CNR-NANOTEC (the National Research Council Institute of Nanotechnology, www.nanotec.cnr.it) is launching a new, long-term research programme to foster translation to the clinical practice of advances in Nanotechnology and Photonics by establishing a direct interface between basic and clinical scientists.

One of the main areas of activity will be in Neurodegenerative Diseases, in particular methods for non-invasive pre-symptomatic diagnosis and human in vitro models of neurodegeneration for preclinical testing of new treatment (see http://nanotec.cnr.it/polaris/).

We are looking for a highly motivated, enthusiastic and outstanding post-doctoral candidate for a research position based in Lecce in the following area:

1. **Bioprinting based on photoresins** for the development and characterization of 3D in vitro models of amyotrophic lateral sclerosis. The candidate must possess experience in bioprinting technologies, in particular photosensible resins and light-based bioprinting (e.g. stereolithography, DLP, 2-photon polymerization methods), including functionality assessment through cellular and molecular biological assays of the biofabricated constructs. Experiences with organ-on-chip and/or chemical synthesis will be considered additional beneficial skills of the prospective candidate.

The position is for 4 years, renewable every year. Salary will be on the CNR scales, according to qualifications and experience, up to a maximum net salary of 45 k€.

Please submit your motivation letter, CV with the names and contacts of at least two scientific referees and a resumé of your achievements over the past 4-5 years to the attention of Prof. Lorenzo Moroni, who will be the main supervisor of the post-doc fellow, at jobs.lecce@nanotec.cnr.it and l.moroni@maastrichtuniversity.nl quoting the reference TM2.

**Living in Lecce**

Lecce, the capital of Salento, is both a city of history and art: its elegant, cosy historic centre showcases remnants from the Messapians to the Middle Ages, although it is particularly renowned for its baroque architecture (a Florence of the Baroque era) built in the characteristic soft local stone (pietra leccese) that dazzles in the sunshine.

However Lecce is also a capital of Italian cooking built on a local tradition of simple ingredients (“cucina povera”) and robust red wines (Negroamaro and Primitivo), and sports a buzzing bar scene.

Century-old olive groves stretch over the countryside, whereas a short distance away are wild beaches with a clear azure sea famous for diving and picturesque rocky caves.