# Position Details

## Research Projects- CSOF4

|  |
| --- |
| The following information is for applicants |
| Advertised Job Title | Food Process Engineer |
| Job Reference | 68891 |
| Tenure | Indefinite (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 Engineering Team Leader |
| Client Focus – Internal | 30% |
| Client Focus – External | 70% |
| Number of Direct Reports | 0 |
| Enquire about this job | Contact Filip Janakievski via email at: Filip.Janakievski@csiro.au  |
| 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 food process engineer in CSIRO will be to collaborate with other Engineers, Scientists and Food Processing staff in innovative research leading to commercial and scientific achievements, which are aligned with CSIRO's strategies. In this role, you will be primarily engaged in activities with the Food Engineering Team and work closely within CSIRO’s Food Innovation Centre which involves close-to-market research for local and international food manufacturing industry clients. As the food process engineer, you will have the opportunity to build research and industry networks and play a lead role in securing project funds and project delivery.

### Duties and Key Result Areas:

* Under the broad direction of senior engineers, take responsibility for conducting experimental and observational work to develop food processing technologies at laboratory scale and translation to pilot scale.
* Work with engineers and scientists to develop safe and novel foods, ingredients and beverages for the Australian food industry and global consumers.
* Provide hands on support to teams during laboratory and pilot scale trials including planning, scheduling and execution of trials.
* Manage purchase of laboratory or pilot testing materials and equipment, as well as commissioning, installation, risk assessments and maintenance.
* Make significant contributions to the interpretation and communication of research or technological results and may collaborate on drafting presentations, and/or detailed written reports for clients and the scientific and/or technology community.
* Under general direction participate in planning projects and accept responsibility for the scheduling and completion of major parts of projects, including allocating and directing tasks where appropriate.
* Provide coaching, on-the-job training and instruction to colleagues, on activities pertaining to the immediate work area and responsibilities, allocate activities, direct tasks and manage resources to meet objectives, as required.
* Adapt and/or develop original experimental methods/equipment/software/concepts/ ideas in support of existing and further research, promptly addressing where methods may not be defined and initiative is required in seeking new approaches to meet experimental and/or technological needs.
* 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.
* Work collaboratively as part of a multi-disciplinary, often regionally dispersed research team, and business unit to carry out tasks in support of CSIRO’s scientific objectives.
* 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 or equivalent relevant work experience in Food, Chemical or Biochemical Engineering or Food Technology.
2. Demonstrated leadership with the ability to influence and collaborate effectively with cross functional teams and groups.
3. Broad knowledge of food ingredients, properties and interactions, as well as food microstructures, for developing food products.
4. Specific knowledge of at least 3-4 food processing unit operations listed here: membrane filtration and separation processes, extrusion, thermal processing, drying, microencapsulation, emulsification, homogenisation and fermentation or synthetic biology.
5. Well-developed skills for the collection, interpreting and reporting of data using standard computer packages.
6. Experience in working with food processing equipment and environments at a research, pilot scale and/or industrial level.
7. Proven ability to work independently and as part of an interdisciplinary team including the ability to build and maintain productive working relationships with colleagues and collaborators.
8. Strong written and oral communication skills.
9. The ability and willingness to contribute novel ideas and approaches in support of scientific activities including actively participating in brainstorming and ideation sessions, concept development and screening of novel technologies
10. Ability to manage multiple projects and priorities
11. Willing and able to work in a food processing environment which can be noisy and require heavy lifting at times.

## **Desirable:**

1. 5+ years of food industry experience.
2. Advanced manufacturing or digitalisation skills such as advanced robotics, sensors or experience with machine learning and artificial Intelligence would be a bonus.
3. Strong interest and experience in the translation of science results from laboratory to pilot or industrial scale.

Special Requirements

Appointment to this role will be subject to the following 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/)!

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