
Assistant Professor Seafood Science and Technology

This is a new tenure-track faculty position in Seafood Science and Technology at the UAF School of Fisheries and Ocean Sciences Kodiak Center (formerly Fishery Industry Technology Center). The mission of the seafood program at the School of Fisheries and Ocean Sciences is to enhance the value, best use, and safety of Alaska's commercial fisheries and seafood production. This position in Seafood Science and Technology is to assist the Alaska seafood industry and other marine users to obtain maximum value and quality from its fishery resources and be actively involved in graduate and undergraduate instruction. The successful candidate will join a group of faculty members whose work in applied research, teaching and extension activities is directly linked to the largest seafood producing state in the country. It is expected that he/she will add to these ongoing activities as well as create partnerships that generate extramural funds to support some of that effort.

The position is located at the UAF campus facility in Kodiak, Alaska <http://www.sfos.uaf.edu/fitc/>. Kodiak is the 3rd largest fishing port in the nation with a year-round population of over 8,000 people. There are 13 seafood processing facilities in Kodiak and active commercial fisheries for salmon, halibut, crab, shrimp, cod, pollock and other species. The UAF School of Fisheries and Ocean Sciences Kodiak Center is closely connected to the main campus in Fairbanks and to other SFOS research and outreach facilities scattered throughout the state.

General Responsibilities. The successful candidate will work as part of a multidisciplinary team within the Fisheries Division and Marine Advisory Program in the School of Fisheries and Ocean Sciences, UAF. Responsibilities will include:

- 1) Develop an applied research program in seafood processing, engineering and/or technology that will assist coastal communities dependent on fishery resources to increase the value, quality and safety of the harvest, minimize waste, and protect the environment.
- 2) Conduct a statewide outreach program to the Alaska seafood industry that will serve to identify opportunities and solve problems in seafood processing and engineering.
- 3) Teach formal and informal classes in seafood science, seafood processing and/or seafood technology.
- 4) Develop a program training graduate and undergraduate students as well as student advising.

It is expected that the successful applicant will develop an innovative research and outreach program funded, in part, through external grants, contracts or industry partnerships.

Specific Responsibilities. The successful candidate will identify and solve specific seafood processing problems/challenges in areas such as improving and developing new processing technologies, production efficiency, seafood quality and safety, sustainability, food engineering, product development, and by-product utilization. These require development of close working ties with seafood processors throughout Alaska to identify, design and implement research and demonstration projects and training programs. This person also will be expected to teach in the

graduate and undergraduate fisheries program, contributing to a seafood emphasis area within the program.

Knowledge. The successful candidate will have a strong background in food engineering, food processing, food product development, food chemistry, or a related discipline, expertise in the operation of modern laboratory and pilot plant processing equipment as well as experimental design and statistics.

Skills Required. Demonstrated ability in conducting applied food research, writing peer-reviewed and non-peer reviewed publications, public speaking to scientific and lay audiences, and the ability to communicate effectively with stakeholders. The ability to synthesize industry needs into actionable research using appropriate experimental design and implementation. Grantsmanship as appropriate to the specific candidate's level must be demonstrated. Experience in pilot plant food processing operations and laboratory methods is important. The ability to work effectively with both industry and governmental partners is crucial.

Desirable Skills and Abilities. Familiarity with the issues surrounding Alaska's commercial fisheries and seafood industry. Previous experience in the seafood or other food industries is highly desirable. Experience teaching college level and/or adult education courses and student advising is preferred. Additionally the successful candidate must be able to interact positively with multicultural populations with varying educational backgrounds. We seek a self-starter who will work and communicate collaboratively with colleagues, seafood industry partners, rural university branch campuses, Alaska's K-12 school districts and others.

Education. Applicant must have a Ph.D. in Engineering (Food), Food Science, Food Biotechnology, Food Technology or an appropriate related basic or applied discipline prior to appointment.

To apply, please go to <https://www.uakjobs.com>, and click on "Create Application" link to select a User Name and Password and to create your application. Once you have completed this step go to the "Job Posting Search", and enter posting number **0063240**. You will be asked to attach a statement of research and teaching interests, a CV, and contact information for three professional references. A full-time academic appointment at UAF is 9 months annually. For additional information, contact the Search Committee Chair, Chuck Crapo (cacrapo@alaska.edu or 907-486-1515). Review of applications will begin **January 5, 2012** and will continue until filled. Anticipated start date is **July 1, 2012**.