# Position description

## **Professor of Physical/Food Chemistry**

School	Chemistry
Faculty	Faculty of Science
Classification	Level E
Work location	Clayton campus
Date document created or updated	29 August 2016

## **Organisational context**

Monash is a university of transformation, progress and optimism. Our people are our most valued asset, with our academics among the best in the world and our professional staff revolutionising the way we operate as an organisation. For more information about our University and our exciting future, please visit <a href="https://www.monash.edu">www.monash.edu</a>

The Faculty of Science contributes to the university's goals via research, teaching and partnerships with industry, government and individual supporters. Our five schools cover a large and diverse range of disciplines in undergraduate and postgraduate courses. Ten schools from other university faculties contribute to science teaching at all levels, allowing students to choose their studies from physical, biological, biomedical, behavioural, environmental, mathematical and computer sciences. The research in the Faculty of Science is carried out by world-class researchers. Their work spans the theoretical to the applied, contributes to new knowledge and technologies, and challenges how we interact with the world. To learn more about the Faculty of Science, please visit our website: www.monash.edu/science/

The School of Chemistry is located in the Faculty of Science and is the leading chemistry school in Australia. International ranking agencies place the school well within the top-50 worldwide. The school aspires to excellence in research and teaching and learning, and drives innovative practices in both. This is underpinned with a strong strategic alignment to industry and government, and through strong international connections and partnerships. The school is the university's custodian of a new \$75 million building, purpose-built as an education, research and industry interface. In light of this the school is currently focused on strengthening its impact from world-leading science through new strategic collaborations with industry, and is looking to strengthening its capability portfolio.

## **Position purpose**

The Professor of Physical and/or Food Chemistry will be expected to take a key leadership role in the school. The appointee will be expected to foster and lead an outstanding research program in fundamental scientific research with relevance for and linkages to the industry-focused Physical and/or Food Chemistry programs. They will support and maintain the school's drive for excellence in teaching, curriculum design and architecture, professional activities and policy development that underpin the discipline of Chemistry as aligned with the faculty, University and the community. The Professor of Physical and/or Food Chemistry will also be active in the profession, have relevant industry engagement and be willing to assume senior administrative functions.

- Reporting Line: The position will report to the head of school under broad supervision
- **Supervisory responsibilities:** No direct reports however the incumbent will supervise postgraduate/PhD research students

Financial delegation and/or budget responsibilities: Not applicable

## **Key Responsibilities**

#### Research and education

- 1. Lead and engage actively in high-quality, internationally recognised research
- 2. Foster the research of colleagues and the obtaining of external research funding
- 3. Supervise the program of study of honours students and of postgraduate students engaged in course work
- 4. Supervise honours research projects and postgraduate research theses
- 5. Provide strong and committed leadership in teaching and curriculum development
- 6. Make a distinguished personal contribution to the teaching program in a relevant discipline

#### Leadership and management

- Demonstrate academic and administrative leadership within the school and participate in the development of policy in the school, faculty and University
- Actively engage with industry and be responsible for managing and leading project work aligned with industry requirements
- 3. Conduct performance management reviews and engage in mentoring academic staff as appropriate.
- 4. Take on the high level administrative and coordinator duties that are necessary for the effective operation of the programs including subject/course coordination
- 5. Play a leadership role in the strategic development and administration of the school and represent its interests, views and needs in the broader faculty and University contexts

#### **External relationships**

- 1. Develop collaborative linkages and provide advice to government and other relevant community organisations on relevant matters
- 2. Strengthen links with relevant faculties and schools within the University
- 3. Promote Physical and/or Food Chemistry as a discipline to potential students and the wider community
- 4. Take an active leadership role in seeking and fostering partnerships with industry and diversifying the funding base

## **Key Selection criteria**

#### **Education/Qualifications**

1. Research doctorate in a discipline relevant to Physical and/or Food Chemistry

#### Knowledge and Skills

- 2. Evidence of outstanding scholarly activity of an international standard in Physical and/or Food Chemistry and a demonstrated ongoing commitment to one or more programs of research
- 3. Demonstrated ability to generate research income, including from both traditional and more innovative sources of research funding
- 4. Record of successful supervision of postgraduate research students and the ability to make a significant contribution to postgraduate training programs in Physical and/or Food Chemistry
- 5. Proven excellence in teaching (at both undergraduate and postgraduate levels)
- 6. Highly developed skills of leadership, networking and management

- 7. Willingness and capacity to make a substantial contribution to all activities of the school, including administration and planning
- 8. Proven professional leadership qualities and capacity for executive administrative responsibilities
- 9. Very high-level communication skills and ability to liaise well with other academics
- 10. Evidence of sustained relationships with industry-focused Physical and/or Food Chemistry programs.
- 11. A vision for the future needs and development of Physical and/or Food Chemistry within Australia and internationally, from research and educational perspectives
- 12. Evidence of ability in, and commitment to, the promotion of Physical and/or Food Chemistry as a discipline to potential students and the wider community

## Other job related information

• Travel (e.g. to other campuses of the University) may be required

## Legal compliance

Ensure you are aware of and adhere to legislation and University policy relevant to the duties undertaken, including: Equal Employment Opportunity, supporting equity and fairness; Occupational Health and Safety, supporting a safe workplace; Conflict of Interest (including Conflict of Interest in Research); Paid Outside Work; Privacy; Research Conduct; and Staff/Student Relationships.