

Deliciousness comes from fats. Chances your favorite foods derive their deliciousness in large part from fat. Whether they're making donuts fluffy, chocolate melt in your mouth, nuts and fruits healthy, or bacon crispy; fats are ubiquitous and vital to flavor, texture, and nutrition.

But, we have a problem. Our environmental emergency is exacerbated by the current way we source and manufacture our favorite foods. Part of the problem is we don't want to give up the foods we love and have minimal adequate alternatives—either we eat the unsustainable foods we love, or we eat foods that are sustainable but unsatisfying. Using recent breakthroughs in biotechnology, we can change that.

Circe is a food company founded on the belief that fats are magical, the future of food is fermentation, and that not only can delicious food be sustainable, it should be! Using proprietary technology invented by

the founders at Harvard, Circe makes deliciousness sustainable by genetically engineering microbes to make fats from carbon dioxide.

Our job is to create an environment you need to thrive while aligning our collective purpose.

Your job is to:

Grow the microbes of the future! You will be working within a multidisciplinary team, supporting the next generation in sustainable and delicious food production. You'll lead the operation and optimization different styles of fermentors, including gas fermentors and more traditional systems. As an early member, you will have a meaningful influence on the culture and drive major areas of growth for Circe. This position is based in Somerville, MA and offers a competitive salary, healthcare, and benefits.

Your day-to-day will be to:

- Maintain a high standard of lab safety culture and design for safe operations
- Drive innovative process optimizations by using DOE methods to design experiments and campaigns for customized lab-scale fermentation systems
- Lead operation of fermentors
- Establish analytical techniques for online and offline process analysis
- Work closely with our lab engineering team to optimize process conditions and downstream processing
- Implement strong communication skills across multi-disciplinary teams
- Write and maintain data, analysis, and reports of your projects and standard operating procedures
- Facilitate tech transfer within teams and scale-up partners

You ideally have many of the following:

- Domain expertise in fermentation, bioprocess engineering, process engineering, chemical engineering, or adjacent fields
 - Hands-on experience operating fermentation systems and associated equipment such as instrumentation and processing equipment
 - Have managed projects through early commercialization
 - Experience analyzing experimental data and determining improvements for future experiments
 - Comfortable navigating ambiguous environments and working to find information required to solve problems
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A few notes on what we value:

While technology plays a significant role in Circe's mission, the larger project is one that involves purpose, accountability, and intentionality. The people we bring on are more valuable than the technologies we will build together. We want to inspire the ingenious, empower the thoughtful, and engage the hopeful. We believe that a clear-eyed, piercing look at what we face is the only way forward. And plan to do just that.

We know that the consequences of climate change have and will continue to affect the world's people unequally. We also know that we are all gripped with the responsibility of slowing a climatic juggernaut started and fueled by an insignificant number of people. Faced with these injustices—and the simple fact that we all need food—we are committed to including, understanding, and uniting folks from all stripes towards a collective purpose.

We believe

URGENCY
WITH
CARE

We are in a race against time on multiple fronts, but we cannot let the urgency of the situation override care for each other, intention, and thoughtfulness.

MASTERY
WITH
CREATIVITY

We are a team of scientists, engineers, and operators that value doing things right, well, and with rigor. We are also artists, athletes, and chefs and know that we can't stop there. It is after proficiency that the addition of creative thinking opens the doors of possibility.

CONVICTION
WITH
INCLUSION

We are building Circe because we have an unwavering conviction that what we're doing is important and can make a difference. However, our conviction must remain flexible and open to new information and ideas.

We can't do this alone. Will you join us?

Please apply via Circe on [LinkedIn!](#)
