

# Postdoctoral Research Fellow – Food Science/Food Chemistry

**Location:** Boreal Ecosystem Research Facility/Functional Foods Sensory Lab, Grenfell Campus, Memorial University, Corner Brook, NL, Canada

**Category:** Research

**Group:** Postdoctoral Research

**Department:** Environmental Science

**Duration:** 1 year, possible extension

**Tenure:** Full-time; Grant funded

**Salary:** \$50,000/annum

**Deadline:** Mar 1, 2024

**Anticipated Start:** Apr 1, 2024

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## Position Summary

A postdoctoral fellowship is available immediately for a highly motivated individual to work in the new Functional Foods Sensory Lab and Boreal Ecosystem Research Facility located on Grenfell Campus, Memorial University, Corner Brook, NL. The fellow will join a multidisciplinary research team and will be responsible for assisting with the establishment of chemo-metrics based approach to Functional Foods Sensory Evaluation and Food Innovation in collaboration with a team of scientists in the Functional Foods and Brain Health Research Program.

We are seeking a post-doctoral fellow with expertise and research interests in the following:

1. Sensory analysis of food and related products
2. Preservation and development of plant based or functional foods/ Shelf-life evaluation.
3. Applied Chemometrics or bioinformatics approach in Food Chemical analysis or Applications of metabolomics in food innovation, nutritional/functional/sensory quality, or safety assessment.
4. Evaluation of nutritional and functional components in foods using chromatography and mass spectrometry.
5. Validation of health benefits of food ingredients using cell and/or animal models.

**Opportunities exist for the successful candidate to lead both applied and basic research projects in the following areas:**

- Sensory evaluation of food products. Foodomics
- Validation of plant based or functional foods using cell and animal models of brain health.
- Applied Chemometric, metabolomics or bioinformatics in food innovation and quality assessment.
- Preservation and Development of functional foods/components
- Qualitative and quantitative evaluations of shelf life, nutritional and functional components in marine, animals, plants and microbial food sources using chromatography, mass spectrometry, and vibrational spectroscopy.
- Reduction of environmental contaminants in food products

## REQUIRED EXPERTISE, EXPERIENCE AND SKILLS:

- Sensory analysis of food products using SIMS 2000 or equivalent software
- Previous experience developing plant-based foods or functional foods, preserving nutritional or functional components in foods or related products.
- Experience on food safety and shelf-life assessment, extraction of contaminants, nutrients or functional ingredients in foods or related products using automated pressurized solvent extractors (accelerated solvent or supercritical fluid extractors), microwave extraction, ultra-sonic waves or solvent-solvent extractions.
- Chromatographic experience: gas, solid phase micro-extraction, thin layer, ion, liquid (UHPLC) analyzing contaminants, nutritional, or functional components in food or related products.
- Technical writing and analytical method development skills
- Ability to work in a team context with government, academic and industry partners.
- Strong bioinformatics, metabolomics, chemometrics or statistical skills.

## Qualifications:

### **Ph.D in Food Science, Food Chemistry or related discipline**

The successful candidate is expected to develop new research grants and develop strong relationships with industry to generate new funding opportunities and serve as Co-applicant on future grant proposals.

**Anticipated start date is April 1, 2024.**

**SALARY \$50,000 per annum**

**CLOSING DATE** Mar 1, 2024

**COMPETITION NO.** GCM-24-XX

## How to Apply

Please send all applications electronically, including a cover letter outlining your fit with the research interests and required expertise, a curriculum vitae (with full publication list), and the names of three referees to both Dr. Lakshman Galagedara ([lgalagedara@mun.ca](mailto:lgalagedara@mun.ca)) and Dr. Nicole Pham ([thpham@mun.ca](mailto:thpham@mun.ca)). Only selected applicants will be contacted for an interview.

All qualified candidates are encouraged to apply; however, Canadian citizens and permanent residents will be given priority. Memorial University is strongly committed to employment equity and especially welcomes applications from all qualified candidates, including women, members of visible minorities, Aboriginal persons, members of sexual minorities and persons with disabilities.

We thank all applicants for their interest, however, only those selected for an interview will be contacted.

Applications will be reviewed on an ongoing basis until the position is filled.

Memorial University is an equal opportunity employer and is committed to increasing the diversity of its workforce. It welcomes applications from women, members of minority groups as well as from others who would bring additional dimensions to the university's research, and teaching.