Chief Scientific Officer / Head of R&D

VERY?
We are a French-Swiss FoodTech startup with the mission to make plant-based cooking the default option. We replace egg and dairy in culinary applications with chef-crafted, science-enabled plant-based alternatives.

Supported by Big Idea Ventures, a leading VC-backed accelerator in alternative proteins, we are moving fast and need a strong CSO / Head of R&D to help us scale.

The job:
You are responsible for product development from idea to industrial prototyping.
You ensure VERY is at the forefront of innovation by developing breakthrough and differentiated products that can be produced at scale.
From lab to pilot to industrial scale, you ensure product quality and stability.
You grow and coordinate an ecosystem of innovation partners (private labs, research institutes, universities, government agencies).
You manage service providers and an internal team of food scientists and formulators you will have to build.
Your natural ability to connect the dots makes it easy to plan ahead what should be done by whom.
You are a hands-on person who knows things never go according to plan, and compensate when and where needed.

Your objectives:
- Launch products according to launch plan (be fast and ensure easy iteration)
- Improve formulas - COGS, timing, sustainability KPIs (facilitate scale up)
- Build a lab from the ground up and lead a team of highly-motivated R&D professionals (lead with purpose)

What does the ideal candidate look like? (even if we know that the ideal candidate doesn’t exist!)
- You want to make the world a better place.
- You know that the clock is ticking if we want to have a chance to limit global warming to 1.5°C above preindustrial levels and you want to make your part by removing the animal from the food system.

- You hold a PhD in Food Science from a leading European institution (ETH Zurich, AgroParisTech, Wageningen, Max Planck Institute for Polymer research, INRAE or equivalent) with a specialization in food engineering / food processing and in particular:
  - Strong knowledge of food lipid chemistry;
  - Soft matter, emulsion (W/O and O/W emulsions) and interfacial science background;
  - Proficient at using PSD (particle size distribution), imaging (CSLM, Raman, CARS), foam scan.

- You have a proven track record of developing products and concepts from idea to lab to pilot scale.
- You have a good knowledge of plant-based food technology, especially plant-based fats (incl. oleosomes).

- You would be comfortable recruiting and managing a team of scientists moving forward.

- You can exceed all objectives listed above. In short, you don’t need baby-sitting.
- You speak and write English fluently, you can speak French.
- You have a strong interest in gastronomy and cooking.
- You are willing to relocate to Paris / France and you are allowed to work in the EU (EU nationality or Schengen visa).

What we offer
By joining VERY, you participate in changing the world.
You take part in the creation and the shaping of a European leader in alternative proteins.
We give you access to an extensive network in the food industry both up and down the value chain, to help you in your mission, from food ingredient suppliers, co-manufacturers, to restaurants, hotels, bakeries, QSR chains.

By joining VERY early, you can get a significant equity stake in a startup that is already backed by an organization that has identified key successes in the alternative protein scene over the past two years (MeliBio, Gourmey, ShiokMeats, among others, have all been part of Big Idea Ventures’ accelerator program).

How to apply?
CV and a few lines by email on why you think you could do the job better than anyone else to ari@theveryfood.co
Subject of the email: VERY – Science – First name / last name

Looking forward to meeting you!