



## **RECRUITMENT NOTICE**

*Réf : CSRS / MASTER 2 COCOA PROT / 2020*

The Centre Suisse de Recherches Scientifiques en Côte d'Ivoire (CSRS), active since 1951 in the field of research for sustainable development is looking for a student in :

### **MASTER 2 of BIOCHEMISTRY / FOOD SCIENCE / TECHNOLOGY**

**THEME : Development of an affordable proteins source from cocoa waste streams**

**DURATION : 6 months**

#### **Context**

Côte d'Ivoire is the largest cocoa beans grower and exporter worldwide, with an average annual production of approximately 2 million tons, representing about 40% of the world supply. The beans from the cocoa fruit are used to produce chocolate, chocolate drinks and cookies, wine and liqueur. In addition, during the transformation process of this fruit, three types of by-products are usually obtained: the pod (75% of the fruit), the shell (12-20% of the bean) and the juice from the pulp of the beans. These products, considered as wastes, are generally not exploited. Moreover, it should be noted that, for one ton of beans produced, a mass of approximately 10 t of pods is generated and most of it is left on the fields as fertilizer. These by-products are known to be rich in nutritive (proteins) and bioactive (fibers and antioxidants in particular) substances and could therefore be used as raw materials for the food industry either for the enrichment of food products or for the manufacture of nutraceutical products. Thus, their transformation into value-added products would not only enhance their value but also, improve producers' incomes. It's in this context that, the Centre Suisse de Recherches Scientifiques en Côte d'Ivoire, in partnership with a food manufacturer, a research and development platform is launching a call for applications for the recruitment of a Master 2 student in Biochemistry / Science / Technology of food to work on the topic : "**Development of an affordable proteins source from cocoa waste streams**".

#### **MAIN TASKS**

The candidate will perform each of the following tasks:

- provide a draft of the research proposal and protocols in order to study the above topic ;
- collect cocoa waste materials at the selected sites ;
- determine the physicochemical characteristics of the collected materials;
- determine the functional properties of the raw materials;
- develop a proteins extraction protocol from the cocoa waste materials;
- determine the physicochemical and functional properties of the proteins extracted;

- do a monthly presentation on the progress of the activities performed and the result obtained;
- write, every three months, a report on the activities performed
- write and defend his Thesis;

## **CANDIDATE PROFILE**

The candidate must :

- have obtained his Master 1 in Biochemistry or Food Science / Technology;
- be ready to enroll in a Master 2 for the 2019-2020 academic year **at the Institut National Polytechnique Félix Houphouët-Boigny (Yamoussoukro).**

In addition, he / she must :

- have good scientific writing skills;
- **have good knowledge of English ;**
- be motivated and have good skills in laboratory techniques ;
- have a good adaptability and team work ability;
- be able to make scientific presentations on PowerPoint.

*Application must be written in English and must include a motivation letter and a CV as well as a certificate of success for the Master 1. Submit application to the CSRS management office, located in Adiopodoumé, km 17, Route de Dabou. Phone : 23 47 27 90/92, Fax : 23 45 12 11 or sent application by email to: [recrutement@csrs.ci](mailto:recrutement@csrs.ci) with the subject: Master 2 COCOA PROT.*

*Website: [www.csrs.ch](http://www.csrs.ch)*

***Deadline for submitting files : March 13, 2020 by 5 p.m.***

***NB: Candidate will only be contacted for an interview when his file has been selected.***