POSTDOCTORAL RESEARCH FELLOWSHIP IN **MEAT SCIENCE AND TECHNOLOGY**

Inspiring excellence. Transforming lives.





POSTDOCTORAL RESEARCH FELLOWSHIP AT THE UNIVERSITY OF THE FREE STATE

The University of the Free State (UFS) invites applications from suitably qualified candidates for a postdoctoral fellowship in Meat Science and Technology in the Faculty of Natural and Agricultural Sciences. Candidates interested in pursuing an academic or professional career in Food Science and Technology, are especially encouraged to apply.

The fellowship will enable an outstanding doctoral graduate to obtain experience of research and innovation at a higher education institution under the mentorship of established researchers.

The fellowship is awarded on a competitive basis, taking into account the applicant's academic achievements and research potential, as well as the relevance of prior experience and expertise. The fellowship is available for a period of one year, renewable for up to three years, subject to satisfactory performance.

ELIGIBILITY CRITERIA

- ✓ Open to all South African and foreign nationals for full-time research at the University of the Free State.
- ✓ Graduated with a PhD degree in Food Science and Technology within the last five years.
- ✓ Successful applicants may not hold full-time salaried employment during the fellowship.
- ✓ Successful applicants must be able to relocate to the UFS for the duration of the fellowship. This is a residential fellowship: the successful applicant is required to spend her/his postdoctoral period at the UFS.

REQUIREMENTS OF THE SUCCESSFUL CANDIDATE:

- ✓ Conduct innovative research on the chemical and microbiological stability of meat and meat products. This research group has a special interest in the lipid component of meat.
- ✓ The candidate must become involved in the following three research projects:

- An investigation into the manipulation of the diets of meat-producing animals with the aim of improving the technological and health properties of fat tissue.
- The evaluation of natural preservatives and its effect on the microbiological, chemical, and sensory stability of meat products.
- The effect of salt and sodium reduction on meat product quality.
- ✓ Author/co-author at least three (3) publication outputs per year in the form of DHET-accredited scholarly journal articles or books/chapters in books. The renewal of the fellowship beyond the first year depends on satisfactory performance and the submission of an annual progress report.
- Register and reside as postdoctoral research fellow at the UFS and participate in relevant activities of the Postgraduate School and the Directorate of Research Development.

VALUE OF THE FELLOWSHIP

- ✓ R220 000 annual fellowship
- √ R30 000 additional research expenses fund

To apply, please **email** the following documentation by 15 May 2020 to Prof Arno Hugo: hugoa@ufs.ac.za

- ✓ Motivation letter, including a one- to two-page outline of relevant expertise and experience
- ✓ Full CV including a list of research publications, conference papers, and other scholarly output
- ✓ Full transcripts of academic record and copy of doctoral degree certificate
- ✓ Copy of ID document (or copy of passport in the case of foreign applicants)
- Contact details of two academic referees who have taught/supervised the candidate.

Closing date: 15 May 2020

Commencement of fellowship: 1 July 2020

For enquiries please contact Prof A Hugo, email:

hugoa@ufs.ac.za