

JOB DESCRIPTION

Job Title: Student Research Assistant in Food Processing Technology

Grade: SP7

Department: NRI

Responsible to: Micael de Andrade Lima

Responsible for: N/A

Key Contacts:

Non-Contractual Nature of Role Profile: This role profile is non-contractual and provided for guidance. It will be updated and amended from time to time in accordance with the changing needs of the University and the requirements of the job.

PURPOSE OF ROLE:

- To carry out research activities related to protein extraction from brewery wastes (BSG) and other plant protein sources,
- To carry out associated literature research studies.
- Areas of focus are the extraction of proteins via wet/alkaline extraction, including enzyme extraction.

KEY ACCOUNTABILITIES

Team Specific:

- Support the completion of an ongoing project using eco-innovative methods to extraction BSG protein and modelling these processes for pilot and industrial scales.
- Determine the most viable extraction methodology and potentially support the rheological analysis of the meat analogues produced.
- Support literature review, experimental design, data analysis and writing up of results.
- Balance the competing pressures of research and administrative demands and deadlines.

Generic:

- Keep clear and accurate research data records.
- Maintaining good relationships with staff, students and visitors.
- Maintaining safe working practices with due regard for self and others.

Managing Self:

- To work in a flexible manner, ensuring research outcomes are met.
- Ability to work in and contribute to the team.
- Ability to work on own initiative without constant supervision.

Core Requirements:

- Adhere to and promote the University's policies on Equality, Diversity and Inclusion and Information Security.
- Ensure compliance with Health & Safety and Data Protection Legislation.
- Support and promote the university's Sustainability policies, including the Carbon Management Plan, and carry out duties in a resource efficient way, recognising the shared responsibility of minimising the university's negative environmental impacts wherever possible.

Additional Requirements:

- Any other duties appropriate to the post and grade.
- Adaptable and willing to work at any University Campus or Partner Institution

KEY PERFORMANCE INDICATORS:

- Delivery of work to the required standard as set out by the supervisor.

KEY RELATIONSHIPS (Internal & External):

- Dr Micael de Andrade Lima (research lead)
- Dr Elena Arribas Lopez (research co-lead)

PERSON SPECIFICATION**EXPERIENCE:****Essential Criteria:**

- Previous research/work experience in food engineering, food science/technology, or very closely related fields.
- Previous experience on rheology of food products.
- Previous experience and familiarity with extraction analyses.
- Experience of undertaking independent work in a project setting.

Desirable Criteria:

- Previous experience designing new food products.

SKILLS:

Essential Criteria:

- Good written and verbal communication skills.
- Ability to work independently, accurately, and flexibly within a team setting.
- Ability to meet deadlines and maintain a professional approach to all aspects of the role.

Desirable Criteria:

- Skills in basic data management, visualisation and statistical analysis

QUALIFICATIONS:**Essential Criteria:**

- Highly relevant undergraduate (BSc) qualifications (e.g., Food engineering/science/technology, Biotechnology, etc.)
- Currently enrolled in an MSc-level University of Greenwich programme until at least late January 2025

Desirable Criteria:

- N/A

PERSONAL ATTRIBUTES:**Essential Criteria:**

- We are looking for people who can help us deliver the [values](#) of the University of Greenwich: Inclusive, Collaborative and Impactful.

Desirable Criteria: N/A