

March 2021

## Research Scientist - Institut Paul Bocuse Research Center

### NEW Permanent position. Lyon France. Beginning Mid-2021

The Institut Paul Bocuse Research Center invites applications for a permanent research position. We are especially interested in applicants with significant experience in:

### Food science / Sensory science

The Institut Paul Bocuse Research Center (IPBR, Lyon, France) is a non-profit research unit dedicated to the scientific investigation of the various factors (social, economic, cognitive and physiological) that underlie and influence human eating behaviors. The Center stands out for its strong roots in societal and industrial contemporary challenges and plays a major role in identifying future practices in the field of food and food service. Institute's general objective is to *"take on the **challenge of tasty, healthy and sustainable diets**, to meet consumer expectations, for all people and in all contexts*. The Center is hosted on the Institut Paul Bocuse Campus, a renowned school in hospitality and culinary arts management, in Lyon.

The research center has received a PIA3 (Programme d'Investissements d'Avenir) grant from the French government and the Auvergne Rhone-Alpes regional council to develop innovative infrastructures and collaborative projects. A new **Cook Lab** has been recently opened, a fully equipped **Sensory Lab** is under construction and new equipment for food characterization is to be acquired for the **Food Lab**.

We have researchers, both junior and experienced ones, active in nutrition, social and cognitive sciences. The Center is in close cooperation with high-levels academic teams of the local ecosystem as well as international actors.

This position represents an opportunity to work in a multidisciplinary team of 25 persons and **to develop and pilot new projects**, working closely with other researchers and PhD students (knowledge acquisition projects on eating behavior) and the culinary experts (Innovation studies). You will be responsible for designing appropriate methods and tools in food science/ sensory science to complement existing ones (real-life consumer studies at the Living Lab and MIXH Multisensory Immersive Experience Hall).

You will be under the supervision of the Research Group Leader in Nutrition and Eating behavior and work closely with the Innovation team for projects aiming at scientific transfer.

We look forward to receiving applications from outstanding researchers who are enthusiastic about pursuing an independent research program in an environment that supports cutting edge research. Relevant research training and publications in international peer-reviewed journals are a prerequisite for consideration. Candidates may have diverse scientific backgrounds but a willingness to conduct interdisciplinary research and a genuine interest in the food domain are required.

## **JOB RESPONSIBILITIES:**

Develop new research projects and submit innovative grant proposals to national and international agencies and foundations consistent with the Institut's research interests.

Set-up collaborative projects with public and private stakeholders in the food and beverage sector

Collaborate with our innovation team (culinary chefs and engineers) on applied projects

Publish/present findings in peer-reviewed journals/scientific conferences.

Interact and collaborate with colleagues from different research areas: nutrition, food psychology, social science

Build up a network and establish partnerships with universities, labs and other research institutions and develop relationships with top researchers in the field

Tutoring of students' projects using research facilities /sensory evaluation methods

## **REQUIRED QUALIFICATIONS:**

PhD degree in food science or related disciplines.

Food engineer degree is a plus. Postdoctoral experience is a plus.

Knowledge and experience in carrying out research related to the above-mentioned areas

Publication record of original manuscripts. Excellent scientific writing and communication skills

Proficiency in English. Knowledge of French is an asset

## **OFFER**

A stimulating environment, in the vibrant city of Lyon. A salary set according to work experience

A full time position. The human resources policy favors working from home with respect to job responsibilities.

Starting date: Mid 2021

## **APPLICATION**

Application deadline: April 30<sup>th</sup> 2021

On-line interviews May 5, 6, 7

Applications (1 single pdf) should be sent to [recrutement@institutpaulbocuse.com](mailto: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 detailed research statement (3 pages maximum),
- 4) two reference letters.

For more information about this position, you could contact Dr Agnès Giboreau, Research Director ([agnes.giboreau@institutpaulbocuse.com](mailto:agnes.giboreau@institutpaulbocuse.com))

**The Institut Paul Bocuse** is a non-profit school of hospitality management, food service and culinary arts, recognized by the French Ministry of Research and Higher education. The Institut Paul Bocuse trains about 1,000 students each year, at the Bachelor and Master levels. The Institut Paul Bocuse is recognized by the Ministère de l'Enseignement Supérieur, de la Recherche et de l'Innovation as a higher education institution [www.institutpaulbocuse.com](http://www.institutpaulbocuse.com) .

**The Institut Paul Bocuse Research Center opened in 2008** in a dedicated building on the Ecully campus of the Institut Paul Bocuse to train students at the doctoral level and build a multidisciplinary research program. The Center stands out for its strong roots in societal and industrial contemporary challenges and plays a major role in identifying future practices in the field of hospitality, food service and culinary arts management. It originally focused on the relationship between humans (consumers and professionals) and food in eating-out contexts. 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 real eating environments. It favors projects centered on human practices, decisions and perception, with a focus on eaters, cooks and waiters. This relies on two specific resources. First, the material resources: an experimental platform composed of a modular restaurant and a modular kitchen, equipped with a data acquisition system (video cameras, microphones, and computerized questionnaires) as well as a laboratory for biomedical sampling and food control analyses. Second, the institutional context: the living lab is part of a culinary arts & hospitality management college and graduate school, which facilitates the connection between the scientific, academic and professional worlds, and provides human resources (specialized students and teachers) for operations. In 2011, the Living Lab was labelled Enoll (European Network of Living Labs). <http://www.institutpaulbocuse.com/us/food-hospitality/> .

### **Lyon, 3rd city in France**

With a rich history stretching back more than 2000 years, Lyon has taken shape over time, presenting visitors today with neighborhoods that have a unique atmosphere and reflect 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, Lyon created 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 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) as well as the scientific one with the Institut Paul Bocuse research center and the European Center for Health and Nutrition. Moreover, Lyon has a very strong academic science environment related to both life and human sciences, with renown laboratories in neurosciences and cognitive sciences, such as the Lyon Neurosciences Research Center, the Emotion and Cognition laboratory. <https://en.lyon-france.com/> .