



Volatile Flavor Analysis – Manager

Location: Barrington, IL
Research & Development

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Job Description

The Senior Manager will be responsible for leading, managing, and coaching chemists executing volatile flavor analysis projects. Deep and extensive GC-MS, GC-Olfactometry, and volatile isolation skills are essential. Initially the role be hands-on in the laboratory, and will transition to greater managerial responsibilities within 12 months. This position interfaces with product - process - packaging development, quality and food safety teams, providing input for robust experimental design and ensuring timely results and insights. The individual ensures instrumentation and methodology are suitable for the project challenges and leads identification and implementation of capability enhancements.

Major Responsibilities:

- Serves as a Volatiles Research - Analytical Sciences team representative to Product - Process - Package Development and Quality initiatives
- Integrates functional expertise with business objectives to identify critical testing needs and timing
- Ensures volatile and flavor analysis projects are executed in a timely manner, per defined laboratory quality protocols.
- Generates insights through connection of experimental results with internal and external inputs
- Develops reports and presentations that clearly and concisely communicate conclusions and recommendations
- Ensures volatile chemical and flavor analysis methods are developed, documented, and maintained per defined quality standards
- Ensures continuing technical and leadership development of direct reports
- Ensures instrument and wet chemical capabilities are maintained and enhanced
- Ensures accurate records and documentation are maintained
- Performs volatile chemical - flavor analyses that support product and process development - troubleshooting

Qualifications:

- Ph. D. in Flavor, Organic, or Analytical Chemistry with 8 years' experience or a Master's Degree in Flavor, Organic, or Analytical Chemistry with 12 years' experience in volatile chemical analysis
- Expertise in isolation of volatile compounds from food and beverages
- Expertise in GC-MS, GC-Olfactometry, GC, other analytical instruments
- Excellent oral and written communication skills

Critical Competencies:

- Demonstrated expertise and strong knowledge of flavor, organic, analytical, and food chemistry
- Expertise in techniques for isolation of volatile compounds from beverage, food, and packaging
- Expertise in GC-MS and GC-Olfactometry instrumentation, software, and IT systems
- Ability to design and execute projects: draw on experiences and leverage internal and external inputs and expertise
- Ability to troubleshoot, identify root cause, and implement corrective action
- Ability to organizes complex information using appropriate media and presents with context and clarity
- Communicate in a clear, proactive, and timely basis
- Work effectively as a member of cross functional teams
- Ability to multi-task and prioritize to meet evolving goals and needs of teams
- Proactively seeks new, simple, and rapid ways of conducting test procedures and practices that promote lab performance and efficiencies

All qualified applicants will receive consideration for employment without regard to race, color, religion, sex, sexual orientation, gender identity, national origin, protected veteran status, or disability status.

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