

Senior Fish Health Manager (AU)

MPA Fish Farms (Barramundi Group)
Broome & Kimberley
Full time

UVAXX (part of Barramundi Group) is a Singapore based aqua-tech company providing fish health services and autogenous vaccines to the aquaculture industry. Our business is expanding across the Asia Pacific region and we are looking for a self-starter who is a forward-thinker to help kickstart our veterinary diagnostic unit for fin fish in Broome, Western Australia.

The successful candidate will play a leading role to spearhead the development of the company's business in Australia, first by leading the fish health management, welfare and biosecurity across Barramundi Group's nursery and sea farm sites and lead the setup of a diagnostic lab.

The position is based in Broome, Western Australia and you are required to conduct frequent field investigations that will take you out into Cone Bay, part of the pristine Buccaneer Archipelago.

The position will report to the UVAXX HQ in Singapore and work very closely with Barramundi Group's farm operation in Broome.

Responsibilities

- Lead the set-up and commissioning of a fish health diagnostic lab in Australia.
- Take charge of all the administrative and logistics activities related to the lab.
- Work and coordinate with the UVAXX HQ team based in Singapore to develop standard operating procedures to operationalise the diagnostic lab.
- Implement a health monitoring program and services for Barramundi Group in Australia.
- Take on the leading role in regards to the fish health management of the entire operations, lead and train the farm staff in the field of fish health and welfare, participate in weekly meetings.
- Perform routine analysis from sample collection to identification of bacterial and viral fish pathogens.
- Regular sample processing for microbiological and molecular diagnostics.
- Perform DNA/RNA extractions from fish samples and run endpoint PCR and gel electrophoresis for viral diagnostics.
- Ensure timely and accurate release of diagnostic reports, and be comfortable working with larger sets of data.
- Comply with QC standards while conducting lab procedures.
- Take responsibility of lab compliance including ordering, consumables stock, maintenance and calibrations of lab equipment.

Requirements

- Masters or degree in a scientific discipline related to aquaculture or veterinary science
- Passionate about aquaculture in general
- Candidates must have at least **1 year** hands-on experience in an academic or industry setting with fin fish
- Candidates must have experience working in a diagnostics laboratory and be familiar with basic laboratory techniques including routine microbiological analysis and molecular diagnostics.
- Candidates should be familiar with principles of fish health and diagnostics of fin fish diseases.
- Good organisation and planning skills with the ability to manage multiple projects and tasks.
- Strong team player with positive work attitude, analytical minded, result-oriented, good communication and interpersonal skills.
- Willing to travel and perform field work if required, therefore a valid driver's license in WA is necessary.
- Physically fit and comfortable working and living in Broome.
- Able to work safely at sea

As part of your application, please submit a cover letter stating why you think you are suitable for the position, how you fulfil the requirements of the role and how you intend to make a difference. Your application should also include a detailed CV.

Please send application to: markus@uvaxx.com

If you have any questions, please drop us an email at peoplematter@barramundi.com

Closing date: 31/01/2022

About Barramundi Group

At Barramundi Group, we bring great-tasting premium quality fish to the world, with sustainability at our core. Our mission is to help close the world's protein gap by tapping into the vast potential that barramundi has to offer.

Publicly listed on the Oslo Stock Exchange, we operate ocean farms globally in Australia, Singapore, and Brunei. With the benefit of world-class research and aquaculture technology, our sustainable best practices enable us to produce responsibly farmed barramundi while safeguarding the world's oceans and environmental resources.

Through an end-to-end aquaculture model, we have control over the entire value chain – from farm to fork – with established sales and distribution networks in many major cities. Our barramundi is available at over 1,600 restaurants, hotels, and retailers around the world. We own the following consumer brands - Kühlbarra, Fassler, Cone Bay and St John's Seabass.