

IFF NOURISH NORTH AMERICA  
POSITION DESCRIPTION

POSITION: **DESIGNER I (FOOD TECHNOLOGIST I)**

DEPARTMENT: INNOVATION, CREATION & DESIGN

DATE: JUNE 2022

FLSA STATUS: EXEMPT

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**NATURE OF WORK/SCOPE OF POSITION**

A Designer Level I should exhibit proven product design capabilities with an aptitude to continuously develop their skills and provide best in class support to IFF clients. Continues to extend knowledge of ingredients, customer bases, processes and flavor interactions in category applications while developing project planning ability.

In this role, the Designer Level I will work independently on assigned projects and collaboratively on large and must-win projects.

**RESPONSIBILITIES**

The essential functions of this position include but are not limited to the following:

**Project Management**

- Independently manages time and projects for assigned tasks.
- Develops work-plans to manage work for projects.
- Provide technical guidance on unusual or complex problems.
- Develops finished product formulations incorporating IFF technologies and meeting industrial standards, country specific and client requirements (profile, legal, cost and stability requirements).
- Works on projects for key local, strategic, and regional customers with commercial success.
- Refines attributes (taste and texture) language and articulates with team and project members.
- Continuously evolves/expands knowledge of ingredients and materials for Product Design.
- Participates in new concept generation.

**Innovation & Technology**

- Supports local and regional C&D and Category Growth Initiatives under direction from manager.
- Successfully demonstrates new technology in appropriate projects.
- Demonstrates an understanding of IFF Innovation Programs.
- Clear understanding and execution of IFF Innovation processes.
- Understands ingredient functionality and flavor performance in different finished products and incorporates technology appropriately.
- May assist with the development of new product and application literature, including Technical Reports.

**Customer Intimacy & Technical Partnership**

- Provide technical services to customers as needed (plant trials, troubleshooting, and training).
- Demonstrates an understanding of customers, category markets and consumer preferences.
- Works in close collaboration with Sales and Marketing, Flavorists, PX, GRA and other departments to support project execution.
- Establishes relationship with strategic customers and related categories.
- Assist customers by participating in in-house visits, answering technical questions, and conducting seminars and presentations as assigned.

### **Leadership**

- Shows positive attitude and passion
- Shares knowledge with the team and provides guidance to Trainee/Associate Designers
- Demonstrates ability to work within a team

### **REQUIREMENTS**

#### **Experience (Min Requirement)**

- Minimum 5 years working experience in industrial food, ingredient, or flavor industry plus a minimum 2 years in the specific field of expertise.

#### **Academic Qualifications/Background**

- Minimum entry level is a University/College Degree in Food Science and Technology or related disciplines (such as Chemistry, Biochemistry, and Biology)
- Preferred Master's Degree in related area

#### **Communication**

- Strong communication (verbal and written), organizational and interpersonal skills are necessary

#### **Travel**

- Travel may be required up to 30% of the time.

#### **Workplace**

- This position is considered an Anchor and requires working in the lab/pilot plant for 5 days/week.

#### **Work Status**

Must be eligible to work in the United States

### **CONTACT**

Please email resumes to [willy.nunez@iff.com](mailto:willy.nunez@iff.com).

Also visit <https://www.iff.com/careers> to explore other opportunities within IFF.