



Lone Star Bakery, Inc. Job Description and Requirements

Position: Food Scientist
Department: Research & Development
Reports To: Director of Research & Development
FLSA Status: Exempt, Salaried
Work Hours: Monday – Friday (Full-time)

Summary

Lone Star Bakery, Inc. is looking for a Food Scientist to join our team in the greater San Antonio, Texas area. The Senior Food Scientist leads new product development initiatives in support of the organization's growth strategy. Core products include biscuits, fried pies, kolaches, cinnamon rolls and various desserts.

Job Duties and Responsibilities

- New product development from concept to commercialization.
- Conducts both benchtop and production trials of new formulas and/or processes.
- Presents innovative products to internal and external customers on an ongoing basis.
- Provides production startup support and ongoing troubleshooting during the product lifecycle.
- Works with suppliers as needed in developing new products, testing new ingredients and troubleshooting
- Collaborates with Production, Engineering, Quality Assurance, Sales and Purchasing.
- Stays abreast of current trends and future product requirements to address new opportunities.
- Actively pursues professional development opportunities.
- Fosters and utilizes the exchange of technical expertise with outside suppliers and associations.

Job Requirements, Education, & Certifications

- Bachelor's degree in Bakery Science, Food Science, Food Engineering or related technical field.
- Previous experience in food product development desired, preferably with bakery products.
- Ability to thrive in a fast-paced, dynamic environment and adapt to changing priorities.
- Ability to work independently as well as collaboratively.
- Effective project management and problem-solving skills.
- Ability to manage multiple projects, prioritize and be flexible to rapidly changing business needs.
- Excellent written and verbal skills.

Applicants please send resume to christiemcelya@lonestarbakery.com