

## **Food Technologist**

### **Job Description**

- Conduct investigations and perform trouble-shooting to resolve quality issues
- Provide technical advice and support to the other departments
- Work closely with R&D chefs for new product development
- Perform microbiological testing on finished products
- Conduct regular internal QA audits of the Central Kitchen and the restaurant outlets
- Manage external inspections and liaise with regulatory agencies
- Develop and improve process controls to ensure high standards of food safety and quality
- Participate in daily management meetings
- Opportunity to participate in food tastings for new product development and the improvement of existing products

### **Requirements**

- Bachelor's degree in Food Science, Microbiology, Chemistry or other related fields
- Good communication and interpersonal skills
- Organized, meticulous and able to work under pressure
- Able to multi-task and work independently
- Proficient in English and Mandarin (Spoken and written)
- Knowledge of HACCP and/or ISO 22000
- Fresh graduates are welcomed to apply

Interested candidates, please send your resume with a recent photograph to:

[joy.poh@breadtalk.com](mailto:joy.poh@breadtalk.com)

We regret that only shortlisted candidates will be notified.