



Nestlé Product Technology Centre (NPTC)

York

Sensory Panel Leader

Level 2 - £24,000 - £28,000 (depending on experience) + bonus potential + benefits

Nestlé is the biggest food manufacturer in the world. That's a fact we're proud of, and one that we work extremely hard to maintain. Science is such an integral part of everything we do here at the NPTC, whether we're developing new prototypes here in York, implementing innovative processing machinery in China or advising on ingredient ratios over the phone to France - our expertise plays a vital role in confectionery production across the globe, and you can play a part in this too

What can you expect?

To complete our Consumer Sensory Insight team based in York, we are currently looking for a Sensory Panel Leader.

In this role, you will manage the sensory expert panels at the NPTC level on confectionery projects (chocolate, wafer based products, cereal bars, supporting iconic brands like KITKAT, MILKYBAR or SMARTIES), contributing to develop successful and competitive product/pack propositions which meet Consumer / Market / SBU needs.

You will work closely with Sensory Specialists, aligning on the objective of each test and preparing the sessions accordingly.

Provide assistance on sensory tests:

- Administer sensory tests following the Sensory Specialist's instructions and according to best practices (build session in sensory software, prepare and code samples, provide samples to panelists).
- Manage products under tests (storage and disposal, incl. compliance document tracking).
- Check first panel data and run simple statistical analysis.

Manage sensory panels:

- Screen, train and monitor performance of internal and external panels.
- Maintain records of external panel attendance and manage communication with external panels.
- Identify training plan for external panels with the help of the Sensory Specialists and run the trainings.

Responsible for Sensory laboratory:

- Responsible for implementing good laboratory practices and safe laboratory behavior.
- Keep sensory equipment and facilities clean, organized and operational. Order material/supplies as required and suggests improvements.
- Administers products under tests as well as sensory references (incl. manufacturing, ordering if relevant).

Who are we looking for?

As this is a specialist role, we are looking for candidates with the following skills and experience:

- Degree in Sensory Science
- Knowledge of sensory evaluation methods
- Fluent in English
- Strong team player and excellent communication/relational skills
- Good organization skills
- Dynamic and proactive

What you need to know

We will be considering candidates as they apply, so please don't delay in submitting your application.

To find out more about us please visit: [Nestlé Product Technology Centre](#)

Nestlé UK&I is committed to equal opportunity for all. We may collect relevant data for monitoring as part of our candidate registration process.