



Sensory Scientist at The Scotch Whisky Research Institute

The Scotch Whisky Research Institute (SWRI) is the research and technology organisation for the UK distilling industry, funded by the industry for the industry. SWRI's UKAS accredited laboratories are based at the Heriot Watt Research Park, Edinburgh, where we carry out an innovative programme of research "from barley to bottle".

A position is available for a Sensory Scientist to join our research team. One of the key aspects of the role is to manage our in-house sensory panel. This will involve the day-to-day design, execution and interpretation of sensory tests including, as required, the screening and training of new panellists and motivation and monitoring of existing panel members. The successful candidate will also be required to actively contribute to our flavour research. Examples of this include work on the development of optimised sensory methodologies or exploration of the links between whisky composition and flavour. We also provide support and advice to the industry on panel set-up and test design and run seminars on whisky sensory evaluation.

Applications are welcome from candidates with a degree level qualification in food/ consumer/ biological sciences or related disciplines. Excellent personal and presentation skills are required. Experience in the whisky industry is desirable but not essential. A competitive package, including a generous Group Personal Pension Plan and private medical insurance, will be offered.

To apply please send your CV and covering letter outlining your suitability for the above post to Dr James Brosnan, Director of Research, e-mail recruit@swri.co.uk or alternatively to The Scotch Whisky Research Institute, Research Avenue North, Riccarton, Edinburgh EH14 4AP. Closing date for applications is Friday 31st March 2017.