

Health and Nutrition Research Scientist F/M

The Institut Paul Bocuse Research Center

The Institut Paul Bocuse Research Center opened in 2008 in a dedicated building on the Ecully campus of the Institut Paul Bocuse to train students at the doctoral level and build a multidisciplinary research program. The Center stands out for its strong roots in societal and industrial contemporary challenges and plays a major role in identifying future practices in the field of hospitality, food service and culinary arts management. It originally focused on the relationship between humans (consumers and professionals) and food in eating-out contexts. Contributing to the uniqueness of the Centre is the Experimental Restaurant, which was designed as an innovative platform, a key original facility to collect data in real eating environments. It favors projects centered on human practices, decisions and perception, with a focus on eaters, cooks and waiters. This relies on two specific resources. First, the material resources: an experimental platform composed of a modular restaurant and a modular kitchen, equipped with a data acquisition system (video cameras, microphones, and computerized questionnaires) as well as a laboratory for biomedical sampling and food control analyses. Second, the institutional context: the living lab is part of a culinary arts & hospitality management college and graduate school, which facilitates the connection between the scientific, academic and professional worlds, and provides human resources (specialized students and teachers) for operations. In 2011, the Living Lab was labelled Enoll (European Network of Living Labs). <http://www.institutpaulbocuse.com/us/food-hospitality/>.

This position represents an opportunity to work in a multidisciplinary team of 30 persons and to develop and pilot new research projects, as well as to translate the knowledge acquisition projects on nutrition and eating behavior into tangible applied solutions. It relies on a close collaboration with the Research and Innovation Teams including project managers and culinary experts.

You will be responsible for designing projects and appropriate methods and tools in Human health and nutrition science based on existing ones (real-life consumer studies at the Living Lab and MIXH Multisensory Immersive Experience Hall) or creating new translational approaches.

You will be under the supervision of the Research Group Leader in Health and Nutrition and work closely with all teams (Social Science, Cognitive Science, Nutrition Science) as well as the Innovation team for projects aiming at scientific transfer.

We look forward to receiving applications from outstanding researchers who are enthusiastic about addressing the health-related needs of today and inspire innovation for the future.

Job responsibilities

- Support the implementation of the Health, Nutrition and Eating Behavior program, which currently includes areas such as obesity and cancer.
- Manage scientific research collaborations in the area of cancer and nutrition (including design, data-collection, statistical analyses, and reporting).
- Participate in Health and Nutrition research projects and submit innovative grant proposals to national and international agencies and foundations consistent with the Institut's research interests.
- Interact with the Research Group Leaders to optimize transfer of new scientific insights and collaborate with our innovation team (culinary chefs and engineers) on transfer projects towards patients and clinical teams.

- Publish/present findings in peer-reviewed journals/scientific conferences.
- Build up business partnering and working in a vast network of academic, non profit and private partners to leverage the knowledge and expertise of external partners.
- Tutoring of students' projects using research methods in the field of health and nutrition.

Required qualifications

- PhD degree in nutrition, health, behavior science or related disciplines.
- Post-doctoral experience in a clinical, academic, or socio-economic environment related to health and nutrition.
- Ability to translate nutrition and health science into relevant propositions for the various stake-holders.
- Knowledge and experience in carrying out research related to the above-mentioned areas.
- Team orientation and strong teamwork skills.
- Pro-active 'hands on approach' to deliver results.
- Publication record of original manuscripts.
- Excellent scientific writing and communication skills Proficiency in English.
- Knowledge of French is an asset.

Offer

A stimulating environment, in the vibrant city of Lyon. A salary set according to work experience (35-42k€).

A full time position. The human resources policy favors partially working from home with respect to job responsibilities.

Business travel according to projects.

Mandatory company health insurance. Benefits in kind meals (on site).

50% reimbursement of public transport season ticket.

Starting date: **1st June 2022**

Application

Application deadline: April 15th 2022

On-line/on-site interviews by end of April

Applications (1 single pdf) should be sent to recrutement@institutpaulbocuse.com and include

- 1) a letter of application (incl. expected date of availability)
- 2) a CV including a list of publications and research outputs
- 3) a description of your health and nutrition research plan at the Institut Paul Bocuse Research Center (1 or 2 pages maximum)
- 4) two reference letters

The Institut Paul Bocuse

The Institut Paul Bocuse is a non-profit school of hospitality management, food service and culinary arts, recognized by the French Ministry of Research and Higher education. The Institut Paul Bocuse trains about 1,000 students each year, at the Bachelor and Master levels. The Institut Paul Bocuse is recognized by the Ministère de l'Enseignement Supérieur, de la Recherche et de l'Innovation as a higher education institution www.institutpaulbocuse.com

The Institut Paul Bocuse Research Center (IPBR, Lyon, France) is a non-profit research unit dedicated to the scientific investigation of the various factors (social, economic, cognitive and physiological) that underlie and influence human eating behaviors. The Center stands out for its strong roots in societal and industrial contemporary challenges and plays a major role in identifying future practices in the field of food and food service. Institute's general objective is to "take on the challenge of tasty, healthy and sustainable diets, to meet consumer expectations, for all people and in all contexts. The Center is hosted on the Institut Paul Bocuse Campus, a renowned school in hospitality and culinary arts management, in Lyon.

The research center has received a PIA3 (Programme d'Investissements d'Avenir) grant from the French government and the Auvergne Rhone-Alpes regional council to develop innovative infrastructures and collaborative projects. A new Cook Lab has been recently opened, a fully equipped Sensory Lab is under construction and new equipment for food characterization is to be acquired for the Food Lab.

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Lyon, 3rd city in France

With a rich history stretching back more than 2000 years, Lyon has taken shape over time, presenting visitors today with neighborhoods that have a unique atmosphere and reflect the city's evolution. Lyon is a city of trade, it was the first city to hold large traders' markets. It is also a city of communications, Lyon created a major access network that opened onto Europe and the rest of the world to encourage exchanges and influence between people, goods and ideas.

Lyon and its region are recognized as a central place for gastronomy and wonderful sensory eating experience, with several great chefs, famous restaurants and international related events such as the Bocuse d'Or contest and the SIRAH. This attractive context dedicated to food can be seen at the professional level (restaurants and culinary experts) as well as the scientific one with the Institut Paul Bocuse research center and the European Center for Health and Nutrition. Moreover, Lyon has a very strong academic science environment related to both life and human sciences, with renown laboratories in neurosciences and cognitive sciences, such as the Lyon Neurosciences Research Center, the Emotion and Cognition laboratory. <https://en.lyon-france.com/>