Rebellyous Foods (RF) is an early-stage, plant-based food start-up. As a food production and manufacturing technology company, we are working to substantially increase the volume and lower the price of specific, high-quality plant-based meat products to effectively serve the foodservice market to replace animal-based meat on a large scale. We achieve this through the design, development, and implementation of new production equipment, methods and systems for enhanced plant-based meat production.

Rebellyous Foods is seeking a conscientious, flexible, and detail-oriented Facilities Research Engineer to evaluate and design Rebellyous’ future plant-based meat production facilities for near-term company planning. We are seeking team members who enjoy making a difference, being a part of a high-performing team, and who take pride in working in a fast-paced, constantly changing startup environment and thrive working in an intensive manufacturing facility. We are seeking mission-focused and dedicated individuals to work collaboratively with several departments and to strategically grow the company.

Flexibility, hard work, and keen follow through are critical for success for employees in a startup environment. Frequent after hours and weekend work is required. Working at Rebellyous is an extraordinary opportunity to get in on the ground level with a fast growing, mission-focused start-up and to help build the company.

Core Responsibilities:

- Scope and design Rebellyous’ future plant-based meat production facility based on Rebellyous’ novel production equipment and methods.
- Provide cost, volume, energy, water, and utilities estimates for new and converted production facilities.
- Evaluate electrical, HVAC, and plumbing systems required for production lines and propose plans for low-cost adaptations to utilities barriers.
- With Rebellyous Foods’ R&D team, coordinate installation requirements.
- Develop and maintain a comprehensive budget outlining capital and operations costs for all current and future lines.
- Design advanced preventative controls for new production methods, equipment, and facilities.
● Evaluate new technologies for production operations and management for implementation into future plants.
● Design for sustainable production wherever possible.
● Develop facility replication plans to support expansion.
● Design experiments (DOE) to determine optimal production processes.
● Implement waste reduction efforts and track effectiveness.
● Regularly review facility designs and operation for waste reduction opportunities.
● Support and grow company safety initiatives.

**Qualifications:** Candidates should have the following credentials:

- Bachelor of Science degree in civil engineering, mechanical engineering, equipment engineering, manufacturing engineering, food engineering or similar degree is required. Graduate degrees are highly preferred, but not required.
- Minimum three working in facility planning or similar experience.
- Experience managing short and long-term engineering projects and coordinating with internal employees, external suppliers, vendors, and consultants.
- Direct experience designing or planning facilities, preferably in the food industry.
- Willing to apply creative solutions to solve workflow bottlenecks; *seeking a focused, fast problem solver.*
- Enjoys working with and managing people of diverse backgrounds and experiences.
- Exemplary leadership skills (no exceptions).
- Compassionate people-management skills at all levels.
- Commitment to design for safety and supporting company safety initiatives.
- Strong attention to detail and a commitment to excellence.
- Experience in a start-up environment is highly desirable.
- Mission focused. Our company works to end factory farming.
- Excellent communication skills – written and verbal.
- Flexible and willing to take on any tasks to support team efforts.
- Good research skills and highly organized.
- Must operate with a sense of urgency and attention to detail.
- Capable of making decisions independently and exercising excellent judgment.
- Handles confidential information with discretion.
- Strong work ethic, integrity and personal accountability.
- Proficiency in G-Suite applications as well as MS Word and Excel.
- Ability to obtain a WA state food worker card.
- Ability to obtain a valid WA State driver’s license.

**Position Type/Expected Hours of Work:** All positions regularly require long hours and can require weekend or after-hours work.

**Highly Desirable Characteristics**

- Interest in the plant-based meat industry
- Experience in the food industry
**Physical Demands:** Ability to stand for long periods of time, stoop, kneel, and reach regularly. Ability to lift, push, pull up to 35 pounds.

**Location:** Greater Seattle area. This position is located at our facility in West Seattle, WA.

**Salary:** Competitive. Commensurate experience.

**How to apply:** Please submit a resume and cover letter explaining your skill set, experience, and interest in working at Rebellyous to apply@rebellyous.com.

**Non-Discrimination and Anti-Harassment Policy:** At Rebellyous Foods, we aim to attract the most qualified and creative problem-solvers to the mission of providing sustainable, affordable meat alternatives. In achieving that goal, RF does not discriminate on the basis of race, color, religion (creed), gender, gender expression, age, national origin (ancestry), disability, marital status, sexual orientation, or military status, in any of our operations. Women, minorities, people of color, and those with non-traditional educational and experiential backgrounds are encouraged to apply. Further, we are committed to providing an inclusive and welcoming environment for all members of our staff, subcontractors, vendors, and clients. Discrimination or harassment in any form or based on any of the above factors is prohibited, as is retaliation against a person who has made a complaint or given information regarding possible violations of our policy.