



The Australian Wine
Research Institute

Position Description

Title of Position: Technical Officer – Sensory Analyst

Reporting to: Senior Sensory Scientist

Overview: The Sensory Analyst carries out sensory tests to support research projects and programs that add value to the Australian wine industry. The role involves designing, conducting, and interpreting the results of sensory tests and leading sensory descriptive analysis panels. In addition, the completion of contract projects and the provision of sensory information for industry problem solving is a part of this role.

Qualifications:

BSc in a relevant discipline such as Food or Wine Science, Chemistry or Psychology, preferably having majored in Sensory and Consumer Science.

Experience:

Experience in sensory evaluation methodology, in leading sensory panels and in statistical data analysis is desirable.

Principal Accountabilities:

1. Executes sensory descriptive analysis projects, including:
 - a) Assistance in planning the study
 - b) Ensuring the sensory laboratory is prepared for the testing
 - c) Under direction, conducting sufficient attribute selection discussion and practice sessions to ensure the panel is ready to execute the test and protocols are in place
 - d) Ensuring the test protocol is followed, assessors are supervised and data is collected
 - e) Data analysis and interpretation
 - f) Assistance in preparation of a report.
2. Plans and conducts other sensory tests, including technical quality panel assessments, difference testing or consumer tests.
3. Assists in the preparation of refereed and industry publications, seminars and workshops.
4. Accepts that all intellectual property, patents and discovery arising during the course of employment at the AWRI remain the property of the AWRI.
5. Undertakes other duties as directed by the Managing Director.

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6. Promotes 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. Excellent organisational abilities and ability to lead panel discussions, meet session objectives and complete session activities in a timely and effective manner.
2. Ability to lead, guide, maintain control and motivate a panel of assessors.
3. Good analytical thinking skills and attention to detail.
4. Knowledge of wine and wine production.
5. Familiarity with FIZZ or other sensory data acquisition software.
6. Practical understanding of and experience in scientific or engineering research.
7. Ability to work and communicate successfully within a multi-disciplinary environment and across research and industry groups.
8. Ability to maintain effective working relationships and contribute positively in a team environment.
9. 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.