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New International PhD School in Malting and Brewing – European Joint Doctorate in Food Science

A new collaborative project, between 6 European universities and 4 non-academic partners has been launched this autumn with the main aim being the creation of an international PhD school in malting and brewing. The project has received funding within Horizon 2020, Innovative Training Network-European Joint Doctorate program. The international consortium of top class universities, institutes and industrial partners, with an on-going history of co-operation, will provide an opportunity for young, ambitious and brave researchers to realize their potential. The academic organizations involved: University of Agriculture in Krakow PL, University of Copenhagen DK, University of Nottingham UK, University of Ghent BE, Technische University Berlin DE, and KU Leuven BE, will be supported by partners: VLB Berlin DE, FlavorActiV UK, Carlsberg Group DK and Boortmalt BE, to ensure well balanced research-business environment.

The objective of the project is to train 8 early stage researchers (ESRs) in an innovative, international PhD program, to become top-class specialists and professional leaders, ready to introduce innovations and manage advanced research in malting and brewing. The completion of the training program will provide ESRs with appropriate knowledge, skills and awareness of the science-business reality, crucial for scientific and/or commercial based research projects.

The training objectives will be achieved by participation in specialized courses, to gain knowledge in food science, microbiology, malting and brewing technology, to achieve experience in using high-tech analytical equipment and to achieve managerial and business skills. Consequently, ESRs will be awarded a double doctoral degree in food science and/or engineering. The consortium will help young researchers to achieve their goals by continuous professional training in the network of 6 European, top class universities, industrial secondments and





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support of experienced researchers. The main goals of the research are development of innovations in malting and brewing technologies, verification of their impact on the quality and stability of the products and acquiring new scientific knowledge on formation and release of staling aldehydes.

The international consortium offers full time position for 36 months, min. 2000 Euro per month (depends on the country of employment) and location options: Berlin, Copenhagen, Ghent, Krakow, Nottingham. Candidates for this position should have obtained a relevant master level education history in food science/engineering, microbiology, chemistry/biochemistry, or other life sciences, fluent command of English in speaking and writing, strong communication and interpersonal skills as well as strong organizational skills and drive for advanced research. Experience in brewing/malting sector/ would be an asset to this project. The young researchers monthly salary (ca. 2000E), costs of travelling, courses and research, are covered by the project budget that exceeds 2M Euro.

Application process starts in November 2016 and is made via the project web page www.ejdfoodsci.eu. For more information you may contact the project Coordinator dr hab. inż. Aleksander Poreda, University of Agriculture in Krakow (Poland). Contact info: office@ejdfoodsci.eu.



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www.EJDFoodSci.eu