

POSITION DESCRIPTION



Position	SIFT Food Production Technician
Level/Classification	HEW0606
Reports to	Director SIFT
Unit	SIFT Centre - Nambeelup
Directorate	Food Futures Institute
Positions Supervised	Nil

Position Purpose

The SIFT Food Production Technician is responsible for the technical operation of food manufacturing equipment and production lines at the SIFT Facility. The role ensures optimal equipment performance, safe food production, and efficient delivery of services to industry clients and research collaborators. Operating within a dynamic and innovation-driven environment, the Technician plays a key role in supporting the business unit's commercial and research objectives.

About Murdoch University

Murdoch University is a young and dynamic university with a foundational commitment to the environment, social justice and inclusion, and making education accessible to more people. Founded as Western Australia's second university in 1974, today, Murdoch has more than 21,000 students and 1,700 staff across campuses in Perth, Singapore and Dubai. With more than 90,000 Alumni, Murdoch graduates can be found all over the world, making a positive difference.

Our Strategy – Ngala Kwop Biddi. Building a brighter future, together – guides the University's direction and reaffirms our shared purpose to change lives and society for the better through accessible education and research.

The Strategy is focused on three key themes:

- Sustainability: Be a leading university in education, teaching and translational research in sustainability.
- Equity, Diversity, and Inclusion: Build a welcoming, diverse and inclusive community.
- First Nations: Become the University of first choice for First Nations peoples.

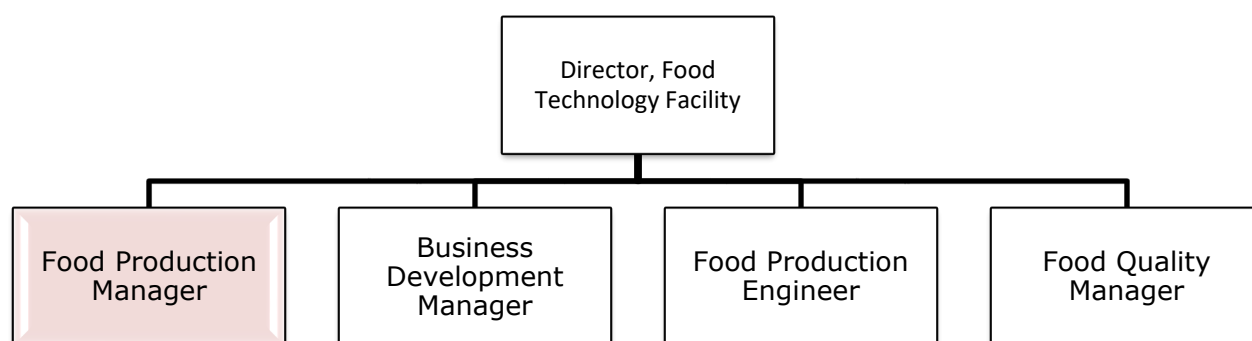
Murdoch is also committed to building engagement with our local community, State, nation, and global society with a track-record in creating strong partnerships with business, government and industry.

About the Work Area

Murdoch University is an emerging leader in food science research and teaching in Australia, with the development of a multi-year and multi-stakeholder strategy driven by a commitment to excellence. Murdoch University's Food Centre is located south of Perth in the Peel Business Park, with a new site, architecturally outstanding buildings, it is expected that the traffic of startup and existing food businesses to the Centre will be significant.

The SIFT (Sustainable Innovative Food Technologies) located adjacent to the Murdoch Research and Teaching building will be the focus of activities, operating like a business unit producing income and economic impact, a place where constant industry contact occurs daily, alongside frequent interaction with Murdoch research staff and government funding partners.

Reporting Relationships



Key Responsibilities/Duties

1. Embrace, promote and exemplify the SIFT safety first culture, both with regards to operation of equipment and the production of safe to eat food.
2. Operate and maintain food manufacturing equipment to ensure optimal performance and uptime.
3. Assist with the development and implementation preventative maintenance schedules.
4. Maintain accurate records of equipment usage, maintenance, and performance.
5. Provide technical support and training to clients and operators. e. Act as the primary liaison for production-related technical matters.
6. Plan and execute production batches, conduct pre-start checks, and manage workflow to minimise downtime.
7. Ensure compliance with food safety standards, including allergen control and foreign object detection.
8. Monitor and maintain hygiene consumables and stock levels.
9. Support continuous improvement initiatives in quality and efficiency.
10. Contribute to planning and reporting activities aligned with operational goals. Work cross-functionally with research staff, industry partners, and university services.
11. Support student engagement and experiential learning opportunities.

12. Promote and adhere to health and safety policies, equity principles, and University values.
13. Work collaboratively and effectively across the University and with central university professional service functions.
14. Support and promote compliance with relevant legislation and University policies and procedures, including equity and health & safety and exhibit good practice in relation to same.
15. Conform with the University's values within the University.
16. Carry out, and assist with, miscellaneous activities as requested.

Selection Criteria

Essential

1. Strong working knowledge of food manufacturing equipment, including maintenance and operation.
2. Demonstrated initiative and problem-solving skills in technical environments.
3. Understanding of food safety systems (e.g., HACCP, allergens, foreign object detection).
4. Experience with high-risk food processing methods (e.g., cook-quench-chill, sous vide, kettle operations).
5. Ability to manage production schedules and optimise workflow.
6. Experience in a technical food production role supporting operational efficiency.
7. Familiarity with quality management systems (e.g., BRC, CMFSR, WOW).
8. Knowledge of food production documentation, specifications, and cleaning protocols.
9. Strong organisational and time management skills.
10. Ability to work independently and collaboratively across diverse tasks.

Desirable

1. Previous experience in a similar role in either a SME food manufacturing company, larger company or both.

Work Requirements

1. Australian permanent residency or possession of a valid visa with work entitlement in Australia.
2. The occupant of this position will be required to undertake a criminal record check in accordance with the University's Employee Background Checks Procedure.
3. This role is based at the SIFT Centre in Nambeelup.

General Obligations

While at work, an employee must:

- take reasonable care for their own health and safety and ensure that their acts or omissions do not adversely affect the health and safety of other persons;
- report incidents, injuries and hazards;
- comply with any reasonable instruction that is given by Murdoch University; and
- comply with Murdoch University policies and procedures.

Guiding Principles and Values/Code of Ethics and Code of Conduct

Our Values

- Authenticity
- Integrity
- Respect
- Inclusivity
- Openness

Our Principles

- Act with justice, respect and responsible care.
- Be collegiate and respectful of other points of view.
- Protect academic freedom.
- Be agile, flexible and resilient.
- Make decisions at the most appropriate level.
- Be transparent in decision-making and with information.
- Adopt common approaches to common tasks.
- Be careful stewards of our resources.

All staff will comply with the University's Code of Ethics and Code of Conduct and demonstrate a commitment to its Equity, Diversity and Safety principles and the general capabilities of personal effectiveness, working collaboratively and demonstrating a focus on results.

All Staff complete a Development Review Annually. A Commencing Development Review should be completed within 3 months of commencement.

We acknowledge that Murdoch University is situated on the lands of the Whadjuk and Binjareb Noongar people. We pay our respects to their enduring and dynamic culture and the leadership of Noongar elders past and present. The boodjar (country) on which Murdoch University is located has, for thousands of years, been a place of learning. We at Murdoch University are proud to continue this long tradition.