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| Job Title: | Food Technologist | Job Category: | R & D |
| Location: | New Wilmington, PA | Experience Required: | 3 years |
| Salary Range: | DOE | Position Type: | Direct Placement |

Applications Accepted By:

E-mail:

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Subject Line:

Food Technologist – New Wilmington, PA

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Catalyst Innovative Solutions

21661 Brookhurst St, #232

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Job Description

Job Title: Process Technologist – Cheese and Concentrates

FLSA Status: Exempt

System Title: Process Technologist

Reports To: Plant Manager J

Job Code: SATP10

Under direction of the Plant Manager, conduct process related initiatives in support of the manufacturing plant. Be responsible for the optimization and innovation of products and processes, including the commercialization of new products and the maintenance of existing products and processes. Support other plants in the area based on priority. Provide technical support to cross functional teams working on (strategic) capital projects.

Job Duties and Responsibilities:

- ☐ Execute process improvement initiatives related to cheese and concentrate making and its related processes. Focus on product quality, formulation management, yield improvement and reduction of losses
- ☐ Build collaborative relationship with research and development (R&D) scientists. Understand production processes and flag any potential problems to R&D scientist at early development states
- ☐ Scale-up line extension products (e.g., process modifications, alternate packaging, enhanced functional properties)
- ☐ Scale-up production runs of new products, new processes as handed off by R&D
- ☐ Develop written instructions for scale-up trials to be handed off to operations teams
- ☐ Finalize product documentation including specifications
- ☐ Assist in asset evaluation
- ☐ Assist in mass balance verification related to strategic projects
- ☐ Validate new equipment/process during new equipment installation/commissioning
- ☐ Maintain products and processes including secondary ingredient supplier validation
- ☐ Identify rework opportunities and acceptable usage levels
- ☐ Identify and validate alternate ingredients

- ☐ Identify and implement cost savings related to process, materials, and packaging
- ☐ Identify and implement yield improvements
- ☐ Identify and commission alternate asset utilization
- ☐ Utilize analytical skills to collect and analyze data from multiple sources
- ☐ Exhibit flexibility and adaptability with scheduling and travel when working on multiple projects
- ☐ Provide routine verbal and written updates on status of projects and initiatives
- ☐ Actively promote safe work behaviors and hold oneself accountable for following safety rules and regulations
- ☐ The requirements herein are intended to describe the general nature and level of work performed by employee, but is not a complete list of responsibilities, duties, and skills required. Other duties may be assigned.

Minimum Requirements:

Education and Experience

- ☐ B.S. / B.A. in Food Science or related field; advanced degree preferred
- ☐ Dairy products manufacturing experience, with emphasis on cheese making, HTST systems and Fermentations are a plus; 3+ years preferred
- ☐ Training or experience with continuous improvement fundamentals
- ☐ Certification and/or License – N/A

Knowledge, Skills and Abilities

- ☐ In-depth understanding of food chemistry, microbiology, and dairy processing
- ☐ In-depth understanding of plant operations and manufacturing processes, including Cheese Making, Fermentation and Dry Blending systems.
- ☐ Ability to utilize Data Capture Programs with which to improve various manufacturing processes.
- ☐ Have the Ability to utilize Data Based systems to drive Continuous Improvement through the various Manufacturing Systems we employ.
- ☐ Knowledge of laboratory methods and full understanding of process and formulation on food safety
- ☐ Ability to effectively use laboratory and pilot plant scale equipment
- ☐ Ability to effectively solve problems and make decisions
- ☐ Ability to work in a team environment but can also work independently with minimal supervision
- ☐ Strong written and verbal communication and influencing skills
- ☐ Desire to continually learn and improve skills and knowledge level
- ☐ Knowledge of project management tools and techniques
- ☐ Excellent written and oral communication skills.
- ☐ Excellent organizational skills with ability to prioritize and plan work
- ☐ Proficiency in Microsoft Word, Excel, PowerPoint, PowerBI, and SharePoint
- ☐ Flexibility to travel up to 50% of time (25-30% normal)
- ☐ Knowledge of SAP and OpenText, preferred