

FERMENTATION SCIENTIST

Fermentation scientists are food scientists who study microorganisms in the fermentation process and how they relate to food and medicines. They research, analyze and develop new uses for fermentation.

WHAT RESPONSIBILITIES WILL I HAVE?

- Oversee fermentation pilot plant and recovery, shake flask development, mutation screening programs, and strain development programs.
- Conduct microbiology research to improve present strains that are utilized in production
- Develop programs for contamination reduction and increasing fermenter up time
- Conceive, plan, develop, and evaluate technical and business projects in the areas of fermentation and microbiology
- Empower the fermentation technology team to improve the overall reliability and productivity of the fermentation process
- Partner with production (and other support functions) to troubleshoot, identify and implement productivity improvements for the production process
- Effectively organize, interpret, and present data to peers, cross functional teams, senior leadership, and colleagues
- Provide leadership and oversee the activities of the fermentation technology staff (microbiologists, research associates, support staff) and other areas as assigned
- Prepare, review, and provide guidance for the preparation of documents to meet all quality, regulatory and compliance requirements
- Interface with the appropriate regulatory and compliance agencies (i.e. FDA), as needed
- Manage department budget and control expenses
- Identify, implement and monitor cost reduction programs
- Ensure compliance with all safety, environmental and corporate quality
- Conducts review of literature making recommendations for application to current process issues



WHAT EDUCATION & TRAINING IS REQUIRED?

A master's degree in microbiology, biochemistry or a related field is required

THE FOLLOWING HIGH SCHOOL COURSES ARE RECOMMENDED...

Agricultural education, biology, mathematics, business and computer courses

TYPICAL EMPLOYERS

Animal pharmaceutical companies and food production companies

FUTURE JOB MARKET/OUTLOOK

Poor Good Excellent

SUGGESTED PROFESSIONAL ORGANIZATIONS & ASSOCIATIONS

- Institute for Food Technologists
- Institute of Food Science and Technology

AVERAGE ANNUAL FULL-TIME SALARY

\$64,000