

JOB TITLE: Research and Development Assistant

D&D Foods is the central kitchen for Hy-Vee. Our facility in Omaha, Nebraska produces over 200 different items in the fresh and frozen categories that are shipped to stores across the Midwest. Our products include Hy-Vee private label chicken grillers, bratwurst, soups, and salads.

BRIEF DESCRIPTION OF JOB DUTIES

The Research and Development Assistant works as part of the Research and Development team to maintain and reformulate existing food products, launch new products, and provide support and assistance to production and quality control operations.

WORKING RELATIONSHIPS

Accountable and Reports to: Research and Development Director

PRIMARY RESPONSIBILITIES

- Bench top sample preparation to assist in the development of new products and improvement of existing food products
- Conduct taste panels
- Conduct shelf life testing
- Assist with plant production tests for new products and reformulated products

SECONDARY RESPONSIBILITIES

- Assist in meal preparation for special events
- Maintain kitchen environment according to company standards for cleanliness and organization

WORKING CONDITIONS

- The duties of this position are performed mostly in a kitchen or office setting with plant and warehouse exposure
- Frequent deadlines exist while handling multiple tasks

EQUIPMENT USED TO PERFORM JOB

Kitchen equipment, Personal Computer, Office telephone system, photo copier, fax machine, camera

SKILLS AND ABILITIES REQUIRED TO PERFORM JOB

- Must have the ability to solve practical problems: variety of variables with limited standardization
- Must have the ability to do arithmetic calculations involving fractions, decimals and percentages
- Understand the need for and maintain confidentiality

MINIMUM EDUCATION REQUIRED TO PERFORM JOB

High school education

Pursuing AAS or BS in Culinary or Food Science preferred

MINIMUM EXPERIENCE REQUIRED TO PERFORM JOB

- Food service experience preferred