Food Scientist

ROBERT SMITH

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Objective

Seeking a Senior technical leadership role in the consumer packaged goods industry. Proficient in operation and maintenance of analytical instruments, GC, and GC-MS. Certified SQF practitioner and HACCP certified.

Skills

Microsoft Office, SAS, STATA, ArcGIS, And R. Fluent In French And Spanish.

Work Experience

Food Scientist

ABC Corporation - January 2010 – June 2012

- Worked closely with Operations and Quality Control to ensure newly commercialized products were scaled up correctly and within customers specifications.
- Was on the new product innovation team (sales, marketing, culinary) and came up with new flavor profiles and new product innovations to showcase at customer demonstrations as well as industry trade shows/conferences.
- Worked on internal cost reduction projects to least-cost formulate both new and existing products.
- Managed the sample generation team (2-3 technicians), who created all samples that were sent to customers or used for in house cuttings/demos.
- Worked with procurement to continually source ingredients that would meet the quality standards of internal and external customers while managing ingredient costs.
- Trained junior scientists in the areas of formulation, ingredient functionality, analytical testing, sensory methods, and organoleptic testing.
- Commercialized 3+ million pounds of incremental sales through various channels yearly (foodservice/national account, poultry/seafood processors, Deli).

Food Scientist

Delta Corporation - 2006 – 2010

- Designed formulas, batching procedures and technical data sheets for custom sauces and dry blends.
- Set-up new laboratory and testing methods for organization while managing QC Technicians.
- Developed custom aseptic sauces while interacting with customer, sales and marketing.
- Guided team to technological advances in batter and breading applications with patent presented.
- Develop products and create prototypes for clients.
- Interact with wholesalers to find the best ingredients to use.
- Tested and recorded vitamin C levels, sugar concentration, and acidity levels in "Craisins" (sweetened dried cranberries) in shelf life studies and .

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Education

Culinary Arts - (Georgia Northwestern Technical College)

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