

IFF NOURISH NORTH AMERICA
POSITION DESCRIPTION

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

DEPARTMENT: INNOVATION, CREATION & DESIGN

DATE: JUNE 2022

FLSA STATUS: EXEMPT

NATURE OF WORK/SCOPE OF POSITION

A Designer Level II should exhibit proven product design capabilities and project planning abilities utilizing creativity, innovation, and presentations skills to provide best-in-class support to IFF clients. Continues to extend knowledge of ingredients, customer bases, processes, and flavor interactions in category applications.

This position will require dairy processing knowledge, as well as active engagement in the pilot plant and at customer's processing facilities.

RESPONSIBILITIES

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

Project Management

- Proven time and project management skills
- Partners with production and quality department to complete scale-up trials and support QA/QC with trouble shooting when necessary.
- 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, brand understanding, and consumer preferences.
- Visits customers and presents technical information and taste and texture design concepts.
- Develops strong relationships with aligned 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.
- Inspires and build confidence in others to achieve targets.

REQUIREMENTS

Experience (Min Requirement)

- Minimum 7 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 linda.dunning@iff.com.

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