

Research Microbiologist

To apply: https://careers.hilmarcheese.com/careers/job-details/?id=1409243

Job Summary

This position leads the cheese and whey business in developing a fundamental understanding of the key microbiological aspects of milk, cheese, and whey with ta focus on processing and product performance. The role is tasked with the set up and development of the microbiological R&D program at Hilmar Cheese Company.

Incumbents in this position will:

- Be the technical lead for all microbiological aspects of the business.
- Work on expanding the fundamental understanding of the microbiological aspects of company proce4sses and product.
- Review and lead the efforts around the implementation of new techno9logy in the microbiological space.

Education and Experience

- PhD in Microbiology
- Experience in dairy products, specifically cheese

Technical Knowledge Requirements

- Understanding of laboratory and industrial microbiology.
- Familiarity with traditional and modern methods in microbiological analysis
- Competent in performing lab tests and a strong understanding of the fundamental science of the tests.
- Understanding of dairy and food science.

Competencies

- Results driven; works to ensure the target is clearly understood and is actively being worked towards within an appropriate timeframe.
- Focuses on understanding the mechanism behind why things occur and is capable of using good scientific methods to develop this knowledge.
- Can review current developments and literature in microbiological science and is able to explicitly comprehend these and look for opportunities to use this technology to add value to Hilmar Cheese Company.
- Excellent report writing skills at a level expected for scientific publication.
- Able to communicate knowledge across all levels of the organization and can translate knowledge to the practical application needed for use in an industrial setting.
- Computer proficient.
- Good command of the English language speak, understand, read, and write.
- Promote company culture.