

# R&D Food Scientist

Gorton's Seafood has an **R&D Food Scientist** position available starting immediately in our Product Development Department located at our Gloucester, Massachusetts Innovation Center, just one hour outside of Boston. As the leader in frozen seafood since 1849, Gorton's offers the entrepreneurial spirit of a start-up company combined with the innovation history and financial backing of a large Consumer Products Goods (CPG) category leader.

## **JOB RESPONSIBILITIES:**

- Lead new product and process development projects
- Design and execute product improvement, line extension development, and cost reduction projects as a member of cross functional teams
- Analyze formulation problems and propose solutions
- Participate in the selection of process equipment
- Write and update product specifications as needed
- Provide technical expertise and support to manufacturing and other departments
- Provide innovative and creative ideas to the development process, including providing leadership in brainstorming
- Manage R&D Assistants as needed

## **QUALIFICATIONS INCLUDE:**

- Degree in Food Science or Culinary Arts with at least one year of product development experience
- Demonstrated strong technical leadership and management skills
- Strong interpersonal ability with well-developed verbal and written communication skills
- History of innovation and creativity
- Ability to lead cross functional teams while being highly motivated and self-driven
- Proficiency in cooking and recipe development
- Solid quantitative skills, with aptitude for technology and science
- Willingness to taste fish and shellfish prototypes (no allergies)
- Able to travel and be flexible in work hours
- Ability to work independently in a fast-paced environment

Gorton's offers excellent growth potential along with an attractive benefits and compensation package.

Candidates must have permanent U.S. work authorization.

**Gorton's is an Equal Opportunity Employer**