

## Job Description: Senior food process & quality engineer

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### ABOUT THE PROJECT AND THE TEAM:

**Location:** Valais, Switzerland (onsite/hybrid)

### WHO ARE WE?

People who like food & beer! We are a startup dedicated to revolutionizing the utilization of Brewer's Spent Grain (BSG), a byproduct generated by breweries in the beer production process. Our mission: bridge the gap between breweries and food ingredient manufacturers.

### WHY WE NEED YOU

In the coming months, we are embarking on a transformative journey and we'll get our hands dirty! We are a young and dynamic team in full growth and to evolve, we need you. As a senior food process and quality engineer, your hands-on experience in the food sector is essential to drive our impact on the industry. We're looking for talent who can turn our pilot line technology into a robust, globally reproducible solution. Your expertise will be key to taking the company to the next level, making us essential pioneers in the food revolution.

### WHAT YOU WILL DO

- **Pilot Facility Setup and Optimization:** Support and assist the team to set up and optimize our pilot production facility. Contribute to equipment testing, and workflow development for efficient operations. Implementation of the monitoring system for the finished goods produced and testing of raw and finished goods based on specifications.
- **Quality Control and Assurance Systems Implementation:** Collaborate to establish QC and QA systems of the pilot facility, ensuring the defined quality requirements along the supply chain to produce high-quality Barley Flakes. Preparation of risk analyses in accordance with HACCP.
- **Project for a compact automatic production unit:** Design and construction of a stand-alone modular processing unit to be installed on industrial sites based on pilot facility capitalization and customer's feedback. Bringing the project quickly from conception to on-site deployment.

### YOUR PROFILE

- Completed studies in food technology, process engineering or comparable;
- Strong professional experience in the field of food processing, quality management and industrialization;
- Operational mind set with strong project management skills and knowledge (ISO 9001, IPMA, PMI);
- Knowledge of EU and Swiss food and consumer goods legislation, IFS Food equivalent principles (GMP, HACCP, FSSC 22000);
- High quality awareness, reliability, and ability to work in a team;
- Good fluency in English (French or German would be a plus).

### WHY WE

- Significant impact on decision-making and company's strategy and growth.



- Flexible work environment with committed and motivated people and agile culture that respond quickly to market changes.
- Diversified responsibilities with exposure to various aspects of business development, operations, and strategic planning.
- Involvement in the full life of a challenging and innovative project, from conception to implementation.
- Opportunity to participate in an incentive plan involving shares, aligning personal success with the company's growth and achievements.

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