



FOOD SCIENCE TECHNICIAN

JOB DESCRIPTION

Job Title: Food Science Technician

Job Summary

The Food Science Technician is responsible for managing and maintaining the Food Science laboratory/room, supporting practical lessons, and assisting both students and teachers in food-related activities. The role ensures a safe, clean, and well-organized learning environment while supporting teaching and learning in food science and hospitality subjects.-

SAIntS is committed to safeguarding and promoting student welfare - full background checks will be conducted.

SAIntS proudly champions diversity, equity, inclusion, justice, and belonging in all we do.

Key Responsibilities:

- Prepare and set up equipment, ingredients, and materials for food science practical lessons.
- Assist teachers during demonstrations and practical sessions.
- Support students in using equipment safely and correctly during lessons.
- Maintain cleanliness, hygiene, and organization of the food science room at all times.
- Ensure all utensils, tools, and equipment are cleaned and stored properly after use.
- Monitor and manage stock levels of ingredients and supplies, and report shortages when necessary.
- Ensure compliance with health, safety, and food hygiene regulations.
- Carry out routine checks and basic maintenance of kitchen/lab equipment.
- Dispose of waste in accordance with hygiene and safety standards.
- Assist in organizing the food science room and ensuring it is always ready for use.

Skills & Competencies

- Good knowledge of food preparation and kitchen/laboratory procedures.
- Strong organizational and time management skills.
- Ability to work effectively with both students and teachers.
- Good communication and teamwork skills.
- Basic knowledge of food safety and hygiene standards.
- Ability to maintain a clean, safe, and orderly environment.

Qualifications and Experience

- Diploma in Hospitality, Catering, Food Science, or Food Service Management (preferred).
- Experience working in a food science laboratory, school kitchen, or practical training environment.

- Good knowledge of food safety, hygiene, and sanitation standards.
- Experience supporting practical lessons or working with students is an added advantage.
- Ability to organize and manage a food science lab, including equipment and ingredients.

Working Conditions

- Based in a school or training institution food science room/laboratory.
- Requires standing for extended periods and handling food and equipment.

