

## **College of Sciences**

### **Palmerston North**

In partnership with Fonterra - New Zealand's global dairy leader - Massey University invites applications for a premier, industry-connected academic appointment: the Fonterra-Massey Chair in Dairy Materials Science and Technology.

Based in the School of Food Technology and Natural Sciences, this prestigious professorial role embodies a long-standing and future-focused collaboration between Massey and Fonterra. It offers a unique opportunity for a world-class academic to shape the next generation of dairy science through research, education, and commercial innovation.

### **About the role - Mō te Tūranga**

This is a full professorial appointment, designed to provide strategic academic leadership and drive innovation in dairy materials science.

#### **You will:**

- lead a high-impact research programme focused on the structure, functionality, and performance of dairy materials -ranging from milk emulsions and powders to cheese and complex protein fat systems
- contribute advanced expertise in soft materials, dairy chemistry, food colloid science, protein aggregation, or related areas of condensed matter relevant to dairy food applications
- translate fundamental discoveries into practical solutions for New Zealand's dairy industry, contributing to Fonterra's innovation pipeline
- teach and develop postgraduate curricula, particularly within the Master of Dairy Science and Technology, linking classroom theory with real-world application
- supervise and mentor research students and early-career academics, fostering a thriving and inclusive research culture
- build and deepen collaborative relationships across academia and industry, including international partners such as Jiangnan University, China
- represent Massey and New Zealand's food science capabilities on the global stage through publication, presentation, and commercial engagement.

### **About you - Mōu ake**

We are looking for a recognised or emerging academic leader who brings a unique blend of scientific depth, industry understanding, and a passion for mentorship.

#### **You will ideally have:**

- a PhD in dairy science, condensed matter materials science, physical chemistry, food engineering, or a closely aligned field
- an international reputation for research excellence in dairy materials, food colloids, emulsions, or protein-fat microstructures
- a strong track record of securing research funding and delivering multi-partner, industry-engaged projects
- experience with teaching and designing postgraduate science or engineering courses
- a clear commitment to translating scientific research into impactful commercial and societal outcomes
- a strong desire to develop the professional capacity of New Zealand's future dairy and food science leaders.

### **The Fonterra-Massey partnership - Te Tūhono Rautaki ki a Fonterra**

This position is the flagship of a nationally significant partnership between Massey University and Fonterra Co-operative Group Ltd -New Zealand's largest company and a global leader in dairy innovation.

**Ranked #43 globally for Food Science and Technology (Shanghai Rankings 2025), Massey offers you the support of leading research entities, including the following:**

- **Te Rōpū Rangahau o Riddet - The Riddet Institute**, a Centre of Research Excellence in food and nutrition.
- **Pilot-scale processing facilities** for applied research and product development
- **State-of-the-art laboratories** for advanced analytical, microstructural, and nutritional investigations

### **Why Palmerston North and Massey? - He aha i whiriwhiri ai i a Papaioea me Te Kunenga ki Pūrehuroa?**

Palmerston North is an academic and research hub with a collaborative spirit, excellent lifestyle opportunities, and proximity to some of New Zealand's most beautiful natural environments. At Massey, you'll be part of a Te Tiriti-led university that celebrates innovation, diversity, and connection - with a strong commitment to making a positive impact on Aotearoa and beyond.

### **Enquiries and applications - Ngā Pātai me ngā Tono**

If you are ready to shape the future of dairy materials science and lead globally relevant research with real-world outcomes, we welcome your application.

For confidential enquiries, please contact Professor Jamie Quinton, Head of School,  
j.quinton@massey.ac.nz

This appointment will be located in Palmerston North and salary will be commensurate with career experience. The salary package will also contain some seed funding for establishment of the incumbent's research.

**Closing date:** 25 August 2025

**Reference number:** CS\_SFTNS\_583\_07/25

For further information and to apply online, visit: <http://masseyunicareers.nga.net.nz>