

RESEARCH SCIENTIST 1-CHEMISTRY



Job Code
202262

FLSA Status
E

Summary

Conducts research focusing on the chemistry of alcoholic beverages and raw materials, with the goal of providing superior technical innovations and advanced analytical capabilities to the business. Executes chemistry research strategies, programs and projects which contribute to improving grape growing and winemaking practices and processes.

Essential Functions

This job description reflects management's assignment of essential functions; it does not prescribe or restrict the tasks that may be assigned.

- Actively investigates the linkage between alcoholic beverages and sensory attributes.
- Develops requisite techniques and analytical methods to quantify key raw material metrics related to product quality and consumer acceptance.
- Independently conducts research, develops analytical methodology, collects data, analyzes and interprets results, and writes technical reports in a format appropriate for customer needs.
- Applies technology and innovation to improve commercial processes.
- Develops, plans, manages, and executes strategically aligned chemistry research projects that contribute to the improvement of commercial processes and wine quality.
- Identifies and acts upon opportunities to innovatively develop and apply new scientific technologies that contribute to the improvement of commercial processes.
- Identifies and implements collaborative opportunities that allow mutual benefits and strengthen Gallo's competitive edge.
- Participates on teams that may be cross-functional and interdepartmental to accomplish project goals.
- Maintains laboratory research notebooks to Gallo regulatory and legal standards.
- Maintains a safe laboratory work environment and conducts work in accordance with good laboratory practices and safety guidelines.
- Advises on and ensures the protection of company intellectual property.

- Reports regularly on the status, continuing direction, and timing of projects through oral and written communication.
- Presents research findings to a broad audience including upper management, scientists, and non-scientists.
- Takes responsibility for planning and executing projects during harvest. This may involve expanded functions related to leading and supervising chemical analysis platforms of grapes and wines to meet business needs.
- Takes a leadership role in problem solving and troubleshooting.
- Makes suggestions in the budgeting process including financial justification for the acquisition and application of technology.
- Continuously improves and develops new technical skills. Stays current with the latest scientific and trade literature and takes initiative to apply ideas that potentially could contribute to improving wine value and quality.
- Responsible for understanding and complying with applicable quality, environmental and safety regulatory considerations.
- Must maintain satisfactory attendance, to include timeliness.

Supervisory Responsibilities

- N/A

Qualifications

To perform this job successfully, an individual must be able to perform each essential duty satisfactorily. The requirements listed below are representative of the knowledge, skill and ability required. Reasonable accommodations may be made to enable individuals with disabilities to perform the essential functions.

Minimum Qualifications

- High school diploma or State-issued equivalency certificate.
- Ph.D. degree in Chemistry, Biochemistry, Biology, Fermentation Science, Food Science, Biochemical Engineering, or Chemical Engineering, plus 2 years of Chemistry research experience OR Master of Science degree in Chemistry, Biochemistry, Biology, Fermentation Science, Food Science, Biochemical Engineering, or Chemical Engineering, plus 4 years of chemistry research experience OR Bachelor of Science Degree in Chemistry, Biochemistry, Biology, Fermentation Science, Food Science, Biochemical Engineering, or Chemical Engineering, plus 6 years of chemistry research experience.
- Required to occasionally lift and move up to 50 pounds.
- Required to possess specific vision abilities (color vision).

Preferred Qualifications

- Ph.D. degree in Chemistry, Biochemistry, Biology, Fermentation Science, Food Science, Biochemical Engineering, or Chemical Engineering, plus 4 years of relevant chemistry research experience with a demonstrated record of achievement and innovation in aroma and mouthfeel methodology.

- Strong record of high technical achievement as evidenced by publication in high-impact scientific journals and the proven ability to conduct creative, independent research within a team environment.
- Demonstrated knowledge of commercial grape growing and winemaking practices.
- Skilled in reading, analyzing, and interpreting the most complex documents.
- Experience responding effectively to the most sensitive inquiries or complaints.
- Experience writing speeches and articles using original or innovative techniques or style.
- Experience making effective and persuasive speeches and presentations on controversial or complex topics to top management, public groups, or boards of directors.
- Experience comprehending and applying principles of advanced calculus, modern algebra, and advanced statistical theory.
- Experience working with concepts such as limits, rings, quadratic and differential equations, and proofs of theorems.
- Skilled in applying principles of logical or scientific thinking to a wide range of intellectual and practical problems.
- Experience utilizing nonverbal symbolism (formulas, scientific equations, graphs) to communicate highly technical information to audiences across a wide range of disciplines.
- Experience dealing with a variety of abstract and concrete variables.
- Experience with working independently, leading technical projects and interfacing with other technical teams.
- Experience working well under pressure, meeting multiple and sometimes competing deadlines.
- Demonstrates positive and cooperative behavior with colleagues and supervisors.
- Skilled in the use of MS Word, Excel, Access, and PowerPoint at an intermediate level.

Physical Demands

The physical demands described here are representative of those that must be met by an employee to successfully perform the essential functions of this job. Reasonable accommodations may be made to enable individuals with disabilities to perform the essential functions.

While performing the duties of this job, the employee is regularly required to talk or hear. The employee frequently is required to stand, walk, sit and taste or smell. The employee is occasionally required to use hands to finger, handle, or feel, reach with hands and arms, climb or balance, and stoop, kneel, crouch or crawl.

Work Environment

The work environment characteristics described here are representative of those an employee encounters while performing the essential functions of this job. Reasonable accommodations may be made to enable individuals with disabilities to perform the essential functions.

While performing the duties of this job, the employees are occasionally exposed to moving mechanical parts, high, precarious places, fumes or airborne particles, toxic or caustic chemicals and outside weather conditions.

The noise level in the work environment is usually moderate.