

Sensory Support Scientist

Warwickshire

To £22k

HP13206

An excellent opportunity for an organised person with great attention to detail to join this sensory and consumer consultancy business. Sensory analysis uses people as the measuring 'instrument'. Teams of fully trained food and drink tasters are used for the assessment of a wide range of fresh, processed and prepared food and drink products on behalf of client companies. Consumer research is also carried out to investigate consumer opinions and preferences.

Day to day you will:

- Deputise for the Panel Leader with all practical and administrative aspects of running sensory descriptive projects including panel facilitation/training sessions
- Co-ordinate all Panel Acuity activities
- Become proficient in the use of Compusense sensory data collection software
- Prepare samples safely using good food hygiene practices for assessment by the panel
- Co-ordinate sample receipt and organise purchase, storage and preparation of panel training and reference samples
- Facilitate weekly retail consumer panels including set up and reporting
- Work on other sensory projects within the Sensory Testing Services Section as required

You will have:

- Degree or equivalent in a food science/technology or related discipline
- Previous industrial experience in a sensory and/or laboratory environment
- Basic Food Hygiene/Safety Certificate
- Some training/presenting experience an advantage
- Proficient in Word/Excel/PowerPoint

Interested parties should apply with a full CV in word format to hannah.parish@ssssltd.com