

JOB OFFER
CULINARY CENTER MANAGER
Location : Singapore

Summary:

We are looking for a senior Food Technologist (8/10 years' experience) to run our brand new Culinary Center in Singapore (organization, equipment, activity and budget).

This role will report to our General Manager, based in Shanghai.

Our Culinary Center manager will support our Regional sales manager and be a technical support for our customers: be an expert in our products used in food products, prepare some demonstrations kits and participate at new products development.

<http://www.biospringer.com/springer-culinary-centre-recipes-yeast-extracts/>

Our Company :

Founded in 1872 in Paris, France, Biospringer is one of the oldest yeast producers worldwide, with manufacturing plants in the United States of America, France, Brazil and China.

Offering a wide range of specialized ingredients, and supported by a Research & Development department, Biospringer is able to solve your toughest flavoring problems and develop tailor-made solutions to meet our customer's needs. We benefit from the expertise of our parent company, Lesaffre, with know-how on yeast developed over the past 160 years. For more information of Lesaffre, please visit our website www.lesaffre.com.

If you are interested in joining an international & challenging working environment, please write us!

Job description / Key responsibilities

- Run our Culinary Center: manage the activity (priorities), documents & budget.
- Maintain close relationship with Marketing & Product development teams (China)
- Provide demonstrations of Biospringer ingredients in Food applications, advice and select optimal products in our range for our customers
- Provide training to sales managers/customers/distributors, in Culinary Center or outside.
- Visit the customers together with sales persons to understand their expectations, and to recommend / improve / customize most suiting products
- Handle trials on our new prototypes developed by Pilot plant.
- Explore new functionalities of our ingredients or new applications for our current range

Professional Knowledge, Experience and Educational Level

- **Master degree in food science (MSc) or related**
- 8-10 years food R&D or ingredients application work experience
- Reliable, proactive and independent
- Interested in food products, food market
- Good English communication skill and writing
- Good communication skills, both listening and presentation
- **Request frequent business travels in Pacific Region**

Key Behavioural Competences

- Good communication skills
- Good self-organization
- Strong customer-orientation
- Project management skills
- Ability to work as a team

English is a must, other language proficiency is a plus.

Interested applicants, please send your resume to:

Hélène JOLIVET

Global Culinary Center Coordinator

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