

Position description

Title of position: Food and Beverage Technician

Reporting to: Project Team Manager, Affinity Labs

Overview:

This position is responsible for coordinating and performing trial work on a range of wine, food and beverage products, to support technology trials, shelf-life studies and new product development. The role also provides support to the Affinity Labs Project Team for a range of other laboratory and microbiology-based projects.

Qualifications:

A Bachelor's degree in food science, or similar, is essential. Qualifications and/or experience with food and beverage biological and aseptic techniques and sensory analysis methods is highly desirable.

Experience:

Experience in a food and beverage production, development or quality assurance environment is desirable. Experience with microbiological analysis methods and food safety procedures and regulations would be beneficial.

Principal accountabilities:

1. Take daily responsibility for the planning, execution, reporting and management of project-related activities.
2. Support the Project Team in delivering internal and external projects, to meet timeframes and deliverables and adhere to project budgets.
3. Support the development and application of appropriate sensory methods to technical trials, in conjunction with the Project Team Manager and the Sensory team.
4. Effectively conduct experimental design, statistical data analysis and interpretation and communication of project activities, as required.
5. Ensure quality project outcomes through strict adherence to project plans, project management systems and directions provided by the Project Team Manager.
6. Contribute to the technical execution and interpretation of Analytical and Bioscience projects as directed by the Project Team Manager.

7. Provide high-quality customer service and communication to customers and stakeholders, ensuring that all contact with internal and external customers is performed in a professional and confidential manner.
8. Accept that all intellectual property, patents and discovery arising during the course of employment at the AWRI remain the property of the AWRI.
9. Undertake other duties as directed by the General Manager – Affinity Labs or Managing Director.

Person specification:

1. Practical understanding of and experience in food and beverage science.
2. Practical understanding of microbiology and microbiological techniques related to food and beverage.
3. Awareness of food and beverage safety principles and regulations.
4. Ability to work and communicate successfully within a multi-disciplinary environment and across research and industry groups.
5. Ability to maintain effective working relationships and contribute positively in a team environment.
6. Superior oral and written communication skills.

Workplace Health and Safety responsibilities:

Employees and students must take reasonable care to protect their own health and safety, and have responsibilities to:

1. Ensure that they do not increase the risk to the health, safety or welfare of others through any act or omission.
2. Obey reasonable instructions that are designed to protect their health, safety and welfare.
3. Use, in the appropriate manner, equipment that is provided to protect their health, safety or welfare.
4. Not wilfully interfere with, or misuse, items or facilities provided in the interest of health, safety or welfare of employees.
5. Ensure that they are not affected by alcohol or any other drug to such an extent that they endanger themselves or others.
6. Report promptly, any hazards, incidents or injuries to their Manager/Team Leader.