



"A masterpiece...the most important cookbook of the first ten years of the 21st century."

-Gourmand World Cookbook Awards



The Cooking Lab is the publisher of both [Modernist Cuisine: The Art and Science of Cooking](#) (2011) and [Modernist Cuisine at Home](#) (2012). Our interdisciplinary team in Bellevue, Washington includes scientists, development chefs, and a full editorial department, as well as business and marketing staff—all dedicated to advancing the state of the culinary arts through the creative application of scientific knowledge and experimental techniques. In addition to our award-winning Modernist Cuisine books, The Cooking Lab provides consulting, R & D, and invention services to food companies and culinary equipment makers, large and small. Our research laboratory in Bellevue includes one of the best equipped kitchens in the world as well as access to a full set of machining, analytical, and computational facilities, provided by the Intellectual Ventures Lab.

The Cooking Lab is looking for a Food Scientist to join the James Beard award-winning Modernist Cuisine book's team. The Food Scientist will be responsible for directing and assisting in conceptualizing, researching, and experimenting with multidisciplinary projects in food science, gastronomy, and their technical applications. He/she will also support multidisciplinary teams of engineers and scientists across the fields of physics, chemistry and biology in food related applications. The role will be based in our offices in Bellevue, Washington and will report directly to the Head Chef.

Responsibilities:

R&D duties:

- Conduct extensive review of scientific literature on book topic by drawing upon technical and popular sources, including journals, cookbooks, outside experts, conferences, short stages, etc.
- Collaborate with Head Chef and Founder to outline broad direction of experiments.
- Manage scientific experimentation in the kitchen and lab, including overseeing R&D chefs and research assistants on experiment design and set-up, execution,

data acquisition. Personally handle data analysis in order to form conclusions that directly shape the message of the books.

- Manage communications with outside technical entities, related to sourcing of technical equipment and functional ingredients, academic experts, laboratories, etc.
- Interview and hire research assistants in consultation with the Head Chef. At any given time, mentor and guide 1-3 research assistants who primarily work on experimentation and data acquisition. Conduct monthly 1:1s to monitor progress and manage their integration into the team.
- Organize, report, and discuss results with Founder and editorial team regularly and often.
- Manage R&D schedule through clear communication with Culinary and Editorial Teams. Ensure on-time delivery of content or otherwise manage expectations.

Editorial duties:

- Contribute text and graphics to relevant parts of books.
- Contribute mock-ups, photography ideas, and other technical assistance to art department.
- Edit and answer queries on technical content throughout the books, related to experiments and otherwise.
- Review chapters at each pass to ensure overall scientific logic and consistency.

Miscellaneous duties:

- Assist during special events at The Cooking Lab or elsewhere.
- Present on behalf of Modernist Cuisine at conferences.

Job Requirements:

- Understands the fundamentals of physical and life sciences.
- Understands biology and chemistry.
- Outlines experiments and sees them through to completion, understanding that chefs and not scientists will carry out most of these experiments.
- Demonstrates ability to effectively contribute to pre-determined and original experiments and research related to basic food R&D or product development projects.
- Exceptional breadth, creativity and inquisitive nature, natural drive and desire to learn and expand into new areas of food science and beyond.
- Resolves a wide range of issues in creative ways.
- Demonstrates good judgment in selecting methods and techniques for obtaining solutions.
- Networks with senior internal and external personnel in own area of expertise.
- Self-motivated and independent working attitude, comfortable with uncertainty.
- Comfortable working in a culinary environment whilst providing technical knowledge to chefs during recipe research and development.

Education and Experience Requirements:

- Minimum of 8 years of related experience with a Bachelor's degree; or 6 years and a Master's degree; or a PhD with 3 years' experience; or equivalent experience.
- PhD preferred.
- Published research papers preferred.

We are an equal opportunity employer.