and hygienic work environment.
- Prepare and present reports on R&D activities, project status, and outcomes to senior management.

Company Description