

ROYAL UNIVERSITY OF BHUTAN
POSITION PROFILE
For January 2025 recruitment

1. JOB IDENTIFICATION

- 1.1 Position Title: Assistant Lecturer/Associate Lecturer/Lecturer
- 1.2 Position Level: PL6/PL5/PL4
- 1.3 Occupational Group: Academic
- 1.4 College/OVC: College of Natural Resources

2. MAIN PURPOSE OF THE POSITION:

- To teach undergraduate level courses in the field of Food Science and Technology
- Engage in scholarly research works lead by a senior faculty member
- Provide consultative and advisory services
- Guide students in research projects
- Involve in Programme review and development
- Assist in overall administration of the college

3. GENERAL ROLES AND RESPONSIBILITIES:

Teaching

- Contribute to elements of teaching within clear and established Programmes as conducting tutorial classes or team teaching with a senior lecturer;
- Support learners and /or supervise class activities in specific areas of activity according to established procedures as language lab or practical work;
- Monitor student progress and provide formative feedback;
- Assist with the administration and support in marking of assessments;
- Assist senior academics with the preparation of module/Programme materials;
- Prepare lesson plans and teach full modules by at least the second year at this level;

Research

- Assist academics and researchers in planning and implementing experiments, conducting interviews, administering surveys, or coordinating for focus group discussions;
- Search for scholarly literature relevant to the research project, searching the library, copying articles, ordering additional articles and books, and formulating bibliography;
- Contribute to data analysis (on quantitative data or on quantitatively coded qualitative data);
- Contribute to designing and development of research projects for generation

- of research funds;
- Assist academics or researchers in preparing presentations about research project results for conferences, academic discourse and research presentations;
- Help faculty and researchers in preparation of manuscript such as general layout, proof reading for editorials, binding and compiling of materials etc., for submission to academic and scholarly journals or publications;
- Carry out research with senior academics and researchers and contribute to major publications as co-authors;

Professional Services

- Contribute as resource persons, coordinators or organizers for various professional development activities within the College/University as well as for those outside the University;
- Participate in developing and promoting a clear vision of the College's/unit's strategic direction;
- Participate as a team member to support senior colleagues, who have delegated responsibility for specific strands of work/sub-units;
- Contribute to the running of the University by participating in decision-making and governance including committees or taskforce as appropriate, at College and/or University level;
- Represent and promote the University externally – nationally and internationally e.g. managing relations with external partners and stakeholders;
- Coordinate the organization of conferences, seminars, workshops and/or working with relevant experts in the area of specialization;
- Provide guidance to other staff and students;
- Mentor and develop junior colleagues;
- Organize and coordinate meetings and discussion related administrative issues in respective department/school/Programme unit;
- Assist in the preparation and organization of university/college wide functions; and
- Assist in the organization of community services.

4. SPECIFIC ROLES AND RESPONSIBILITIES:

To teach the modules of undergraduate level courses: Meat science and Technology, Food processing, Food Engineering, Traditional Bhutanese food, Food standard and regulations, Bakery and confectionary, Professional skills in culinary science, Human Nutrition, Beverages, food chemistry and others modules related to food science and technology.

5.1 Education: PhD/M. Sc. Food Science and Technology or Biotechnology or Food Engineering/B.Sc. Food Science and Technology/ Biotechnology/Food Engineering

5.2 Experience: Relevant experience will be recognized as per the lateral entry criteria

5.3 Knowledge Skills and Abilities:

- Must demonstrate sound knowledge in various disciplines of food science and technology including food processing, food engineering, food safety, and food handling.
- Demonstrate proficiency in food processing, food handling, and food preparation.
- Demonstrate conventional food processing methods in teaching learning process.
- Take initiatives in developing need-based product development in the fields of food science and technology.
- Possess good communication skills to be able to transfer knowledge and skills to the students.
- Willing to take responsibilities and work in a team.
- Have positive attitude towards teaching and learning