



Job title	Senior Sensory Technician	Job family and level	Technical Services Level 3
School/ Department	School of Biosciences/Division of Food, Nutrition and Dietetics	Location	Sutton Bonington Campus

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 plant-based meat analogues. The project will use sensory and consumer science methods to develop product optimisation strategies and deliver effective consumer communication on packaging. The project comprises a multidisciplinary team, including a company developing the products, and three 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 primarily work within the Sensory Science Centre located at Sutton Bonington Campus and will assist other technical staff with basic housekeeping for the Sensory Science Centre.

	Main responsibilities (Primary accountabilities and responsibilities expected to fulfil the role)	% time per year
1	Technical running of the sensory and consumer trials as part of the IUK research grant <ul style="list-style-type: none"> ▪ To plan, design, recruit and implement sensory and consumer trials and obtain associated ethical approvals ▪ To ensure that all sensory and consumer trials comply with the grant requirements 	65%
2	Interpretation of Data/Results <ul style="list-style-type: none"> ▪ Assist in the analysis and interpretation of quantitative and qualitative results/data. ▪ To report back the key findings to the company that are developing plant-based products as well as the IUK monitoring officer/project manager ▪ Ensure the completion of clear and accurate documentation, records and reports in order to comply with University quality standards. 	15%
3	Communication <ul style="list-style-type: none"> ▪ Liaise effectively and proactively within the multidisciplinary team comprising academics, product developers and nutritionists in the project to ensure the project objectives and milestones are met. 	5%

	<ul style="list-style-type: none"> ▪ Develop effective communication channels with the Sensory Science Centre Manager to ensure that all Sensory Science lab maintenance is conducted in a timely manner. 	
4	<p>Routine Maintenance</p> <ul style="list-style-type: none"> ▪ To conduct regular routine maintenance, fault diagnosis and repair of equipment/ apparatus/systems personally or through others in own area of responsibility, as required, and advise, where necessary, on the purchasing of equipment and consumables for the Sensory Science Centre. ▪ Ensure adequate stocks of materials/equipment and maintain appropriate records. 	10%
6	<p>Health and Safety</p> <ul style="list-style-type: none"> ▪ Ensure that your work and those to whom you have allocated duties as part of this project complies with relevant health and safety regulations, including carrying out safety risk assessments. 	5%

Person specification

	Essential	Desirable
Skills	<ul style="list-style-type: none"> ▪ Excellent organisation and planning skills ▪ Excellent oral and written communication skills, including the ability to communicate with clarity on complex information. ▪ Ability to work accurately in order to maintain high standards, with the ability to work effectively under pressure. ▪ Ability to build relationships and collaborate with others internally and externally. 	<ul style="list-style-type: none"> ▪ Report writing skills. ▪ Capability to organise own and other's activities to meet set deadlines. ▪ Sensory software skills (e.g. Compusense)
Knowledge and experience	<ul style="list-style-type: none"> ▪ Basic sensory science knowledge ▪ Experience of sensory and consumer research methods ▪ An understanding of the health and safety regulations 	<ul style="list-style-type: none"> ▪ Statistical analysis knowledge
Qualifications, certification and training (relevant to role)	<ul style="list-style-type: none"> ▪ Minimum of HNC in relevant subject, or equivalent qualifications plus considerable work experience in relevant role or Substantial work experience in relevant role 	<ul style="list-style-type: none"> ▪ BSc or equivalent plus relevant technical/scientific experience focused on food science and nutrition
Statutory, legal or special requirements		<ul style="list-style-type: none"> ▪ Food Hygiene Certificate



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



