



Food Science and Technology

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Position Announcement
Food Science and Technology
Faculty Research Assistant: Food Pilot Processing Plant
Posting: P02443UF jobs.oregonstate.edu

The Department of Food Science and Technology (FST) invites applications for a full-time (1.00 FTE), 12-month, fixed term Faculty Research Assistant position. Reappointment is at the discretion of the Department Head.

This position is responsible for providing food processing and evaluation of standard cultivars and new selections of berry fruits and vegetables developed in the breeding programs at the USDA Northwest Center for Small Fruits Research and in the OSU Department of Horticulture. The person in this position must effectively represent grower and processor needs, as well as breeder needs, and determine the best way of fulfilling all of these requirements as part of the breeding team.

This position oversees the operation of the research food pilot processing plant in the Department of Food Science and Technology (FST). The incumbent is responsible for oversight of the Wiegand Hall pilot plant research laboratories, developing plans and ensuring compliance with applicable state and federal laws, rules, regulations, and policies regarding food processing and food facility certification. The incumbent is responsible for budgeting, organizational planning for pilot plant processing equipment and facility, resource needs identification, and production equipment operation and maintenance. Duties include project scheduling, compliance certification, managing and training workers for compliance/safety, implementing and enforcing food manufacturing standards, interfacing with outside clients, and overseeing the safe and sanitary operation of the food pilot plant. Additional duties include managing a service account, assessing fees, and initiating contracts.

With the help of a student crew, the candidate is responsible for cataloguing, sampling, sorting, cleaning, processing, and preserving fruit and vegetable commodities from the USDA and OSU breeding plots. Fresh fruits and vegetables are delivered to the Department of Food Science and Technology Pilot Plant as they mature. Subsamples are analyzed by proximate analyses (pH, titratable acidity, °brix) for basic chemical properties. Other analyses are performed, as needed, for specific projects. This data may be used in peer-reviewed articles, in release notices, and in plant patent applications. Annual evaluations and displays of standard cultivars and breeding selections are the culmination of the year's work for both researchers and industry members and the responsibility of the person in this position. Additional presentations and displays are sometimes requested at related national and international meetings.

Yearly proposals by the incumbent, and reports to USDA Northwest Center for Small Fruits Research program and industry commissions are required to fund salary and supply budgets. The position is two-thirds funded by grant money and any other research project opportunities that arise, and one-third by the Department of Food Science and Technology. This person must be continually attentive to changes in markets, technology, and instrumentation and ready to incorporate changes and advances into the varietal evaluation process.

The [OSU benefit package](#) includes several options for health/dental/life insurance, retirement, as well as a program for reduced tuition for qualified dependent.

Responsibilities:

55% Research and Scholarship:

Process and preserve samples of cultivars and breeding selections for evaluation by breeders, growers, and processors.

Provide any chemical and physical data on the fruits and vegetables that are pertinent to quality.

Set up taste and quality evaluations of these products at several levels: from simple displays to completely blind tastings with coded and randomized ballots from the local meeting level to the regional, national, or international level.

Present results to breeders, growers, and processors in a meaningful and understandable format.

Write proposals and reports to generate funding for this position and the research.

Constantly seek ways to improve the value of the processing and evaluation component of the breeding programs for each individual crop.

30% Food Processing Pilot Plant:

Ensure compliance with applicable laws, rules, regulations, and policy regarding food production. Establish policy guidelines for safety, facility access, and use of equipment.

Maintain state and federal licenses and all reporting/filing required for legal operation of the Food Processing Plant.

Manage all maintenance, improvements, modifications, and use of food processing equipment. Implement all maintenance, improvements, modifications, and use of food processing equipment. Implement capital projects related to food production. Recommend processing and quality improvements.

With coordination of the Pilot Research Brewery manager, schedule production, research, and instruction within the facility to allocate resources vs. demands.

Formulate food products and process flow for preparation of food products for industry clients to meet food safety standards.

Develop budgets and operational forecasts.

Interface with outside clients and oversee public service activities that require use of the Pilot Plant. Assess fees, enter contracts, and oversee billing of clients.

Instruct students in the use of Pilot Plant and lab equipment and instrumentation, as needed.

10% Supervisory Responsibilities:

Provide supervision and direction for assigned staff, including planning, assigning, and reviewing work; determining training needs; rewarding and disciplining, as needed.

Coach/mentor student workers.

Ensure employee/ student worker compliance via training and strict adherence to safety policies and procedures.

5% Service:

Assist with processing related labs and classes for the department and for extension classes.

Other projects, as appropriate, to the position and research area and/or as requested by Department Head.

Minimum/Required Qualifications:

B.S in Food Science, Horticulture, Physical Sciences, or related field.

Knowledge of basic food processing methods and equipment.

Knowledge of food processing pilot-scale equipment.

Familiarity with food safety processing requirements – FSMA, HACCP, GMPs.

Hands-on experience with food proximate composition and basic quality analysis.

Experience with statistical methods.

Ability to clearly communicate job expectations and skills to student workers.

Facility with Excel, Word, Outlook and PowerPoint computer programs

Preferred Qualifications:

Experience in the food processing industry.

Previous experience in management of a food processing facility.

Knowledge of applicable state and federal laws, rules, regulations, and policies in regards to food processing facility certification/safety.

Mechanical skills for equipment maintenance and repair.

The incumbent demonstrates a commitment to diversity, equity, inclusion and student/learner success.

Completed FSMA Preventative Controls Qualified Individual or Produce Safety Alliance Grower Training courses.

HACCP Certification.

A demonstrable commitment to promoting and enhancing diversity.

Application Closing:

For full consideration, applications must be received by 10/03/2018.

Position closing date is 10/07/2018.

Applications will continue to be accepted after the full consideration date, until a sufficient applicant pool has been achieved or the position is filled. The closing date is subject to change without notice to applicants.

To Apply: go to jobs.oregonstate.edu posting P02443UF.

For information regarding Food Science and Technology please visit <http://oregonstate.edu/foodsci/>

When applying you will be required to attach the following electronic documents:

- 1) A resume/CV; and
- 2) A cover letter indicating how your qualifications and experience have prepared you for this position.

You will also be required to submit the names of at least three professional references, their e-mail addresses and telephone numbers as part of the application process.

Inquiries about the position may be directed to Search Committee Chair, Robin Frojen, robin.frojen@oregonstate.edu

University and Community:

Oregon State is the state's [Land Grant](#) University and is one of only two in the U.S. to have [Sea Grant](#), [Space Grant](#) and [Sun Grant](#) designations. Oregon State is the only university in Oregon to hold both the Carnegie Foundation's top designation for research institutions and its prestigious Community Engagement classification. As Oregon's leading public research university, with \$263 million in external funding in the 2013 fiscal year, Oregon State's impact reaches across the state and beyond. With [12 colleges](#), [15 Agricultural Experiment Stations](#), [35 County Extension](#) offices, the [Hatfield Marine Sciences Center](#) in Newport and [OSU-Cascades](#) in Bend, Oregon State has a presence in every one of Oregon's 36 counties, with a statewide economic footprint of \$2.06 billion. Oregon State welcomes a diverse student body of over 30,000 students from across Oregon, all 50 states and more than 100 countries, choosing from more than 200 undergraduate and more than 80 graduate degree programs, including over 30 offered online through [Oregon State Ecampus](#). Oregon State increasingly attracts high-achieving students, with nationally recognized programs in conservation biology, agricultural sciences, nuclear engineering, forestry, fisheries and wildlife management, community health, pharmacy and zoology. Oregon State is located in Corvallis, a vibrant college town of 55,000 in the heart of Western Oregon's Willamette Valley. Corvallis consistently ranks among the best and safest cities to live in the U.S., as well as among the most environmentally responsible. Oregon is a world-class destination for outdoor-active lifestyles, with Corvallis offering unparalleled close-proximity access to montane, aquatic and marine environments supporting pursuit of activities such as surfing, boating, skiing, biking, hiking, and climbing, among many others.

For more information regarding OSU please visit: <http://main.oregonstate.edu/about>

OSU commits to inclusive excellence by advancing equity and diversity in all that we do. We are an Affirmative Action/Equal Opportunity employer, and particularly encourage applications from members of historically underrepresented racial/ethnic groups, women, individuals with disabilities, veterans, LGBTQ community members, and others who demonstrate the ability to help us achieve our vision of a diverse and inclusive community.