



Job title	Research Fellow (Title will be 'Research Associate' where an appointment is made before PhD is completed)	Job family and level	Research & Teaching Level 4 (Appointment will be Level 4 Career Training Grade where an appointment is made before PhD has been completed)
School/ Department	Biosciences/Microbiology, Brewing & Biotechnology	Location	Sutton Bonington Campus

Purpose of role

To join a team of researchers at the University of Nottingham International Centre for Brewing Science, investigating the contribution of yeast strains to fermentation performance and flavour development in distilled spirits. This involves close collaboration between the University of Nottingham and partners at AB Biotek and InchDairnie Distillery Ltd.

	Main responsibilities (Primary accountabilities and responsibilities expected to fulfil the role)	% time per year
1	To handle, manage and screen yeast strains for fermentation properties and flavour compounds through small scale fermentation vessels	35%
2	To conduct laboratory scale distillations and assess final product flavour profiles for desirable characteristics	30%
3	To liaise effectively and proactively with the academic team and industrial partners to meet the project objectives and milestones	10%
4	To have day to day responsibility for the satisfactory progress of the research programme	10%
5	To generate written research reports and papers as appropriate	10%
6	Other duties appropriate to the role	5%

Person specification

	Essential	Desirable
Skills	<ul style="list-style-type: none"> ▪ Familiarity with a range of fermentation systems, including laboratory scale apparatus ▪ Excellent oral and written communication skills, including the ability to communicate complex information with clarity ▪ Excellent time management, project management and organisational skills ▪ Excellent presentation skills, including ability to interact well with colleagues across multiple disciplines ▪ Evidence of prior success within a team working environment ▪ Self-starting and pro-active, and with the ability to work on own initiative and in a team to meet deadlines and to prioritise tasks 	<ul style="list-style-type: none"> ▪
Knowledge and experience	<ul style="list-style-type: none"> ▪ Experience of working with yeast and fermentation ▪ Strong knowledge of microbiology principles & lab practice 	<ul style="list-style-type: none"> ▪ Experience of flavour analysis using standard analytical techniques such as GC-MS/MS ▪ Understanding of distilling and the production of whisky ▪ Experience of working within the brewing/distilling sector ▪ Experience of partnering with industry in a research context ▪ Evidence of strong publication record according to level of experience.
Qualifications, certification and training (relevant to role)	<ul style="list-style-type: none"> ▪ BSc grade 2:2 or above ▪ PhD or close to completion in yeast cell biology, fermentation, brewing/distilling science or a related discipline 	



The University of Nottingham is focused on embedding equality, diversity and inclusion in all that we do. As part of this, we welcome a diverse population to join our work force and therefore encourage applicants from all communities, particularly those with protected characteristics under the Equality Act 2010.



The University is a signatory of the Declaration on Research Assessment (DORA). As such we commit to focus on the scientific content of publications (where requested or provided as part of the recruitment and selection process) as a basis for review of quality, and consideration of value and impact of research conducted, rather than any proxy measures such as Journal Impact Factor.

Expectations and behaviours

The University has developed a clear set of core expectations and behaviours that our people should be demonstrating in their work, and as ambassadors of the University's strategy, vision and values. The following are essential to the role:

Valuing people	Is friendly, engaging and receptive, putting others at ease. Actively listens to others and goes out of way to ensure people feel valued, developed and supported.
Taking ownership	Is clear on what needs to be done encouraging others to take ownership. Takes action when required, being mindful of important aspects such as Health & Safety, Equality, Diversity & Inclusion, and other considerations.
Forward thinking	Drives the development, sharing and implementation of new ideas and improvements to support strategic objectives. Engages others in the improvement process.
Professional pride	Is professional in approach and style, setting an example to others; strives to demonstrate excellence through development of self, others and effective working practices.
Always inclusive	Builds effective working relationships, recognising and including the contribution of others; promotes inclusion and inclusive practices within own work area.

Key relationships with others

