



Research Scientist in Nutrition & Eating Behavior F/M Institut Lyfe (formerly known as Institut Paul Bocuse) Research Center

Location: Lyon, France

Deadline for applications: **Dec 31st, 2023**

Interview online/on-site: **Jan 2024**

Beginning: in **Feb 2024**

RESEARCH CENTER PRESENTATION:

The Institut Lyfe (ex-Institut Paul Bocuse) Research & Innovation Center is a non-profit research unit investigating the factors that influence human eating behaviors. The Center is part of the Institut Lyfe, which allows cooperation between scientists and culinary experts. We strongly focus on societal and industrial challenges and significantly tackle contemporary challenges of healthy and sustainable eating for all populations. It initially focused on the relationship between humans (consumers and professionals) and food in eating-out contexts.

The research center has a strong interdisciplinary approach, with research teams in social science, cognitive science and nutrition science cooperating with an innovation team of chefs. The research program is developed with partnered universities and welcomes 15 PhD students. It is internationally recognised for the excellence of its scientific research, demonstrated by participation in several European projects, projects funded by national research grants (ANR) and international networks with universities and industrial partners (e.g. EIT Food). Thanks to a public grant (PIA3 Etat-Region), the research center is building new facilities, including a sensory evaluation laboratory and a nutrition lab.

This position represents an opportunity to work in a multidisciplinary team of 30 persons and develop and pilot new research projects, as well as translate knowledge acquisition projects on nutrition and eating behavior into tangible applied solutions. We have junior and experienced researchers active in nutrition, social science, cognitive science, and computational science. We are also involved in closed industry partnerships to address the challenges of food and food service enterprises of tomorrow. You will be assigned to the Nutrition and Eating Behavior Group. This group aims to understand better the factors that influence pleasure, appetite, and food intake within and across cultures and at different stages in the life course (children, adults, and elderly). Our highly interdisciplinary team includes researchers with expertise in sensory science, consumer behavior, food science, appetite and food intake regulation, and nutrition.

MISSIONS AND ACTIVITIES:

You will be responsible for developing a long-term original research program on eating behavior, considering the complexity of the meal in relation to inter-individual variation in consumers' or patients' profiles.

MAIN MISSIONS: You are expected to:

- Manage scientific research collaborations in eating behavior in vulnerable populations such as cancer and the elderly (including design, data collection, statistical analyses, and reporting).
- Participate in Health and Nutrition research projects and submit innovative grant proposals to national and international agencies and foundations consistent with the Institut's research interests (pleasure, health, gastronomy).
- Interact with external and internal researchers from different academic disciplines to optimize the transfer of new scientific insights and collaborate with our innovation team (culinary chefs and engineers) on transfer projects towards patients and clinical teams.
- Develop a reliable international academic network.
- Publish in top-ranked peer-reviewed journals and present findings at scientific conferences.
- Build up partnering and working in a vast network of academic, non-profit and private partners to leverage the knowledge and expertise of external partners.
- Supervise PhD students and postdoctoral researchers.

REQUIRED QUALIFICATIONS: You have:

- Ph.D. in Nutrition, Food Behavior, or related disciplines.



- Post-doctoral experience (\geq two years) in a clinical, academic, or socio-economic environment.
- Ability to translate science into relevant propositions for the various stakeholders.
- Knowledge and experience in carrying out research related to the areas mentioned above.
- Team orientation and strong teamwork skills.
- Pro-active 'hands-on approach' to deliver results.
- Publication record of original manuscripts.
- Excellent scientific writing and communication skills.
- Proficiency in English.
- Knowledge of French is an asset but not essential.

CONDITIONS:

- A stimulating environment in the vibrant city of Lyon. A salary set according to work experience (37-47k€).
- A full-time position. The human resources policy favors partially working from home concerning job responsibilities.
- Business travel according to projects.
- Mandatory company health insurance. Benefits in kind meals (on-site).
- 50% reimbursement of the public transport season ticket.

APPLICATION PROCEDURE:

- Applications (1 single pdf) should be sent to recrutement@institutpaulbocuse.com and include
 - 1) a letter of application (incl. expected date of availability)
 - 2) a CV including a list of publications and research outputs
 - 3) a description of your research program at the Institut Lyfe Research Center (2 pages maximum)
 - 4) two reference letters
- Deadline **31st December 2023**
- On-line/on-site interviews by January 2024

You could contact Dr Anestis Dougkas, PhD/HDR Anestis.dougkas@institutpaulbocuse.com for more information about this position.

THE INSTITUTE LYFE

The Institut Lyfe is a non-profit school of hospitality management, food service and culinary arts recognized by the French Ministry of Research and Higher Education. It trains about 1,000 students each year at the Bachelor and Master levels. www.institutpaulbocuse.com

It is recognized by the ministère de l'Enseignement Supérieur, de la Recherche et de l'Innovation as a higher education institution.

The Research center is hosted on the Institut Paul Bocuse Campus, a renowned hospitality and culinary arts management school in Lyon. It closely cooperates with high-level academic teams of the local ecosystem and international actors. It is also involved in closed industry partnerships to address the challenges of food and food service enterprises.



Contributing to the uniqueness of the Centre is the Experimental Restaurant, which was designed as an innovative platform, a key original facility to collect data in natural eating environments. It favors projects centered on human practices, decisions, and perception, focusing on eaters, cooks, and waiters.

This relies on two specific resources:

- The material resources: an experimental platform comprising a modular restaurant and a modular kitchen equipped with a data acquisition system (video cameras, microphones, and computerized questionnaires) and a laboratory for biomedical sampling and food control analyses.
- The institutional context: the living lab is part of a culinary arts & hospitality management college and graduate school, facilitating the connection between the scientific, academic and professional worlds and providing human resources (specialized students and teachers) for operations.

The research center is anchored in a solid academic network in the Lyon region, which is used in collaborating research projects. This network includes the CNRH-RA and the CarMeN laboratory. The CNRH (Centre de Recherche en Nutrition Humaine de Rhône-Alpes) aims to improve nutrition and human health. The CarMeN laboratory (Laboratory of Cardiovascular Diseases, Metabolism, Diabetology and Nutrition - INSERM, INRA, INSA de Lyon, Claude Bernard University Lyon 1) is a biomedical research laboratory on cardiovascular diseases, metabolism, diabetology and nutrition.

The research center believes that the diversity of its staff and student community is fundamental to creative thinking, academic innovation, intellectual challenge, and our interdisciplinary approach to research and learning. We celebrate and promote diversity, equality and inclusion amongst our staff and students. We welcome applications from all, regardless of personal characteristics or background.

LYON, 3RD CITY IN FRANCE

With a history stretching back more than 2000 years, Lyon has taken shape over time, presenting visitors today with neighborhoods with a unique atmosphere and reflecting the city's evolution. Lyon is a city of trade, it was the first city to hold large traders' markets. It is also a city of communications, a major access network that opened onto Europe and the rest of the world to encourage exchanges and influence between people, goods and ideas.





Lyon and its region are recognized as a central place for gastronomy and a wonderful sensory eating experience, with several great chefs, famous restaurants, and international-related events such as the Bocuse d'Or contest and the SIRAH. This attractive context dedicated to food can be seen at the professional level (restaurants and culinary experts) and the scientific one with the Institut Lyfe research center and the European Center for Health and Nutrition. Moreover, Lyon has a solid academic science environment related to human sciences. <https://en.lyon-france.com/>