

Title:	Postdoctoral Researcher P778 (18 Month Fixed Term)
Reporting To:	Dr Lisa Ryan (GMIT) and Dr Francesco Noci (GMIT).
Location:	Department of Natural Sciences, School of Science and Computing, GMIT, Dublin Road, Galway
Duration:	18 Month Fixed Term Contract
Project Title:	Extraction and exploitation of bioactive fish components for health enhancement (MaraBioactive)
Job Description:	<p>An opportunity has arisen for a highly motivated Postdoctoral Researcher to participate in a project focused on extraction and exploitation of bioactive fish components for health enhancement, with specific focus on their incorporation in innovative food products. The Postdoctoral Researcher will work with a multi-partner network of scientists at the cutting edge of research on marine derived ingredients and their bioactive potential. GMIT is a partner in this project within the consortium of GMIT, UCC, UU and UL, contributing to the scientific development envisaged in the project, the delivery of the outputs and the dissemination events associated with the project. The project is funded by Department of Food, Agriculture and Marine – Food Institutional Research Measure.</p> <p>The successful candidate will be involved in the tasks related to the development of products to incorporate the bioactive fish components.</p> <ul style="list-style-type: none"> • Design, manage and perform the research and technical tasks according to the project agreed timelines • Maintain records and generate technical reports and data as required • Participate in regular meetings with the project team to communicate project results and progress • Work and interact on a regular basis with supervisory team required • Any additional administration duties associated with the project • Communicate results through workshops and scientific publications.
Requirements:	<p>Minimum:</p> <ul style="list-style-type: none"> • A PhD in Food Science, Nutrition or a relevant discipline is required. • The ideal candidate will have a background in food product development and sensory analysis. • Experience in shelf life testing of food products. • Knowledge of instrumental analysis of food physico-chemical characteristics and flavour analysis. • The candidate will have a strong publication record, commensurate with their career stage and a demonstrated ability to work as part of a dynamic team. <p><i>Please see attached Table for all essential & desirable requirements.</i></p>

<p>Key Responsibilities:</p>	<p>The postdoctoral researcher will work on the project tasks dedicated to food product development. Data generated in the project will be used for the specific tasks. Among the key responsibilities are:</p> <ul style="list-style-type: none"> • Selection of potential food products for incorporation of bioactive fish components. • To evaluate the effect of incorporation of bioactive fish ingredients on food physico-chemical attributes and techno- and bio-functionality. • Evaluation and optimisation of sensory characteristics at the various stages of product development • Assessment of consumer acceptance and correlation with instrumental flavour analysis data.
<p>Salary Scale:</p>	<p>€38,632.00 - €39,186.00 (Point 1 - Point 2 Post-Doctoral Researcher IUA Scale) * <i>*Starting salary is dependent on funding availability & experience and will also be market driven and discipline related.</i> Pension Contribution: 20% of salary. ** **The appointee will not become a member of the Public Service pension scheme and the pension contribution will only be paid where an approved PRSA is established by the appointee.</p>

Further information on the position may be obtained from Dr Lisa Ryan lisa.ryan@gmit.ie and Dr Francesco Noci francesco.noci@gmit.ie

Closing Date: 12 noon on Friday, 2nd April 2021

It is envisaged that interviews will take place week commencing 12th April 2021.



HR EXCELLENCE IN RESEARCH



Person Qualifications and Attributes	
Requirements	Essential (E)/Desirable (D)
Candidates/post holders will be expected to demonstrate the following	
Education	
Hold a PhD (or equivalent) in an area relevant to Food Science, Nutrition or related discipline	E
Experience	
Experience in food instrumental analysis	E
Experience in experimental design	E
Experience of using scientific software for sensory analysis (Compusense, Fizz, or similar)	D
Experience of flavour analysis	E
Knowledge	
Knowledge regarding the process of food product development	E
Knowledge regarding the principles of numerical modelling applied within a scientific, context	E
Knowledge of best practices for collaborative scientific programming (e.g. GitHub)	D
Skills & Abilities	
Excellent analytical and quantitative research skills and familiarity with applying these To food analysis and sensory evaluation of foods	E
Excellent written communication skills and the ability to write research for peer-reviewed journals and conferences in English	E
Excellent verbal communication skills, including ability to present work progress to partners	E
Proven and clear technical writing and analysis skills	E
Creative approach to problem-solving	E
Ability to plan work towards specified deadlines and deliver on time	E
Track record of producing high quality research publications in peer-reviewed journals and conferences	E
High level of attention to detail	D
Evidence of ability to write clear and concise reports	E
Ability to work independently or under remote supervision	E
Ability to prioritise own work and commitment to meeting deadlines	E
Ability to formulate new research questions from research completed	D
Other	
Willingness to work as part of a team and to be open-minded and cooperative	E
Flexible attitude towards work	E
Discipline and regard for confidentiality and security at all times	E
Willingness to undertake any necessary training for the role	E