

Department of Food Science and Agricultural Chemistry – Teaching Assistantships – Fall 2023
 Département des sciences alimentaires et de la chimie agricole - Assistances d'enseignement - automne 2023

These postings are directed to graduate students who will be registered at McGill University in the Fall 2022 semester. Applications from others will not be considered.

Ces postes s'adressent aux étudiants diplômés qui seront inscrits à l'Université McGill au cours du semestre d'automne 2023. Les candidatures d'autres personnes ne seront pas prises en considérations.

Application for these courses should be completed in Workday (<https://www.mcgill.ca/hr/careers>). Students who are currently employed should apply as internal candidates; students who are not currently employed should apply as external candidates. You must be a McGill graduate student to be eligible to apply, and must be eligible to work in Canada.

Les candidatures à ces cours doivent être remplies dans Workday (<https://www.mcgill.ca/hr/careers>). Les étudiants qui sont actuellement employés doivent postuler en tant que candidats internes; les étudiants qui ne sont pas actuellement employés doivent postuler en tant que candidats externes. Vous devez être un étudiant diplômés à l'Université McGill pour être admissible, et doivent être autorisés à travailler au Canada.

*Please note that given the resumption of in-person teaching activities in the Fall, **Teaching Assistants will be required to perform their tasks in-person.** Should government restrictions prohibit the resumption of in-person teaching activities, courses will revert to remote teaching. In the event of such a change, Teaching Assistants will be advised as soon as possible. Teaching Assistants may be required to perform tasks suited to a remote/online teaching environment using a virtual learning platform [e.g., Zoom, WebEx] and the McGill myCourses learning management system. Must be available to work the entire contract period.*

Veillez noter qu'étant donné la reprise des activités d'enseignement en personne à l'automne, les assistants d'enseignement seront tenus d'accomplir leurs tâches en personne. Si des restrictions gouvernementales empêchent la reprise des activités d'enseignement en personne, les cours reviendront à l'enseignement à distance. Dans l'éventualité d'un tel changement, les assistants d'enseignement seront informés dès que possible. Les auxiliaires d'enseignement peuvent être appelés à effectuer des tâches adaptées à un environnement d'enseignement à distance/en ligne à l'aide d'une plateforme d'apprentissage virtuel [p. ex., Zoom, WebEx] et du système de gestion de l'apprentissage McGill myCourses. Ils doivent être disponibles pour travailler pendant toute la durée du contrat.

Fall 2023 Application period: May 31 – June 21, 2023

Job start and end dates: August 30, 2023 to December 21, 2023

Course	#	Course Name	Instructor	# Jobs	# Hours	Start Date	End Date	Job Description & Course Schedule	Qualifications
FDSC	200	Introduction to Food Science	X Lu	1	60	Aug 30	Dec 21	Preparation and set up of lab demos, assisting in the teaching of lab demo sections of the course, marking of laboratory reports, marking mid-term and final exams, coordination of industrial onsite visits, host of the invited speakers. Lecture: MW 1:05-2:25	Must have taken the course Introduction to Food Science. Exception: Course instructor may evaluate if applicant is familiar with the course material covered in Introduction to Food Science. Proficiency in myCourses and Microsoft Office tools. A strong desire to teach undergraduate level students. Experience and training in laboratory and related safety issues. Demonstrated experience with the use of a virtual learning platform (e.g., Zoom, WebEx) to meet with the students.
FDSC	213	Analytical Chemistry 1	Y Wang	1	125	Aug 30	Dec 21	Preparation and set up of labs, assisting in the teaching of lab sections of the course, marking of laboratory reports. Cleanliness of labs at the end of the lab sections. Lecture WF 2:35-3:55 Lab T 10:05-12:55	Must have taken the course Analytical Chemistry 1. Exception: Course instructor may evaluate if applicant is familiar with the course material covered in the course. A strong desire to teach undergraduate level students. Experience and training in laboratory and related safety issues.

									Demonstrated experience with the use of a virtual learning platform (e.g., Zoom, WebEx) to meet with students.
FDSC	230	Organic Chemistry	A Cherestes	2	90 each TA	Aug 30	Dec 21	<p>Set up and preparation of the lab, equipment and solutions for all experiments. Enforcing safety rules in the lab. Managing laboratory organization and cleanliness before and after the laboratory session. Grading of all laboratory related materials (data sheets, reports), entering grades on myCourses, answering lab related student emails.</p> <p>Lecture: M 2:35-3:55 & W 11:35-12:55 Lab: TW 2:35-5:25 Tutorial: M 4:05-4:55</p>	B.Sc. or M.Sc. in Chemistry or Food Science, and satisfactory completion of at least two courses in Organic Chemistry. Mandatory WHMIS certification. Strong communication skills, previous teaching assistantship experience in a laboratory course preferred. Demonstrated experience with the use of a virtual learning platform (e.g., Zoom, WebEx) to meet with the students.
FDSC	300/651	Principles of Food Analysis 1 & 2	S George	3	90 each TA	Aug 30	Dec 21	<p>Preparation and set up of labs: Includes planning for the lab session, initiating purchase of chemicals and consumables, preparing time table, communicating the time table with instructions through myCourse portal. Assisting in the teaching of lab sections of the course: Includes monitoring attendance and discipline during the lab sessions, demonstration of experiments, helping students with setting up the instruments and training them to use the instruments and conducting experiments. Assessment of laboratory reports: Instructing how to write lab reports, setting up deadlines and following up on that, preparing rubrics of assessment and grading lab reports on time. Cleanliness of labs at the end of lab sections: Making sure that lab is kept clean and tidy before, during and after the lab sessions. Taking feedback from students and identifying areas of improvements.</p> <p>Lecture TR 8:35-9:55 Lab m 2:35-5:25</p>	B.Sc. in Food Science or related discipline. Candidates must have completed the Food Analysis 1 course (333-300A) or a similar course, as part of their studies. Experience and training in laboratory and safety issues. Demonstrated experience with the use of a virtual learning platform (e.g., Zoom, WebEx) to prepare and assist with remote delivery of course material.
FDSC	305	Food Chemistry 2	BK Simpson	2	75 each TA	Aug 30	Dec 21	<p>Preparation and set up of labs, assisting in the teaching of lab sections of the course, marking of laboratory reports, grading quizzes and assignments. Cleanliness of labs at the end of lab sections.</p> <p>Lecture: MW 8:35-9:55 Lab: M 10:05-12:55</p>	B.Sc. in Food Science or Biotechnology. Background in instrumental methods is essential. Knowledge of food enzymes, proteins, and natural food pigments. Experience and training in laboratory and safety issues.
FDSC	310	Post Harvest Fruit and Vegetable Technology	HS Ramaswamy	1	70	Aug 30	Dec 21	<p>If applicable, preparation and set up of labs, assisting in the teaching of lab sections of the course, marking of laboratory reports. Cleanliness of labs at the end of lab sections. If applicable, marking of student reports, etc.</p> <p>Lecture: TR 1:05-2:25 Lab: R 2:35-5:25</p>	B.Sc. in Food Science or related discipline. Experience and training in laboratory and safety issues.
FDSC	405	Food Product Development	S Karboune	3	90 each TA	Aug 30	Dec 21	<p>Preparation and set up of labs; ordering and purchasing the ingredients; assisting in the teaching of lab sections of the course; marking of laboratory reports; organizing meetings (team members with the instructor); cleanliness of labs at the end of lab sections. If applicable, marking of student reports, etc.</p>	B.Sc. in Food Science or related discipline. Experience and training in laboratory and safety issues. Demonstrate experience with the Compusense software. Demonstrated experience with the use of a virtual learning platform (e.g., Zoom,

								Lecture: TR 1:05-2:25 Lab: W 10:05-1:55	WebEx) to prepare and assist with remote delivery of course material.
FDSC	442	Food Microbiology	J Ronholm	3	60 each TA	Aug 30	Dec 21	Preparation and set up of labs, assisting in the teaching of lab sections of the course, marking of laboratory reports, cleanliness of labs at the end of lab sections. Lecture: TR 11:35-12:55 Lab: TW 2:35-5:25	Must have taken and passed a course in basic microbiology (lectures and lab). Preference will be given to students who have taken and passed a course in food microbiology.