



AB InBev is seeking a Global S&CS manager for their Global Innovation & Technology Center (=GITEC), in Belgium. GITEC is the Global R&D Center of AB InBev.

At the heart of our dynamic global growth is a simple belief: nothing should come between incredibly talented people and an accelerated career. That's why we dream big. Why we look to the future, not the past. Why we value talent over title. And why we hire people that can be better than ourselves.

At AB-InBev you'll join a driven team that shares your desire to grow, your courage to challenge and commitment to act. In return, we will reward your achievements.

The opportunity is here. Make it yours!



## Global Sensory & Stability Manager

**Location:** Global Headquarters – Leuven, Belgium

### Purpose of the Job:

As part of the Global Sensory and Consumer science group, you will shape and align Sensory and Consumer learning plans related to commercial or technical platform to be implemented in 9 geographical Zones (NA, MA, LAN, LAS, COPEC, Europe; APACN, APACS) to ensure successful innovation launches. You will define adequate combination of product space design and methods are used to answer project objectives and research questions. You will ensure the correct translation of consumer insights into technical brief and then new products that will drive top-line revenue growth through incremental volume and MACO.

### Accountabilities

- ◆ Lead execution of project plan including briefing and supervision of external research agencies fieldworks & sensory panels across zones, coordination of internal teams, data analysis & reporting, debrief. Transform results into insights and simple recommendation and plan to allow key stakeholders to make portfolio strategic decisions.
- ◆ Scope and Manage Sensory Innovation & Technical capabilities for AB InBev across 9 zones to ensure innovation, competitiveness and strategic projects can be evaluated per Technical or Commercial process with appropriate discrimination and accuracy.
- ◆ Lead Sensory and Stability capabilities development as well as Knowledge center task forces across functions and zones related to Sensory and stability: Flavor Match and discrimination test, Panel selection and validation criteria, Product stability...
- ◆ Define toolkit, consolidate insight and patterns, share knowledge to maximize synergies and speed when replicating Innovation and strategic projects.

- ◆ Guide and train Zones S&CS manger and team: induction and advanced training on S&CS toolkits and programs, monthly project tracking and coaching.
- ◆ Supervise Sensory Panel Leader(s)
- ◆ Sustain and develop external network related to Physiology, Stability and Sensory fields. Ensure access to best in class external expertise where not available in house and leverage for long term Technical and Commercial pipelines.
- ◆ Supervise and influence external PhD and Post docs related to Sensory, Physiology, Stability to test our hypothesis, latest innovation. Leverage technical insights in technical projects and commercial toolkit

## **Business Environment**

- ◆ S&CS is a multi-disciplinary function requiring expertise or access to expertise in the following fields: sensory science, beer tasting, brewing, consumer behavior, statistics and analytics, psychology, chemistry and physiology.
- ◆ The job requires a disciplined and pragmatic individual with analytical but strategic and synthetic mind set with developed and proven negotiations skills. The global S&CS is at ease with working in cross-functional and international project teams leveraging internal and external networks.
- ◆ It requires building and maintaining strong corporate partnerships with other Global and Zones R&D functions Insight and Innovation teams.
- ◆ Ability to succeed in a target-oriented environment in which priorities, project scope and time schedules will be set and adjusted in order to meet often challenging business demands.
- ◆ Travel is required

## **Requirements:**

### **Education & Experience**

- ◆ Master or PhD in Food Science/ Chemistry/Sensory/ Physiology
- ◆ Fluency in English (written/spoken), other language skills constitute an additional asset.
- ◆ Minimum 8 years' experience in Sensory field, with experience in beverages
- ◆ Specific data collection software skills (Eye questions, Fizz or Compusense, Xlstats)
- ◆ Expert in sensory & consumer methodologies, product stability and physiology

### **Leadership competencies**

- ◆ Strong interpersonal leadership and communication skills. Collaborative and strong team spirit. Like coaching and training
- ◆ Excellent organizational skills, planning skills with a pragmatic mindset.
- ◆ Ability to streamline communication, tell a story from results and keep things simple
- ◆ Excellent listener with strong influence and negotiation skills, Service minded with a customer oriented and continuous improvement mind-set.

- ◆ Demonstrated experience as a project& team leader with proven track record of successful delivery and implementation
- ◆ Put things in context and develop options and recommendations for the team, taking costs, time and results into account
- ◆ Act as on owner with a “hands-on” orientation
- ◆ Team building and motivational skills , able to switch between tasks according to business needs and to prioritize for the team accordingly.

For more info, please contact Global People Manager :

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Please apply via: [link](#)