

R&D Microbiologist - Fresno (Full-time Exempt)

KEY RESPONSIBILITIES:

- Support the R&D team in biological product research and development especially with fermentation processing for the food and beverage industry.
- Develop and execute fermentation experiments including DOE methodology and statistical design approaches to advance current biological products and new product concepts.
- Monitor fermentations operations through microbial analyses such as plating, microscopy or modern imaging, DNA based systems (e.g. PCR/QPCR), flow cytometry, performing enzymatic assays and other analytical methods as required.
- Prepare fermentation medium, buffer solutions, consumable materials, etc. as needed to support experiment executions
- Assist with application studies including internal studies, customer requests, and field trials, to demonstrate, advance, and support fermentation product performance and understanding.
- Document technical experimental designs and data through concise reports and SOPs

QUALIFICATIONS AND EDUCATIONAL REQUIREMENTS:

- B.S or M.S degree in molecular biology, microbiology, biochemistry, fermentation science or related fields
- 2+ years prior industry experience working with yeast and bacteria cell cultures
- The scope of scientific inquiry includes culture understanding, fermentation microbiology, and application of yeast and bacteria in fermented foods and beverages
- Proficiency with common microbiological/molecular biology techniques (i.e. culturing yeast and bacteria, aseptic technique, accurate pipetting and serial dilutions, various plating techniques, QPCR, flow cytometry, and DNA isolation) is required
- Experience with fermentation operations especially performing bench-scale fermentations, assembly/ disassembly of equipment, in process sampling, and troubleshooting laboratory operations and equipment.
- Experience in working with product areas such as wine, distilled spirits, beer and fermented foods is preferred.

EXPERIENCE:

- Microbiology/ Molecular biology: 2 year (Required)
- Fermentation: 1 year (Required)
- DNA Isolation: 1 year (Required)

TECHNICAL REQUIREMENTS:

- Proficient with fermentation experimentation and operations with systems, especially at the 1L benchtop scale.
- Experience with flow cytometry, PCR & QPCR, microscopy, aseptic technique, and plating.
- Excellent verbal, written and scientific documentation skills.
- Highly organized with excellent project management skills.
- Analytical, detail oriented, self-motivated and adaptable with strong work ethics.
- Positive attitude with a demonstrated track record of exceeding goals
- Motivated by a sense of urgency, attention to detail and a passion for learning.

Gusmer Enterprises Inc. offers highly competitive salaries and benefits including medical, dental and optical insurance, paid time off, and 401(K) with a generous company match.