

<b>Post Title</b>	<b>Teagasc Post-Doctoral Research Fellow Level 1 (PD1)</b>
<b>HR Reference</b>	PD1/NT/0619
<b>Research Area</b>	Meat Products
<b>Eligibility</b>	PhD in a relevant discipline with up to 3 years' (max.) relevant experience. The combined total of this contract combined with any other PD1 contracts must not exceed 3 years in total.
<b>Project Title</b>	Natriopt: Novel Clean label Strategies for the Nutritional and Sensory Optimisation of Reduced Salt and Fat Processed Meat Products.
<b>Current Project End Date</b>	28/02/2021
<b>Post Duration</b>	The indicative duration of 17 months, but not exceeding the above project end date, subject to contract  A panel may be formed from which future similar vacancies may be filled.
<b>Location</b>	Teagasc Food Research Centre, Ashtown, Dublin 15
<b>Reports to</b>	Project Leader and/or other nominated manager as maybe identified from time to time
<b>Training Rate</b>	Appointment will be at the minimum point of the Post Doctoral Level 1 (PD1) scale (€35,678).  The current PD1 scale is as follows: PD1: €35,678 (min.); €37,757; €39,529 (max.)  Increments will be awarded annually* subject to performance and completion of the prescribed training plan.  <i>Note: Exceptional circumstances may apply for candidates with current or previous service in the public sector. *Remuneration and the annual cycle for the payment of increments may be adjusted from time to time in line with Government policy.</i>
<b>Basic Function of the post:</b>	The PD Fellow will work on a project funded by DAFM. NATRIOPT optimises processed meats through the reduction and or replacement of salt and fat using novel ingredients as replacers (e.g. edible seaweeds), while maintaining functionality, shelf-life, consumer sensory quality and commercial viability using state of the art methods. Sensory, consumer and state of the art technological methods will be used.  The PD fellow will be responsible for planning and executing these experiments and analysing the results using appropriate statistical tools. They will be expected to present their results at project meetings and draft regular progress reports for DAFM. In addition, the results will be presented at national and international conferences, published in peer reviewed journals and disseminated to industry at suitable workshops and/or company visits.
<b>Background:</b>	The Teagasc post-doctoral programme provides training and development opportunities for early career scientists that enhances their experience of learning and equips them with the necessary skills

for the next stage of their chosen career in research.

The post-doctoral fellow will work on a project focusing on optimising beef products, through the reduction and or replacement of salt and fat with clean label ingredients with a focus on seaweed extracts while maintaining functionality, food safety, consumer sensory quality and commercial viability. Sensory, consumer research packaging innovation, state of the art technological analysis, will be utilised to understand the impact on the organoleptic, techno-functional and structure-function properties where functional ingredients have been removed, reduced or replaced.

The mission of Teagasc Food Research Centre, Ashtown is to assist the growth and development of the Irish food industry through excellence in technical and market research, advice and training. The main campus is located at Ashtown (near Castleknock), Dublin 15, and consists of research and analytical laboratories and food processing pilot plants. The Centre collaborates with other institutes and universities both nationally and internationally in publicly funded research and development projects. The Centre has a well-established international reputation as a Centre of Excellence in meat technology. In house facilities for meat quality analysis include HPLC, GC-MS, instrumental textural analysis, rheology, differential scanning calorimeter, CEM instrument for composition analysis, instrumental colour analysis (benchtop and handheld colorimeters), high-field NMR, sensory analysis facilities, cryostat and light microscopy. This project represents collaboration between Teagasc Food Research Centres, Ashtown, Moorepark and University College Cork.

This is a research focused training role, the primary purpose of which is to provide early career scientists with the opportunity to develop their research skills and competencies.

The PD Fellow will, while working in conjunction with senior research staff, gain insight and experience into a variety of areas including the processes of project and budgetary management, publishing in peer-reviewed academic journals, writing grant applications, and attracting external funding; the development of active collaboration with relevant national and international research communities; the development of communication and presentation skills, leadership and management skills, and overall career development.

Modules will be conducted under the supervision and direction of the (Project Leader) or other designated manager in conjunction with the Head of Department.

### **Duties & Responsibilities specific to this project:**

- Design and manage experiments and perform statistical analysis of experimental data.
- Produce optimised (bespoke) beef products with commercial viability.
- Reduce salt and fat in a clean label fashion, while maintaining functionality and sensory performance with a particular focus on seaweeds as replacers.
- Produce products which overcome technological barriers to the reduction of the components concerned while ensuring food safety and quality and maintaining sensory characteristics and an adequate shelf-life.
- Assist with project management and ensure that milestones and deliverables are completed successfully and on time.

### **Additional Duties & Responsibilities:**

- Interpret research findings and prepare scientific and popular press publications.
- Disseminate research findings to a variety of audiences as appropriate.
- Assist Teagasc in meeting the commitments of the Quality Customer Service Charter and action plan.
- Comply with all relevant Teagasc policies and procedures.
- Fully co-operate with the provisions made for ensuring the health, safety and welfare of themselves, fellow staff and non-Teagasc staff and co-operate with management in enabling

Teagasc to comply with legal obligations. This includes full compliance with the responsibilities outlined in the Safety Statement.

- Actively participate in the Teagasc Post Doctoral Fellowship programme and review processes, and to undertake all Post Doctoral fellowship training and associated duties as agreed in the Training & Development Plan.
- Take up additional duties as they may arise and be assigned by management.

### Person Specification

This section outlines the qualifications, skills, knowledge and/or experience that the successful candidate would be required to demonstrate for successful discharge of the responsibilities of the post. Applications will be assessed on how well candidates satisfy these criteria.

#### Essential

- PhD in Food Science.
- Relevant research experience not to exceed 3 years' post-PhD.
- Demonstrated research and technical expertise in technological and sensory analysis of processed meat products.
- Evidence of research activity (publications, conference presentations, awards) and future scholarly output (working papers, research proposals etc.).
- Excellent project management, analytical, report writing and data analysis skills.
- An ability to collaborate with team members and PhD students to help build research knowledge and skill and to guide professional development.
- Excellent communication skills (oral, written, presentation) with an ability to enable effective knowledge and technology transfer.
- Ability to generate new ideas, unique concepts, models and solutions.

#### Desirable

- Experience in reformulation strategies.
- Experience in shelf life studies, consumer trials.
- Experience in setting own research agenda.
- Evidence of teamwork and collaboration with relevant partners.

### Further Information for Candidates

Candidates can access a Fellowship Programme Application form for this post on the Teagasc website at <https://www.teagasc.ie/about/opportunities/post-doctoral-opportunities/> Teagasc do not accept Curriculum Vitae's as an application for a position. In order to apply for a post the relevant application form must be completed in order to be considered.

Completed application forms should be TYPED, saved in PDF format and submitted by email to [teagascjobs@clark.ie](mailto:teagascjobs@clark.ie) no later than **12 noon on Wednesday 26<sup>th</sup> June 2019**. Applications received after this time will not be considered.

Teagasc is an equal opportunities employer. As part of Teagasc Gender and Diversity strategies, Teagasc welcomes a balanced pool of applicants. Canvassing will disqualify.

The details contained above are subject to change without notice.