

JOB DESCRIPTION

Job Title:	Food Processing Laboratory Enterprise Fellow	Grade:	AC2/AC3
Department:	Food & Markets, Natural Resources Institute	Date of Job Evaluation:	October 2021
Role reports to:	Medway Food Innovation Centre Lead		
Direct Reports	N/A		
Indirect Reports:	N/A		
Other Key contacts:	Head of Food & Markets Department Director of NRI GK&M Innovation Growth Managers		
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:

The background

The Natural Resources Institute of the University of Greenwich is part of a consortium called **Growing Kent and Medway (GK&M)**, which is led by NIAB EMR and won a £17.8 million UKRI Strength in Places grant. The ambition of GK&M is to develop a world-class agri-food innovation cluster that supports growth in technology-driven horticultural production, food & drink processing, and manufacturing. Besides, NIAB EMR and the University of Greenwich, the other research partners of this world-class consortium include the University of Kent. The industry partners include a range of significant local agri-food companies (APS Produce, Berry Gardens Growers, Chapel Down, Gusbourne Estate, Richard Hochfeld Group, Thanet Earth, Worldwide Fruit); an innovative technology integration business that operates across supply chains (Geku Automation); and a world-leading packaging company (Smurfit Kappa). GK&M is backed by strong civic and business support with partners from the Kent & Medway Economic Partnership and Locate in Kent. GK&M will drive innovation and wealth creation by stimulating a vibrant and collaborative network that enables new and existing food enterprises to develop and thrive. It connects industry with technologists and researchers to co-creatively address the innovation challenges faced by the agri-food sector and its supply chains. Over the 5-year project, a total of £5M has been allocated to a Research and Innovation Fund to support collaborative bids that would typically include commercial and research partners.

Food Processing Laboratory Enterprise Fellow: Food Processing Laboratory (FPL)

As part of the GK&M project, the University of Greenwich is setting up the Medway Food Innovation Centre (MFIC) – a state of art facility to deliver step-changing food R&D solutions for industries through disruptive research as well as excellent training and courses on food product and process development for student cohorts. A core unit of the MFIC is the **Food Processing Laboratory (FPL)** is MFIC with advanced facilities (twin-screw extruder, drying platform, dry fractionator, sonication, high pressure homogeniser, bioreactor etc.) hitherto not available in the region. Besides preservation and food safety, the aim of food processing

is to create products with desirable functional properties and therefore the FPL will supplement a cutting-edge New Product Development facility at MFIC. The food grade FPL would provide the knowledge-based support to innovation challenges of the local food businesses.

With support from the GK&M project team within NRI, the successful candidate will be the operational lead for FPL within MFIC. S(he) will work closely with the MFIC head within University of Greenwich, to deliver relevant food innovation projects/workstreams including those for the GK&M Research and Innovation Fund.

Purpose of the role

- An enterprise fellow will be appointed at the University of Greenwich to undertake day-to-day operational responsibilities and maintenance of the FPL for food processing projects/workstreams.
- The postholder will be the technical lead of the FPL having roles and responsibilities across enterprise/corporate engagement, (student) training and research.
- This position will be operational from year 2 of the GK&M project and expected to continue beyond the end of the 5-year project.

KEY ACCOUNTABILITIES:

With support from the GK&M project team within NRI, the successful candidate will be the operational lead for FPL within MFIC. S(he) will work closely with the MFIC head within University of Greenwich, to deliver food processing expertise for the relevant food innovation projects.

The successful candidate should have proven experience of working in food grade processing lab/pilot facilities (prior industry experience will be advantage) with PhD level or equivalent education in food processing

Team Specific:

- Provide technical support for food processing projects (and contribute to project deliveries) with particular emphasis on plant-based food
- Maintaining/handling/(basic) trouble shooting of equipment in the FPL
- Lead food processing workstream for the internal and external projects
- Key MFIC contact for processing instrument suppliers for maintenance (logbook owner) and schedule routine check-up (e.g., equipment performance) during warranty period
- Develop SOPs for each equipment in FPL under HACCP and food grade certification, train students and project fellow with instrument operation and help with designing food processing experiments
- Work with the MFIC head and GK&M team within NRI towards regular updates of FIL and reporting of ongoing projects
- Enterprise support via working with the participating businesses on food processing challenges, technicalities and/or helping with the technical feasibility studies
- Work with MFIC head on future CAPEX requisition including equipment purchase decision
- Advise on funding opportunities, seek funding / fellowship to support the MFIC programme as well as personal career development

Generic:

- Assist in achieving the KPIs of the MFIC and Natural Resources Institute
- Contribute to departmental plans, activities, and efficient working practices
- Participate public engagements and related activity
- Demonstrate a commitment to equality, diversity and inclusion through teaching practice and / or engagement with university initiatives
- Contribute to peer review and departmentally based food processing CPD development activities
- Promote your work and represent your discipline and the work of the University internally and externally, and take a proactive approach to ethical, good practice

Managing Self:

- Well-developed communication and presentation skills with the professional qualities needed to gain confidence and respect from colleagues internal and external to the university.
- Successful organisational skills with a high level of competency using Microsoft Office.
- Able to prioritise individual and team workload and meet competing deadlines successfully with a good track record of successfully achieving objectives.
- A methodical approach to tasks with attention to detail and ability to present high quality data.
- Ability to analyse problems and advise on appropriate solutions.
- Excellent customer focused skills, able to build successful relationships with a wide set of internal and external stakeholders and staff at all levels.
- Ability to implement procedural and organisational change and contribute towards policy development
- Keep abreast of developments within the field and seek continuous improvement of own professional practice
- Develop expertise in inquiry/research-informed teaching with an increasing degree of autonomy
- Actively participate in established professional development framework activities
- Behave in a manner which reflects the University values and creates a positive environment for work and study
- Maintain a high standard of student engagement and satisfaction
- Seek to maximise the learning outcomes of students

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:

Undertake any other duties as requested by senior university officials or their line manager, commensurate with the grade.

This is a professional, demanding role within a complex organisation with an ambitious strategic plan and agenda for change. The role holder will be expected to show flexibility in working arrangements, including working hours, to ensure that [Name of service area] delivers the required level of service.

KEY PERFORMANCE INDICATORS:

Performance Indicators will be established in consultation with the Head of Department as part of the post-holder's annual Appraisal and Professional Development Review

KEY RELATIONSHIPS (Internal & External):

Internal

- Head, Food and Markets Department
- NRI academic and support staff
- Faculty and University wide collaborations

External

- Project partners and collaborators particularly GK&M Innovation Growth Managers
- Private sector actors
- Relevant professional bodies in the field.

PERSON SPECIFICATION	
Essential	Desirable
<p>Experience</p> <ul style="list-style-type: none"> • Working experience in the food industry • Installation and commissioning experience of food processing equipment • Technical management and operational capability of equipment in FIL • Experience in operating various food processing equipment and expertise in method development (particularly for plant-based food) • Demonstrated research contribution and high-quality publications since 2014 • Evidence of collaboration and teamwork to deliver high quality outputs against strict targets 	<p>Experience</p> <ul style="list-style-type: none"> • Knowledge and experience in the field of food processing (both wet and dry processing) • Develop processing technologies for plant and algae proteins • Creating professional/community partnerships • Idea about lean manufacturing process • Contribution to development of successful research bids and associated income generation • Conducting high quality, innovative and effective teaching on postgraduate and undergraduate programmes

<p>Skills</p> <ul style="list-style-type: none">• Developing public-private collaborations• Outstanding organisational, IT communication and demonstrable interpersonal skills <p>Qualifications</p> <ul style="list-style-type: none">• PhD in Food Processing or closely related field(s) <p>Personal attributes</p> <ul style="list-style-type: none">• We are looking for people who can help us deliver the values of the University of Greenwich: Inclusive, Collaborative and Impactful	<p>Skills</p> <ul style="list-style-type: none">• Strengthening industry partnership plans, projects, and other tasks to meet targets• Willingness to take on new and innovative and areas of work• Teaching experience or willingness to develop and apply teaching skills• Curriculum development in Food process <p>Qualifications</p> <ul style="list-style-type: none">• N/A <p>Personal attributes</p> <ul style="list-style-type: none">• N/A
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