



NOC 62200 - Product Development Chef (Specialty Foods - Vietnamese Cuisine)

Posted by: Imagoh Foods Ltd.

Location: Toronto

Salary: \$39.5 Per Hour

Job ID: YJ3905425

Posting Date: 30-Sep-2025

Expiry Date: 29-Mar-2026

Education: Culinary school

Language: English, Vietnamese

Vacancies: 1

Experience: 3 years

Job Type: Full Time

Job Description

Main duties:

Responsible for creating, testing, and refining authentic Vietnamese-inspired recipes and specialty food products within the R&D department, adapting traditional dishes into scalable, market-ready formulations for food manufacturing.

- Ø Develop and refine recipes for new food products, prototypes, and line extensions.
- Ø Develop and refine innovative food products aligned with consumer trends and company goals.
- Ø Translate artisanal recipes and culinary concepts into scalable formulation suitable for mass production.
- Ø Conduct kitchen trials, sensory evaluations, product testing for taste, texture, and appearance, and scale-up support for manufacturing.
- Ø Collaborate with R&D technologists to align recipes with nutritional, regulatory, and cost requirements.
- Ø Ensure compliance with food safety, hygiene, and quality standards at all times.
- Ø Ensure compliance with HACCP, GMP, and food safety standards.
- Ø Document formulations, preparation methods, and trial results accurately.
- Ø Partner with marketing to provide culinary insights for product positioning and consumer trends.
- Ø Stay current with industry trends, ingredients, and technologies to inspire product innovation.
- Ø Support manufacturing trials and provide on-site assistance during product scale-up.

Skills & Qualifications

Required:

- Ø 3–5 years of culinary experience, with at least 2 years in developing recipes for new food products.
- Ø Strong understanding of recipe formulation, portioning, and food costing.
- Ø Ability to adapt artisanal recipes into scalable, production-ready formulas.
- Ø Excellent tasting and sensory evaluation skills.
- Ø Strong documentation, organization, and presentation abilities.
- Ø Knowledge of food safety standards (HACCP, GMP, etc.).

Ø Proficiency in English is a must; fluency in Vietnamese an asset

Preferred:

Ø Experience working with cross-functional teams (R&D, QA, Marketing, Operations).

Ø Creativity and awareness of culinary trends, consumer preferences, and global cuisines.

Ø Familiarity with nutritional labeling, allergen management, and regulatory compliance.

Ø Basic understanding of food science and processing techniques.

To apply for this job vacancy, please send your resume along with a cover letter and a reference letter from your previous employer to the following email: hr@imagofoods.com

Posted on canadianyouthjobs.com