

Department of Agricultural, Environmental and Food Sciences - University of Molise

Position

One fixed term researcher position [as art. 24, comma 3, letter a) of the Law 240/2010 and subsequent amendments and additions] with duration of 3 years, at defined time, for the Disciplinary Scientific Sector AGR/15 – Food Science and Technology, Competition Sector 07/F1 Food Science and Technology

Place of activities: Department of Agricultural, Environmental and Food Sciences - University of Molise, 86100 Campobasso

Department where the selected candidate will be employed: Department of Agricultural, Environmental and Food Sciences - University of Molise

Funding: PRIN 2017 – Prot. 2017SFTX3Y (32 mesi), Research project DiAAA-Basso Fedele e Figli srl- SOLITALIA (4 mesi).

Specific functions of the researcher:

Program of teaching activities and service to students:

The candidate must be able to carry out teaching activities, including integrative and assistance to students within the Degree Course in Food Science and Technology (L26) and for the Master's Degree in Food Science and Technology (LM70) at the University of Molise within the disciplines related to the SSD AGR/15, with particular reference to Unit operations and conditioning and Food processing.

The main teaching activity and laboratory practical work for students will be assigned to the researcher by the Department of Agricultural, Environmental and Food Sciences.

Scientific activity:

The research activity must be carried out in the field of food technologies, S.S.D. AGR/15- Food Science and Technology, with particular reference to the topics of the PRIN Project 2017 – Prot. 2017SFTX3Y “The Neapolitan pizza: processing, distribution, innovation and environmental aspects” and the research project DiAAA and Basso Fedele e Figli srl- SOLITALIA “Biotecnologie integrate per l'identità e la competitività delle produzioni e del sistema oleario italiano”:

- Evaluation of the attitude to the transformation of ingredients/mixtures/doughs through instrumental analysis (rheological tests and texture analysis);
- Study of encapsulation systems of bioactive compounds for the development of innovative foods;

- Chemical, physical and rheological evaluation of sauces/creams/emulsions obtained from different ingredients (flour, oils and fats etc.).

Scientific productivity:

The candidate must set and pursue highly qualified research objectives aiming at publications in high ranking international scientific journals (WEB OF SCIENCE - SCOPUS,,), in order to give a significant contribution for the VQR evaluations of the Department of Agricultural, Environmental and Food Sciences.

Foreign language skills required: English

Maximum number of publications presentable by candidates: 12 publications recorded in international database (SCOPUS and/or WEB OF SCIENCE)).

Evaluation modalities of the researcher which will be held, periodically and at the end of the contract, to report the results of the work carried out: Annual report on the research and teaching activities.