



Technische Universität Berlin



Technische Universität Berlin offers an open position:

Research Assistant - salary grade E13 TV-L Berliner Hochschulen

Part-time employment may be possible; under the reserve that funds are granted

Faculty III - Institute of Food Technology and Food Chemistry / Department of Food Biotechnology and Food Process Engineering

Reference number: III-225/25 (starting at 01/07/25 / limited until 28/02/2027 / closing date for applications 20/06/25)

Working field:

Within the cooperative R&D project INNOPACK, you will help develop a sustainable, reusable packaging solution for industrially prepackaged foods. You will investigate how different preservation techniques-ranging from pasteurization and sterilization to high-pressure processing-affect the properties of novel, nanoparticle-enhanced polymers. Your tasks include designing and executing food trials to assess sensory attributes, microbiological safety, and shelf life, and translating these findings into material optimization strategies. A key focus is on prototyping and validating a closure system with a superior oxygen barrier, as well as integrating smart sensors and indicators. You will adapt packaging designs to various food geometries, test durability and recyclability under real-world conditions, and comprehensively document your results in technical reports and scientific publications. Close collaboration with the industrial project partner and interdisciplinary project team members is essential.

Requirements:

You hold a successfully completed university degree (Diploma, Master's, or equivalent) in Food Technology, Process Engineering, Materials Science, or a related discipline with a strong background in food science. You have solid expertise in characterizing and validating polymer materials, preferably including hands-on experience with nanoparticle modification. You have practical experience with food preservation methods and their impact on packaging materials, and you are skilled in conducting food trials covering sensory analysis, microbiology, and shelf-life testing. Knowledge of smart and active packaging technologies, such as sensor integration and indicators, is essential. You bring prototyping experience in closure systems and barrier technologies, as well as proficiency in analytical methods for evaluating techno-functional and environmental material properties. You have a good knowledge of German and/or English and the willingness to acquire the missing language skills.

Desirable

You work in a structured manner, document carefully and communicate clearly. The ability to collaborate across disciplines rounds off your profile.

Please send your written application **with the reference number** and the usual documents **by email to Prof. Dr. Rauh, sophie.uhlig@tu-berlin.de**.

By submitting your application via email you consent to having your data electronically processed and saved. Please note that we do not provide a guarantee for the protection of your personal data when submitted as unprotected file. Please find our data protection notice acc. DSGVO (General Data Protection Regulation) at the TU staff department homepage: https://www.abt2-tu-berlin.de/menue/themen_a_z/datenschutzerklaerung/.

To ensure equal opportunities between women and men, applications by women with the required qualifications are explicitly desired. Qualified individuals with disabilities will be favored. The TU Berlin values the diversity of its members and is committed to the goals of equal opportunities. Applications from people of all nationalities and with a migration background are very welcome.

Technische Universität Berlin - Die Präsidentin - Fakultät III, Institut für Lebensmitteltechnologie und Lebensmittelchemie, FG Lebensmittelbiotechnologie und -prozessertechnik, Frau Prof. Dr. Rauh, Sekr. FG 1, Königin-Luise-Str. 22, 14195 Berlin

The vacancy is also available on the internet at <https://www.personalabteilung.tu-berlin.de/menue/jobs/>

