

## Food Biotechnologist


**ESTIMATED TIME HORIZON:**  
 Medium-term\*

## Trends impacting this role

- Changing consumer expectations
- Emerging food technology

## Other considerations

- Companies in the business of novel foods, or exploring food biotechnology in areas such as genetic modification of foods, nutritional genomics and the development of functional foods, will be in need of this role

## Responsibilities of the role

The Food Biotechnologist is responsible for providing technical contributions to the development of food innovation and actively leads the identification and execution of emerging food products. The job holder will propose, define and lead project activities in areas such as alternative proteins, cultivated proteins and nutraceuticals in collaboration with internal and external partners, and translate business needs into research approaches and scientific findings into business applications.

## Job Tasks

- Develop and execute research activities in selected areas of alternative proteins, cultivated proteins, nutraceuticals and associated technologies, as well as nutrition and sustainability aspects, generating and evaluating new ideas for product and process development to effectively support the creation of new food
- Propose, lead, and execute data analyses to address key research question of relevance for business applications
- Champion and coordinate scientific innovation growth initiatives across the organisation by collaborating with internal and external partners, such as scientists, clinical investigators, and regulatory authorities, to identify emerging trends to meet strategic objectives and potential opportunities for the development of new food
- Implement innovation roadmap and market plans aligned to the business strategy, including short and long-term testing programs for experimental and commercial products and hybrids

## Technical Skills (TSC) Required

- Business Environment Analysis
- Business Needs Analysis
- Continuous Process Improvement
- Data Analytics
- Emerging Food Technology Application
- Green Manufacturing Design and Implementation
- Innovation Management
- Novel Food Product Introduction<sup>2</sup>
- Product Improvement
- Product Testing
- Recipe Formulation
- Stakeholder Management
- Technology Application
- Vendor Management

## Critical Core Skills (CCS) Required

- Adaptability
- Collaboration
- Creative Thinking
- Problem Solving
- Transdisciplinary Thinking

\*Estimated timeline of demand for emerging job roles (Short-term: Current to 2 years | Medium-term: 2 to 5 years | Long term: Beyond 5 years)

<sup>2</sup>Not existing Technical Skills and Competencies. Highlighted as emerging skill areas and will require further input from industry on knowledge and abilities involved.