

Research Assistant for the USDA-ARS Food Science & Market Quality and Handling Research Unit located at NC State University (Schaub Hall Rooms 322 & 324)

Position Description: Works as a full time *research assistant* during the 10 weeks of Summer and performs in support of vegetable processing and microbiology projects. The incumbent will focus on the management of vegetable fermentations assisted by functional starter cultures. Duties involve management of lactic acid bacteria cultures applying aseptic techniques, autoclaving of biohazard waste, culture media preparation, preparation of solutions for sterilization, weighing and measuring constituents, prepares labels for specimens and maintains work area in a neat and orderly manner. An incumbent with strong skills in food microbiology and quality is preferred. Ability to read simple instructions and write legibly. Knowledge of laboratory procedures and simple routines. Work requires occasional walking, standing, bending, and carrying items ranging from lightweight to moderately heavyweight (50 lbs.).

Supervision: Assignments will be defined in a team approach that generates clear, specific and detailed experimental designs. The incumbent works as instructed and consults with the supervisor or higher graded technician on all matters not specifically covered in the original guidelines or instructions. The work is closely controlled through supervisory review which includes checking progress and/or reviewing completed work for accuracy, adequacy, and adherence to instructions and established procedures.

Location: The work is performed in the USDA-ARS Food Science Research Unit laboratories located in Schaub Hall at NC State University room 324, which involves everyday risks or discomforts requiring normal safety precautions. The work area is adequately lighted, heated, and ventilated.

If interested forward your CV and unofficial transcript to Dr. Pérez-Díaz at llenys.Perez-Diaz@usda.gov.