

Teagasc Job Specification

Contract Technician – Sensory Science (Meat Technology Ireland) (Ref: CT/MTI/0717) (Externally Funded Non Grant-in-Aid)

- Post Type:** Temporary Externally Funded Non Grant-in-Aid contract post, the indicative duration of which is 36 months, subject to contract.
- A panel may be formed from which future similar vacancies may be filled; such a panel will remain active for a maximum period of 12 months.
- Title of Project:** Sensory analysis to support Meat Technology Ireland.
- Location:** Teagasc Food Research Centre, Ashtown, Dublin 15.
- Reporting To:** Head of Department and/or other nominated manager as maybe identified from time to time.
- Grade/Salary:** Technician Grade 1, with a starting salary of €28,220 per annum. The current salary scale is €28,220 to €38,373.
- Starting pay will be at the minimum of the scale per Government Circular E100/8/82. Exceptional circumstances may apply for candidates with current or previous service in the public sector (including Teagasc).
- Remuneration may be adjusted from time to time in line with Government Policy.
- Basic Function:** This job provides an excellent opportunity for a technician with experience in sensory science to join the research team of Meat Technology Ireland where they will be primarily responsible for executing descriptive sensory analysis studies, under guidance of the sensory panel leader.
- Background:** This post will be carried out in the Food Quality and Sensory Science Department at Teagasc Food Research Centre, Ashtown, Dublin 15.
- Meat Technology Ireland (MTI) is an industry-led initiative that will build a strategic research and innovation base in beef and sheepmeat processing in Ireland. MTI is co-funded by Enterprise Ireland, industry and hosted by Teagasc, in collaboration with DIT, UCC and the ICBF. MTI will be a one-stop shop for meat processing research and technology, serving as a hub to co-ordinate all beef and sheepmeat processing research needs for the sector.
- The current technician role will require a candidate with strong teamwork and interpersonal skills, to set-up and conduct a range of sensory analysis studies (including descriptive, affective and discrimination tests) to support the on-going research activities of MTI. Under the guidance of the sensory panel leader, the successful candidate will primarily be responsible for the day to day running of the trained sensory meat panel, ensuring all sensory science studies are performed according to strict pre-defined protocols. The successful candidate will also be part of a research team whose focus is to improve meat quality for the Irish red meat sector. The appointee will have excellent organisational skills with strong attention to detail to deliver sensory projects to time and international standard, in addition to the personal skills to work well with external sensory panelists, MTI partners and stakeholders. They will also work with the MTI Research & Innovation Project Manager and participating company leads, to ensure research outputs are seamlessly transferred and embedded in the MTI member companies.
- The technician will, while working in conjunction with other senior research staff, gain insight and experience into a variety of areas including processes of project and

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budgetary management, the development of active collaboration with relevant national and international research communities, the development of communication and presentation skills, leadership and management skills, and overall career development. The candidate will be required to act within the MTI Memorandum of Understanding governing the management of confidential information.

Main Duties and Responsibilities:

- Prepare and execute descriptive sensory panels for profiling meat products, which will be scheduled to take place on an on-going basis on a number of days every week.
- Screen new external panellists to ensure they satisfy minimum criteria for sensory acuity.
- Collaborate with all partners in MTI in relation to sample collection, storage, planning trials and sample use for the consumer and descriptive sensory panels.
- Train and manage the descriptive sensory panel when required.
- Prepare and conduct large consumer panels on location at Teagasc Food Research Centre, Ashtown.
- Clear and effective communication with research team, managers, industry personnel, and other experts in accordance with the MTI protocol e.g. in planning research, planning factory visits etc.
- Assisting with laboratory based research and analysis with respect to meat quality.
- Data collation, statistical analysis and interpretation of results.
- To assist Teagasc in meeting the commitments of the Quality Customer Service charter and action plan.
- To actively participate in the annual business planning and Performance Management Development System (PMDS) processes.
- Fully co-operate with the provisions made for ensuring the health, safety and welfare of themselves, fellow staff and non-Teagasc staff and co-operate with management in enabling Teagasc to comply with legal obligations. This includes full compliance with the responsibilities outlined in the Safety Statement.
- Any other duties as may be assigned from time to time.

** This job specification is intended as a guide to the general range of duties and is intended to be neither definitive nor restrictive. It will be reviewed from time to time with the post-holder.*

Person Specification

	Essential	Desirable
Qualifications	<ul style="list-style-type: none"> • Candidates must have a QQI Level 6 in food science, sensory science or a related discipline. 	<ul style="list-style-type: none"> • A Level 7 qualification in food science or sensory science would be a distinct advantage.
Skills	<ul style="list-style-type: none"> • Excellent organizational and laboratory skills with an exceptional attention to detail. • Excellent communication and facilitation skills with an ability to prepare laboratory-type trials to strict timelines. • Ability to effectively collaborate with a diverse group of team members. 	<ul style="list-style-type: none"> • Experience in conducting sensory science studies involving meat. • Proven record of delivering large projects to time and standard.
Knowledge	<ul style="list-style-type: none"> • Familiarity with the basic principles of sensory science. 	<ul style="list-style-type: none"> • Knowledge of sensory science methods such as descriptive and affective tests. • Familiarity with ISO standards for sensory science.

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Behavioural Competencies	<ul style="list-style-type: none"> • Ability to work as part of a team, including consulting, collaborating and building relationships with key partners. • Has the ability to problem solve and demonstrates a high level of attention to detail. • Demonstrates positive approach to new challenges and dissemination of new tasks.
Eligibility	<ul style="list-style-type: none"> • For operational reasons, current serving permanent staff members of Teagasc cannot normally be considered for funded contract posts advertised through open public competition.
Other	<ul style="list-style-type: none"> • Candidates must satisfy and continue to satisfy during employment with Teagasc, legal requirements to drive unaccompanied on Irish public roads.

Note: The 'essential' qualifications, knowledge, skills and behavioural competencies outlined above are 'must-have' which will be used in the selection process.

How to Apply

An application form for this position can be accessed on the Teagasc Website at www.teagasc.ie/careers

Completed application forms should be TYPED and saved in PDF format and submitted by email to teagascjobs@clark.ie no later than **12 midnight on Friday 18th August 2017.**

Please state relevant reference code in all correspondence.

Teagasc is an equal opportunities employer. Canvassing will disqualify.