

Advanced Lab Apprenticeship – Herbalife Nutrition - Reading

Description

To undertake training required to become proficient in food and dietary supplement product development skills in support of existing products and for the development of new products within the European businesses of Herbalife Nutrition. To perform the duties required to ensure the laboratory operates in an efficient, safe and hygienic manner, compliant with best practices in product development.

Herbalife Nutrition is a global nutrition company whose purpose is to make the world healthier and happier. The Company has been on a mission for nutrition - changing people's lives with great nutrition products & programs - since 1980. The company has over 8,000 employees worldwide, and its shares are traded on the New York Stock Exchange (NYSE:HLF) with net sales of approximately \$4.5 billion in 2016. To learn more, visit Herbalife.com or IAmHerbalife.com.

The Company is also proud to sponsor more than 190 world-class athletes, teams and events around the globe, including Cristiano Ronaldo, the LA Galaxy, and numerous Olympic teams.

1. Develop creative and technical product development skills to participate in new product development (NPD) and product renovation projects
2. Adhere to NPD procedures and guidelines.
3. Become trained in and then support preparation and co-ordination of bench samples and tastings throughout the product development process. Work closely with other Developers to develop, test and approve preparation instructions for approved products.
4. Develop the required commercial and technical awareness of ingredients, processes and customer requirements to deliver 'right first time' products.
5. Provide relevant information and support to the product commercialisation process.
6. Where appropriate, ensure that all formulas are up to date and maintained on appropriate systems and accurate project records are produced and maintained.
7. Maintain the company standards for administration; Health & Safety, Good Manufacturing Practices and housekeeping in the work environment.
8. Maintain the ingredient supplies and rotate out-of-life materials
9. Ensure the laboratory is clean and hygienic at all times
10. Build and maintain strong working relationships with key stakeholders; specifically the Regional & Local Marketing Teams, Regulatory Affairs and other members of Research and Development
11. Build awareness of culinary trends, the supplements market and consumer needs, to help prepare for a career as a food technologist

Key Details

Working Week 37.5 hours (Monday to Friday) 9.00 am – 5.30 pm **Number of Vacancies** 1

The key feature of this opportunity is being able to study for a Level 3 Apprenticeship.

Expected Duration 30-36 months

Web Site

<http://www.herbalife.com/>

<http://www.herbalife.co.uk/>

Skills Required

- Genuine interest in working in the Food Industry
- Self-motivated, dynamic and results orientated
- Potential to develop problem solving skills
- Team player, particularly in a cross-functional environment; must, eventually, also be able to work autonomously
- Good attention to detail and organisational skills
- Must be adaptable and able to work under pressure according to changing priorities
- Second European language would be an advantage, but is not essential

Qualifications Required

You will require GCSEs including English and Maths at Grade C or above or equivalent.