

2 Tenure-Track, Assistant Professor Faculty Positions

Texas A&M University: College of Agriculture and Life Sciences: Department of Food Science & Technology

Location: College Station, Texas

Deadline: Review of applications will begin September 15, 2022, and will continue until the positions are filled. We anticipate a start date of January 1, 2023

Description: The Department of Food Science and Technology, College of Agriculture and Life Sciences at Texas A&M University invites applications for up to 2 full time Tenure-Track: Assistant Professor positions with a nine-month academic appointment beginning January 1, 2023.

The department seeks an individual with demonstrated expertise in harnessing the physical and chemical properties of foods to influence the intestinal microbiome, food safety, or quality. The research should influence health either through food safety, food quality, food processing, novel ingredients, and/or the microbiome. The department also seeks an individual in the area of food flavor, lipid chemistry, or lipidomics to enhance food quality and sensory attributes in fresh and processed foods.

We are looking for individuals who have a demonstrated interest and experience in working in transdisciplinary teams. Individuals are expected to work with experts in data analytics and integrating large datasets and make meaningful decisions in areas of health, food safety, processing, security, and quality. We seek candidates who can develop a nationally and internationally recognized research program and compete for funding from federal and private funding sources such as the NIH, NSF, USDA, and other entities. Preference will be given to candidates with expertise that complements and synergizes with the strengths of the food science faculty and advances food science and technology at Texas A&M University.

Responsibilities: Candidates are expected to develop and maintain a competitive, extramurally funded research program, teach undergraduate and graduate courses in Food Science and Technology, and contribute to academic service. The candidates chosen for these positions are expected to develop new courses in their area of expertise such as food processing, flavor chemistry, fermentation science, product development, or unit operations that are aligned with the department's teaching and research mission.

About the Department: The Department of Food Science and Technology's (<https://foodscience.tamu.edu/>) strengths include specialized expertise in food science technologies, encompassing food chemistry, engineering, microbiology, molecular biology, microbiome interactions and processing and unique access to a wide array of laboratories and pilot facilities. There will be ample opportunities to develop new courses at both the graduate and undergraduate level. These could include but are not limited to fermentation microbiology/sciences, food

processing, product development, food flavors, physicochemical properties of foods, and ingredient specifications.

The Department of Food Science & Technology is an administrative unit in the College of Agriculture and Life Sciences, Texas A&M AgriLife Research, and Texas A&M AgriLife Extension Service, <http://agrillife.org/>, within the Texas A&M University System. The department has a vibrant faculty, staff, and students that all contribute to the missions of teaching, research, extension, and service. The Department and Texas A&M University both value and encourage diversity in all forms. Texas A&M University has a variety of programs and networks to support both the professional and personal success of its faculty. The Department is committed to knowledge discovery and delivery of high-quality education to position the science of food within a sustainable framework, with emphasis on improving the safety, quality, and nutritional value of foods.

Academic Programs: The Department offers undergraduate and graduate degrees within the disciplines of Food Science & Technology. Our programs prepare future leaders for academic, food industry, or government positions through internships, undergraduate research opportunities, and experiential learning activities.

Research: The department has expertise in food safety, food chemistry and functional foods, food processing, and food analysis. The department has a core analytical laboratory with modern mass spectrometers, chromatography equipment, and biochemical analyses. A new pilot food processing line allows for commercial and experimental food production under high-acid, hot-fill conditions. The Department also houses advanced electron beam food processing equipment.

About the University: Texas A&M University, the only institution in the state to hold Land, Sea and Space Grant status, is a Tier I research university committed to strengthening its diversity. Enrollment at TAMU is approximately 71,000 students, of which 15,000 are graduate and professional students; the College of Agriculture and Life Sciences includes 15 departments and over 300 faculty.

About the Community: The University is in College Station, which combined with the twin city of Bryan, forms a metropolitan community of approximately 275,000 people with high-quality amenities and a low cost of living. In addition to excellent health, education, and recreational services, the community affords a rich variety of cultural activities typical of a major university environment, including sports, museums, music, art, and theater. The College Station-Bryan area is also centrally located between Texas' major metro areas including Houston, Dallas-Ft Worth, Austin, and San Antonio.

Professional Environment: The Department of Food Science & Technology was established in 2020 as part of a strategic restructuring of expertise to facilitate programmatic growth in key areas within Texas A&M University (TAMU). Information on the Department and its programs can be found at <https://foodscience.tamu.edu>. TAMU serves as the flagship for ten universities in the TAMU system. Several Centers, Institutes, and large interdisciplinary programs provide specialized core facilities and access to clinical populations. These resources include the National Center for Electron Beam Research, Rosenthal Meat Processing Center, NIEHS Center for Environmental Health Research, Texas A&M Institute for Genome Sciences and Society, Texas A&M Institute for Genomic Medicine, Center for Biological Nuclear Magnetic Resonance, Mass Spectrometry Collaborative Core, Texas A&M Institute for Data Sciences, Texas A&M High Performance Research Computing Center, among others.

Qualifications. Requirements include a Ph.D. in Food Science and Technology, or related field. The potential for research productivity, teaching, and grantsmanship should be apparent in the application. Preference will be given to individuals with demonstrated expertise and a desire to participate in multidisciplinary research programs.

Application Instructions: Applications will only be accepted through *Interfolio* at <http://apply.interfolio.com/109060>. . Applicants should submit the following documents: 1) cover letter, 2) a detailed curriculum vitae, 3) a statement of research, 4) a statement of teaching, 5) a statement of your

commitment to diversity, equity, and inclusion (not to exceed 2 pages), and 6) contact information for three (3) references.

Please direct any questions regarding this position to Dr. Suresh Pillai (suresh.pillai@ag.tamu.edu) or Dr. Steve Talcott (stephen.talcott@ag.tamu.edu).