

We are looking for a successful candidate with a strong research profile within Sensory and Consumer Science in food who would like to work with a highly engaged and motivated staff in a dynamic working environment.

The position is available from 1st September 2022 or as soon as possible thereafter

Deadline August 31st 2022

The position is funded through a project entitled "From crusted bread to soft bread: influence of culture on consumers expectations and choices.". The partners of the project are Junia and Lesaffre International.

In a context of food transitions, and with consumers more and more proactive towards food choices, it seems crucial to develop food for the consumers and with their help, in order to meet their expectations. Among the most consumed food, is bread. The annual consumption of bread worldwide goes from 41 to 303kg per inhabitant (Rosell, 2011). From the traditional Baguette to the Naan, the bagel or pita bread, each country has its favorite bread and the diversity encountered around the world is tremendous. Due to the diversity of breads and its uses, as well as the growing demands of consumers, adapting products to consumer expectations is a real challenge for food industry.

Therefore, the project aim is to investigate consumers' choices and expectations towards bread depending on their culture, and therefore identify insights to develop new recipes of crusted and soft bread in order to improve bread's organoleptic properties.

The post-doc will be responsible for setting up sensory assessments with an already set-up expert panel and consumer assessments, including logistic matters and bread making with bakers. Also, the candidate will be responsible for measuring food quality throughout the use of instrumental methods and running statistical analysis on results. Finally, the candidate will write a publication of results in a scientific journal and participate in international conferences.

Therefore, we seek a candidate with knowledge of the application of sensory and consumer methodologies and solid experience in statistical analysis including univariate as well as multivariate statistics. Moreover, a candidate with knowledge of instrumental food quality measurement in relation to sensory science will have merit. In addition, good teamwork and networking skills are important.

The 24-months post doc position is part of the science team "Applied Consumer and Sensory Sciences" at the Department of Food Science. The candidate will spend 80% of his time at Lesaffre International located in Marquette-Lez-Lille, and 20% of his time at Junia located in Lille, with some occasional travels to be planned. Results will be

Qualifications

- Relevant education in food, sensory and consumer sciences.
- A PhD degree in sensory and consumer science.
- Experience in food industry and more specifically in sensory and consumer science, including planning, development and execution of large consumer studies and various sensory descriptive studies.
- Experience in statistical analysis including univariate as well as multivariate statistics using XLSTAT and/or R.
- Good communication skills, rigorous and organized.
- Fluent in English.
- Be able to work in a team, be autonomous and take initiatives beyond the project.

Applied Consumer and Sensory Sciences research team

JUNIA is a graduate school of science and engineering and a major player in the French Higher Education since 1885. Junia's ambition today is to continue to be a leader in an ever-changing world. Through our academic programs and scientific expertise, we are supporting four major transitions facing our world: nourish and take care of the planet, accelerate energy and urban transitions, develop digital and industrial transition, reinforce health care and well-being. Junia is a member of the Catholic University of Lille. The school offers Bachelor and Master programs, research activities and business services. Junia has 5,000 students, 450 staff members and 3 campuses: Lille (since 1885), Bordeaux and Châteauroux. Its programs are approved by the French Government and it has been awarded the EESPIG certification (private higher education institution of general interest). Its degrees are recognized by the CTI (French Commission of Engineering Qualifications).

The research team "Applied Consumer and Sensory Sciences" tends to investigate the influence of context on consumer behavior. Thus, the researchers try to understand how the management of a context allows to adapt user experiences to new ecological, distance and societal constraints.

Lesaffre International

A key global player in fermentation for more than a century, Lesaffre, with a €2.2 billion turnover, and established on all continents, counts 11,000 employees and 90 nationalities.

On the strength of our experience and diversity, we work with customers, partners, and researchers to find ever more relevant answers to the needs of food, health, naturalness and respect for our environment. Thus, every day, we explore and reveal the infinite potential of microorganisms to create a large and innovative range of bread yeast and ingredients. These products respond to the various issues facing our industrial and artisan clients and meet their baking needs.

As a pioneer in deciphering the language of bread for the past 15 years, the sensory analysis experts from the Baking Center have been committed to improving the organoleptic quality of our customers'

products. Our sensory analysis network operates out of 5 laboratories around the world – in France, Argentina, China, Singapore and Turkey. Their expertise is a key driver behind every department of our company, from R&D to quality control, marketing and production.

Lesaffre International and Junia wish to put together their competences in order to investigate the influence of culture on crusted and soft breads representation, perception and description.

Questions about the position?

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Apply

<https://neospheres.csod.com/ux/ats/careersite/95/home/requisition/5135?c=neospheres>

