



Job Description

Title	Lecturer in Food Engineering and Technology
Department	Department of Fisheries Studies (DFS)
Category	Academic
Stream	Higher Education
Reports to	HOD and Dean of the Faculty of Agriculture, Fisheries and Forestry (FAFF)
Campus	Ranadi
Summary of Duties	A course leader is responsible for course planning, delivery of training, conducting students' assessments, development of learning materials; review of curriculum, teaching plans and instruments, course evaluation, and research.
Detailed Roles & Responsibilities	
Task	<p>The Solomon Islands National University (SINU) expects the practice of all teaching staff to be of the highest quality. The following sets out the expectations the University has of its teaching staff. These details reflect the quality of teaching and the Professional Standards expected to be delivered by all academic staff of the University.</p> <p>1. Teaching and Learning</p> <ul style="list-style-type: none"> • Provide learning activities on ways of designing, preserving, processing, packaging, storing, and delivering foods, using knowledge of food engineering which combines physics, chemistry, microbiology, agriculture, and other sciences. • Plan and use a range of effective and appropriate teaching and learning techniques to engage and motivate learners and encourage independence and learner autonomy. • Establish a purposeful and motivating learning environment where learners feel safe, secure, confident, and valued. • Establish and maintain procedures with learners that promote appropriate behaviour, communication, and respect for others, while challenging discriminatory behaviour and attitudes. • Evaluate the efficiency and effectiveness of own teaching, including consideration of learner feedback and learning theories.

	<ul style="list-style-type: none"> • Use listening and questioning techniques appropriately and effectively in a range of learning contexts. • Evaluate and improve own communication skills to maximize effective communication and overcome identifiable barriers to communication. • Collaborate and communicate appropriately with colleagues and relevant agencies to tailor realistic learning objectives that meet industrial standards and requirements. • Provide opportunities for learners to understand how food engineering and food processing relate to the wider social, economic, and environmental context. • Work with learners to address particular individual learning needs and overcome identified barriers to learning. • Work with colleagues in the seafood processing strand to identify and address skill and proficiency development in the seafood processing field. <p>2. Research</p> <ul style="list-style-type: none"> • To create relevant research objectives and prepare research proposals. • To identify sources of funding and carry out research relevant to the objectives of the University. • To write or contribute to publications or disseminate research findings. • To carry out consultancy work for the university, at the national and regional levels. • To make presentations or exhibitions at national and international conferences and other similar events. • To effectively contribute to the creation of knowledge on Food Engineering and other related areas relevant to the Solomon Islands. <p>3. Assessment for learning</p> <ul style="list-style-type: none"> • Devise, select, use, and appraise assessment tools, including where appropriate, those which use new and emerging technologies. • Develop, establish, and promote peer- and self-assessment as a tool for learning and progression. • Develop learning task competencies with the instruments of its application, assessment, and reporting.
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	<ul style="list-style-type: none"> • Apply appropriate assessment methods to produce valid, reliable, and sufficient evidence. • Collaborate with others, as appropriate, to promote equity and consistency in assessment processes, participating fully in internal verification. <p>4. Professional values and Practice</p> <ul style="list-style-type: none"> • Use opportunities to highlight the potential for learning to positively transform lives, and identify the transferable skills developed in Food Engineering and Seafood Processing, and how these might relate to employment opportunities in the Food Industry. • Promote international food safety standards and good manufacturing practices at all times during the teaching and learning activities. • Encourage learners to recognize and reflect on ways in which learning and development of relevant hands-on job techniques can empower them as individuals to help make a difference in their communities. • Share good practice with others and engage in continuing professional development through reflection, evaluation, and the appropriate use of resources. • Evaluate own contribution to the organization's quality cycle. <p>5. Access and progression</p> <ul style="list-style-type: none"> • Refer learners to information on potential current and future learning and career opportunities and appropriate specialist support services. • Provide learners with appropriate information about the organization and its facilities (library, computer lab, other student services), and encourage learners to use the organization's services, as appropriate. • Provide effective learning support, within the boundaries of the teaching role. <p>6. Resource management</p> <ul style="list-style-type: none"> • To contribute to the overall management of the department in areas such as budget, management, and planning. • To participate in departmental-level strategic planning.
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	<ul style="list-style-type: none"> • To contribute to managing quality, audit, and other external assessments. <p>7. Measures of Effectiveness</p> <ul style="list-style-type: none"> • Class quizzes, practical exercises, exams, and course results. • Teaching notes, aids, and equipment designed and developed. • Examination papers produced. • Course Outline completed/reviewed. • Research reports and publications produced. • Training facilities and resource improvements. • Construction of innovative ideas and new materials, and procurement of tools and machines useful for training purposes.
Other Duties & Responsibilities	<ul style="list-style-type: none"> • To oversee the development of teaching materials, short courses, and other academic-related activities within the Department of Fisheries Studies' Seafood processing strand. • To develop project proposals, deliver project activities, produce acquittals and reports, and communicate results to relevant partner organizations within the country and abroad.
General Responsibilities	<ul style="list-style-type: none"> • To adhere to the University's Equal Opportunities policy in all activities, and to actively promote equality of opportunity wherever possible. • To be responsible for one's health and safety and that of other colleagues. • To undertake such other duties as may be reasonably expected. • To undertake such other duties as may be reasonably expected.
Minimum Qualifications	<p>To be considered for this position, applicants must have:</p> <ul style="list-style-type: none"> • At least a Master's Degree in Food Engineering, Food Technology, Food Science, or other related fields plus teaching experience in a relevant field. • Must have three to five years of teaching experience in a relevant field of study. • Experience in conducting quality research in an area of specialty and publishing in recognized journals.

Key competencies	<ul style="list-style-type: none"> • Can develop instructional material, lessons, and teaching Aids that ensure aims and objectives are achieved. • Plan and deliver learning instructions. • Write, prepare, and mark assignments, tests & Exams. • Carry out research and/or collaborate to carry out research relevant to Food Engineering, Seafood processing, and other disciplines within the Department (i.e., interdisciplinary research), where possible. • Involve in distance education and outreach programs in area of expertise. • Attend meetings, seminars, or conferences as required. • Attend and participate in the review and upgrade of units to meet industry expectations.
Desirable Attributes	Preference will be given to applicants with work experience in academic teaching of Food Engineering or related fields in an establishment or university.
Term	The position is for five (5) years under an employment contract. The contract is renewable subject to good performance.