

Research Fellow/Engineer (Food Science / Food
Technology) - RT1
Singapore Institute of Technology

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Posted Nov. 28, 2023, set to expire Jul. 5, 2024

Job Title Research Fellow/Engineer (Food Science / Food
Technology) - RT1

Department Chemical Engineering and Food Technology

Institution Singapore Institute of Technology
Singapore, , Singapore

Date Posted Nov. 28, 2023

Application Deadline Open until filled

Position Start Date Available immediately

Job Categories Research Scientist/Associate

Academic Field(s) Food Process Engineering
Chemical/Petroleum

Job Website <https://careers.singaporetech.edu.sg/cw/en/job/498558/research-fellowengineer-food-science-food-technology-rt1>

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Job Description

Research Fellow/Engineer (Food Science / Food Technology) - RT1

Job no: 498558

Department: Chemical Engineering and Food Technology

Contract type: Contract

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As a University of Applied Learning, SIT works closely with industry in our research pursuits. Our research staff will have the opportunity to be equipped with applied research skill sets that are relevant to industry demands while working on research projects in SIT.

The primary responsibility of this role is to deliver on an industry innovation research project. The research staff shall conduct formulation and quantify the appropriate macro and micronutrients in meeting the RDA guidelines. To optimize the quantitative and qualitative suitability of the nutritional ingredients with emphasis on the stability and taste sensory profile of the food product. To conduct formulation and research activities in meeting the milestones and KPI of an acceptable food product. Performing the analysis, processing and conducting sensory evaluation trials of the food product in meeting the RDA levels of the ingredients in accordance to the healthy guidelines.

Key Responsibilities:

- Determine the suitability and stability of macro and micronutrients in sausage products.
- Formulation and quantification of ingredients in meeting the RDA guidelines
- Processing and optimization of sausage production
- Physicochemical and sensory texture profile analysis
- Microbiological shelf-life study of the final food product
- 6. Any other duties assigned

Job Requirements:

- Have relevant competence in the areas of food protein chemistry, food hydrocolloids, and food protein functional characterization for food processing and manufacturing.
- Have a degree in food science and technology, material science, chemistry, chemical engineering. Possessing a Master's or PhD degree will be advantageous.
- Knowledge in rheology, polymer gels, food structure, emulsion, foams, thermal stability of biopolymers.
- Able to communicate with industrial collaborators to share key findings, seek supports, or conducting pilot plant trials.

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Advertised: 28 Nov 2023 Singapore Standard Time

Applications close: 30 Jun 2024 Singapore Standard Time

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Contact Information

Please reference Academickeys in your cover letter when
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Contact

Singapore