Senior Lecturer/Lecturer in Food Science and Technology – Food Microbiology (Specialization)

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

Only Caribbean University Ranked Among BEST IN THE WORLD

THE WORLD UNIVERSITY RANKINGS

► CARIBBEAN'S #1
► WORLD'S TOP 1.5 %
► LATIN AMERICA'S TOP 20
► WORLD'S GOLDEN AGE TOP 100
► IMPACT RANKINGS 2.5%

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.

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Tenure of Appointment

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

Subsequent to the first appointment, a member of staff who has served in an equivalent position in this or some other University for a period of six (6) years will be eligible for consideration for indefinite tenure.

Appointment to this post is subject to the Charter of the University and to its Statutes, Ordinances, Rules and Regulations, including Statute 36 – Retirement of Members of Staff.

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 organisation, and research. assistants. For more information on research funding, see
http://sta.uwi.edu/research/funding.asp

Qualifications and Experience

The successful candidate must possess a PhD in Food Science and Technology or any closely related field with specialization in Food Microbiology and Food Safety.

Candidates should also possess:
- At least three (3) years of teaching experience at a recognized tertiary institution/university
- Substantial record of research and publications in area of expertise in reputable, peer-reviewed journals
- Proficiency in Food Microbiology, Food Safety and Food Plant Sanitation

Candidates with the following would have an advantage:
- Experience in the supervision of student research projects at the Masters or Doctoral level
- Proficiency in curriculum development and innovative research

The following would be considered assets:
- Certificate in university teaching and learning
- Relevant industry experience
- Proficiency in statistics

Special Responsibilities

- Teaching of Food Microbiology, Food Safety and Sanitation in Food Processing and managing laboratories related to these areas
- Developing well recognized and independent research programmes capable of attracting external funding in relevant area of expertise in Food Science and Technology
- Establishing research programmes that lead to publications in refereed journals
- Engaging with local, regional and international stakeholders, other departments, faculty and academic institutions 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 Campus 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 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

- Be fluent and articulate
- Be willing to forge working relationships and meaningful engagement with external stakeholders (industry and universities)
- Be committed to developing the Department's outreach programme

Candidates are further encouraged to enhance their application by providing the following:

- Cover letter
- Teaching statement (1 page)
- Research statement (1 page)

Remuneration Package

Annual Salary Range:

Senior Lecturer (Non-Medical):
Minimum: TT$ 340,164.00 per annum
Maximum: TT$ 421,704.00 per annum

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 (persons recruited from outside of T&T);
- Unfurnished accommodation at 10% or furnished at 12.5% 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$24,548.00 per annum;
- Institutional Visit Allowance (available after first year of service) – 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 I
2024 August
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