

The Rwanda Institute for Conservation Agriculture (RICA) is a unique and innovative English language undergraduate institution dedicated to preparing the next generation of agricultural leaders of Rwanda and East Africa. Students at RICA engage in curricular and co-curricular learning opportunities emphasizing Conservation Agriculture and One Health principles, oral and written communication, leadership, and entrepreneurship.

In an experiential learning environment, students develop the knowledge and experience necessary for a wide range of careers in agriculture. Students at RICA experience the six Enterprises including Dairy, Poultry and Swine, Food Processing, Row and Forage Crops, Vegetable and Fruit Crops, Irrigation and Mechanization.

The curriculum is designed to incorporate threads of Innovation, Conservation, One Health Systems Thinking, and Entrepreneurship. Communication, One Health Systems Thinking, and Entrepreneurship are woven throughout the curriculum.

All RICA graduates will be innovative problem solvers able to operate farms and ranches, start agribusinesses, assume management roles in cooperatives, NGOs, and other agricultural enterprises, serve their communities as extension agents and technical and policy experts, or assume positions of agricultural leadership in Rwanda.

Position: Food Processing Lecturer

Job Type : Full time

Location : Bugesera Campus

Position Overview

The Food Processing Lecturer will have a passion for education with a focus on food technology, food biochemistry, food processing, quality control/quality assurance, food regulations, product sales and factory preventive maintenance. The successful candidate will actively engage with students in the learning environment by demonstrating technical skills and mentoring students. Such a candidate would commit to the RICA teaching philosophy, which celebrates experiential learning that is founded in research and extends to the community. This position is a comprehensive teaching position whereby the successful candidate is a stakeholder in all aspects of the program, including but not limited to, the responsibilities listed below.

RESPONSIBILITIES

- Teach course and develop curriculum in food processing, food safety, quality control and product development related to dairy, meat and plant products.
- Lead and manage the RICA Food Processing Enterprise.
- Train students to use and maintain food processing equipment and machinery.
- Leverage the Food Processing Enterprise facilities and resources for innovative entrepreneurial pursuits.
- Coordinate with the operations team to maintain and repair food processing equipment.
- Advise and work with students in degree specializations, other enterprises and practical farming.
- Mentor students on capstone experiences.
- Champion Conservation Agriculture and One Health principles in teaching and mentoring.

- Conduct applied research to support knowledge and development of food processing, food safety and product development activities.
- Participate in relevant community extension planning and activities.
- Participate in the life of the institution through services and other duties as may be assigned by relevant officers.

MINIMUM QUALIFICATIONS

- Fluent speaker of English.
- PhD in Food Science, Food Technology, or related field. An MSc with strong experience may be considered.
- Strong knowledge of food processing systems, food processing equipment, food processing factory management, quality control and food safety (HACCP).
- A desire to teach and mentor undergraduate students.

PREFERRED QUALIFICATIONS

- Previous experience in teaching or in food/agricultural industry.
- Experience in active and experiential learning and team teaching.
- Experience in curriculum and course design.
- Familiarity with African food and agriculture sector.
- Demonstrated success in research and/or extension (e.g. presentations, publications, awards)
- Demonstrated relevant management and leadership experience.
- PhD preferred.

SKILLS, KNOWLEDGE, AND ABILITIES:

- Proficiency in food science education, with a strong understanding of food technology principles and their applications.
- Excellent teaching and mentoring abilities, with the capacity to guide students through complex food processing concepts and practical applications.
- Familiarity with Conservation Agriculture and One Health principles, and the ability to integrate them into teaching and mentoring practices.
- Strong communication skills, both written and verbal, for effectively conveying food processing concepts and solutions to diverse audiences.
- Ability to collaborate effectively with colleagues and coordinate co-lecturers for related courses.
- Research acumen and a commitment to advancing knowledge in food processing.

HOW TO APPLY

- Fill the information required, upload and submit the documents in English to the link provided below.
- Cover Letter summarizing intent and suitability for the position.
- List of Recommenders with contact information.
- **Kindly merge your Resume, CV, Degree Certificate**, and any other relevant documents into a single PDF file before uploading.

Application Link : <https://rica.bamboohr.com/careers/133>

Application review will begin January 4th ,2026 and will continue until the position is filled.

Website: <https://www.rica.rw/>