Yongkeun Joh Professor of Food Chemistry and Ingredient Technology
Assistant or Associate Professor
9 month academic year appointment - tenure track
Department of Food Science College of Agriculture and Life Sciences Ithaca, NY

The Department of Food Science at Cornell University is seeking applicants for an endowed faculty chair titled the “Yongkeun Joh Professorship of Food Chemistry and Ingredient Technology”. This is a 9-month, 50% teaching/50% research, tenure-track position. The successful applicant will be appointed at the assistant or associate professor level, depending on qualifications and experience, and will be based on Cornell’s Ithaca campus.

The incumbent will be expected to develop a strong teaching program in the area of food ingredients and an internationally recognized research program in any area related to food ingredient technology including chemistry, food chemistry, biochemistry, nutrition, food engineering, chemical engineering, materials science, soft matter physics, biophysics, polymer science, synthetic biology, or similar area. Prior experience in food or ingredient science is desirable but not required if the candidate is committed to developing expertise in this area. A strong interest in culinary arts would be advantageous but is not required.

Teaching and mentoring: Teaching responsibilities include developing and teaching an undergraduate course on the chemistry and functional properties of food ingredients and a course on food product development, with these courses beginning in the second year of employment. The incumbent will be expected to advise undergraduate students and mentor M.P.S., M.S., and Ph.D. students.

Research: The successful candidate will be expected to develop and maintain a world-class, cutting-edge research program that will attract graduate students, post docs, and external funding. The research focus is flexible but should be in the candidate’s area of expertise and be relevant to the functional properties of food ingredients and their interactions/applications in foods. Possible research topics may include, but are not limited to, the following: fundamental aspects of the chemistry of polysaccharides, proteins, or lipids, including structure-function relationships; ingredient systems design to improve food quality; ingredient interactions and their effects on functionality; health and satiety impacts of food ingredients; ingredients as delivery systems for bioactive food components; emulsion-based technologies for controlling lipid digestion and absorption; safety and nutritional aspects of food ingredients; etc.

Service to the department: The candidate will be expected to participate in faculty meetings, committees and related service work appropriate to faculty members. Participation in extension and outreach programs is also expected.

Required: A Ph.D. in chemistry, food chemistry, biochemistry, chemical engineering, food engineering, food science, nutrition, materials science, soft matter physics, biophysics, molecular biology, or related field. Prior experience in food or ingredient science is desirable but not required providing the successful candidate is willing to develop expertise in this area through “on the job” training during the first years of employment. This may include serving as a visiting scientist at one or more companies working in food ingredients or product development, attending short courses, working with food companies to develop food ingredient-based solutions, etc. Excellent oral and written communication skills, and an enthusiasm for teaching, are required. A passion for applying research-based knowledge to enhancing the nutritional, sensorial, and functional properties of foods is required.
Preferred:
Post-doctoral and/or industrial experience preferred.

Salary:
Competitive; commensurate with background and experience, An attractive fringe benefits package is available.

Application:
Applicants should submit their materials to: https://academicjobsonline.org/ajo/jobs/5123. A complete application will include a letter of application, current curriculum vitae, statement of teaching philosophy (2 pages maximum), statement of research interests (2 pages maximum), professional goals (1 page maximum), and the names, phone numbers, email and mailing addresses of three references. Inquiries and questions will be addressed to Dr. John Brady, Search Committee Chair, c/o Cindy Uhrovčik, clw3@cornell.edu, Department of Food Science, 241 Stocking Hall, Cornell University, Ithaca, NY 14853-7102. More information about the Department of Food Science may be found at www.foodscience.cals.cornell.edu. Review of applications will start February 2015 and continue until a suitable candidate is identified.

The College of Agriculture and Life Sciences: developing leaders, improving lives, and shaping the future

Cornell University is an innovative Ivy League university and a great place to work. Our inclusive community of scholars, students and staff impart an uncommon sense of larger purpose and contribute creative ideas to further the university's mission of teaching, discovery and engagement. Located in Ithaca, NY, Cornell's far-flung global presence includes the medical college's campuses on the Upper East Side of Manhattan and Doha, Qatar, as well as the new Cornell Tech campus to be built on Roosevelt Island in the heart of New York City.

Diversity and Inclusion are a part of Cornell University’s heritage. We’re an employer and educator recognized for valuing AA/EEO, Protected Veterans, and Individuals with Disabilities.