

November 2015



INSTITUT
PAUL
BOCUSE

École de Management
Hôtellerie
Restauration
& Arts Culinaires

CENTRE
DE
RECHERCHE

6 month position – January– June 2016 Sensory Researcher

1. The context

The Institut Paul Bocuse Research Centre conducts multidisciplinary research on food and hospitality questions in relation to pleasure and health. The center offers a doctoral program with partner universities, conducts collaborative research projects and develops operational knowledge for companies, based on cooperation between researchers and professional experts. These works are grounded in theoretical concepts of academic disciplines (economics, sociology, neurosciences) allowing to gain knowledge and identify openings for optimisation and innovation.

The team contributes to a multi-partner ambitious project called OFS Open Food System. In this project, an innovative approach has been developed to predict sensory characteristics of complex dishes based on a formal model of culinary expert knowledge (see Giboreau et al. Pangborn 2015).

2. The position

The researcher will have to work in a team composed of sensory scientists, culinary experts and Artificial Intelligence researchers (LIMICS). The tasks are:

- To conduct additional validation tests, comparing expert knowledge modelling to actual sensory properties of complex dishes,
- To collaborate to the scientific paper to be submitted to an international journal.

3. Profile

Master or PhD in Sensory evaluation.
Statistics. English reading and writing.

4. Conditions

Temporary position.
Full time.
From January to June 20&-.
Based in Lyon. Travelling to Paris (expanses covered)

Application (resume + cover letter + reference contact)to be sent ASAP to:

agnes.giboreau@institutpaulbocuse.com