



NMBU is shaping the future of research and teaching in food science and needs experts within food processing and -technology

Three Associate professors within food science and sustainable food processing: Plant-based food, meat science, dairy science and technology.

About the positions

The Faculty of Chemistry, Biotechnology and Food Science (KBM) at the Norwegian University of Life Sciences (NMBU) has vacant 3 permanent, full-time positions as associate professor in food science. Following up on the UN's sustainability goals and current world-wide challenges, we are revitalizing and expanding our focus on food processing. We are looking for enthusiastic researchers who will help us shape the future of education and research in food science at NMBU. The successful candidates must have expertise in food processing and -technology and will work with plant-based foods, animal foods, and dairy foods, with particular attention to sustainable food production. We expect that candidates develop their own research focus to complement existing activities in food science at our faculty, and within the research framework of NMBU.

The positions shall focus on meeting the future challenges for sustainable food production that the food industry is facing:

1. Plant-based food processing with special emphasis on novel foods: Plant-based processed food is an expanding area of research, and the demand for such products is increasing due to increased focus on sustainability among both consumers and stakeholders. To produce plant-based foods with attractive sensory properties requires an in-depth understanding of the basic composition of plants as well as how they can be processed to yield healthy traditional and novel foods.
2. Meat science with special emphasis on innovation: The future of meat science encompasses both traditional meat science (carcass composition, meat quality, muscle biochemistry, post-mortem processing technology) and, in addition, cultured meat (In vitro meat). In the future, the meat industry will be facing challenges that demand innovative activities at the interface between biology, processing, quality and economics. An understanding of the innovation funnel, including the process of product development, would be beneficial for this position.
3. Dairy science with particular focus on production and development of fermented dairy products: Fermented dairy products such as cultured milk, yoghurts and cheese comprise a growing segment within the dairy sector and contain specific cultures of lactic acid bacteria. Such products are considered beneficial for health, most probably due to the combined interaction between dairy nutrients and the microbiota of these products. The production and quality of such fermented dairy products depends on the quality of the raw milk as well as the chosen production technology, both of which influence the developing microbiota. Thus, an understanding of the interactions between these factors will be extremely important for the future development of the dairy industry.

The positions cover teaching within food science relative to the candidates' expertise and the requirements set by the study programs in food science. Supervision of master and PhD students is an important part of the positions.

Main tasks

Applicants must be committed to excellence in research and teaching and have considerable insight into the challenges met by a modern food industry. We expect successful candidates to develop strong relationships with relevant industries, in Norway and abroad. The successful applicant must be a dedicated teacher with a passion for student success. Tasks allotted to the positions are:

- Initiate and perform high quality research and education within food science and food processing.
- Develop, teach and administer courses within the food science study programs.
- Supervise Bachelor, Master, and PhD students.
- Contribute to further development of food science research and education.
- Initiate, acquire and conduct externally funded research projects including research projects in collaboration with industry.
- Publish in high-level international journals and have an internationally competitive research profile.
- Develop national and international industry and scientific networks.
- Participate in administrative duties.

Qualification requirements, desired experiences, knowledge and personal qualities

Applicants must hold a PhD in a relevant field and have an academic background that is relevant for KBM's teaching profile in food science. The position requires an innovative, active and strong academic profile with documented potential for performing high quality research, teaching and innovation. The successful applicants should be on an upward trajectory and will be evaluated on the following criteria:

- Documented basic teaching qualifications. Educational competence according to [NMBU's guidelines](#) must be documented. (Lacking qualifications must be obtained within a two-year period after appointment to the position).
- Commitment to excellent teaching at the undergraduate, Master and PhD levels.
- Quality, relevance and quantity of scientific publications.
- Be able to obtain and show potential to execute research projects at a high international level.
- Ability to work in a team-oriented research environment involving other research fields.
- National and international industry and scientific networks.
- Good skills in English and in a Scandinavian language*.

*The successful candidate must demonstrate mastery of both English and one of the Scandinavian languages as working languages (classes are held in Norwegian). If the successful candidate is not fluent in a Scandinavian language, the appointee will be expected within a two-year period to learn sufficient Norwegian to be able to carry out all tasks associated with the position.

Personal skills:

- Ambition and enthusiasm for the field of food science and for developing and leading research and education within food science in a collaborative setting and spirit. Ability to contribute to inter-disciplinary research. Good pedagogic, oral and written communication skills, including the ability to establish contacts and develop internal and external networks.
- Ability to create a welcoming and productive working environment for colleagues and students.
- A collaborative and innovative mindset.
- Strong commitment to excellence.
- Motivation to take part in the faculty's academic life on a daily basis and to perform common tasks and duties.
- Willingness to contribute towards fulfilling the faculty's strategic priorities.

For a candidate with a recently obtained PhD, a tenure track appointment will be considered, see <https://www.nmbu.no/download/file/fid/24372>

According to the Norwegian Freedom of Information Act (Offentleglova) information about the applicant may be included in the public list of applicants, also in cases where the applicant has requested non-disclosure.

Remuneration and information

The position is placed within the government pay scale position code 1011 Associate Professor, wage framework 24, salary grade 61-77, (NOK 542.400-741.300), depending on qualifications. Seniority Promotion in position.

For further information, please contact professor Siv Skeie,

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[General Information to applicants](#)

Application

To apply online for this vacancy, please click on the 'Apply for this job' button above. This will direct you to the University's Web Recruitment System, where you will need to register an account (if you do not have one already) and log in before completing the online application form.

Application deadline: April 25th, 2020

All applicants should include documentation of their teaching experience and competence. [Please see the NMBU's guide for applicants and members of the expert committee for documentation and assessment of educational competence for a position as associate professor.](#)

Applicants must indicate which of the positions they are applying for (1,2,3) and submit a short research plan (0,5 - 1 page), preferably with a description of how the planned research fits with the portfolio, infrastructure and ambitions of the faculty. Up to ten publications selected by the applicant as most relevant must be attached to the application. If the contribution of the applicant is unclear in multiple-author publications, a short explanation about the applicant's contribution to the work is suggested.

Printed material which cannot be sent electronically should be sent by surface mail to Norwegian University of Life Sciences, Faculty of Chemistry, Biotechnology and Food Science, P.O. Box 5003, NO-1432 Ås, by April 25, 2020. Please quote reference number 19/05257.

Applicants invited for an interview will be asked to present verified copies of diplomas and certificates.

About KBM

The Faculty of Chemistry, Biotechnology and Food Science (KBM) employs about 160 people. Currently about 50 PhD students are enrolled into our PhD program. KBM represents a broad range of scientific fields encompassing basic natural sciences such as microbiology, chemistry, biochemistry as well as the application of these towards food chemistry, technology and safety, biotechnology, bioprocessing and environmental issues. The Faculty is responsible for education, research and information within our fields of expertise and also has state-of-the-art instrumentation to perform research within these fields. KBM collaborates in networks and research projects both nationally and internationally.

The Food Pilot Plant Norway at NMBU is a national arena for food process development, research and education. NMBU and Nofima has been granted funding for a phase II development of the [FoodPilotPlant Norway](#) research infrastructure by the Research Council of Norway. These state-of-the-art pilot plant facilities makes campus Ås an outstanding arena for food production, education, research, development and industrial contract work.

Further information: <https://www.nmbu.no/en/faculty/kbm>

NMBU has a special responsibility for research and education that ensures the basis of life for future generations.

Sustainability is rooted in everything we do and we provide knowledge for life.

NMBU has 1700 employees and 5200 students and is organized in seven faculties. NMBU has a campus in Ås and in Oslo. In the autumn of 2020 we are co-located on Ås. Further information on NMBU is available at www.nmbu.no

