



## Position Description – Associate Professor/Senior Lecturer, Food Microbiology & Safety

### Position Details

---

<b>Position Title:</b>	<b>Associate Professor, Food Microbiology &amp; Safety</b>
<b>College/Portfolio:</b>	STEM
<b>School/Group:</b>	Science
<b>Campus Location:</b>	Based at the Bundoora West campus but is required to work and/or be based at other campuses of the University.
<b>Classification:</b>	Academic Level D
<b>Employment Type:</b>	Continuing
<b>Time Fraction:</b>	1.0 FTE

### RMIT University

---

RMIT is a multi-sector university of technology, design and enterprise. The University's mission is to help shape the world through research, innovation and engagement, and to create transformative experiences for students to prepare them for life and work. For more information on RMIT University follow the links below.

<https://www.rmit.edu.au/about>

<https://www.universitiesaustralia.edu.au/university/rmit-university/>

<https://www.rmit.edu.au/about/facts-figures>

Our three main campuses in Melbourne are located in the heart of the City, Brunswick and Bundoora. Other locations include Point Cook, Hamilton and Bendigo, two campuses in Vietnam (Hanoi and Ho Chi Minh City) and a centre in Barcelona, Spain. RMIT is a truly global university.

<https://www.rmit.edu.au/about/our-locations-and-facilities>

We are also committed to redefining our relationship in working with, and supporting, Indigenous self-determination. Our goal is to achieve lasting transformation by maturing our values, culture, policy and structures in a way that embeds reconciliation in everything we do. We are changing our ways of knowing, working and being to support sustainable reconciliation and activate a relationship between Indigenous and non-Indigenous staff, students and community. Our three campuses in Melbourne (City, Brunswick and Bundoora campuses) are located on the unceded lands of the people of the Woi Wurrung and Boon Wurrung language groups of the eastern Kulin Nation.

### Why work at RMIT University

---

Our people make everything at the University possible. We encourage new approaches to work and learning, stimulating change to drive positive impact. Find out more about working at RMIT University, what we stand for and why we are an Employer of Choice.

<https://www.rmit.edu.au/careers>

We want to attract those who will make a difference. View RMIT's impressive standings in university rankings.

<https://www.rmit.edu.au/about/facts-figures/reputation-and-rankings>

## College/Portfolio/Group

---

### STEM College

The STEM College holds a leading position and expertise in the science, technology, engineering, mathematics and health (STEM) fields. We are uniquely positioned to influence and partner with industry, as never before.

STEM College is a community of exceptional STEM researchers, teachers, inventors, designers and game-changers, supported by talented professional staff. We offer higher education programs across all STEM disciplines at the Bachelor, Master and PhD levels, and ensure our students experience an education that is work-aligned and life-changing.

The College is renowned for its exemplary research in many STEM areas including advanced manufacturing and design; computing technologies; health innovation and translational medicine; nano materials and devices; and sustainable systems. Our brilliant researchers attract funding from government and industry sources.

Industry is at the heart of what we do. It ensures our research has real world impact, and our students are truly work-ready. Under the leadership of DVC STEM College & Vice President, Digital Innovation, we have established new hubs of industry-connected digital innovation and endeavour and are engaging with global STEM organisations at scale.

Our diversity and shared values empower our work, and we are proud of the College's inclusive, caring culture. We offer a safe, dynamic work environment, and support every member of our community to achieve their potential. The College appointed Victoria's first ever Dean of STEM, Diversity & Inclusion in 2020, and this role drives gender equity, diversity and inclusion strategies across the College.

STEM College employs 1,000 staff who deliver onshore and offshore programs to approximately 20,000 students.

We are here to positively impact the world and create the next generation of STEM leaders.

[www.rmit.edu.au/seh](http://www.rmit.edu.au/seh)

### School of Science

The School of Science delivers excellence in applied research and education, engaging in strong impactful industry partnerships and producing skilled, industry-ready graduates. The School employs over 130 academic and around 100 FTE research staff. The School is comprised of five academic Departments:

- Applied Chemistry and Environmental Sciences
- Biology
- Food Technology and Nutrition
- Mathematics and Geospatial Sciences'
- Physics

The School has a diverse research portfolio across science and mathematics with international research excellence in quantum science technologies, advanced materials chemistry and catalysis and in water and environmental sciences; in addition to emerging strengths in medical (bio)-technologies, geospatial technologies, mathematics and future food technologies. Annual research income for the School is around \$20 million and the School has just under 400 Higher Degree by Research students.

The School delivers high-quality applied, authentic and active industry-engaged education and teaching to over 3,000 undergraduate- and postgraduate-taught students across 10 ongoing undergraduate and six postgraduate programs, in addition to offshore partnerships and delivery, including in China and Vietnam. Across learning and teaching and research, the School partners actively with industry and external stakeholders in Australia and internationally, delivering innovation, research translation and providing knowledge and real-world solutions for societal good and to enhance sustainable development. The School is strongly committed to promoting and enhancing diversity and inclusion and seeks also to activate and further develop its commitment to and activities in reconciliation and responsible practice. Details of the School can be found at:

<https://www.rmit.edu.au/about/schools-colleges/science>

### Department of Food Technology and Nutrition

The Department of Food Technology and Nutrition at RMIT University is a vibrant and innovative department dedicated to advancing food science, nutrition, and health through applied research, industry collaboration, and practice-based education.

The department comprise of leading researchers and educators, and undertakes cutting-edge research in areas such as food chemistry, microbiology, food safety, functional foods, sustainable food systems, nutrition and consumer science. Our work bridges the gap between scientific discovery and real-world application, supporting innovation in the food industry and contributing to public health outcomes. Research activities are closely aligned with the United Nations Sustainable Development Goals (SDGs), particularly Zero Hunger (SDG 2), Good Health and Well-being (SDG 3), Responsible Consumption and Production (SDG 12), and Climate Action (SDG 13).

Students in our undergraduate and postgraduate programs benefit from hands-on training in state-of-the-art laboratories, engaging in research projects and industry placements that prepare them for impactful careers in food manufacturing, product development, health and nutrition, regulatory agencies, and academia.

Through a strong commitment to sustainability, innovation, and global engagement, the Department of Food Technology and Nutrition at RMIT University plays a pivotal role in shaping the future of food and improving health and well-being locally and globally.

---

### **Position Summary**

---

The candidate (Food Microbiology and Food Safety) will contribute to the teaching and research efforts in areas such as food microbiology, foodborne pathogens, microbial ecology of food systems, antimicrobial resistance, fermentation microbiology, and food safety systems and regulation within the department. The candidate will play a key role in the delivery and coordination of the department's teaching programs, while actively engaging in research, industry collaboration, and professional activities.

This role will focus on developing and leading high-impact research projects aligned with the University's research priorities in the Department of Food Technology and Nutrition. Areas of particular interest include microbial food safety, emerging pathogens, rapid detection technologies, predictive microbiology, precision fermentation, synthetic biology and the interface between food microbiota and human health. The successful candidate will be expected to attract external research funding, publish high-quality outputs, and provide mentorship to emerging researchers.

The Associate Professor (Food Microbiology and Food Safety) will have a leadership role in embedding microbiological and food safety research and sustainable precision fermentation within the broader activities of the School of Science. The role requires building and sustaining strong research and professional networks both within RMIT and with industry, government regulators, and national and international research partners. Candidates with a track record of externally funded research in food microbiology or safety will be viewed favourably.

This strategic appointment will enhance the School's capability in addressing global challenges in food safety, public health, and sustainable food production. The appointee will also contribute to program development and management, postgraduate supervision, and the continuous improvement of academic excellence across the department's teaching and research portfolio.

### **Reporting Line**

---

Reports to: Head of Department and Associate Dean, Department of Food Technology & Nutrition  
Direct reports: Nil

### **Organisational Accountabilities**

---

RMIT University is committed to the health, safety and wellbeing of its staff. RMIT and its staff must comply with a range of statutory requirements, including equal opportunity, occupational health and

safety, privacy and trade practice. RMIT also expects staff to comply with its policy and procedures, which relate to statutory requirements and our ways of working.

RMIT is committed to providing a safe environment for children and young people in our community. Read about our commitment and child safe practices. <https://www.rmit.edu.au/about/our-locations-and-facilities/facilities/safety-security/child-safety>.

Appointees are accountable for completing training on these matters and ensuring their knowledge and the knowledge of their staff is up to date.

### **Key Accountabilities**

---

1. Make original contributions in teaching and/or scholarship in Food Microbiology and , expanding knowledge and best practices within the department. This includes designing and delivering high-quality curriculum across both semesters, conducting and moderating assessments, and implementing enhancements informed by course evaluations and student feedback to continuously improve student outcomes.
2. Conduct and lead high-quality research in food microbiology and synthetic biology, including areas such as foodborne pathogens, microbial ecology, precision fermentation, antimicrobial resistance, and food safety. The role requires developing and managing successful research projects and teams, ensuring timely delivery and compliance with reporting standards. The incumbent will regularly publish in high-quality journals, secure external funding, and supervise higher degree by research candidates, with national recognition in their area of expertise.
3. Contribute to the strategic direction, governance, and academic leadership of the Department and School, including active participation in program and course management at undergraduate, honours, and postgraduate levels. This may involve coordination of large award programs or multiple smaller ones, ensuring alignment with academic and industry standards.
4. Foster research and curriculum innovation that supports diverse knowledge systems, including the integration of Indigenous perspectives in food safety and microbiology, and encourages sustainable approaches to microbial biodiversity and food production systems.

### **Key Selection Criteria**

---

1. Demonstrated ability to coordinate and deliver large foundational and advanced courses in Food Microbiology and Food Safety, taught across both semesters at undergraduate and postgraduate levels. This includes development of high-quality curriculum and learning materials, as well as implementing innovative, student-centred teaching strategies and continuous improvement processes informed by feedback and evaluation.
2. Proven ability to manage large academic programs or a portfolio of smaller programs within the food science and microbiology discipline, ensuring alignment with academic standards, industry needs, and institutional priorities.
3. Demonstrated commitment to supporting student learning and wellbeing, with the ability to identify and address academic or personal issues that may impact student success, especially in laboratory-based and applied science contexts.
4. An emerging nationally and internationally recognised research track record in food microbiology, food safety, precision fermentation or a related area, with a growing record of research outputs in high-quality peer-reviewed journals and/or industry-relevant publications.
5. Extensive experience in research leadership in food microbiology and safety, with a demonstrated capacity to develop and lead collaborative research teams, mentor early-career academics, secure competitive external research funding, and manage funded projects with complex budgets and reporting requirements.
6. Proven experience of supervising higher degree by research (HDR) candidates, with a strong commitment to developing research capability and improving research outcomes in food microbiology and food safety.
7. Demonstrated ability to lead and manage academic teaching teams, fostering a collegial and supportive environment that builds teaching and research capability among less experienced academic staff.


8. Strong understanding of and commitment to financial, governance, and quality assurance systems in a university setting, including academic integrity, compliance, and continuous improvement processes.
9. High-level interpersonal, communication, and negotiation skills, including the ability to liaise effectively with senior university leadership, external partners, and regulatory bodies, and to prepare high-quality executive reports, secure consensus on priorities, and deliver agreed targets within collaborative environments.

### Qualifications

**Mandatory:** PhD or equivalent<sup>1</sup> in relevant field.

Note: Appointment to this position is subject to passing a Working with Children Check and other checks as required by the specific role. Maintaining a valid Working With Children Check is a condition of employment at RMIT.

**Preferred:** Completion of the [Intro to Learning and Teaching Course \(Login required\)](#) or possess (or eligible to apply for) appropriate [HEA Fellowship \(login required\)](#).

<b>Endorsed:</b>	Signature:   Name: Jayani Chandrapala  Title: Head & Associate Dean Food Technology & Nutrition  Date: 15/08/2025	<b>Approved:</b>	Signature:  Name:  Title:  Date:
------------------	--	------------------	--

<sup>1</sup> Equivalence is defined in the exemption criteria at **Appointment of staff without Doctoral qualifications** instruction