**Postdoctoral Positions in Maternal and Child Nutrition**  
**Hubert Department of Global Health**  
**Rollins School of Public Health**  
**Emory University**

POST-DOCTORAL positions are available immediately to work in the Hubert Department of Global Health, Rollins School of Public Health, Emory University, Atlanta, USA.

The position will focus on research to improve maternal and child nutrition in developing countries. The department is seeking motivated and talented candidates who will assist in study design and methods of field studies, review of the scientific evidence, data analyses and writing of results. There are many opportunities for working on collaborative projects, publishing in leading journals, involvement in proposal writing and design of new studies, and for professional development. Some travel will be required.

Requirements include a doctoral degree in nutrition, epidemiology, or equivalent training with substantive knowledge of the science and programs relating to maternal and child nutrition. Candidates with strong quantitative skills, English writing and verbal skills, inter-disciplinary attitude, and creative ability are preferred. Passion to work on global studies will be an advantage.

Emory University’s unique partnerships with the Centers for Disease Control and Prevention, CARE, the Carter Center, the Task Force for Child Survival and Development, and global health organizations around the world make Emory one of the nation's leading universities for both research and practice. The Rollins School of Public Health comprises six academic departments: global health, behavioral sciences and health education, biostatistics, environmental and occupational health, epidemiology, and health policy and management, and hosts over 20 interdisciplinary centers. The Hubert Department of Global Health (http://www.sph.emory.edu/gh) is a multidisciplinary department with strengths in infectious diseases, demography and reproductive health, community health and public nutrition (undernutrition as well as chronic diseases). The department is active in the Nutrition and Health Sciences Ph.D. program. To apply, send cover letter, statement of research experience, curriculum vitae, and three references to Ms. Sandra Smith, Supvr. Research Project Coordinator: ssmit18@emory.edu.

*Emory is an Equal Opportunity/Affirmative Action Employer*

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**Rutgers University—Professor and Chair of Nutritional Sciences**

Rutgers University is seeking a scientist of international stature with visionary leadership skills to chair the Department of Nutritional Sciences. The university has targeted nutrition and health as a signature area for programmatic growth; the successful candidate will lead the expansion of the department and have an active role in this initiative.

The Department of Nutritional Sciences has 18 faculty members who provide education and mentoring to over 300 undergraduate majors and a graduate program faculty of 45 members. The department also offers a Didactic Program in Dietetics, operates a child nutrition laboratory, and oversees outreach programs and the New Jersey Obesity Group. Research strengths span from basic metabolism to clinical and community nutrition (http://nutrition.rutgers.edu/). Nutritional Sciences is part of a vibrant life and social sciences research community at Rutgers, the land-grant institution of New Jersey, and plays an integral role in the newly established New Jersey Institute for Food, Nutrition, and Health. The New Brunswick campus is in central New Jersey, conveniently located between New York City and Philadelphia.

Qualifications: Candidate should have a Ph.D., or the equivalent, a record of scientific leadership, a sustained record of peer-reviewed publications and funding, and a commitment to teaching. The candidate is expected to lead a successful and active research program and promote faculty development. The successful candidate will be provided with a competitive salary and start-up package.

Applications: A letter of application, curriculum vitae, statement of research interests and leadership vision, and names of four professional references should be sent to Nutrisearch@aesop.rutgers.edu or Nutritional Sciences Chair Search, 65 Dudley Road, Rutgers University, New Brunswick, NJ 08901.

*Rutgers, The State University of New Jersey, is an Affirmative Action/Equal Opportunity Employer and seeks to employ the best qualified individual without regard to race, religion, color, national origin, ancestry, age, sex, sexual orientation, physical or mental handicap or disability, or marital, military, or veteran's status. Individuals covered by Section 503 of the Vocational Rehabilitation Act of 1973 or Section 402 of the Veteran's Readjustment Assistance Act of 1974 may self identify. If you wish to self identify, please do so in the cover letter transmitting your curriculum vitae/resume. Employment eligibility verification required.*
Soy, the only plant-based source of complete protein, is low in saturated fat and offers many other health-promoting nutrients. Whole soy is sought out as the most nutritious form of soy because whole soy retains all of the nutrients naturally found in the soybean including protein, fiber and antioxidants. The Journal of Nutrition recently published a supplement that compiles the consensus of leading soy researchers on relevant soy science topics that are often the center of discussion.

How does soy consumption affect the overall diet?
The recommended amount of 2 servings of soy per day provides 20-25% of the total overall protein recommendations per day. In addition, the consumption of whole soyfoods has been associated with supplementing nutrient shortfalls in the diet, such as calcium and magnesium, while decreasing the intake of saturated fat and cholesterol.1

How does whole soy affect cardiovascular health?
The United States Food and Drug Administration (FDA) awarded a health claim in 1999 for soy protein and cardiovascular disease based on its cholesterol-lowering effects and is currently reevaluating the claim in order to review the large quantity of research on the same subject published in the past decade. Meta-analyses and reviews illustrate that soy protein may decrease LDL-cholesterol levels as much as soluble fiber.2–5 Soy is one of the only foods that can be added to an existing diet to reduce serum cholesterol levels up to 4.3%, with added LDL-cholesterol reduction potential up to 10.3% if the soy displaces foods higher in saturated fat and cholesterol.6 Additionally, studies have shown that consumption of soy improves endothelial function and blood pressure, both of which, in conjunction with decreased LDL-cholesterol levels, contribute to cardiovascular health.7,8

What is the effect of soy consumption on breast cancer risk?
The question of soy safety in relation to breast health is often discussed because soy isoflavones are structurally similar to but act differently than estrogen; estrogen has been shown to increase breast cancer risk. Studies show that moderate soy consumption over one’s lifetime may help to decrease the risk of breast cancer development and recurrence because soy consumption changes tumor biology through cell proliferation and differentiation.9

What is the effect of whole soy on men’s health?
Studies show that soy intake does not lead to the development or spread of prostate cancer, and in fact, might decrease the risk for prostate cancer. One study shows that genistein, a soy isoflavone, markedly retarded prostate tumor metastasis and, because of prostate tumors’ slow growth, has a profound effect on patient mortality.10 Furthermore, according to the totality of the research, the idea that soy intake causes feminizing effects in men, such as gynecomastia, reduced circulating testosterone levels and decreased sperm count, is unwarranted.11–14

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2 Tucker KL, Qiao N, Maras JE. Simulation with soy replacement showed that increased soy intake could contribute to improved nutrient intake profiles in the U.S. population. J Nutr. 2010;140:2296S-2301S.
As seasons change... so do grain-based lab animal diets.

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