



Career Opportunity: Research & Development Specialist

Imagine being part of a growing team focused on introducing Asian Comfort Food to the North American market. Aspire to lead our innovation efforts from idea to implementation. Eager to be part of the change in culture from a small ethnic company to a mainstream solution provider to some of the largest grocery retailers and food service companies in the country. Change is at the heart of Hon's vision for the future. We look to be a leader in the rapidly evolving Asian Food category.

Our head office, R&D test kitchen and distribution centre is conveniently located in Richmond. Over the past ten years, Hon's has tripled in size. Our plan is for continued growth with investments in new facilities, industrial production lines, and new product introduction for the North American market. Our goal is to double in size within the next three years.

Job Summary:

Working as a member of the technical team to coordinate efforts with QA, Procurement and Operations teams, the Research and Development Specialist is responsible for all facets of the innovation process at Hons.

Key Responsibilities:

- Formulate new and existing products to meet objectives
- Conduct experiments including making benchtop samples, sensory evaluation and shelf life analysis
- Manage scaling up of products from benchtop trials to large scale production
- Develop specification sheets for food products
- Maintain experimental records and provide reports, tables, graphs, product information, presentations
- Provide science-based solutions and recommendations for new product, processes, and techniques
- Review and approve new suppliers
- Assist in other duties as required

Skills and Requirements:

- Identify problems and offer a science-based solution
- Hands-on approach with Operations team in researching issues and implementing solutions
- Flexibility in working hours to fit with production schedules
- Valid driver's license in order to travel between facilities



Qualifications:

- B.Sc. in Food Science or a college Diploma in Food Technology or equivalent technology fields
- Knowledge of SOF, GMP, HACCP, Canadian and US labelling regulations, and the new Safe Food for Canadians regulations
- Proficient in MS Office
- Detail-minded with multiple-tasking capabilities, good communication and interpersonal skills and ability to work independently or in a team setting
- Strong desire to learn all aspects of the Asian food business
- Ability to adapt to a fast-changing workplace environment
- Excellent interpersonal and time management skills
- Ability to communicate in Mandarin or Cantonese is an asset
- Experience in the food industry is an asset

If you are interested in this position, e-mail your resume to hr@hons.ca. Compensation package to be determined.