

CAREER SPOTLIGHT

Product Development Assistant

Helps create new bakery products and improve existing ones through hands-on product trials, testing and innovation.



WHAT YOU'LL DO

- Prepare ingredients for trials
- Bake and assess samples
- Record trial results
- Organise product tastings
- Research bakery trends



THE IMPACT

You'll help bring exciting new breads, cakes and snacks from idea to reality for customers to enjoy.

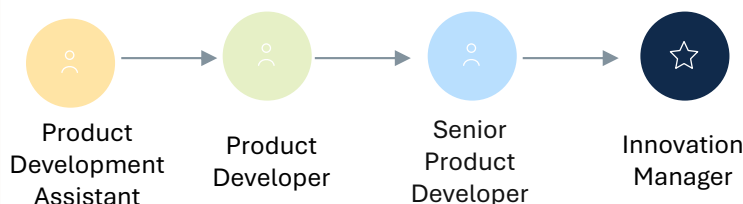


SKILLS & QUALITIES

- ✓ Creativity and curiosity
- ✓ Practical baking skills
- ✓ Organisation and attention to detail
- ✓ Willingness to learn
- ✓ Teamwork
- ✓ Good communication skills



CAREER PATH



ALSO KNOWN AS

- Product Development Technician
- Bakery Technologist
- Development Baker

TYPE OF ROLE



- Product Development
- Food Innovation
- Research & Development
- Manufacturing

WHERE YOU'LL WORK



- Bakery development kitchens, production facilities and trial environments

QUALIFICATIONS



- Level 2 or 3 Diploma in Professional Bakery, Food Science and Nutrition.
- A T Level, or a bakery or food manufacturing apprenticeship.
- Senior role: Degree in Food Science, Food Technology, Bakery Science or Nutrition.

WHO YOU'LL WORK WITH



- Product Development teams, Customers and Factory trial teams.

BEST BIT



Combining creativity and science. Seeing ideas become reality.