

Job title	Senior Technician	Job family and level	Technical Services Level 3
School/ Department	School of Biosciences	Location	Sutton Bonington Campus, UoN

## Purpose of role

The purpose of this role is to provide high quality technical support for research as part of an Innovate UK (IUK) and Protein Industries Canada grant focused on improving the nutritional quality of a plant-based meat analogue. The project involves an industry partner who is the project lead, and 3 teams in the University – The Food Innovation Centre (product development), the Nutritional Composition and Digestibility laboratory and the Sensory Science Centre.

The role holder will be expected to gain knowledge and understand methodologies of food analysis (protein, amino acids, minerals, fatty acids, energy, fibre), gastrointestinal in vitro digestion of proteins and amino acids and calculating protein quality using metrics such as DIAAS and PDCAAS. The role holder will primarily work within the analytical laboratories in the North Laboratory Building located at the Sutton Bonington Campus and will also help other technical staff with basic housekeeping.

	Main responsibilities (Primary accountabilities and responsibilities expected to fulfil the role)	% time per year
1	<ul> <li>Technical running and management of nutritional analysis as part of the IUK research grant</li> <li>Plan and oversee the day-to-day technical running of IUK research grant to ensure work objectives and standards are met</li> <li>To plan and organize advanced instrumentation and experimental/technical work within the department for the following analyses that requires specialist skills, techniques and knowledge. <ul> <li>Sample preparation which may include freeze drying and milling of samples</li> <li>Proximate nutrient analysis</li> <li>In vitro digestion for protein digestibility and quality</li> </ul> </li> <li>To provide guidance and support to staff and/or students, as required, as a recognised source of technical and experimental expertise.</li> </ul>	70%
2	<ul> <li>Technical Knowledge</li> <li>Utilise technical knowledge and expertise to conceptualise and interpret the requirements of the project.</li> <li>Advise and assist staff and students on the development, design, preparation, construction, assembly, and application of</li> </ul>	5%

	<ul> <li>equipment/systems, which may include setting up of experiments/systems and the deployment of particular techniques.</li> <li>Contribute to the development of new or improved methods/techniques/equipment and undertake further training to develop skills and techniques relevant to the role.</li> </ul>	
3	<ul> <li>Interpretation of Data/Results</li> <li>Assist in the interpretation of results/data, providing quantitative and qualitative analysis, advising staff and students of the application, techniques and use of relevant technical/laboratory equipment and/or systems.</li> </ul>	5%
4	<ul> <li>Routine Maintenance</li> <li>Conduct fault diagnosis and repair of equipment/ apparatus/system personally or through others in own area of responsibility, as required and with urgency so as to not affect project progress.</li> <li>Ensuring adequate stocks of materials/equipment and maintaining appropriate records, ensuring you escalate as appropriate so that shortages do not hinder the progress of the project</li> </ul>	5%
5	<ul> <li>Health and Safety</li> <li>Ensure that your work and those to whom you have allocated duties as part of this project complies with work-related legal and health and safety standards.</li> <li>Ensure the safe operation of machinery in own area and areas where you have allocated work to others.</li> </ul>	5%
6	<ul> <li>Communication</li> <li>Communicate effectively, working with academics, and other colleagues and researchers involved in the project, for procuring samples, planning testing schedules, monitoring progress and reporting results to comply with the grant requirements and help in reporting back to the company as well as the IUK monitoring officer/ project manager(s)</li> <li>Ensure the completion of clear and accurate documentation, records and reports in order to comply with University quality standards.</li> </ul>	5%
7	<ul> <li>Contribution to the development of methods/ techniques/ equipment</li> <li>Contribute to the development of new or improved methods/techniques/equipment and undertake further training to develop skills and techniques relevant to the role.</li> </ul>	5%
8	<ul> <li>Any other duties appropriate to the grade and role</li> </ul>	

## Person specification

	Essential	Desirable
Skills	<ul> <li>Analytical, interpretation and problem-solving skills</li> <li>Excellent oral and written communication skills, including the ability to communicate with clarity on complex information.</li> <li>Ability to work accurately in order to maintain high standards, with the ability to work effectively under pressure.</li> <li>Ability to build relationships and collaborate with others internally and externally.</li> </ul>	<ul> <li>Report writing skills.</li> <li>Capability to organise own activities to meet set deadlines.</li> <li>Operating, maintaining and troubleshooting analytical instruments and laboratory equipment.</li> <li>Data handling and analysis including preparation of data and interpretation of results.</li> </ul>
Knowledge and experience	<ul> <li>Some experience of working in a laboratory.</li> <li>An understanding of the health and safety regulations and the implications of non-compliance.</li> </ul>	<ul> <li>Knowledge of most methods used in nutritional analysis e.g. protein, amino acids, fat and fatty acids, minerals, fiber, antinutritional factors.</li> <li>Proven technical experience to perform in vitro digestion for the determination of protein digestibility and quality.</li> </ul>
Qualifications, certification and training (relevant to role)	<ul> <li>Minimum of HNC in relevant subject, or equivalent qualifications plus considerable work experience in relevant role or Substantial work experience in relevant role</li> </ul>	<ul> <li>BSc or equivalent plus relevant technical/scientific experience focused on food science and nutrition.</li> </ul>



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

