

Fermentation Instructor/Advisor  
Oregon State University

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<b>Job Title</b>	Fermentation Instructor/Advisor
<b>Department</b>	College of Agricultural Sciences <a href="http://oregonstate.edu/foodsci/">http://oregonstate.edu/foodsci/</a>
<b>Institution</b>	Oregon State University Corvallis, Oregon
<b>Date Posted</b>	Sep. 12, 2017
<b>Application Deadline</b>	Oct. 9, 2017
<b>Position Start Date</b>	Jan. 8, 2018
<b>Job Categories</b>	Lecturer/Instructor
<b>Academic Field(s)</b>	Viticulture and Enology Horticulture Food & Nutritional Science Agricultural - General
<b>Job Website</b>	<a href="http://oregonstate.edu/jobs">http://oregonstate.edu/jobs</a>
<b>Apply Online Here</b>	<a href="http://oregonstate.edu/foodsci/position-opening-ferm-instr-adv">http://oregonstate.edu/foodsci/position-opening-ferm-instr-adv</a>

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**Job Description**

Position Announcement - 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

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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. The incumbent will work with other FST faculty and Departments on campus, at the Food Innovation Center, the Astoria Seafood Lab, and the Oregon Wine Research Institute. The Fermentation program is well integrated with other units, the incumbent will be expected to interact with collaborating faculty.

### Position Duties

#### Teaching (50%)

Teach additional sections of the winemaking and brewing laboratory courses, and participate in developing and teaching new distillation, wine, and brewing courses that support the Fermentation Science curriculum. Will also perform lead work/supervisory duties that include planning, assigning and approving work.

#### Advising (40%)

Advise undergraduate students who are registered in the Fermentation Science 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 (10%)

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.

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 and confidentiality; excellent oral and written communications; demonstrable commitment to diversity and inclusiveness, including the ability to work with diverse faculty, students, industry clientele, and stakeholders.

Preferred Qualifications include professional experience in the fermentation sector of the food/beverage industry; teaching experience in the laboratory and classroom environment in the Fermentation Science field of brewing science, enology, and distilled spirits; advising experience at college or university level; experience with sensory science.

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left/search postings, enter posting P01571UF. This posting opens on 9/8/17. For full consideration, apply by 10/2/17. The recruitment closes 10/9/17. Include your 1) curriculum vitae; 2) a cover letter explaining your interest in this position. Letters of application must speak to each required qualification; 3) full contact information for 3 professional references. (If your references are not included in your resume, attach them as Other Document 2.) Applications will only be accepted through the online site. For more information about the position, contact James Osborne, Search Committee Chair, at [James.Osborne@oregonstate.edu](mailto:James.Osborne@oregonstate.edu). Oregon State University is an AA/EOE Employer.

### **EEO/AA Policy**

Oregon State University is an Affirmative Action-Equal Opportunity Employer.

### **Contact Information**

Please reference Academickeys in your cover letter when applying for or inquiring about this job announcement.

**Contact** James Osborne  
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