

Terms of Reference

Position	Visiting Professor
Field of expertise	Food Technology
University	Bahir Dar University, Ethiopia
Faculty	Engineering Faculty
Department	Food Technology & Food Process Engineering
Duration of contract	3 years (to be renewed)
Start date	As soon as possible
Department information	<p>The department offers an Undergraduate Program (BSc Program) in Food Technology & Food Process Engineering.</p> <p>The following facilities are available for teaching and research:</p> <ul style="list-style-type: none">▪ Food Processing Lab I – Cereal, fruit & vegetable, oil, beverage and packaging▪ Food Processing Lab II – Dairy products, meat▪ Food Chemistry, Biochemistry and Analysis Lab▪ Food Microbiology and Bioprocess Lab▪ Product Design, Development and Sensory Evaluation Lab▪ Computer laboratory for the students <p>Text books are available but the number of copies is limited; journals are not sufficient; internet access is available.</p> <p>The main objectives of the Department are:</p> <ul style="list-style-type: none">○ To increase knowledge and understanding of food technology& food process engineering.○ To produce qualified manpower.○ To carry out collaborative research with food industries, the agricultural sector and other research institutions○ To initiate innovations and product development○ To participate in the development of food-quality standards and to provide professional consulting services.

Tasks & Responsibilities

- Teaching**
- Give courses on the processing of meat, dairy products, beverages, cereals, fruits & vegetables
 - Handle laboratory practices on the respective courses
 - Prepare teaching materials.
 - Supervise and assess student projects and theses.
- Research**
- Identify relevant research themes.
 - Encourage research, preferably related to local product and local food processing industries.
 - Disseminate knowledge through presentations and publications.
- Administration and change-agent functions**
- Coordination of courses, examinations, and project presentations in cooperation with other faculty members.
 - Participate in university and department committees.
 - Participate in the activities related to the Engineering Education Reform and support the revision and implementation of the new curriculum.
- Additional tasks**
- Establish links with other universities and facilitate cooperation in research, teaching and knowledge transfer.
 - Create strong links with the food producing industry in view of adapting the study program to the needs of the industry.
 - Collect and make available reading materials in the field of expertise
 - Organize laboratories.
 - Assist with twinning of the department with Other Universities, e.g. for initiating joint research and PhD programs
 - Supervise B.Sc. students with projects and final theses.
- Academic, professional and personal requirements**
- Postgraduate degree in Meat/Dairy/Beverage/Cereal/ Fruit& Vegetable Processing Technology
 - Good command of the English language.
 - Academic inclination.
 - Extensive experience in planning and scheduling of practical courses for students.
 - Track record of publications in international peer-reviewed journals.
 - A minimum of five years experience in teaching at a university.
 - Team worker with good organizational skills
 - Ability to work in a multicultural team

Contact

- Research experiences and established research credentials.

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