

RESEARCH & DEVELOPMENT (R&D) TECHNICIAN

A R&D Technician is responsible for assisting a researcher or research team with product development projects.

WHAT RESPONSIBILITIES WILL I HAVE?

- Ensure accurate sample preparation (weigh, measure, data record keeping)
- Operate lab/kitchen and plant equipment
- Maintain culinary presentation tools
- Develop and maintain recipes
- Compute formulas, percentages or production specific factors using chemical and mathematical procedures
- Assist with scale up processes of prototype products into full production
- Support commercialization of products by working with the Marketing & Sales and within the framework of the stage-gate process
- Perform wet chemistry analysis (pH, salt, Aw, moisture, fat, protein and Ash) on finished product
- Provide assistance with microbiological testing of environmental swabs, raw materials, and finished products
- Contribute to product development and the establishment and implementation of processing activities, including safety, in the areas of aeration, depositing, and freeze drying



WHAT EDUCATION & TRAINING IS REQUIRED?

Associate's degree in chemistry, biology, food science, food technology, or other applicable field of study

THE FOLLOWING HIGH SCHOOL COURSES ARE RECOMMENDED...

Agricultural education, mathematics, biology, chemistry

TYPICAL EMPLOYERS

Food production companies, food chemical supply companies, and government inspection agencies

FUTURE JOB MARKET/OUTLOOK



SUGGESTED PROFESSIONAL ORGANIZATIONS & ASSOCIATIONS

- Produce Marketing Association
- American Council for Food Safety and Quality
- Institute of Food Technologist

AVERAGE ANNUAL FULL-TIME SALARY

\$37,000