The Institut Paul Bocuse provides education for Culinary Arts and the Hospitality industry and transmits technique and managerial knowledge with the highest standards in order to prepare students for the best careers in the world.

The Institut Paul Bocuse Research Center is a leader in food and hospitality research whose mission is to produce, transmit and develop original knowledge and know-how and contribute to improving the well-being of the population, whatever the age and the context of meals or hospitality, in France and abroad.

The Institut Paul Bocuse research includes:

- Food culture, Culinary Practices worldwide, Social links through meals
- Food cognition, Children food rejection, Cross-modal perception,
- Nutrition and eating behavior; Appetite and satiety, Under nutrition / Over nutrition,
- Food science, Culinary creativity, New food and beverage,
- Consumer science; real life experiments, Satisfaction and food choice in restaurants…

In this context, we are looking for a Research Scientist to pilot the research activity dedicated to the Management of Sustainable Eating Out i.e. to develop projects, co-supervise PhD students and contribute to academic programs addressing contemporary challenges such as food waste, healthy eating in restaurants, food origin and information, as well as well-being when eating in health institutions.

The new researcher will initiate and coordinate research projects in sustainable food in coherence with the academic fields of i) Culinary arts and ii) Food & Beverage Management. She/ he is expected to:

- conduct research at the highest international level
- successfully attract external research grants from industry, national and international sources
- participate in supervision of PhD students
- develop and contribute to relevant educational courses at the Master’s and Bachelor’s level
- establish synergies to strengthen interdisciplinary approaches
- maintain a strong national and international network of academic and industrial contacts
- be responsible for effective knowledge exchange at the societal, individual and business level

Profile - Education and Experience
PhD in Management Science applied to Food / Restaurant / Environment. Experience in restaurant or food industry. English. Publications in international peer-reviewed journals. Team management and interpersonal skills. Ability to write grant applications. Interest in innovative teaching practices.

Conditions
Starting date: January 2019. Position based in Lyon (Ecully). Permanent full time position. Salary 35-40k€. Mandatory company social insurance. Lunches provided on working days.

Applications
A unique pdf including: letter of motivation, CV, abstract of thesis and postdoc (3 p. max), list of publications, contact details of 2 referees.

Dossier to send to: raphaelle.mouillefarine@institutpaulbocuse.com

Physical or remote interviews: November 2018.