

## SENSORY SPECIALIST

There are thousands of flavour compounds in beer, and while there are several ways to chemically and physically analyse these, nothing comes close to the powerful discerning abilities of a trained snout. In fact, the human nose is one of the most sensitive instruments in the world. So if you're someone trained in the art of the senses, who knows their nonanoic acid from their lactic acid on first sniff, we want to hear from you.

As our in house sensory specialist you will be responsible for employing industry-leading methodologies to ensure the best methods and tools of analysis are used for the thoughtful and in depth assessment of our beers. At present our sensory function falls under the purview of our lab department, however with the starting of this role we're hoping to formalise and further develop our sensory analysis program. As such, we're looking for a proactive individual keen to implement and develop a sensory program almost from scratch. This is an exciting opportunity for a motivated and proactive individual looking for a rewarding sense of ownership as they embark on the next step in their career.

As our sensory specialist, you will be responsible for collecting and analysing all sensory data relating to our beers throughout several stages of the brewing and packaging process. You will report these results to our production team in order to help guide brewing techniques to ensure the flavour experience of all our beers is consistent, true to style, bold and mouth-watering. You will be a self-starter and a willing communicator with excellent analytical abilities.

### Responsibilities

- Designing and implementing a sensory analysis program which will operate as a separate function to the chemical and physical evaluation of our beers, beneath the umbrella of our lab and quality control departments.
- Managing aroma analysis and taste testing through organising internal tasting schedules and ensuring the data collected from these is properly recorded, evaluated and compiled into reports
- Evaluating the sensory abilities of other staff members in order to assemble an in house team who will assist in the sensory analysis of our beers at regular tasting panels.
- Compile and assess the data collected through sensory analysis and work together with other lab team members to ensure the results meet internal standards and correlate with chemical and physical testing.
- Troubleshooting problems or inconsistencies when they arise.

### Experience

- The ideal candidate will have a background in sensory analysis, preferably from the whisky, perfume, wine or beer industries.
- A science degree, preferably majoring in biology or chemistry.
- Excellent communication skills, both written and verbal, as well as good leadership and management abilities.
- IT literate and able to operate Microsoft Office. More niche experience in analysis and data storage systems will be looked upon favourably.

### Details

- This is a full-time competitive hourly rate paid position located at our new brewery in Ellon, Aberdeenshire.
- Salary is negotiable depending on experience.

### **Apply**

To join the BrewDog team as our Sensory Specialist please email your resume and a cover letter detailing your relevant experience and why you think you'd be a fitting candidate for this role to [breweryjobs@brewdog.com](mailto:breweryjobs@brewdog.com)

Please write "Sensory Specialist" in the subject line.