# Position Details

## Research Projects- CSOF4

|  |
| --- |
| The following information is for applicants |
| Advertised Job Title | Experimental Food Technologist  |
| Job Reference | 71201 |
| Tenure | Specified Term of 3 years Full-time  |
| Salary Range | AU$83,687 to AU$94,679 pa + up to 15.4% superannuation |
| Location(s) | Werribee, VIC |
| Relocation Assistance | Will be provided to the successful candidate if required |
| Applications are open to | Australian/New Zealand Citizens and Australian Permanent Residents Only |
| Position reports to the | Food Technology Team Leader |
| Client Focus – Internal | 80% |
| Client Focus – External | 20% |
| Number of Direct Reports | 0 |
| Enquire about this job | Regine Stockmann via email at: regine.stockmann@csiro.au or phone: +61457236779 |
| How to apply | Apply online at <https://jobs.csiro.au/> Internal applicants please apply via **Jobs Central**If you experience difficulties when applying, please email careers.online@csiro.au or call 1300 984 220. |

### Role Overview

Research Projects staff in CSIRO collaborates in scientific and technological activities with other research staff usually by assisting with detailed planning, undertaking or assisting with experimental, observational or technology development work, and in carrying out the more practical aspects of the work.

The role of the Experimental Food Technologist in CSIRO will be to collaborate with other Scientists, Engineers and Food Processing staff in innovative research leading to commercial; and scientific achievements, which are aligned with CSIRO's strategies. The position will be engaged in hands-on project activities of CSIRO’s Food Innovation Centre which involves both close-to-market research for local and international food manufacturing industry clients as well as more strategic research projects. You will be supported with career development and will have the opportunity to build research and industry networks and to play a lead role in securing project funds and project delivery of the centre.

In this position, you will lead or contribute to projects or project activities and work with world-class scientists and engineers to develop safe and novel foods, ingredients and beverages for the Australian food industry and global consumers.

### Duties and Key Result Areas:

* Under general direction from Research/Process Engineers and or Project Leaders, take responsibility for the efficient allocation of activities including planning, resource management, scheduling, and providing direction on the operation, modification, design and fabrication of equipment and food processes at laboratory and pilot scale.
* Incorporate novel ideas and approaches in investigations by adapting and/or developing original concepts and ideas for new, existing and future research.
* Develop agreed concepts in food science, food technology, and product development at laboratory scale and sometimes involve translation to pilot scale.
* Work collaboratively and honestly with internal and external colleagues, clients and partners to help define and satisfy objectives for a range of research projects.
* Provide coaching and on-the-job training to technical staff and students to ensure experiments are established in accordance with research design.
* Undertake CAPEX assessments and reviews of new equipment to ensure they meet specifications and standards.
* Communicate openly, effectively and respectfully with all staff, clients and suppliers in the interests of good business practice, collaboration and enhancement of CSIRO’s reputation.
* Adhere to the spirit and practice of CSIRO’s Code of Conduct, Health, Safety and Environment procedures and policy, Diversity initiatives and Making Safety Personal goals.
* Other duties as directed.

## **Required Competencies:**

* **Teamwork and Collaboration:** Cooperates with others to achieve organisational objectives and may share team resources in order to do this. Collaborates with other teams as well as industry colleagues.
* **Influence and Communication:** Uses knowledge of other party's priorities and adapts presentations or discussions to appeal to the interests and level of the audience. Anticipates and prepares for others reactions.
* **Resource Management/Leadership:** Allocates activities, directs tasks and manages resources to meet objectives. Provides coaching and on the job training, recognises and supports staff achievements and fosters open communication in the team.
* **Judgement and Problem Solving:** Investigates underlying issues of complex and ill-defined problems and develops appropriate response by adapting/creating and testing alternative solutions.
* **Independence:** Recognise and makes immediate changes to improve performance (faster, better, lower cost, more efficiently, better quality, improved client satisfaction).
* **Adaptability:**Copes with ambiguity or situations that lack clarity. Adapts readily to changing circumstances and new responsibilities (which may include activities outside own preferences) in the interests of achieving team objectives. Recognises the need for and undertakes personal development as a result of changes.

## **Selection Criteria**

#### Essential

*Under CSIRO policy only those who meet all essential criteria can be appointed.*

1. Relevant bachelor’s degree in Food Science and Technology or a related field (e.g. Food Chemistry, Food Process Engineering, Food Materials Science) as well as extensive professional experience in food research and development including postgraduate research or food industry experience.
2. Proven ability to contribute to the development new food products from a variety of food materials (including proteins) at laboratory scale or at pilot scale.
3. Demonstrated ability to operate and maintain complex laboratory equipment including food unit operations aimed at size reduction, separation, extraction, evaporation, drying or others.
4. Proven ability to measure composition and quality attributes of food ingredients and food products and to attribute the measured features to product formulation or processing.
5. Demonstrated ability to manage own work priorities to execute multi-disciplinary experimental plans at laboratory or pilot scale with attention to detail.
6. Demonstrated track record in taking responsibility for the execution, scheduling, planning or completion of a range of project activities.
7. Well-developed written and oral communication skills and proven ability to contribute to project proposals, funding applications, technical project reports, stakeholder presentations or research/technical papers.
8. Proven ability to work effectively with colleagues, students and clients and as part of multi-disciplinary teams whilst building cooperation, trust and belonging.
9. Ability and aptitude to proactively contribute ideas and approaches in support of scientific and engineering investigations in projects or in food technology.
10. To be willing and able to as required work in a food processing environment.

## **Desirable:**

1. Demonstrated skills in the areas of food formulation, safety or processing including selection of appropriate ingredients, unit operations and upscaling from laboratory to pilot scale.
2. Experience in the manufacturing of plant-based foods, as well as food products such as dairy, meat, snacks or beverages.
3. Experience and interest in training and supervising technical staff and students.
4. Strong interest and experience in the translation of science outcomes into impactful industry applications.
5. A record of developing innovative ideas and solutions, communicating those into context and implementing them as agreed with stakeholders.

Special Requirements

Appointment to this role will be subject to condition:

The successful candidate will be asked to obtain and provide evidence of a National Police Check or equivalent. Please note that people with criminal records are not automatically deemed ineligible. Each application will be considered on its merits.

## **About CSIRO:**

We solve the greatest challenges through innovative science and technology. To find out more visit us [online](http://www.csiro.au/)!

CSIRO is a values-based organisation. We expect our employees to demonstrate behaviours aligned to our values of:

• People First

• Further Together

• Making it Real

• Trusted

Find out more about CSIRO [Agriculture and Food](https://www.csiro.au/en/Research/AF)