



Department of Food Science & Technology

100 Wiegand Hall • Corvallis, OR 97331-6602

<http://oregonstate.edu/dept/foodsci/>

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Fermentation Instructor/Advisor

The Department of Food Science and Technology seeks nominations and applications for a Fermentation Instructor/Advisor. This will be a full-time (1.0 FTE), 9-month, fixed-term appointment: 50% teaching, 40% advising and 10% service.

The position will support the instructional and advising needs of the undergraduate Fermentation Science option program in Food Science and Technology. Primary focus in instruction will be on the laboratory sections of the wine and brewing production courses. Teaching in other fermentation-related courses and in the basic science laboratory courses required in the option will be expected as a function of need. Advising responsibilities will focus largely on the needs of fermentation science option students, but may include students outside this option as well.

Teaching

Develop and teach new sections of the winemaking and brewing laboratory courses, and participate in teaching other courses that support the Fermentation Sciences curriculum.

Advising

Advise undergraduate students who are registered in the Fermentation Sciences and Enology & Viticulture options in the Food Science and Technology major. Advising of some undergraduates outside of these options may be assigned as needed to balance overall advising responsibilities within the Department. Maintain current knowledge of department, college, and university curriculum requirements, academic regulations, and procedures to effectively advise students.

Service

Participate in Department meetings, committees, and other appropriate activities. Serve on College and University committees as appropriate. Work with the fermentation sector of the food/beverage industry to develop scholarships and internship opportunities for Fermentation Science students.

The position performs lead work/supervisory duties 5% of the time. The position plans, assigns, and approves work of student and graduate research assistants.

Required qualifications include an MS in Food Science, Enology, Fermentation Science, or related field; teaching experience and demonstration of teaching effectiveness in field of study; ability to communicate with and relate well to students and to communicate complex regulations while maintaining discretion, diplomacy, and confidentiality; demonstrated ability to work accurately and confidentially with student records; ability to assess situations independently and determine what steps are required; excellent oral and written communication skills; excellent interpersonal skills.

Preferred qualifications include an MS degree in Fermentation Science and professional experience in the fermentation sector of the food/beverage industry; teaching experience in the laboratory and classroom environments; advising experience at the college or university level; a demonstrable commitment to diversity and inclusiveness, including the ability to work with diverse faculty, students, industry clientele, and stakeholders.

For further information about the position and to apply, go to website: <http://oregonstate.edu/jobs> - posting #0012124. This posting opens on 3/26/2014. The recruitment closes 4/30/2014. Include your 1) curriculum vitae; 2) a cover letter explaining your interest in this position; 3) a statement of teaching interests (attach as Other document 1); and 4) full contact information for 3 professional references. (If your references are not included in your resume, attach them as Other Document 2.) Applications will not be accepted except through online site. For more information about the position, contact Alan Bakalinsky, Search Committee Chair, at alan.bakalinsky@oregonstate.edu. OSU commits to inclusive excellence by advancing equity and diversity in all that we do. We are an Affirmative Action/Equal Opportunity employer, and particularly encourage applications from members of historically underrepresented racial/ethnic groups, women, individuals with disabilities, veterans, LGBTQ community members, and others who share our vision of an inclusive community.