

**Name:**

**Department (and Section where appropriate):** Consumer and Sensory Sciences (Sensory Insights Section)

**Grade:** G1

**Job Title:** Sensory Assessor/Technician

**Immediate Line Manager (Job Title):** Hkanhpa Sadan (Sensory Projects Manager)

**Job Purpose**

- To participate as a Sensory Assessor/Technician in all appropriate training, research and contract work executed within the Department

**Main Duties (including % of time spent)**

- Handle, prepare and evaluate a variety of food and beverage products using a range of sensory methods.
- To participate as a panellist in benchmarking and other quality assessment panels (50%)
- General administration duties: sample receipt, test data input, purchasing consumables etc. (35%)
- Maintenance of the kitchen and laboratory facilities to the highest possible standard of hygiene and cleanliness at all times (5%)
- To perform other duties in relation to the Department or Business which may be required (10%)

**Knowledge, Skills & Experience**

- Excellent communication and listening skills, verbal and written
- Good standard of computer literacy (Word and Excel)
- Ability to work within a team or on own initiative, as required
- Good organisational skills
- A genuine interest in food and drink, food related background
- Basic Food Hygiene certificate desirable
- Practical hands-on approach

**KEY TASKS & RESPONSIBILITIES**

**1. Communications**

- Ability to follow protocols/procedures accurately and carry out instructions issued by Project Managers
- Good descriptive ability using objective sensory language
- Team minded approach with a confident and positive attitude
- Ability to listen to others, describe and communicate to other team members individual sensory perceptions
- Record individual data promptly and accurately

**2. Analytical Skills & Creativity**

- Ability to objectively analyse and characterise the sensory properties of products
- Monitor test equipment/environment following Business Management Systems procedures

**3. Management of Activities**

- Assist the Sensory Projects Manager in the implementation and delivery of project work

**4. Management of People**

Head of Department - Sensory Insights Section Manager – Sensory Projects Manager – **JOB HOLDER**

- Not Applicable

**5. Management of Finance & Resources**

- Not Applicable

**6. Autonomy & Accountability**

- Working principally under the supervision of the Sensory Projects Manager
- To conduct work following specific instructions, complying with all relevant policies, rules, methods, procedures and/or in accordance with specific and agreed projects, study, or work plans

**7. Working Environment**

- Primarily based at Campden BRI, Chipping Campden (may be occasional requirement to work off site)
- Work within controlled conditions of the specialised sensory laboratories

**8. Other designated job roles** (Please tick those applicable)

Quality Co-ordinator  
 Safety Co-ordinator  
 First Aider  
 First Aid Leader  
 Mental Health First Aider  
 Fire Officer  
 Fire Leader  
 Software Co-ordinator  
 Trained internal Auditor  
 Equipment Officer  
 Departmental Archivist  
 Hygiene Manager  
 Process Hall Manager  
 Event Director  
 Risk Assessor  
 Biological Safety Officer  
 Safety Representative  
 Safety Committee Member  
 Sample Receipt Steward  
 Authorised Driver (in line with Car Policy) ✓

**DSE User****Manual Handler** ✓**Signed & Dated**

Job Holder ..... Date .....

Line Manager ..... Date .....