



<b>Job Title:</b>	Food Scientist	<b>Job Category:</b>	Food Science & Technology
<b>Location:</b>	Singapore	<b>Travel Required:</b>	Nil
<b>Level/Salary Range:</b>	Negotiable	<b>Position Type:</b>	Full-time
<b>HR Contact:</b>	+65 85110043 +81 80 87370962	<b>Date Posted:</b>	15 August 2020
<b>Applications Accepted By:</b>			
<b>EMAIL:</b> <a href="mailto:hello@crustbrewing.com">hello@crustbrewing.com</a>		<b>ATTENTION TO:</b> CRUST GROUP PTE LTD SINGAPORE, UEN 201912235H	
<b>Job Description</b>			
<p><b>OVERVIEW:</b></p> <p>We are looking for an innovative Food Scientist to provide technical expertise, and to assist with the development and review of formulations for current and future products. The Food Scientist will collaborate with project teams to create new products from conceptualization to commercialization. The Food Scientist will unleash brand potential, and evolve and improve nutritional quality, flavour and texture of food products. The Food Scientist will assist the company to stay on the forefront of new developments and product innovations.</p> <p>To be successful in this role, you should interpret and apply scientific findings to food, know how to translate findings into innovative products, and understand how to translate business objectives into clear project goals. Top candidates will be team players, and be passionate about product development.</p> <p>Food scientists study the microbiological, physical and chemical properties of food waste with fermentation and ingredients to make sure they are safe for consumers.</p> <p><b>ROLES &amp; RESPONSIBILITIES:</b></p> <ul style="list-style-type: none"> <li>• Evaluating the nutritional value, colour, flavour and texture of food waste and fermentation.</li> <li>• Testing food samples for particular types of moulds, yeast and bacteria that may be harmful.</li> <li>• Ensuring that food manufacturing processes conform with government, processing, consumer and industry standards.</li> <li>• Exploring alternative manufacturing methods.</li> <li>• Producing new food products.</li> <li>• Working closely with other food production staff including microbiologists, engineers, packaging specialists and buyers.</li> <li>• Establishing low-cost wholesale food production methods.</li> <li>• Investigating and setting standards for safety and quality.</li> </ul>			

**QUALIFICATIONS AND EDUCATION REQUIREMENTS**

Food Science & Technology Degree & above

**EXPERIENCE**

More than 3 years

**ADDITIONAL NOTES**

Nil