

**Ministry of Agriculture**  
**National Agricultural Research & Extension Institute (NAREI)**

**TERMS OF REFERENCE FOR FOOD TECHNOLOGIST/ SCIENTIST**

**Background**

A Food Technologist/Scientist is responsible for the safe and efficient development, modifications and /or manufacture of food products/processes. He/she ensures that food products are produced safely, legally and are of the quantity claimed.

A wide range of processed products are currently being produced in Guyana and the Ministry of Agriculture needs to ensure that these products meet quality standards. This is especially so with increasing emphasis being placed on agroprocessing and the impending passage of the Food Safety Bill. Consequently, processors need to become more acquainted with the necessary HACCP standards and regulations and strive for ISO certification.

In order to streamline the agroprocessing sector to achieve the above goals, there is the need for the recruitment of a food technologist/scientist.

**Objective**

To ensure that food processing activities in Guyana, especially these that utilise primary agricultural products conform to the regulations emanating from the Food Safety Legislation and produce agroprocessed products that meet international (ISO) standards.

**Job Description**

The Food Technologist/Scientist is expected to be familiar with the Food Safety Legislation, HACCP & ISO standards.

Specifically, the tasks of the Food Technologist/Scientist would include.

1. Checking and improving quality control procedures from the raw material stage through to the finished product.
2. Modifying existing products and processes and developing new ones.
3. Ensuring that stringent food standards are met.
4. Controlling production hygiene and quality control standards.
5. Testing and examining sample.
6. Researching current consumer markets and latest technologies to develop new concepts.
7. Compiling/checking/approving product specifications and labelling.
8. Working on packaging innovation and technology.
9. Reviewing food supply, security and sustainability.
10. Implementing and managing the site quality management system.
11. Coordinating launches of new products or running trials alongside/together with product development.

## **OUTPUT**

A well organised agroprocessing sector equipped with the necessary technology to ensure that quality and standards are maintained according to international specification and adhere to the Food Safety Regulations.

## **NAREI**

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