

Fully funded PhD studentship: Increasing softer dairy food intakes

Anestis Dougkas from the Institute Paul Bocuse, and Katherine Appleton from Bournemouth University are currently looking for good candidates for a fully funded PhD Studentship entitled '**Barriers, facilitators and strategies to increasing milk, yoghurt and soft cheese intakes: A cross cultural perspective**'. Please forward the following information to anyone who may be interested / suitable.

Project description and objective

The project aims to investigate and encourage more sustainable dairy food consumption, by analysing existing practices, attitudes and potential strategies for change across England and France.

In 2015, the United Nations General Assembly set 17 sustainable development goals for countries around the world to work towards for 2030. Three of these goals: Responsible consumption and production; Climate action; and Good health and well-being; are directly addressed by increasing the consumption of more sustainable diets across the world. Consumption of animal products, such as eggs and dairy foods, which are nutrient dense and with lesser environmental impact than the consumption of animals, are crucial to maintain good health on a more sustainable diet. Animal products such as dairy foods are good sources of high-quality dietary protein and a variety of micronutrients important for optimal growth and functioning. They also range widely in taste, texture and culinary use. Culture and tradition may also explain the low consumption of certain dairy foods compared to others. Notably, the French diet is dominated by the consumption of softer dairy foods - yoghurt and soft cheeses, such as Camembert, Brie, and Roquefort, while the English diet is dominated more by the consumption of milk and hard cheeses, such as Cheddar, Cheshire and Stilton. From a sustainability perspective, the consumption of milk, yoghurt and soft cheeses is more sustainable than the consumption of hard cheeses, yet strategies for changing preferences and uses are yet to be explored.

This is a fully-funded PhD studentship which includes a stipend of £15,225 each year to support your living costs.

Location

The work will be undertaken in Bournemouth, England and Lyon, France, thus candidates must be willing to live and work in both places, with the final qualification awarded in English from Bournemouth University.

Entry requirements

Outstanding academic potential as measured normally by either a 1st class honours degree or equivalent Grade Point Average (GPA), or a Master's degree with distinction or equivalent. If English is not your first language you'll need IELTS (Academic) score of 6.5 minimum (with a minimum 6.0 in each component, or equivalent). For more information check out our full entry requirements. Ability to speak French is not a pre-requisite, but in this case the candidate must be willing to learn.

Application procedure and timeline

Full details of the project are available at:

Direct link: <https://www.bournemouth.ac.uk/study/courses/phd-studentship-increasing-softer-dairy-food-intakes>
and on the BU website -<http://www.bournemouth.ac.uk/studentships>.

Applications must be submitted through the online system. The closing date for applications is **26 April 2020**.

Next start date: 21 September 2020

Duration: 36 months

Contact persons

Any questions, please feel free to email either Katherine or Anestis,

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