



About Heidi Chocolat:

Have you ever felt that sweet and inspiring sensation when unborring chocolate reaches your buds, right after you take the first bite? If you're reading this, it probably means yes. And surely you know it's one of a kind. Now multiply that with an unlimited choice of ingredients, passion for authenticity and the sweetest range of Heidi chocolate and there you have it: the legacy that we started 24 years ago.

It was the year 1994 when Juerg Laederach, passionate Swiss Chocolatier and Entrepreneur set sails on a journey of exploration, in order to bring new opportunities to people here and to teach them the secret of the Swiss Art of Making Chocolate.

With passion, craftsmanship and respect for individuality leading our way, soon the chocolatier boutique developed into a global Atelier du Chocolat, exporting to over 60 countries throughout all continents.

A team of over 450 chocolate passionate people is waiting for you to join them in this beautiful chocolate journey!

We are now looking for a

R&D FOOD TECHNOLOGIST

Your role will be built on the following responsibilities:

- Lead the development of products using science and technology approach:
 - Define and set-up all specifications for new raw materials, packaging and finish products;
 - Check and approve all new raw materials to ensure products meet regulations and standards;
 - Define and organize all necessary activities for industrial tests and product validation;
 - Develop and test quality control procedures for the new products;
 - Supervise the storage and transportation of the new products, as well as inspect for spoilage and quality deterioration.

- Provide information to management about new technology, products and market trends:
 - Conduct basic research into aspects of food processing, food preservation, food quality, food deterioration, packaging, storage and delivery;
 - Conduct products comparison with other brands, participate in surveys.

- Evaluate the results of activities and prepare improvement recommendations for changes that need to be made to the organization, technology, raw materials, etc.

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Requirements:

- Experience in a similar position is a plus;
- University degree – food industry (advantage);
- Chocolate know-how is a plus;
- Fluency in English;

Your profile:

- Strong analytical and problem solving skills, driven to deliver ;
- Good communication skills;
- Aptitude for mathematics, science and technology;
- Attention to detail and a high level of accuracy;
- Project management with good planning and organizational skills;
- Proactive, “can do” attitude;
- Chemistry knowledge.

Your benefits:

- A strong passionate young team
- You will learn about chocolate from the best chocolate specialist on the Romanian market
- Grow and gain expertise in a beautiful sweet domain with international exposure

We are looking forward to receive your application at: recrutare@heidi-chocolate.com

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