

Additional Information

Utilize the world wide web to search for a detailed description of the various jobs listed and for the experience and skills required for careers in Food Product Development.

For additional sources in preparation for Product Development Careers, research relevant Institutions like Colleges, Universities, etc.

LOCAL & REGIONAL INSTITUTIONS:

- The College of The Bahamas
- Bahamas Agriculture and Marine Science Institute (BAMSI)
- The Bahamas Agricultural & Industrial Corporation (BAIC)
- University of The West Indies (UWI)

About **baic**

The Bahamas Agricultural & Industrial Corporation is a Quasi-government agency that was established through an Act of Parliament in 1981 and became operational in 1982.

Our vision is to inculcate entrepreneurial spirit among Bahamians in an effort to break the ever present dependency syndrome.

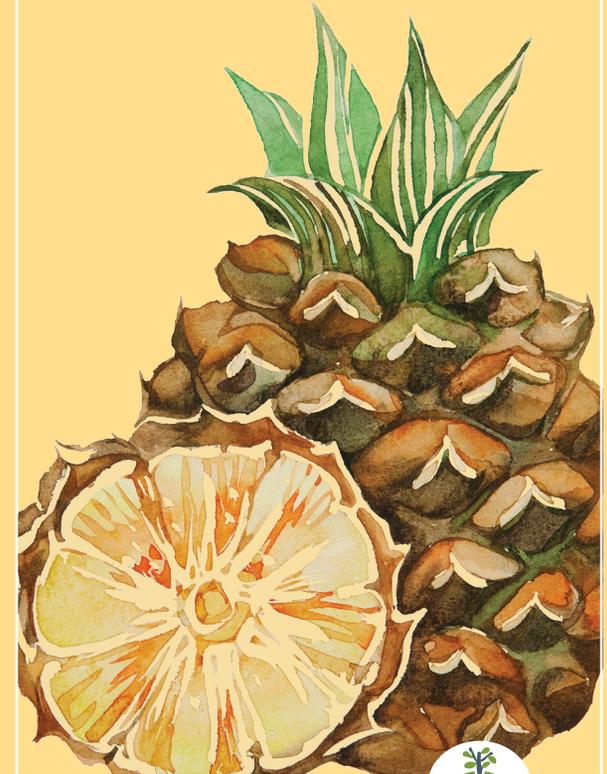
Our mission is to stimulate and encourage the creation, expansion and promotion

of small and medium sized businesses, thereby facilitating employment and import substitution. The principal functions of the Corporation are:

- To stimulate, facilitate and encourage the development of business in The Bahamas, with major emphasis on manufacturing and cottage industries.
- To administer effectively the properties vested in it by the Government.
- To provide technical assistance, advice and guidance to small and medium sized entrepreneurs.

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The Food Product Development Industry *Needs You!*



baic

*Growing. Partnering.
Empowering.*

Why Food Product Development:

The Food Product Development Industry is one that can provide you with the opportunity to create unique Bahamian dishes with a flavor that is ours. You can become an entrepreneur, developing and producing food items for local and possibly export sales; it's all about finding that niche market. It's a growing field and provides many opportunities to tap into the tourist product.

Imagine your very own product, bought by countless visitors who then market it to the world by taking it back home to the country from which they came?

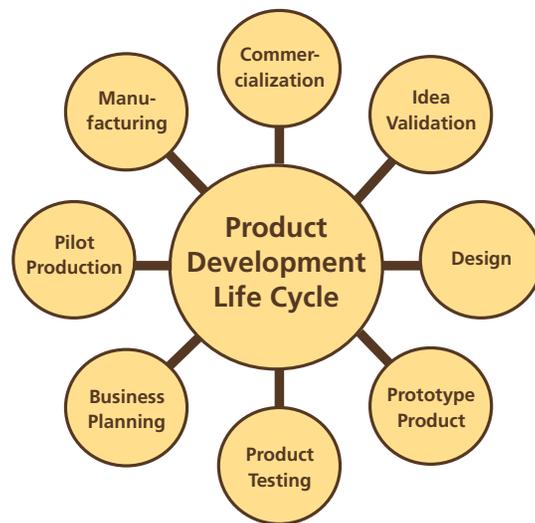
Why not Product Development? If we grow it and eat it, why not add value to it?



About Food Product Development

Product Development involves the process of either creating new products or developing existing products with the goal to enhance or improve that product in meeting the desired qualities of its end-users, the consumer.

A Product Development Team may be cross-functional, i.e., comprising individuals with diverse backgrounds such as Food Science/Technology, Engineering, Marketing, and so on. Together, they develop a concept or idea (visualize), test it (analyze), develop the product on a pilot scale (materialize) before commercialization (realize).



Careers In Food Product Development

- Food Product Development Technologist
- Food Quality Control Technician
- Product Development Specialist
- Product Development Executive
- Product Development Scientist
- Process Technologist, R&D
- Quality Technologist
- Food Brand Manager
- New Product Development Manager
- Product Development Chef
- Culinary Development Chef
- Food Technologist
- Process Engineer
- Food Scientist
- Commercialization Manager
- Technical Manager
- Lab Technician

This list is inconclusive but represents a wide range of skills a person seeking employment in the field of Food Product Development can apply for.

REQUIREMENTS

- B.Sc., M.Sc., Ph.D.
- Certifications

PREFERRED DEGREES:

- Food Science/Technology
- Food Nutrition
- Culinary Arts
- Catering
- Sensory Evaluation
- Food Engineer
- Or any food related degree