Job description

Group: SVZ-USA  
Department: Quality Assurance  
Reports to: Technical Services Manager  
Prepared: August 2010  
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SUMMARY

The Food Technologist is part of the SVZ-USA Quality Assurance department. The Food Technologist is responsible for optimizing existing production methods, introduction of new production methods/processes in close cooperation with the Senior Management, Production, Maintenance and QA.

Use chemistry, microbiology, engineering, and other sciences to study the principles underlying the processing and deterioration of foods; research ways to make processed foods safe, palatable, and healthful; and apply food science knowledge to determine best ways to process, package, preserve, store, and distribute food.

To perform this job successfully, an individual must be able to perform each essential duty satisfactorily. The requirements listed below are representative of the essential functions, qualifications, physical demands, and the work environment encountered in this position. Reasonable accommodations may be made to enable individuals with disabilities to work and perform the essential functions in this work environment.

ESSENTIAL FUNCTIONS

1. Study and optimize existing and newly introduced production processes.
2. Transition processes from the R&D laboratory or pilot level to factory-scale based on information from and in cooperation with the product developers.
3. Perform process and product research at the lab, pilot plant and factory level.
4. Investigate and propose solutions for factory quality-related issues.
5. Investigate new trends and developments in food processing.
6. Develop and maintain factory documentation systems.
7. Train and monitor QC Technicians and plant employees on new or modified testing processes or procedures.
8. Participate in and/or manage projects as assigned.

Specifics of Essential Functions

- Examine, and after consulting with management, initiate changes in order to realize optimization of existing production processes.
- Prepare work instructions and process specifications for new developments.
- Clearly and thoroughly document all work and prepare technical reports for all projects. Share with appropriate personnel.
- Perform and document tests with new/improved technologies, equipment, enzymes or process techniques on a project basis.
- Confer with process engineers, plant operators, flavor experts, and packaging and marketing specialists to resolve problems in processing product.
- Evaluate food processing and storage operations and assist in the development of quality assurance programs for such operations.
- Stay up-to-date on new regulations and current events regarding food science by reviewing scientific literature.
- Study methods to improve aspects of foods, such as chemical composition, flavor, color, texture, nutritional value, and convenience.
- Study the structure and composition of food or the changes foods undergo in storage and processing.
- Take measures to realize new and improved product-process combinations on a
factory scale.
- Train and monitor QC Technicians and plant employees on new or modified testing processes or procedures.
- Develop and maintain SSOP’s and supporting documentation.
- Responsible for overall function, maintenance and troubleshooting issues with HPLC. Develop standard operating procedure (SOP) and train other operators.
- Any other tasks assigned by Management in order to assist in meeting company objectives.

QUALIFICATION REQUIREMENTS

Knowledge:
- Knowledge of arithmetic, algebra, geometry, statistics, and their applications.
- Knowledge of raw materials, production processes, quality control, costs, and other techniques for maximizing the effective manufacture and distribution of goods.
- Knowledge of the chemical composition, structure, and properties of substances and of the chemical processes and transformations that they undergo. This includes uses of chemicals and their interactions, danger signs, production techniques, and disposal methods.
- Knowledge of techniques and equipment for planting, growing, and harvesting food products for consumption, including storage/handling techniques.
- Knowledge of plant and animal organisms, their tissues, cells, functions, interdependencies, and interactions with each other and the environment.
- Knowledge of the structure and content of the English language including the meaning and spelling of words, rules of composition, and grammar.
- Strong computer skills in Microsoft and database applications.

Skills:
- Giving full attention to what other people are saying, taking time to understand the points being made, asking questions as appropriate, and not interrupting at inappropriate times.
- Communicating effectively in writing as appropriate for the needs of the audience.
- Understanding the implications of new information for both current and future problem-solving and decision-making.
- Using logic and reasoning to identify the strengths and weaknesses of alternative solutions, conclusions or approaches to problems.
- Talking and listening to others to convey information effectively in English.

Abilities:
- The ability to tell when something is wrong or is likely to go wrong. It involves solving the problem as well as recognizing there is a problem.
- The ability to read and understand information and ideas presented in writing.
- The ability to apply general rules to specific problems to produce answers that make sense.
- Initiative – proactive attitude (enterprising)
- Independence – able to work on own with little supervision (enterprising)
- Communication – ability to communicate well at various levels (motivating)
- Planning – able to prioritize workload with little or no supervision (organizing)
- Results orientated – makes efficient use of time; gives priority to achieving results (performing)
- Attention to details - accurate in detailed work; carefully checks own work; keeps organized (performing)
- Service orientation – provide service to internal and external customers (facilitating)
- Learning orientation – interested in new information; applies new ideas effectively (analyzing)
Creativity – able to come up with new concepts; tries unusual combinations to come up with new ideas (analyzing)

Stress tolerance/flexibility – able to cope with changing work pressure and circumstances (adapting)

PHYSICAL DEMANDS

While performing the duties of this job, the employee is regularly required to stand, walk, and talk or hear. The employee is regularly required to sit; use hands to finger, handle, or feel objects, tools, or controls; reach with hands and arms; and stoop, kneel, crouch, or crawl.

The employee must frequently lift and/or move 10 to 30 pounds and occasionally lift and/or move up to 50 pounds. Specific vision abilities required by this job include close vision, distance vision, color vision, peripheral vision, depth perception, and the ability to adjust focus.

WORK ENVIRONMENT

While performing the duties of this job, the employee will normally be in a controlled laboratory environment. The employee occasionally is near moving mechanical parts and exposed to vibration. The noise level in the work environment is usually moderate. The noise level in the plant environment is usually loud.

EDUCATION and/or EXPERIENCE

Bachelor of Science degree in Food Science or Food Engineering preferred. Life Science degree or related technical fields may be considered. One to two years experience in research and process development in the food industry strongly preferred.

CERTIFICATES, LICENSES, REGISTRATIONS

NA

EQUIPMENT and MACHINERY

1. Variety of Laboratory Equipment

The above statements are not intended to be construed as an exhaustive list of all responsibilities and skills required for the position. Flexibility and improvement of job skills are essential to all positions at SVZ-USA.

Please e-mail cover letter and resume to Marci McAndrew at marci.mcandrew@svz.com