PhD studentship in the physiology of taste
Well qualified candidates are encouraged to apply to the PhD program in Food Science at Cornell University. The Dando lab studies the physiology and perception of taste, through molecular biology, histology, live-cell physiological imaging, genomics, animal behavior and human sensory testing. More information can be found at blogs.cornell.edu/dandolab

Candidates should have some experience in physiology, molecular biology, behavioral science, and/or RNA sequencing. Familiarity with RNA sequencing, quantitative PCR, immunohistochemistry or bioinformatics a positive. Proficiency in communication, both written and spoken, is essential. Candidates will be expected to design, execute and analyze experiments as part of a team, while maintaining a degree of self-motivation and independence. Previous research experience is necessary, with published work a plus.

The laboratory is located in the newly renovated Stocking Hall in Ithaca campus. Cornell University has an ideal environment for graduate students to start their career in research, due to accessibility to state-of-the-art facilities across campus and a vibrant intellectual exchange among diverse scientific disciplines. The Food Science program at Cornell has diverse demographics of students and faculty and is considered one of the best food science programs in the U.S. and the world.

Eligible and interested applicants are encouraged to contact Dr. Dando (robin.dando@cornell.edu) to discuss applications procedures. Initial inquiries should include a complete CV (with GPA and GRE scores) and a one-page statement of purpose.