

Job description

Research and Development Manager

Kahala Management is the parent company of multiple QSR restaurants (Cold Stone Creamery, Blimpie, Great Steak, Samurai Sam's, TacoTime) domestically and internationally. We are looking for someone who is ambitious, a team-player, willing to learn, and whose passion is food and who wants to start and grow their career in the restaurant industry. Main responsibilities would include but are not limited to researching and developing new and/or existing menu items, products and processes, and operational procedures. The primary focus and objective is to support Kahala's QSR restaurants with product development and to optimize ease of execution including cost control. This candidate will be exposed to managing and day to day operations of the corporate Cold Stone Creamery headquarters location. This is an entry level position and will report to the Senior Director of Product Development.

RESPONSIBILITIES:

1. Develop strategic and creative new products for multiple restaurant concepts.
2. Complete accurate food costing of ingredients for the products developed.
3. Work along-side multiple departments with all aspects of product roll-out including marketing, creative, training and materials.
4. Lead product development ideations for individual brand tastings.
5. Develop and refine specifications for new and/or existing products.
6. Provide technical expertise for products in development, new or improvement of existing. Planning, execution, and evaluation of projects while maintaining food safety and regulatory requirements specific to the menu development.
7. Responsible for resolution of technical issues that arise during the development; production, operational, or performance based.
8. Work closely with Operations, Purchasing and Brand Marketing in communication of technical information, related to new product test programs.
9. Nutritional analysis and calculations using ESHA Genesis nutrition software.

EDUCATION:

Required: Culinary Degree and other higher education

Preferred: Bachelor's in Culinary Nutrition, Foodservice Management or related field.

KNOWLEDGE AND SKILLS REQUIRED:

- Minimum 1-3 years experience in a restaurant back of house setting
- Strong proficiency in Windows and Microsoft Office applications (Outlook, Excel, Word and PowerPoint)
- Basic knowledge of food production and processing; thorough knowledge of food safety standards, HACCP, and Serve Safe Certification; basic culinary knowledge related to equipment and technical skills
- Must have thorough knowledge of food products, recipes and procedures writing, and food costing
- Basic knowledge of ESHA Genesis nutrition bases computer software
- Understanding of restaurant equipment and services
- Keeping current with trends, consumer insights, and competitive restaurant/menu strategies
- Requires independent, analytical and creative work efforts regarding proper procedures, planning and follow-up
- Requires adaptability to handle multiple projects simultaneously while remaining an awareness of completion dates and understanding of management principles, especially of time management
- Must have excellent written and verbal communication skills