



UNIVERSITAT DE  
BARCELONA

SH

SERRA  
HUNTER  
PROGRAMME



## SERRA HÚNTER PROGRAMME SELECTION PROCESS

**Category: Tenure-eligible Lecturer**

**Positions offered: 1**

**Reference: UB-LE-523**

**Profile: Physical Chemistry**

**Department: Nutrition, Food Science and Gastronomy**

### General assessment criteria First and Second Phase

- (a) Significance and impact of the scientific and technical publications and the competitive research projects achieved;
- (b) The quality, the recognition and the innovation of the teaching developed;
- (c) Knowledge and technology transfer activities, intellectual property rights and registered patents;
- (d) The capacity of leadership;
- (e) Mobility and international visibility,
- (f) Other outstanding academic and professional goals of the candidate.

#### First Phase:

CV and list of the five most relevant contributions. [40% evaluation]

Description of previous teaching activities. [30 % evaluation]

Description of teaching and research plans for the next five years. [30 % evaluation]

#### Second Phase

In addition to the general evaluation criteria described for the First Phase of the selection process, the evaluation of the second phase will also consider as a general assessment: (i) the quality of the candidate's presentation, (ii) the research and teaching activities planned to be developed at the Department to improve its competitiveness, and (iii) the ability to answer the questions raised by the members of the Committee related to the presentation, and (iv) the candidate's trajectory.

In line with these criteria, the specific aspects to be considered in the first and the second phases of the selection process are those indicated below.

### **Specific evaluation criteria**

#### **Research merits (40%)**

##### **A. *Quality of research work and dissemination of its results***

- A.1. More relevant scientific publications and other indexed scientific publications
- A.2. Others scientific publications
- A.3. Books and book chapters

##### **B. *International experience in universities and research centers.***

##### **C. *Participation in research projects and research contracts***

##### **D. *Impact of knowledge and technology transfer***

- D.1. Patents and products with registered intellectual property rights
- D.2. Business collaboration and knowledge transfer

##### **E. *Distinguished participation in conferences***

##### **F. *Lectures and seminars given at international research centers and universities***

#### **Teaching merits (30%)**

##### **G. *Teaching experience***

- G.1. University courses taught (graduate and post-graduate)
- G.2. Supervision of doctoral theses
- G.3. Supervision of other projects (final degree projects, Master thesis, other)

##### **H. *Quality of teaching activities***

- H.1. Positive assessments of the candidate's work
- H.2. Original teaching material and teaching publications
- H.3. Innovative teaching projects

##### **I. *Quality of pedagogical training***

- I.1. Presentations at conferences related to university education
- I.2. Attendance to conferences related to university education

#### **Other relevant merits (30%)**

##### **J. *Detachment from the University of Barcelona for at least two years will be considered as a highly relevant merit.***

##### **K. *Description and right justification of teaching and research plans for the next five years to be developed at the Department of Nutrition, Food Science and Gastronomy.***

##### **L. Other merits**