**Job Description**

Pilot Plant Manager-28305

Description

**PILOT PLANT MANAGER**

**DEPARTMENT OF FOOD SCIENCE**

**NEW YORK STATE AGRICULTURAL EXPERIMENT STATION**

**GENEVA, NEW YORK**

In keeping with Cornell’s Land Grant Mission to create and apply knowledge with a public purpose, the Department of Food Science strives to apply the principles of science and engineering to ensure the nutritional value, safety and quality of foods in the United States and around the globe. Our programs integrate the disciplines of chemistry, biology, nutrition, physiology, biotechnology and engineering to ensure that all people have access to healthy, affordable food.

Serve as manager and coordinator of the Fruit and Vegetable Processing Pilot Plant (PP) and under general supervision of the Department Chair. Provide leadership, support and services for instruction, research, extension, and client programs utilizing the Pilot Plant. This includes the oversight of PP personnel and users, billing, procurement, production activities, maintenance and external customer/vendor relations. Develop innovative ways of utilizing the Pilot Plant on issues related to research, teaching, processing, and extension. Work with the Department Chair in establishing and negotiating pricing structures. Communicate and document the relevance of the Pilot Plant activities to internal and external stakeholders. Provide direction and instruction to graduate students, staff, faculty and clients on plant policies, protocols, and safety procedures. Coordinate overall general maintenance and support functions of facilities including maintaining inventory and equipment maintenance. Train students, staff, faculty and clients on Pilot Plant protocols and procedures to be sure that all users adhere to safety requirements established by University, State and Federal Regulations. Promote and enable the use of the facilities by internal and external clients. Responsible for invoicing of user fees. Provide assistance to clients in the Food Venture Center regarding production of new foods as needed. Provide innovative solutions for processing methods when appropriate. The Pilot Plant equipment replacement value is well over $2 million. Equipment is a critical resource for the department and the unique resource for the NYS food industry. The manager is directly responsible for safety, sanitation, and proper use of equipment, as well as coordinating repairs, modifications and replacement of equipment.

**Qualifications**

Bachelors with 3-5 years experience or equivalent combination.

**Required Qualifications:** Bachelor's degree; 3 to 5 years of experience or equivalent combination of both education and experience in Food Science, preferably with a food processing background. Prior supervising, leadership, and management experience. Prior experience in food processing, including quality control, production scheduling, regulatory compliance, maintenance and management of processing systems, knowledge and experience in food plant sanitation, HACCP, GMP’s, Better Process Control School. Demonstrated ability to work well with a variety of diverse audiences and facilitate project communication and management efforts with project personnel and stakeholder groups. Experience that demonstrates sound judgment, creativity, management and problem-solving skills, and the ability to work well within a team of professionals in a complex and non-hierarchical environment. Ability to plan ahead and anticipate potential conflicts so that they can be fairly resolved in a transparent and documented way. Must exercise sound and ethical judgement when acting on behalf of the University. Strong customer service skills and demonstrated leadership ability to develop effective working relationships with a wide variety of internal users and outside clientele. Must have mechanical and electrical aptitude with equipment. Must be able to work in a team environment as well as independently to accomplish required tasks to achieve departmental objectives while creating a high-quality and respectful work environment. Confidentiality a must. Must be personable, flexible, possess excellent organizational and communication skills and take pride in their work. Must be able to
multi-task in a fast-paced research and development setting. Ability to recognize and solve problems as part of a team or independently. Ability to work flexible schedule and be flexible in day-to-day operations. Exceptional problem-solving and troubleshooting capabilities. Must be knowledgeable of or be able to learn the proper operation of food processing equipment including but not limited to retorts, homogenizers, pasteurizers, vacuum driers, evaporators, mills, slicers, cutters, grinders, pulpers, ovens, filters, pumps and other associated processing and analytical equipment. Must have and maintain a valid driver license.

**Preferred Qualifications:** Master's degree in Food Science or equivalent. Experience in food processing, in the operation and maintenance of food processing equipment, working in and around a university research setting. Experience with electricity, electronics, computers, pneumatics, hydraulics and general equipment maintenance. A strong leadership background with demonstrated skills in management is desirable.

Background check may be required. No relocation assistance is provided for this position. Visa sponsorship is not available for this position.

Job-Academic Support
Primary Location-Geneva
Organization-Food Science and Technology
Schedule-Full-time Travel-Yes, 10% of the Time
Job Type-Standard
Overtime Status-Exempt
Contact Name - Internal
-Patricia M. Mahoney
Number of Openings-1

University Job Title-Extension Support Specialist II
Level-F
Sector*-Contract College