

## **New Product Development Technologist**

NPD Technologists essentially create food that is both safe and attractive to customers. You will be involved in the planning of the manufacture of food products which will involve a variety of tasks. You may take a product from an initial concept or idea (often aided by Development Chefs) all the way through to large scale production ensuring that there is no loss of taste or quality. You may also work on existing products re-designing them as new processes and ingredients become available.

The role of the NPD Technologist will vary depending on the company that you're working for – how big it is, what products they produce and also which market that they sell to.

Key parts of the role will include:

- Modifying current products and processes and developing new ones
- Continually researching markets and technologies to develop new product concepts
- Selecting raw materials and other ingredients from suppliers
- Preparing product costings to ensure profitable products
- Co-ordinating launches of new products or running trials
- Dealing with any customer complaint investigations or product issues
- Drawing up product specifications and ensuring new products can be manufactured profitably and safely
- Working with range of colleagues within the company to ensure that your products will have a successful launch and manufacturing life
- Auditing suppliers or managing internal audits from customers
- Developing the ability to repeat processes to ensure consistency and safety
- Working with external industry agencies
- Working with other departments (such as engineering or production) in order to develop solutions to production issues whilst maintaining food safety

You'll obviously need to have an interest in the chemistry of foods and the science of food preparation plus its application to the food development process. Attention to detail, great communication skills (both written and verbal) and the ability to present ideas to customers are all vital. You will also need to have a finger on the pulse of the food industry trends as well as the latest industry legislation.

The role as standard will be Monday to Friday with your time split between the office, development kitchens and also the factory where you'll be checking the production processes and helping with trials - there is call for ad hoc out of hours work in some companies in order to get these trials successfully done away from peak production times. There will also be some travel involved to see both customers and suppliers.

Depending on your qualifications your starting salary is likely to be somewhere between £20,000 and £25,000. There are good prospects for promotion as your experience increases which will also give you nice pay rises too!

It is most likely that you will need a food related degree although you may also have risen up through the ranks with lower qualifications such as A Levels or an HND.

