POSITION
Associate – R&D/Food Safety

LOCATION
Rochester, NY

JOB POSTING DATE
April 18, 2019

JOB SUMMARY
Farther Farms is a growing food technology startup working to solve the biggest problems of health, access, and waste in the global food system. We believe in core innovation and work to develop new processing technologies to create never-before-possible products. Currently, we are looking for a talented, motivated, interdisciplinary food scientist to join our team and assist in the commercialization of our first products and preparation of our new manufacturing facility in Rochester, NY. For the right candidate, the position would have a range of responsibilities from product development to quality assurance with room to grow and develop within the organization. We are seeking a dedicated, thoughtful individual attracted to the high-paced, multifaceted start-up environment and excited for opportunity to join the organization at this early stage.

SELECTION CRITERIA
• Comprehensive knowledge of HACCP and GMP’s practices
• Strong knowledge of USDA, FDA, and US government regulations including labeling & nutritional facts
• Preferred SQF, PCQI, BRC, and Better Process Control Certifications.
• A Bachelor’s degree with 2-3 years of relevant experience is required; a Master’s degree or higher in food science, microbiology, or a similar field is preferred

KEY RESPONSIBILITIES
• Manage and execute analytical testing of food products, ingredients, and environmental; conduct pathogenic research for new products; assist with strategy development and execution of challenge studies and shelf life studies
• Formulate new products and recipes using food chemistry knowledge of ingredient functionality, sensory analysis, and challenge study results
• Assist with the scale-up of bench top processes to trial runs on the production line; troubleshoot and develop solutions for specification inconsistencies as needed
• Lead development of the Food Safety plan, HACCP and Prerequisite programs, and the relevant SOPs and SSOPs for the processing line
• Provide assistance with implementing and maintaining compliance with Global Food Safety Initiative Standards; ensure compliance with daily management of the Food Safety Plan Activities and RTE standards
• Present the sanitation program, self-audits, chemical use records, check sheets, training documentation, MSDS program, and other information as needed to internal and external auditors
• Maintain a comprehensive understanding of all manufacturing operations, end-products, raw materials, packaging materials, and quality specifications and standards
• Oversee general lab administration, organization, documentation, lab notebooks, and invention records; maintain records of product quality checks, preventive controls and prerequisite programs; develop and maintain product specification sheets and labels according to regulatory requirements
• Author or contribute to technical proposals, grants proposals, summaries, presentations, and project reports
General
• Drive continuous improvement; enthusiastically promote improvement in group/private discussions; ensure appropriate feedback of quality information to Operations
• Solve complex problems with a broad perspective to identify creative and innovative solutions
• Partner with team members to develop key tasks and project plans for timely completion of goals
• Coordinate with cross functional teams to mitigate risks, identify opportunities, and fulfill strategic company goals

COMPENSATION AND POSITION DETAILS
This is a full-time, salaried position with benefits. Compensation commensurate with experience.

HOW TO APPLY
Full job listing can be found at www.fartherfarms.com/careers. For questions and to submit an application, please send a cover letter and CV to info@fartherfarms.com.

Farther Farms is an equal opportunity employer. Women, minorities, veterans, and persons with disabilities are strongly encouraged to apply.