



## **NOC 62200 - Product Development Chef (Specialty foods - Vietnamese Cuisine)**

**Posted by Imagoh Foods Ltd.**

**Posting Date :** 30-Sep-2025

**Closing Date :** 29-Mar-2026

**Location :** Toronto

**Salary :** \$39.5 Per Hour

### **Job Requirements**

- **Education:** Culinary school
- **Language:** English, Vietnamese
- **Years of Experience:** 3 years
- **Vacancy:** 1
- **Job Type:** Full Time
- **Job ID:** DISJ1237454

### **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](mailto:hr@imagofoods.com)**

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