**Job Opportunity at Keohane Seafoods**

At Keohane Seafoods, our mission is to provide, consistent, high-quality seafood year-round. We create the products our customers ask for and make it easy with convenient formats that are easy to prepare. Our products honour the best the ocean has to offer and deliver the topmost value to our customers.

**Job Summary**

The successful candidate will join a dynamic team that develops branded and private label seafood products for the Irish & European retail market. The role involves working closely with the Technical, Production and Market & Sales departments to launch high quality added value seafood products. Working with a team of technical & commercial professionals, you will get involved in the latest innovation projects, ensuring new products are technically safe and legal with the correct specifications. To succeed in this role, you will need a culinary arts/food technology/science background and be able to apply your knowledge in a commercial setting.

**Key Responsibilities**

* Ensuring all new products are consistently delivering for the consumer while meeting the agreed standards for the product
* To take lead and assist on NPD & EPD projects through the NPD process for concept to Launch, working cross functionally to deliver innovation and renovation projects.
* Ensuring 100% compliance with all policies and legislation
* Coordinate the day to day NPD process of line extension and brand pack -resizing projects from project brief, right through to launch
* Monitoring compliance with stage gate product development process and implementing Lean NPD techniques
* Ensuring that the Process and Product are protected and continuously improved
* Developing a clear and concise understanding of the business priorities and playing a vital part in delivering the guiding principle of lowest cost
* Liaising with Key Account Retail Customers and delivering NPD projects at Customer meetings.
* Contributing to, and taking lead on innovative NPD Projects

**Experience Required**

* A Third level degree in Food Technology, Food Science or Food Business
* 3+ years hands on experience in the FMCG sector/food manufacturing environment in a transferable role such as Quality/ Technical/ Development
* Functional experience in: Quality systems e.g. BRC Standard, HACCP systems, Allergen control, ETC
* Supplier and product selection.
* Product quality optimisation