



Job title	Food Scientist (KTP Associate)	Job family and level	Off-scale – KTP Associate Salary (£34,000-£42,000 per annum)
School/ Department	School of Biosciences	Location	Unilever, Colworth Park, Bedford

Purpose of role

Based at Unilever’s Colworth R&D site in Bedford and working alongside academics from the School of Bioscience at the University of Nottingham, the role holder will develop a formulation toolbox for future-fit sauces. The role will be instrumental in supporting Unilever in the delivery of its strategy for nutritionally responsible indulgence.

A key part of the role will be to transfer and embed knowledge and expertise from the University of Nottingham to enhance Unilever’s capabilities and knowledge in sauce design establishing a robust framework (toolbox) that positions Unilever for future success in its key brands (e.g., Magnum, Ben & Jerry’s and Cornetto).

The role holder will work with the University’s internationally leading experts in Flavour Science, Sensory and Consumer Science and Food Physics to develop and embed in Unilever, new capabilities in the key technical areas of sensory and consumer science and flavour chemistry, for which the University is highly regarded.

	Main responsibilities (Primary accountabilities and responsibilities expected to fulfil the role)	% time per year
1	Understanding the business processes: develop background knowledge and understanding of production processes.	3%
2	Overview of current sauce usage in ice cream: develop a deeper understanding of sauce usage and a knowledge database on sauce selection.	7%
3	Develop characterising techniques: develop a lab-scale production facility and a range of analytical tools and methodologies.	20%
4	Develop and produce a range of prototypes using Design of Experiments approaches, and apply predictive modelling based on analytical and sensory results.	35%
5	Validation: in-house pilot trials for application to business-critical categories	15%
6	Execution phase: scale up production to factory level	5%
7	Consolidation and dissemination activities and reporting	5%
8	Time allocated to personal and professional development and training	10%

Person specification

	Essential	Desirable
Skills	<ul style="list-style-type: none"> ▪ Excellent oral and written communication skills, including the ability to communicate complex information with clarity. ▪ Highly self-motivated and proactive, with the ability to work on their own initiative and in a team to meet deadlines and prioritise tasks. ▪ Excellent time management, project management and organisational skills. ▪ Ability to interact well with colleagues across multiple disciplines. ▪ Evidence of working collaboratively and prior success within a team working environment. ▪ Enthusiasm, motivation and drive to embed new knowledge and take full ownership of the project in all respects. 	<ul style="list-style-type: none"> ▪ Ability to support others as part of a multidisciplinary team
Knowledge and experience	<ul style="list-style-type: none"> ▪ Experience conducting advanced research in the areas of food flavour, and/or sensory and consumer science, and/or food physics/structure. ▪ Extensive experience in data analysis. 	<ul style="list-style-type: none"> ▪ Experience of working with the food industry. ▪ Experience of technical writing, which may include peer reviewed scientific publications. ▪ Experience of working as part of multidisciplinary team. ▪ Experience with customer engagements and building relationships. ▪ Awareness and understanding of the commercial drivers
Qualifications, certification and training (relevant to role)	<ul style="list-style-type: none"> ▪ BSc/MSc (2:1 or first) in relevant subject field (food science/food science and nutrition or equivalent) with relevant research and/or industry experience. 	<ul style="list-style-type: none"> ▪ PhD in relevant subject field (e.g. Sensory Science, Flavour Science/Chemistry, Food Science).
Statutory, legal or special requirements	<ul style="list-style-type: none"> ▪ Willing to undertake appropriate further training and to adopt new procedures as and when required ▪ Willing to travel within the UK, including spending periods of time at University of Nottingham to undertake experimental work 	



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.

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

