



## J&K INGREDIENTS, LLC Job Description

<b>Job Title: Bakery Applications Scientist</b>	<b>Reports to:</b>	
<b>Department: Research and Development</b>	<b>Status: Full-time</b>	<b>Direct Reports: 0</b>
<b>Prepared By: Daniel Marciani</b>	<b>Date:</b>	<b>FLSA:</b>

**Job Summary:** Brief statement on the overall job summary.

**Essential Functions/Primary Responsibilities:** *To perform this job successfully, an individual must be able to perform each essential duty satisfactorily. Reasonable accommodation may be made to enable individuals with disabilities to perform the essential functions).*

- The ability to conduct and manage assigned projects independently.
- Execute bakery projects to develop new and improved products to address the needs of the market and our customers.
- Conduct research on newly assigned projects, build experimental design, collect supporting data and complete statistical analysis for new products and solutions.
- Transfer bench top development to pilot scale, commercial production and ultimately into our customers' manufacturing processes
- Operate analytical equipment including Mixolab, Farinograph, moisture analyzer, pH meter, incubator, texture analyzer, and bakery equipment
- Conduct standard and accelerated shelf-life studies.
- Provide direct assistance to customers in the launch of new products, the training of new technologies, the troubleshooting of problems and the provision of technical assistance
- Ensure confidentiality is maintained regarding sensitive documents
- Follow established record retention guidelines
- Proposes process improvements for the department/company
- Performs the job while adhering to all company policies and procedures
- Performs other duties as necessary or assigned
- Maybe required to come in early or stay late at times

**Essential Qualifications:** *The requirements listed below are representative of the competencies (minimum knowledge, skill, and ability) required. Reasonable accommodation may be made to enable individuals with disabilities to perform the essential functions).*

- The candidate must possess a broad knowledge of food science technology, baking experience, and strong application skills in functional ingredients associated with baking
- An understanding of bakery product formulation and industrial processing is required
- Expertise in dough fermentation, make and bake, par bake, refrigerated raw dough, frozen baked dough, and raw frozen dough formulations and product development.
- There must be a customer focus, a drive for results, and a can-do attitude
- Establishing trust with customers and becoming their go-to expert
- Motivated self-starter with strong time-management skills who drives for results
- Open and clear communication skills are essential
- Cross Functional worker
- Team-player: Builds on the expertise of others
- Competent in project management

- 
- Understanding of experimental design and statistical analysis
  - Ability to communicate information and ideas so others will understand.
  - Must be able to exchange accurate information.

**Education/Certification/Licensing:**

- It is required that you hold a BS degree in Bakery Science, Food Science, Cereal Chemistry, or a related field along with 3+ years of technical experience/development work with a major food or food ingredient company.
- 

**Physical Demands/Work Environment** (*The physical demands and work environment characteristics described here are representative of those that must be met by an employee to successfully perform the essential functions of this job. Reasonable accommodation may be made to enable individuals with disabilities to perform the essential functions.*)

Works near moving mechanical parts in a warehouse environment. Personal Protective Equipment (PPE) as defined by J&K Ingredients, will be provided.

- LIFTING:** Use of upper body and back muscles to lift totes or boxes with a weight of up to 55lbs on a regular basis.
  - STOOPING:** Bending downward and forward at the waist. Requires full use of lower extremities and back muscles.
  - KNEELING:** Resting on knee or knees.
  - CROUCHING:** Bending downward and forward at the leg and spine.
  - REACHING:** Extending hand(s) and arm(s) in any direction.
  - STANDING:** For extended periods of time.
  - FINGER DEXTERITY:** Using primarily just the fingers to make small movements such as typing, picking up small objects, or pinching fingers together.
  - GRASPING:** Using fingers and palm on an object.
  - TALKING:** Especially where one must frequently convey detailed or important instructions or ideas accurately, loudly, or quickly.
  - HEARING:** Able to hear average or normal conversations and receive ordinary information.
  - REPETITIVE MOTIONS:** Movements frequently and regularly required using the wrists, hands, and fingers.
  - VISUAL ABILITIES:** Average, ordinary, visual acuity necessary to prepare or inspect documents or products or operate machinery.
  - PHYSICAL STRENGTH:** Medium work; exerts up to 50 lbs. force regularly.
- 

**Intent and Function of Job Descriptions**

*Job Descriptions assist organizations in ensuring that the hiring process is fairly administered and that qualified employees are selected. They are also essential to an effective appraisal system and related promotion, transfer, layoff, and termination decisions. Well-constructed job descriptions are an integral part of an effective compensation program.*

*In accordance with the American with Disabilities Act, it is possible that requirements may be modified to reasonably accommodate disabled individuals. However, no accommodation will be made which may pose serious health or safety risks to the employee or others or which impose undue hardships on the organization.*

***Job Descriptions are not intended as and do not create employment contracts. The organization maintains its status as an at-will employer.***