

**Name:**

**Department (and Section where appropriate): Sensory Brewing Services**

**Grade: G2**

**Job Title: Sensory Scientist**

**Immediate Line Manager (Job Title): Sensory Manager**

**Job Purpose**

To undertake analysis of client samples and support associated method development activities. The prime focus is within the Sensory section, but may also be asked to perform any other analyses within the Department

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

- Carry out Sensory analysis related primarily to the alcoholic beverages industry according to client instructions, within agreed timescales. Collate data and produce reports. (minimum 70%)
- Perform method development activities under direction of the senior management (5%)
- Ensure compliance with all aspects of Internal and External Quality Systems. (5%)
- Maintenance and monitoring of panel (10%)
- Training staff new to the group (5%)
- General housekeeping (5%)

**Knowledge, Skills & Experience**

- Degree or equivalent in Chemistry, Analytical Chemistry or similar or relevant laboratory experience of two to three years.
- Experience in sensory analyses an advantage
- Able to undertake other beverage related sensory analyses
- Ability to work within a team without supervision and accurately following SOPs
- Flexibility to undertake a number of tasks and prioritise accordingly.

**KEY TASKS & RESPONSIBILITIES**

**1. Communications**

- Daily communication with colleagues to give and receive instructions and exchange information
- Maintaining written logs and records within Sensory
- Compiling data for reports
- Producing method development and assessment data.

**2. Analytical Skills & Creativity**

- Overcome daily issues with minimal supervision
- Problem solving skills to troubleshoot problems with complex equipment and methods.
- Planning skills required for short term projects
- Time management and adherence to timescales.

**3. Management of Activities**

- Coordination of own workload to comply with defined deadlines.
- To work with minimal input from LM
- Contribute to on going improvement and efficiency activities

**4. Management of People**

Head of Department - Section Manager – Group Leader – JOB HOLDER  
– Tasting Panels.

Assist management of activities and training of new staff to tasting panels and the group.

**5. Management of Finance & Resources**

- Responsible for correct use of capital equipment and efficient use of consumables, equipment and purchase of materials up to £250.
- Shared responsibility for ordering reagents and consumables with a need to ensure fitness for purpose.
- Correct selection and purchase of reference materials.

**6. Autonomy & Accountability**

- Accountable for own work with an awareness of the implications of errors on the business
- Minimal supervision required
- Consult with LM as required especially when performing non-routine work
- Work within company standards as specified by the Business Management System.

**7. Working Environment**

- Sensory areas
- Regular use with chemicals.
- Use of equipment that employs pressurised gases.
- Risk assessments and PPE are provided.
- Primarily based at the Nutfield site in Surrey, however there may be a requirement to travel to our other sites in the UK.

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

Technical Panel Secretary  
Quality Co-ordinator  
Safety Co-ordinator  
First Aider  
First Aid Leader  
Fire Officer  
Fire Leader  
Out of Hours Service  
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** Yes

**Manual Handler** Yes

**Signed & Dated**

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

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