



The Australian Wine
Research Institute

Position Description

Title of Position: Research Scientist/Senior Research Scientist

(Appointment at Senior Research Scientist level is conditional on relevant experience and a strong track record of successfully initiating and leading research. Additional responsibilities may be added to the position description for a Senior Research Scientist.)

Reporting to: Research Manager – Sensory and Flavour

Overview:

To undertake strategic and applied research into the chemistry of aroma, flavour and taste compounds of grapes and wines, to generate knowledge to allow the wine industry to understand and control key compounds and processes that determine wine quality.

Qualifications:

PhD in aroma chemistry, organic chemistry, natural product chemistry, analytical chemistry, food chemistry or related areas.

Experience:

Postdoctoral research experience and experience in GC/MS and/or LC/MS techniques are essential.

Experience in preparative chromatography, synthetic organic chemistry, GC-olfactometry and project management is desirable.

Experience in wine chemistry or oenology would be considered favourably.

Principal Accountabilities:

1. Conduct research to determine the identity and formation of volatile and non-volatile compounds responsible for important wine aroma, flavour and taste attributes.
2. Initiate, plan, execute and complete research projects in a timely fashion.
3. Communicate the information generated by the research program through regular reports, refereed and industry publications, seminars and workshops.
4. Identify and communicate developments in grape and wine chemistry research and flavour chemistry, that could be of benefit to industry and advise on the direction of the research.
5. Using best practice, record on a daily basis all activities, details of experimental work and outcomes of data processing.

Corner of Hartley Grove and Paratoo Road, Urrbrae
Correspondence:
PO Box 197
Glen Osmond SA 5064
Australia

Website: www.awri.com.au
Telephone 61 8 8313 6600
Facsimile 61 8 8313 6601

6. Accept that all intellectual property, patents and discovery arising during the course of employment at the AWRI remain the property of the AWRI.
7. Undertake other duties as directed by the Research Manager – Sensory and Flavour, Group Manager – Research or Managing Director.
8. Promote the general well-being of the AWRI by ensuring that all contact with clients, staff or the public is performed in a professional and confidential manner.

Person Specification:

1. Practical understanding of and experience in scientific research;
2. Ability to lead projects to deliver strong outcomes;
3. Ability to work and communicate successfully within a multi disciplinary environment and across research and industry groups.
4. Ability to maintain effective working relationships and contribute positively in a team environment.
5. Superior oral and written communication skills.

Workplace Health and Safety Responsibilities:

Employees and students must take reasonable care to protect their own health and safety, and have responsibilities to:

1. Ensure that they do not increase the risk to the health, safety or welfare of others through any act or omission.
2. Obey reasonable instructions that are designed to protect their health, safety and welfare.
3. Use, in the appropriate manner, equipment that is provided to protect their health, safety or welfare.
4. Not wilfully interfere with, or misuse, items or facilities provided in the interest of health, safety or welfare of employees.
5. Ensure that they are not affected by alcohol or any other drug to such an extent that they endanger themselves or others.
6. Report promptly, any hazards, incidents or injuries to their Manager/Team Leader.

Managers/Team Leaders are responsible for the implementation of WHS in their area of control, including to:

1. Support, encourage and enforce the application of WHS by their employees.
2. Ensure that all relevant WHS policies, procedures and systems are implemented.
3. Ensure that all hazards are identified and controlled as far as is reasonably practicable, and that the control measures are monitored and reviewed.
4. Provide employees and students with adequate information, instruction, training and supervision to maintain their health, safety and welfare.
5. Ensure employees are consulted regarding changes to the workplace or work practices that may affect their health, safety or welfare.