

## **NOTICE OF JOB AVAILABILITY**

**Title:** FOOD ENGINEER

**Duties:** Provide insight on vegetable oil chemistry for plant operations. Inspect food processing areas to ensure compliance with government regulations and standards for sanitation, safety, quality, and waste management. Check raw ingredients for maturity or stability for processing, and finished products for safety, quality, and nutritional value. Observing production processes, conducting research, and finding ways to optimize efficiency, quality, and food safety. Develop new or improved ways of preserving, processing, packaging, storing, and delivering foods, using knowledge of chemistry, microbiology, and other sciences. Evaluate food processing and storage operations and assist in the development of quality assurance programs for such operations. Using scientific, mathematical, and engineering principles to solve problems and improve processes. Apply standard engineering techniques in the analysis of existing operational areas from raw materials to finished products. Study methods to improve aspects of foods, such as chemical composition, flavor, color, texture, nutritional value, and convenience.

**Requirements:** Master's in Food Science & Human Nutrition. Alternatively, a Bachelor's in Chemical or Industrial Engineering or foreign equivalent plus 24 months of experience in the job offered will be accepted.

**Hours:** 40 hours per week.

**Contact:** Top Vegetable Oils, LLC.  
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