



ONTARIO AGRICULTURAL COLLEGE  
Department of Food Science

## Ph.D. Position Rogers Lab: Structuring Cellular Meat

Ph.D. Supervisor: Michael Rogers, Professor and Tier II Canada Research Chair  
Ideal Start Date: May 2024 (flexible)

The University of Guelph resides on the treaty lands and territory of the Mississaugas of the Credit and includes the lands of the Dish with One Spoon Wampum. We recognize that this gathering place, where we work and learn, is home to many past and present First Nations, Inuit, and Métis peoples. Our land acknowledgment is our declaration of our collective responsibility to its peoples' history, rights, and presence and to their land stewardship, which maintained the pristine lands of Canada before colonization. At the University of Guelph, fostering a culture of inclusion (<https://uoguelph.ca/ox2p9>) is an institutional imperative. The University invites and encourages applications from all qualified individuals, including groups traditionally underrepresented in employment, who may contribute to further diversification of our Institution. All qualified candidates are encouraged to apply; however, Canadians and permanent residents will be given priority.

Rogers Lab (Department of Food Science) at the University of Guelph is seeking to fill a Ph.D. position (ideal start date May 2024), which is part of a consortium led by the Universities of McMaster, Toronto and Guelph and funded by Genome Canada that focuses on turning cells into whole meat. The candidate will be involved in a multidisciplinary, industry and society-driven research project. To produce desirable edible structures, cell lines established at McMaster must be engineered to mimic the physio-chemical properties of whole meat. Numerous strategies will be approached, including gelation, extrusion and 3D printing. The successful candidate must be self-driven, focused and highly ambitious as they will join a dynamic research team investing in high-quality, state-of-the-art research, using the latest infrastructure to create an intensive training environment for the students with industry and other top universities collaboration while advocating equity, diversity, and inclusion (EDI) principles.

The candidate will be responsible for wet lab work on the self-assembly of cellular meat and advanced data analysis. Wet lab work will involve diverse spectroscopic, rheological, and imaging techniques and processing techniques, including 3D printing and extrusion, with the potential opportunity to conduct experiments and the Canadian Light Source (Synchrotron located in Saskatoon, SK). The candidate will conduct an in-depth review of the relevant literature, develop standard operating procedures, and provide the project stakeholders with semesterly updates through meetings and annual reports outlining the research progress. Other tasks include general care for lab safety procedures, participating in EDI training and activities, and contributing to and supporting the organization of knowledge translation and transfer activities.





ONTARIO AGRICULTURAL COLLEGE  
Department of Food Science

**The successful candidate will receive the following:**

- Access to state-of-the-art infrastructure, intensive mentoring and support in research, scientific writing, and outreach/outputs to meet individual career goals
- Multi-institutional collaborative and supportive network that maintains a research environment committed to promoting EDI
- Opportunities to establish a professional network and long-term partnerships with our partner organizations
- Opportunity to gain teaching, training, and mentoring experience.

**Candidate profile**

The ideal candidate has a demonstrated educational background in self-assembly, chemistry or food science and a keen interest in further developing their skills in research. Due to the collaborative nature of the project, the candidate should be an enthusiastic team player able to work independently and as part of a small team with excellent organization and communication skills. The ideal candidate must be enthusiastic and responsible with the following qualifications:

- Demonstrated excellence through their M.Sc. degree in a relevant field (such as (but not limited to) self-assembly/nanotechnology/chemistry/animal science/food science) (**minimum requirement: at least one first author peer-reviewed paper and GPA 80%**)
- Excellent organizational, time and project management with an interest in developing collaborations between academic institutes, government, and industry partners
- Strong background in chemical wet laboratory skills and analytical instruments, excellence in data collection, analysis (statistics) and critical thinking
- Independent, responsible, self-motivated, displays critical and interdisciplinary thinking, able to work as part of a diverse research team
- Eager to publish in peer-reviewed journals and to deliver timely the required project reports in English and Capable to present research results at project meetings and conferences in English
- Keen to integrate with an international research team and be an active participant in and an advocate for EDI initiatives and training

**To apply, please send by email to [mroger09@uoguelph.ca](mailto:mroger09@uoguelph.ca) by March 1, 2024:**

- A CV (length – no restriction) that includes a research statement (max 1 page) with a description of how past research accomplishments and current research interests align with cellular agriculture
- Unofficial transcripts from your BSc and MSc, and if an international candidate whose degree was not taught in English, a copy of your English Proficiency Scores is required
- Contact information of two references

Review will begin March 2, 2024, and continue until the position is filled; only selected candidates will be contacted for an interview. The position is anticipated to start on May 1, 2024 (though other timelines may be accommodated). Questions about the position can be directed to [mroger09@uoguelph.ca](mailto:mroger09@uoguelph.ca) with the subject line 'Ph.D. position in Cellular Meat.'

