



Lecturer in Food Science and Technology (Amended)

FURTHER PARTICULARS



Be part of a Great West Indian Tradition

The University of the West Indies (UWI) is a well-established independent university that serves 17 countries of the Commonwealth Caribbean: Anguilla, Antigua & Barbuda, The Bahamas, Barbados, Belize, Bermuda, The British Virgin Islands, The Cayman Islands, Dominica, Grenada, Jamaica, Montserrat, St. Kitts & Nevis, St. Lucia, St. Vincent & the Grenadines, Trinidad & Tobago, and the Turks & Caicos Islands. [Read more ...](#)



Ranked Among the Best

An innovative, internationally competitive, contemporary university deeply rooted in the Caribbean, The UWI is an international university, in every respect, with links extending beyond the region to well over 100 universities worldwide.

The Times Higher Education rankings in 2018 and 2019, placed The UWI as the number 1 ranked university in the Caribbean out of over 200 registered institutions across the region; and among the top 3% of some 2,000 registered universities in the wider Latin America and the Caribbean. In 2020 The UWI was ranked among the THE's top 100 "Golden Age" universities established between 1945 and 1967. [Read more ...](#)

About UWI

The first of UWI's five campuses began in 1948 at Mona, Jamaica, as a College of the University of London. The St. Augustine Campus in Trinidad & Tobago was added in 1961 and UWI achieved full university status in 1962. St. Augustine was followed by campuses at Cave Hill, Barbados (1963), the Open Campus (2008), and the Five Islands Campus in Antigua & Barbuda (2019). [Read more ...](#)

Our 8 Faculties

Teaching at the St. Augustine Campus takes place within eight faculties - Engineering, Food & Agriculture, Humanities & Education, Law, Medical Sciences, Science & Technology, Social Sciences, and Sport. Each Faculty offers a wide range of undergraduate and postgraduate programmes. [Find out more ...](#)

Get to Know Us

Visit <https://www.uwi.edu/> to find out more about The UWI. For more on the St. Augustine Campus, visit <https://sta.uwi.edu/>. Read the latest Campus news in our monthly publication, [UWI Today](#) and follow us on social media [Facebook](#), [Twitter](#), [Instagram](#), [YouTube](#), [LinkedIn](#).

About the FACULTY OF ENGINEERING

The Faculty of Engineering (<https://sta.uwi.edu/eng>) comprises the Department of Chemical Engineering, the Department of Civil and Environmental Engineering, the Department of Electrical and Computer Engineering, the Department of Geomatics Engineering and Land Management and the Department of Mechanical and Manufacturing Engineering.

The Department of Chemical Engineering

The Department of Chemical Engineering has responsibilities for teaching, continuing education, and research in the four (4) disciplines of Chemical Engineering, Food Science and Technology and Petroleum Studies (Petroleum Engineering, Reservoir Engineering and Petroleum Geoscience).

Food Science and Technology Unit

The full-time academic staff of the Unit comprises three (3) members involved in different aspects of Food Technology: Engineering, Microbiology, Processing, Packaging, Analytical Chemistry, Quality Assurance, Sensory Analysis and Management. The full-time academic staff is supplemented by part-time and visiting/special lecturers, full-time and part-time researchers and further supported by four (4) technical and one (1) administrative staff, dedicated to the Unit.

The Unit is equipped with science laboratories, which include a semi commercial pilot plant/processing hall containing a range of small-scale equipment, suitably instrumented for the systematic study of operations involved in the food industry, a food microbiology laboratory, and a food quality control laboratory.

Areas of current research include food analysis, food preference and sensory studies, food fermentations, milk, meat, fish, fruit and vegetable microbiology and technology, root crop processing-dehydration, extrusion, and food product development (food formulation from novel components).

The Unit maintains links with industry particularly in the area of food manufacture. Staff are also involved in scientific and technical societies, in particular, the Institute of Food Technologists (USA), the Canadian Institute of Food Science and Technology and the Institute of Food Science and Technology (UK). Staff members also have connections with overseas institutions which they visit, and in which they participate. Links with national and international development agencies also exist.

Graduates of this programme have found employment in the food industry, mainly in research and development, operations, quality control and production management. Some persons pursuing research in state and in industry-sponsored research organizations. Other individuals are academic staff of universities. Other opportunities for graduates are in the catering and pharmaceutical industries, in teaching, in libraries and information centres, and with overseas institutions and development agencies.

Programme Offering

The Department offers programme of studies leading to:

Undergraduate:

BSc (Eng) in Chemical and Process Engineering
BSc in Petroleum Geoscience

Postgraduate:

MSc in Chemical and Process Engineering
MSc in Chemical and Process Engineering with Management
MSc in Chemical and Process Engineering with Environmental Engineering
MSc in Food Science and Technology
MSc in Petroleum Engineering
MSc in Reservoir Engineering
MSc in Petroleum Engineering and Management
Diploma in Petroleum Engineering and Management
MPhil and PhD in Chemical Engineering
MPhil and PhD in Food Science and Technology
MPhil and PhD in Petroleum Geoscience
MPhil and PhD in Petroleum Engineering

The BSc programme in Petroleum Engineering is on the books, but not currently offered. The Department also offers MPhil and PhD research programmes in the following areas:

Chemical and Process Engineering

- Energy Studies
- Corrosion Studies
- Membrane Technology
- Flow Assurance and Computational Fluid Dynamics
- Bio-Fluid Mechanics and Cardiovascular Technology
- Supercritical Fluid and Solvent Extraction

- Carbon Dioxide Utilisation
- Process Control and Optimisation
- Life Cycle Sustainability Assessments
- Waste Valorisation and Resource Circular Process systems

Food Science and Technology Unit

- Food Preservation, Processing and Packaging
- Food Microbiology, Sanitation and Quality Assurance
- Food Product Development
- Nutrition, Health and Wellness
- Postharvest Technology
- Good Agricultural Practices to Facilitate Agro Processing
- Good Manufacturing Practices and HACCP
- Food Regulations and Compliance
- Culinary Development and Innovation for the Food Service Industry
- Techno-Economic Studies for the Food and Beverage Industry

Petroleum Studies Unit

- Geochemistry, Mineralogy and Petrology
- Rock Mechanics, Rock Preparation and Thin Sections
- Unconventional Reservoirs: Heavy Oil, Shale Oil, Tar Sands and Gas Hydrates
- Sedimentology, Stratigraphy and Sequence Stratigraphy
- Seismic Studies

- Biostratigraphy and Environmental Paleontology
- Oil and Gas PVT and Phase Behaviour Studies
- Carbon Dioxide Sequestration, EOR and CERM
- Reservoir Characterisation with Nano-Particle Technology Application
- Drilling Technology and Wellbore Stability

Eskin, Dmitry
(Thermo-fluids,
Particle Technology
and Fluid Mechanics)

*BSc (Mech. Eng.,
Thermo-fluids), MSc
(Mech. Eng., Thermo-
fluids) (BMSTU,
Moscow), PhD (Chem.
Eng., Particle Tech., Fluid
Mechanics) (MUCTR,
Moscow)*

Hassanali, Hamid
(Drilling &
Completions,
Production
Engineering)
(Petroleum and
Reservoir Engineering)

BSc (Pet. Eng.), MSc
(Pet. Eng.) (UWI)

Current Members of Academic Staff

Hosein, Raffie
Head of Department and
Coordinator of MSc
Reservoir Engineering
Programme
(Petroleum and
Reservoir Engineering)

BSc (Pet. Eng.), MPhil
Eng.), PhD
(Pet. Eng.) (UWI), CEng
Chartered
Petroleum Engineer FI
MSPEI

**Baboolal, Anastasia
(Petrology)**

Blake, Oshaine
(Petroleum
Geophysics)

BSc (Major Physics,
Minor Environmental
Physics and Material
Science), MPhil (Physics-
Petrology), PhD
(Petroleum Geoscience)
(UWI)

BSc (UWI), PhD (Univ. of
Liverpool)

**Chakrabarti, Dhurjati
Prasad**
(Multi-phase Flow,
Reaction Engineering)

MChemE (UDCT,
Mumbai), PhD (IIT,
Kharagpur)

Janes, David
(Simulation,
Automation,
Optimisation
Process Design)

BSc (Aston), PhD
(Birmingham)

Jupiter, Andrew
Coordinator of
Petroleum Studies
Unit (PSU) and
Coordinator of MSc
Petroleum
Engineering
(Petroleum
Engineering,
Petroleum Taxation
and Contractual
Arrangement)

BSc (UWI), MSc (Penn
State University), FEI,
FIMMM

Lee Chan, Therese
Assistant Lecturer

BSc & MPhil Chemical
and Process Eng (UWI),
MSc (Uni. of
Manchester)

Maharaj, Rohanie Coordinator of Food Science and Technology Unit (FSTU) Food Chemistry, Postharvest Biology & Technology, Food Quality, Food Regulations and current Good Manufacturing Practices (cGMPs)	BSc (Nat. Sci.), MSc (Food Technology), MPhil (Food Technology) (UWI), PhD (Food Science & Technology) (Laval)	Singh-Gryzbon, Shelly (Biofluid Mechanics)	BSc (UWI), MSc (Imperial College London), PhD (Imperial College London),
Maharaj, Sharad (Separation Processes, Transport Phenomena)	BSc (Chem. Eng) (UWI), PhD (Chem. Eng.), (UWI)	Sobers, Lorraine (Carbon Storage, Enhanced Oil Recovery)	BS (Chem. Eng.), MS (Pet. Eng.) (Texas Tech University), PhD Pet. Eng. (Imperial College)
Mujaffar, Saheeda (Food Process Engineering, Food Dehydration, Postharvest Technology)	BSc (Nat. Sci.), MPhil (Agri. Eng.), PhD (Agri. Eng.) (UWI)	Ward, Keeran (Biotechnology)	BSc (UWI), MSc (Imperial College), PhD (Imperial College)
Ramsook, Ryan Coordinator of BSc Petroleum Geoscience Programme (Petroleum Geoscience)	BSc (Earth sciences), MPhil (Geology), PhD (Geology) (Mona, UWI), FGS	Professors Emeritus Dawe, Richard (Reservoir Engineering, Hydrocarbon Thermodynamics, Improved Oil Recovery)	BA, MA, DPhil (Oxford), Eur Eng, CEng, CSc, CGeol, FEI, CChem, FRSC, FGS
Riverol, Carmen (Process Design and Economics, Process Control)	BSc, MSc (Chem Eng) (Simon Bolivar), PhD (Vigo)	McGaw, David R. (Separation Processes, Particle Technology)	BSc, MSc (Wales), PhD (UWI), FICChemE, CEng, MAICChemE, MAPETT
Smith, Jeffrey (Reaction Engineering, Transport Phenomena and Computer-aided Engineering)	BSc (Chem. Eng.) (UWI), MSc (Toronto), MAPETT, AMICChemE PhD (Chem. Eng.), (UWI)	Mellowes, Winston A. (Transport Phenomena, Sugar Technology, Biomass Utilisations)	BSc (Eng), MSc, PhD (UWI), MICChemE, CEng, MAICChemE, MCIC, FAPETT, RENG
		Wilson, (Jeremy) Brent (Palaeontology, Stratigraphy and Sedimentology)	BSc, MSc, PhD (Wales), FGS

Duties of Appointee

The successful applicant will be required to contribute significantly to teaching and curriculum update and the supervision of graduate students in the areas of Food Microbiology and Food Safety, Food Bioactives, Food Plant/Processing Operations and Food Product Development. The appointee will also be expected to engage in meaningful research and innovative activities in Food Science and Technology and to interface with the Food Industry.

Tenure of Appointment

Appointment as Lecturer will normally be for (3) years in the first instance, with eligibility for consideration for renewal.

Further details may be obtained from the
Campus Registrar,
The University of the West Indies, St.
Augustine, Republic of
Trinidad and Tobago.

Research

The University of the West Indies supports the research activities of permanent members of staff by providing study leave, special leave for scholarly purposes, and sabbatical leave, as well as offering funding for research trips, fieldwork, institutional visits, conference participation and organization, and research assistants. For more information on research funding, see <http://sta.uwi.edu/research/funding.asp>

Lecturer in Food Science and Technology

Qualifications and Experience

The successful candidate must possess a PhD, which should be in Food Science and Technology or a closely related field, with a focus related to Food Safety and Food Processing.

Candidates should also possess:

- A minimum of three (3) years' teaching experience
- Research in area of expertise and experience in supervision of student research projects
- A minimum of three (3) publications in high-impact, peer-reviewed journals in the field of Food Science and Technology or a closely related field
- Proficiency in the areas of Food Safety and Food Processing.

Candidates with the following would have an advantage:

- Qualifications in Food Microbiology
- Teaching and supervision of student research projects at the postgraduate level (MSc, MPhil and PhD)
- Competence in Food Microbiology and Food Bioactives.

The following would be considered assets:

- Relevant industry experience
- Expertise in food product development
- Competence in Statistics.

Special Responsibilities

- Teaching postgraduate courses in Food Science and Technology
- Supervising postgraduate (MSc, MPhil and PhD) student projects
- Developing well recognized and independent research programmes capable of attracting external funding in their area of expertise
- Engaging with local, regional and international stakeholders, other Departments and academic institutions and Faculty through collaborative research
- Providing ongoing revision of the curriculum to keep abreast of development and innovation in the area of expertise
- Developing professional short courses to respond to the changes within the industry specifically focusing on local and regional needs
- Serving on Committees at the Department, Faculty and University levels.

Personal Attributes

The Department places high priority on individuals of integrity who can work well in a team and student friendly environment. Candidates should also possess good communication and interpersonal skills. A good command of both oral and written English is essential. Candidates should also:

- Be fluent/articulate
- Be willing to forge working relationships and meaningful engagement with external stakeholders (industry and universities)
- Be able to interact and work well with staff, students and industry stakeholders
- Have good organizational and leadership skills
- Be self-motivated and capable of mentoring and motivating students

- Develop students' appreciation and passion for the study of Food Science and Technology
- Be committed to developing the Department's outreach programme.

Remuneration Package

Annual Salary Range:

Lecturer (Non-Medical):

Minimum: TT\$ 239,544.00 per annum

Maximum: TT\$ 333,456.00 per annum

Benefits:

- Special allowance of 6% of basic salary;
- Transportation Allowance of TT\$3,250.00 per month;
- Up to five economy class passages plus baggage allowance of US\$3,000.00 (TT\$ equivalent) on appointment and normal termination;
- Unfurnished accommodation at 10% or furnished at 12½% of basic salary, or housing allowance of 20% of basic salary to staff making own housing arrangements;
- UWI contribution of equivalent of 10% of basic salary to Superannuation Scheme;
- Annual Study and Travel Grant (available after first year of service); -TT\$20,717.00 per annum
- Institutional Visit Allowance – TT\$7,200.00 per annum
- Book Grant – TT\$6,000.00 per annum
- Contributory Health Insurance – 50%
- Group Life Insurance Scheme.

*The Registry
St. Augustine
File # 173-2-6-3
2021 October
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