



Pilot Plant Manager
Department of Food Science and Technology, Athens Campus

Job Summary:

The Pilot Plant Manager will manage the activities of the pilot plant in the Department of Food Science and Technology and the design, set-up, and operation of food processing systems. This position will work independently and with other faculty and graduate students in the Department of Food Science & Technology (FST) on the UGA Athens campus. This position will have minimal supervision and provide technical support to researchers in the department in managing the pilot plant located in the Food Science building. This position is critical to ensure the safety of personnel working in the pilot plant and operating food processing equipment. This individual will work with industry representatives to conduct research projects with faculty supervision, work with faculty and students to design and implement research projects and assist with developing and coordinating workshops. The Pilot Plant Manager will maintain a high degree of professionalism and integrity in ensuring safety compliance policies in the execution of experiments in the pilot plant. This position is responsible for the proper maintenance of food processing equipment and analytical instruments and ensures compliance with standard operating procedures (SOPs). The individual in this position will also diagnose and troubleshoot problems with food processing equipment and analytical instruments

Minimum Qualifications:

- Bachelor's in Food Science, Agricultural Engineering, Process Engineering, Packaging Engineering, or related discipline
- 4 years of experience with processing, research methodology, high technology equipment or related field
- Familiarity with food processing and preservation principles
- Strong leadership, management, and interpersonal skills
- Ability to utilize independent judgment to solve problems
- Excellent organizational skills to effectively handle multiple ongoing tasks and strive for continuous improvement
- General knowledge of software systems including Microsoft Office applications
- Teaching skills
- Knowledge of operation and maintenance of various types of processing equipment, such as pumps, heat exchangers, dicers, finishers, dryers, extruder, can closer, retort, fryer, aseptic filler, etc.
- Knowledgeable in FSMA, FDA, USDA, GMP, OSHA, and state rules and regulations

Preferred Qualifications:

Experience as a manager in a food processing facility with knowledge including, but not limited to, quality control, production scheduling, regulatory compliance, maintenance and management of processing equipment, knowledge and experience in food plant sanitation, HACCP, GMP's, Better Process Control School.

Responsibilities:

- Assisting PIs in planning and executing research projects as well as maintaining project status reports and purchasing supplies



- Assisting PIs in data collection and designs, modifies, and/or fabricates instruments and other equipment as necessary to properly execute pilot plant-related research
- Coordinating the maintenance of pilot plant equipment including, but not limited to, walk-in coolers and freezers, spray dryer, freeze dryer, convection dryers, homogenizers, ultra-high temperature processor, retort, autoclave, mixers, kettles, air compressors, pumps, and steam generator
- Coordinating the maintenance of analytical instruments including, but not limited to, analytical balances, particle size and particle surface area analyzers, pH meters, and temperature and relative humidity data loggers
- Diagnosis and troubleshooting problems for food processing pilot-scale equipment
- Diagnosis and troubleshooting problems for the analytical instruments including, but not limited to, a particle size analyzer for powders, a light scattering system for particle size and zeta potential determination of suspended particles, a BET particle surface area analyzer, a texture analyzer, a Nitrogen analyzer, a water activity meter, an ultra-shearing homogenizer, a colorimeter, a spectrophotometer, vacuum ovens, and a muffle furnace
- Providing supervision and guidance for high school, undergraduate, and graduate students as well as visiting scientists and technical personnel on the operation of pilot plant equipment and analytical instruments
- Supporting all food processing-related activities for food sensory projects
- Creating and maintaining environmental chambers for shelf-life studies
- Providing technical assistance for conducting physical measurements such as texture profile determinations

Additional duties will include but are not limited to:

- Assisting faculty with teaching pilot plant classes
- Participating on department committees for building and laboratory safety and compliance
- Supervising undergraduate students
- Exercising discretion and providing input for short-term and long-term goals for projects in collaboration with the advisory committee
- Participating in on-going development and refinement of efficient procedures and protocols
- Assuming full responsibility for the safety, operation, and continued development of the pilot plant
- Developing relationships with industrial and entrepreneurial clients
- Responsible for acquisition of new pilot equipment
- Attending industry conferences and work with equipment manufacturers and food processing companies to receive quality pilot plant scale food processing equipment and related equipment
- Working with faculty to develop and coordinate industry and government specific workshops and teach several sections of the workshops including unit operations, sanitation best practices, CIP in food processing, and regulatory requirements
- Supporting teaching of food processing and food product development classes

Knowledge, Skills, Abilities, and/ or Competencies

- Ability to work effectively in a food pilot plant /research lab environment.
- Possess effective supervising, management and leadership skills necessary for creating a high-quality, safe and respectful work environment.



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- Advanced expertise in collection and interpretation of scientific data.
- Ability to work with diverse audiences for effective coordination and execution of projects with project personnel and stakeholder groups.
- Experience that demonstrates sound judgment, creativity, management and troubleshooting skills, and the ability to work effectively and within a team of professionals / students /clients and in a complex and non-hierarchical environment.
- Aptitude to plan ahead and anticipate potential issues so that they can be quickly and fairly resolved in an effective, transparent and documented way.
- Have mechanical and electrical aptitudes towards pilot food processing equipment and analytical instruments.
- Exercise sound and ethical judgment to ensure compliance with standard operating procedures (SOPs).
- Have the ability to work in a diverse team as well as independently to accomplish required tasks.
- Confidentiality

Physical Demands:

- Stand, walk and occasionally work in awkward locations.
- Participate in an occupational health and safety program, pass physical fitness medical evaluation, and lift at least 50 lbs. above the head.
- Regularly perform short-duration physical exertions, including light-medium weightlifting, pushing, pulling, stair, or ladder climbing, etc. in support of the execution of experiments in a proper/safe manner.
- Work in a variety of physical conditions within a food processing plant including potential confined spaces, chemical/biological/laboratories, etc.

How to Apply:

For your application to be considered please apply at the link provided below.

<https://www.ugajobsearch.com/hr/postings/221259>

Inquiries should be addressed to Jessica Davis (jesmar@uga.edu).

The University of Georgia is an EEO/AA/Vet/Disability Institution. As such, we are especially interested in candidates who can contribute to the diversity and excellence of the academic community. We not only strongly encourage women, minorities and other diverse candidates to consider applying for this position, but we also maintain that all candidates should share our commitment to diversity and inclusion. All qualified applicants will receive consideration for employment without regard to race, color, religion, sex, national origin, disability, gender identity, sexual orientation or protected veteran status. Persons needing accommodations or assistance with the accessibility of materials related to this search are encouraged to contact Central HR (hrweb@uga.edu).