Job Title:	Process Development Engineer
Project Team:	Protein production
Reports To:	Senior Engineer
FLSA Status:	Exempt
Prepared By:	Adam Shanebrook
Prepared Date:	6/23/2014
Job Duties, Responsibilities, Qualifications, and Requirements	
Job Summary	Land under extreme pressure, water polluted and scarce, greenhouse gas emissions dangerously destabilizing climate, and the challenge of providing a healthy, nutritious diet to a global population that will grow to 9 billion people by 2050. We have the simple solution for all of these problems. At Impossible Food, we have developed and we are commercializing a technology platform to address each problem head on through the creation of new delicious, sustainable plant based foods.
Core Functions And Responsibilities	Extraction, Separation and Purification Process Development and Optimization
	<ul> <li>Process Development &amp; Optimization of medium and large scale extraction, separation and purification equipment/systems</li> </ul>
	<ul> <li>Unit operations may include grinding, mixing, depth and TFF filtration, centrifugation, chromatography, freezing and drying.</li> </ul>
	Ability to design, execute and analyze experimental plans.
	<ul> <li>Must demonstrate excellent record keeping, data management and accountability</li> </ul>
	<ul> <li>Be able to create and optimize SOPs/ batch documentation and establish procedures.</li> </ul>
	Maintain a clean, sanitary, organized and safe workplace.
	Protein System Design and Implementation
	<ul> <li>Participate in design, procurement, and implementation of medium and large scale protein purification systems and processes while working closely with our scientists</li> </ul>
	<ul> <li>Ensure that all systems and operations meet and maintain appropriate safety and food quality standards.</li> </ul>
	<ul> <li>Challenge industry standards and tailor solutions to what is needed in the short term and long term to advance our mission</li> </ul>
	Long Term Manufacturing Strategy
	Take the initiative to develop long term manufacturing strategy and cost projections
	• Analyze tradeoffs between retrofitting existing systems and building new facilities
Other Functions	Participate in internal sensory panels
	Other duties as assigned
Supervisory Responsibilities	None to start with; potential to work up to supervisory activities in the future
	erform this job successfully, an individual must be able to perform each essential duty ts listed below are representative of the knowledge, skill, and/or ability required.

Education And/Or Experience	<ul> <li>&gt;2 years of experience in pilot plant or manufacturing operations (pharmaceutical, biochemical and/or food)</li> <li>BS/MS in Chemical Engineering, Biology, Food Science, Chemistry or related field.</li> <li>Understanding of biotech and/or food processes, systems, large scale manufacturing equipment, and downstream process scale-up and troubleshooting.</li> </ul>
Skills & Abilities	<ul> <li>Full written and verbal fluency in English</li> <li>Self-motivated individual with strong oral and written communication skills with good organization skills</li> <li>Ability to continuously establish and maintain excellent record keeping, inventory, and accountability</li> <li>Ability to work with diverse, dynamic team effectively</li> </ul>
Physical Demands	While performing the duties of this job, the employee is occasionally required to stand for extended periods of time. The employee will routinely need to lift and/or move up to 50 pounds. In the performance of the duties of this job the employee is required to communicate using telephone and e-mail.
Work Environment	The noise level in the work environment is usually moderate. Hearing protection required in some process areas. Must be willing to work in and comply to a Food GMP environment. Off hours work may be occasionally required.