

The Manufacturing Food Scientist enhances the Research and Development (R&D) functions for Manufacturing, including current methods of processing, storing, and distributing products using chemistry, microbiology, engineering, and other sciences. This position is responsible for applying food science knowledge to determine the best ways to process, package, store, and distribute safe food products.

Primary Responsibilities:

- evaluating and improving composition, methods of processing, storing, and distributing Manufacturing products by:
 - using chemistry, microbiology, engineering, and other sciences to study the principles underlying the processing and deterioration of product
 - analyzing food content to determine levels of vitamins, fat, sugar, and protein for special projects including new products
 - researching historically sound processes and new and emerging technologies to make processed products safe and healthy
- developing new and updating existing products and product categories produced by Manufacturing
- troubleshooting existing products produced by Manufacturing
- coordinating high priority projects involving the R&D department
- answering technical questions, regarding ingredient functionality and interactions and food safety and shelf life enhancements, from the RBU, plant management, Manufacturing/Supply Purchasing (MSP), Publix customers, etc

Required Qualifications:

- PhD in Food Science or related field or equivalent combination of formal training/certification and professional work experience
- 5 years in a food manufacturing research and development role
- HACCP Certification
- Knowledge of food production and processing including raw materials, production processes, and quality control
- Knowledge of ingredient functionality and interactions
- Knowledge of equipment capabilities
- Written and oral communication skills
- Strong analytical, problem solving, and conceptual skills

- Ability to demonstrate detailed organization by analyzing, planning, and follow through at a detailed level
- Ability to multi-task by handling more than one priority at a time
- Ability to demonstrate interpersonal skills
- Ability to learn new, complex ideas or concepts
- Ability to be innovative
- Ability to motivate and inspire
- Ability to work independently, be a self-starter and demonstrate a high degree of self-motivation, commitment, and integrity
- Ability to analyze information and data
- Ability to creatively develop new products
- Ability to remain calm in stressful situations
- Ability to act in a professional manner
- Ability to remain calm in a crisis
- Ability to encourage participation, learning, innovation and creativity within teams and associates
- Commitment to Publix and our mission
- Basic computer skills using Microsoft Office programs (Outlook, Word, Excel, PowerPoint)
- Willingness to work a variable schedule to meet the needs of the operation, which may include nights, weekends, holidays, etc. This also includes the ability to travel by air

Preferred Qualifications:

- PhD in Food Science or related field.
- 10 years in a food manufacturing research and development role in fresh product and dairy manufacturing.
- Knowledge of the food industry and consumer trends
- Knowledge of Publix' organizational structure for effective communication with appropriate business areas, departments, associates, etc.

Potential Annual Pay with Bonus: \$95,810 - 143,650

Year End Bonus

As a year-end bonus to associates, Publix issues one month's extra pay (pro-rated in the first year) each year if associate remains employed through issue date of the bonus check that year. This is calculated as a 13th month of pay in the Potential Annual Pay with Bonus line above.

Benefits Information

- Employee stock ownership plan that contributes Publix stock to associates each year at no cost
- An opportunity to purchase additional shares of our privately-held stock
- 401(k) retirement savings plan
- Group health, dental and vision plans
- Paid Time Off
- Paid Parental Leave
- Short- and long-term disability insurance
- Tuition reimbursement
- Free hot lunches (buffet-style) at facilities with a cafeteria
- Visit our website to see all of our benefits: [Benefits - Jobs \(publix.com\)](https://publix.com)

APPLICATIONS ARE WELCOME HERE:

<https://jobs.brassring.com/TGnewUI/Search/home/HomeWithPreLoad?PageType=JobDetails&partnerid=26173&siteid=5197&Areq=36835BR>