

02/04/2020

IN COLLABORATION WITH

36-month PhD position in Food science / Sensory science / Health science - Somesthesia in cancer patients: variability and influence on eating experience



Where to apply

Application Deadline: 30/04/2020 00:00 - Europe/Brussels

Contact Details

Where to send your application.

COMPANY

Centre de Recherche de l'Institut Paul Bocuse

WEBSITE

https://www.abg.asso.fr/fr/candidatOffres/show/id_offre/91138

Hiring/Funding Organisation/Institute

ORGANISATION/COMPANY

Centre de Recherche de l'Institut Paul
Bocuse

COUNTRY

France

ORGANISATION TYPE

Small Medium Enterprise, Start-up

WEBSITE

<http://research.institutpaulbocuse.com>

ORGANISATION/COMPANY

Centre de Recherche de l'Institut Paul Bocuse

LOCATION

France › Ecully, Lyon

RESEARCH FIELD

Biological sciences › Biology

Medical sciences

Psychological sciences › Psychology

TYPE OF CONTRACT

Temporary

JOB STATUS

Full-time

RESEARCHER PROFILE

First Stage Researcher (R1)

Recognised Researcher (R2)

Established Researcher (R3)

Leading Researcher (R4)

OFFER STARTING DATE

01/10/2020

APPLICATION DEADLINE

30/04/2020 00:00 - Europe/Brussels

CONTEXT AND OBJECTIVES

In the context of cancer patients' malnutrition, enhancing food liking and eating pleasure is a crucial and a well-known way to contribute to patients' quality of life. Previous research results showed that chemotherapy-induced olfactory and gustatory modifications influence food behavior of cancer patients. However, food perception is a multi-sensory phenomenon that also involves the sense of somesthesia (touch). Somesthesia includes various sensations: tact (perception of roughness), mechanics (perception of consistency, firmness), temperature and the trigeminal system (irritating or pungent sensations). These kinesthetic sensory characteristics constitute food somesthetic properties. Evidence showed that chemotherapy induced side effects includes mouth dryness and mouth sores, which could further impact

cancer patients' food choices and preferences. Somesthesia is linked with food texture, yet the importance of it in relation to the overall food perception remains unexplored in cancer patients.

It is hypothesized that modifying the food physical properties would improve the appreciation and intake of foods that could help cancer patients who encounter somesthesia related side effects. The overall objective of this PhD project is to explore the role of somesthesia in the food liking and its cross-link with taste and smell perception in cancer patients.

MAIN MISSIONS

The PhD candidate is expected to:

Review the existing literature on cancer patients' somesthetic sensitivity in relation to the physical properties of food and beverages.

Learn standard self-reported and instrumental methodologies including running questionnaires, interviews and focus groups, and psychophysical sensory tests.

Formulate original research hypotheses and contribute to the design of the experiments and to the ethical file.

Conduct /coordinate the clinical intervention studies. Conduct the statistical analyses.

Write scientific papers targeting top ranked international journals.

Attend congresses, workshops, meetings, media events in order to disseminate research results.

Work on the compensation of the alterations observed in patients and formulate recommendations about personalised healthcare and support tools for patients.

CONTACT PERSONS

For France: Dr. Agnès Giboreau, Head of Research Center, Institut Paul Bocuse / University Lyon 1 (P2S), Lyon, France.

For Denmark: Prof. Wender Bredie, Head of Section for Food Design and

Consumer Behaviour, Department of Food Science.

Funding category: Cifre

Salary: PhD position 25k€ gross/year (based on French ANRT recommendations for CIFRE), expenses covered for secondment in Denmark

PHD title: Doctorat en sciences des aliments / sciences de la santé

PHD Country: France

REQUIREMENTS

Offer Requirements

Specific Requirements

PROFILE AND ELIGIBILITY

The candidates must have obtained a Master's level degree in Food science, Clinical nutrition, Sensory sciences or related fields in food behavior or medical science. A strong interest in the field of cancerology would be appreciated.

Additional skills are required, such as:

Strong skills in statistics

Interest in both theoretical and empirical questions

Excellent communication skills

Real interest for translating scientific results and methodologies into deliverables directly exploitable in the clinical field

International mobility

Advanced level in both oral and written English

Knowledge of French would be appreciated

CONDITIONS

September 2020 - August 2023: 36-month PhD position at University Lyon
1/University of Copenhagen/Institut Paul Bocuse Research Center

Salary: PhD position 25k€ gross/year (based on French ANRT recommendations
for CIFRE)

Expenses covered for secondment in Denmark

WORK LOCATION(S)

1 position(s) available at
Centre de Recherche de
l'Institut Paul Bocuse
France
Ecully, Lyon

EURAXESS offer ID: 510278

Posting organisation offer ID: 91138

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