

October 2020

## Research Scientist - Institut Paul Bocuse Research Center

### Permanent position. Lyon France. Beginning 2021

The Institut Paul Bocuse Research Center invites applications for a tenure-track research position. We are especially interested in applicants with significant experience in one or more of the following areas:

- Eating behavior and food preferences
- Mechanisms of food choices and decisions

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 **Living Lab** (experimental restaurant) is under construction integrating digital technologies to follow eating behavior in complement to existing cameras. Furthermore, an **immersive semi-virtual restaurant** will open in January 2021, equipped with video projectors, sound speakers, olfactory sources piloted in interaction with connected objects, sensors and cameras. Both spaces are an ideal playground for doing research projects in real-life conditions. The platform is operated by a technical team (one chef, one food engineer and a consumer scientist) contributing to research projects. The restaurants are operated by gastronomy professionals involving BSc students and welcome external clients who usually accept to participate in research studies.

We have researchers, both junior and experienced ones, active in nutrition, social science, cognitive science, management science. The Center is in close cooperation with high-levels academic teams of the local ecosystem (e.g. CENS, European Center for Nutrition and Health, LNRC Lyon Neurosciences Research Center) as well as international actors.

This position represents an opportunity to work in a multidisciplinary team of 25 persons and **to develop your own research program** including co-supervision of PhD students..

We look forward to receiving applications from outstanding researchers who are enthusiastic about pursuing an independent research program in an environment that supports cutting edge research. Relevant research training and publications in international peer-reviewed journals are a prerequisite for consideration. Candidates may have diverse scientific backgrounds but a willingness to conduct in interdisciplinary research and a genuine interest in the food domain are required.

## **JOB RESPONSIBILITIES:**

Develop new research projects and submit innovative grant proposals to national and international agencies and foundations consistent with the Institut's research focus.

Set-up collaborative projects with public and private stakeholders in the food and beverage sector

Collaborate with our innovation team (culinary chefs and engineers) on applied projects

Publish/present findings in peer-reviewed journals/scientific conferences.

Actively co-supervise PhD students with partner universities

Interact and collaborate with colleagues from different research areas: public health, sensory analysis, nutrition, food psychology, social science

Build up a network and establish partnerships with universities, labs and other research institutions and develop relationships with top researchers in the field

Invited lecturing to transfer knowledge to BSc and MSc students. Cooperation with teachers and students to adapt restaurant operations related to research fieldworks.

## **REQUIRED QUALIFICATIONS:**

PhD degree in economics, psychology, food science or related disciplines.

Postdoctoral experience is essential. Food engineer degree is a plus.

Knowledge and experience in carrying out research related to the above-mentioned areas

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

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

Starting date: Jan-Feb. 2021

## **APPLICATION**

Application deadline: Nov. 30<sup>th</sup> 2020

On line interviews from Dec. 7 to Dec 11 mornings

Applications should be sent to [recrutement@institutpaulbocuse.com](mailto: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 output clearly showing expertise in relevant areas,
- 3) a detailed research statement (3 pages maximum),
- 4) two reference letters with names and contact information

For more information about this position, you could contact Dr Agnès Giboreau, Research Director ([agnes.giboreau@institutpaulbocuse.com](mailto:agnes.giboreau@institutpaulbocuse.com))

**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](http://www.institutpaulbocuse.com) .

**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/> .

### **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/> .