

USDA/Agricultural Marketing Service
Dairy Program/Grading and Standardization Division

OPEN POSITION

Food Technologist (Dairy) GS-1382-13

Note: This position may be filled as a GS-12/13 multi-grade career ladder.

Job location: Washington, DC

Visit USAJOBS to apply: <https://www.usajobs.gov>

SUMMARY

This position is located in the Dairy Standardization Branch. The Dairy Standardization Branch aids in the marketing of milk and dairy products by providing a common language of trade through the development, revision, demonstration, and interpretation of Federal grade standards, specifications, and quality improvement programs. It will also research and develop new marketing and business opportunities for the Dairy Grading Branch.

The incumbent serves as a **Food Technologist** responsible for studying Standardization Branch programs, evaluating information, and developing, writing, and recommending changes dealing with national and international standards, specifications, and quality improvement programs for milk and dairy products.

RESPONSIBILITIES duties include but are not limited to the following:

- Evaluates and interprets documents and procedures related to dairy food science, dairy food chemistry, dairy food biology or microbiology, and other technical matters relating to dairy product manufacturing and dairy food labeling. Researches and reviews dairy technical topic and drafts report and develop materials for use by program to facilitate domestic and international marketing of dairy products.
- Conducts research and compiles any needed dairy standards and trade policy information and assists in developing recommendations relating to new or revised policies, program procedures, and methods of operation designed to modify existing operational programs or to develop new operational programs to facilitate the marketing of U.S. dairy products.
- Researches and makes recommendations relating to international standards for dairy products. Performs comparative analyses of U.S. dairy product standards of identity and quality standards to international standards and provides reports regarding these analyses.
- Prepares reports and other materials relating to the domestic U.S. dairy industry's practices in dairy product manufacturing, labeling and analytical methods and how these matters relate to U.S. government purchasing programs and foreign country requirements. Proposes recommendations for the U.S. dairy industry to facilitate market access of U.S. dairy products and contributes to development of strategies for influencing requirement relating to U.S. government purchase programs and international standards development.
- Critically reviews and analyzes laboratory test methods utilized to evaluate dairy products for adherence to domestic and international standards to determine appropriateness for contemporary use. Makes recommendations for updates as needed. Organizes and drives efforts among U.S. dairy industry stakeholders to develop consensus regarding dairy analytical method development and updates at the international level.

Note: The work environment is primarily sedentary, which requires walking, bending, standing and carrying light items. No special physical demands are required to perform the work. Work involves everyday risks and discomforts that require normal safety precautions in the office. The work area is adequately lighted, heated and ventilated. Some travel is required estimated up to 25%. Additionally, the Office of Personnel Management specifies individual occupational requirements for the Food Technologist 1382 Series. These requirements are identified on the [OPM website for this series](#).

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