

Position Description

Research Fellow - Food Material Science

Position No:	NEW
Business Unit:	Provost
Division:	SABE
Department:	APSS/LISAF
Classification Level:	Level B Research Only
Employment Type:	Full Time/ Fixed-term (3 years)
Campus Location:	Bundoora
Other Benefits:	http://www.latrobe.edu.au/jobs/working/benefits

Further information about:

La Trobe University - <http://www.latrobe.edu.au/about>

Position Context/Purpose

The La Trobe Institute for Sustainable Agriculture & Food (LISAF) is a key strategic initiative that supports La Trobe University's (La Trobe) world-class research and research training in agriculture, agri-food and medicinal agriculture. Global population growth, combined with an increase in diet-related illness and the need for more nutritious highlight the need to integrate agri-food and health. LISAF takes advantage of the opportunities presented through this intersection between food supply and its impact on health to improve nutritional outcomes, leveraging the substantial investment by LTU in expertise and capability.

LISAF's vision is to use a holistic approach to deliver innovative solutions for sustainable and nutritious food production in a resource and climate-constrained world, fostering outcome-focused research and education through its interdisciplinary research domains:

1. Farming systems – soils & agriculture,
2. Protected cropping –medicinal agriculture & horticulture,
3. Fit for purpose seeds,
4. Food nutrition & health, and
5. Food business & food security, and Digital Agriculture

To deliver on this vision, LISAF is establishing a "Centre for Food Science" which requires a Research Fellow Food Materials Science. This position contributes to the creation of discovery science and intellectual property (IP) by applying in-depth analytical technologies to understand and optimise the behaviour of plant-food materials (proteins, fats, carbohydrates). The appointee will be an expert in food material science and rheology with hands-on experience in the development of plant-based foods.

Duties at this level will include:

- Conduct and publish, or otherwise disseminate high quality and/or high impact research as a member of a team or independently and produce conference/seminar papers and publications from that research.
- Contribute to writing up research findings for publication and dissemination.
- Contribute to the preparation or, where appropriate, individual preparation of research proposal submissions to external funding sources.
- Engage and build relationships with industry and community to ensure that all research results are communicated and adopted by industry, community and/or government.
- Co-supervise or, where appropriate supervise Higher Degree by Research (HDR) postgraduate students as required.
- Supervise research support staff involved in the staff member's research.
- Contribute to the activities of the department and school, as agreed with the supervisor and as consistent with the requirements of any external contracts relating to funding of the position.
- Attend to effective and efficient performance of allocated leadership functions primarily connected with the area of research.
- Design of experiments and analytical methods to elucidate and optimise the rheological properties of protein, fat and hydrocolloid food matrices.
- Provide support on product formulation and/or processing technologies for optimised sensory quality, with particular emphasis on plant-based food texture and rheology.
- Be responsible for analysing ingredients and foods for quality parameters such as texture, colour and colloidal stability through objective laboratory methods.
- Develop and implement new laboratory methods for the characterisation of ingredients and testing of new food formulations.
- Assist with organising sensory sessions/training towards optimised organoleptic quality of plant based foods.

Essential Criteria

Skills and knowledge required for the position

- Completion of a PhD in an appropriate or related discipline of Food Science or equivalent qualifications or research experience.
- A record of publications, conference papers and/or reports, or professional or technical contributions which provide evidence of strong research potential.
- Demonstrated ability to supervise, or co-supervise, Honours, Masters and/or PhD students.
- Sound analytical skills with an ability to communicate complex information clearly both orally and in writing.
- High level organisational skills: the ability to set priorities, meet deadlines, initiate and follow-up actions, all with minimal or no supervision.
- Demonstrated ability to work collaboratively and productively with staff and students from a diverse range of backgrounds.
- Ability to liaise effectively with a range of collaborators nationally and/or internationally and with industry partners.
- Experience in the preparation of research proposal submissions to external funding bodies and evidence of success in securing research funding.
- Experience in food rheology and the design of food products, preferably with experience in plant-based systems
- Knowledge of protein science and protein texturisation technologies.
- Experience with handling sensitive information and dealing with intellectual property.
- Experience in technology transfer for the commercialisation of R&D results, with emphasis on scale-up challenges.

Capabilities required to be successful in the position

- Ability to work collaboratively, recognise the value of diversity and model accountability, connectedness, innovation and care.
- Ability to think creatively, explore new ideas and respectfully challenge existing practices in order to improve current ways of working.
- Ability to enable a safe, inclusive, high-performing team culture, prioritising staff mental health and wellbeing.
- Ability to cultivate and create space for creativity, continuously reviewing and identifying improvements to local work practices.

Essential Compliance Requirements

To hold this La Trobe University position the occupant must:

- hold, or be willing to undertake and pass, a Victorian Working With Children Check; AND
- take personal accountability to comply with all University policies, procedures and legislative or regulatory obligations; including but not limited to TEQSA and the Higher Education Threshold Standards.

Other Information

The position description is indicative of the initial expectation of the role and subject to changes to University goals and priorities, activities or focus of the job.

Position Flexibility

We offer flexible work arrangements that can assist you in balancing your work and other responsibilities.

Why La Trobe:

- Develop your career at an innovative, global university where you'll collaborate with community and industry to create impact.
- Enjoy working on our inspiring and stunning campuses – the perfect hub for industry, students and academics
- Help transform the lives of students, partners and communities now and in the future

This is more than just a job. Working at La Trobe offers opportunities to demonstrate excellence and transform lives.

Here, you'll join exceptional people, partners and communities, who power our operations with ambition and purpose.

Our success can be attributed to its strong sense of community. We have a long-standing commitment to diversity, inclusion and social justice; we are committed to providing a workplace where all staff feel valued, respected and supported to achieve their full potential. We strive to build a workplace where all employees of diverse backgrounds, abilities, experiences, sexuality, gender, religion and age are welcome, valued, respected and one that is representative of our community. We demonstrate our cultural qualities by holding ourselves accountable and creating a culture of trust and innovation while genuinely caring for one another.

La Trobe's Cultural Qualities:

WE ARE CONNECTED



We are **connected** to each other and the communities around us. We engage with those communities to learn from our past, inform our present and impact our future.

WE ARE INNOVATIVE



We are **innovative** in tackling the most important issues of our time. We are inquisitive and seek to develop new ideas that positively impact the way we work and the world around us.

WE ARE ACCOUNTABLE



We are **accountable** for what we do and share a commitment to excellence. We are courageous and respectful in the way we hold ourselves and each other to account.

WE CARE



We **care** about what we do and value the power of education and research. We care about each other and strive to create a safe and inclusive community.

For Human Resource Use Only

Initials: Date: