



ROLE PROFILE	
Role title	<b>Graduate Sensory Scientist- Maternity Cover (Starting Date 16th July 2018)</b>
Function	Formulation Technology
Level	Graduate
PURPOSE OF JOB	
<ul style="list-style-type: none"> <li>Maintenance of Sensory Excellence process within R&amp;D ensuring sensory studies are performed as per established standards.</li> <li>Maintenance and best use of existing tools and panels to support the R&amp;D category teams (Wellness, Skincare and Color formulation) in the delivery of the aimed claims and/or sensory attributes, in line with strategy and resource availability.</li> <li>Supporting delivery of in-house standard sensory studies enabling the expert analysis of data and further guidance of chemists/ nutrition scientists to enable the achievement of specific sensory attributes.</li> <li>Primary point of contact for Sensory Studies stakeholders and develop/maintain contacts with the different functions (including Sensory champions)</li> </ul>	
KEY RESPONSIBILITIES	
Overall	<p><b>Coordinate and Deliver Sensory projects</b></p> <ul style="list-style-type: none"> <li>Work with Formulation Chemists and Sensory champions, recommend optimum methodologies available in the Sensory Toolbox (Sensory profiling QDA, Triangle Test, RDA, etc...) to meet project objectives within cost, timing and resources available.</li> <li>Design, conduct, analyse and report sensory studies based on business and customer needs (e.g. Texture mapping, flavor sensory napping etc...) according to established internal sensory procedures.</li> <li>Analyse, statistically interpret, report results, present findings and advise project team</li> <li>Apply continuous improvement approach, update and improve standard documentation and arrange issue once approval obtained.</li> </ul> <p><b>Coordinate Efficiently Internal Panels (Expert and Trained) for Wellness and Skincare products.</b></p> <ul style="list-style-type: none"> <li>Initiating appropriate training programs</li> <li>Monitoring Panel performance of both trained and expert panels in place</li> <li>Providing performance feedback to panellists with tact and diplomacy.</li> <li>Ensuring Panel studies are run according to standard protocols.</li> </ul> <p><b>Communicate Results of Tests and Maintain Sensory Excellence</b></p> <ul style="list-style-type: none"> <li>Create and distribute standard study reports to Sponsor within agreed timelines</li> <li>Present project and study findings to team members and key stakeholders as appropriate.</li> <li>Maintain Sensory Excellence by regularly discussing tools and protocols with Sensory champions.</li> <li>Regularly share knowledge and present relevant study examples to R&amp;D audience (Chemists/ Nutritional Scientists) to maintain and promote sensory toolbox use.</li> </ul>

### SUCCESS FACTORS

### ROLE CHARACTERISTICS

Work closely with the Sensory champions, Claims Communication scientists, Formulation teams to coordinate internal and external sensory studies and advise on study design for consumer studies for all product categories.

### SKILLS & KNOWLEDGE

Overall	<ul style="list-style-type: none"> <li>- Knowledge in a broad range of sensory techniques (triangle test, QDA sensory profile etc)</li> <li>- Expertise required in setting up and training a food expert panel.</li> <li>- Knowledge of FIZZ and/or SPHINX is a plus.</li> <li>- Experience in monovariate and multivariate statistical analysis</li> <li>- Excellent English communication skills; written and verbal</li> <li>- Flexibility to a rapid changing environment</li> <li>- Proactive, self-motivated individual and able to work in an autonomous manner.</li> <li>- Highly organized, good planning.</li> <li>- Excellent team working skills</li> <li>- Customer-focused</li> <li>- Sound scientific knowledge and approach</li> <li>- Enthusiastic and honest</li> <li>- Able to exercise tact and diplomacy</li> </ul>
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### QUALIFICATION & EXPERIENCE

Background in Sensory science and a minimum of Master's degree in an appropriate field with a Sensory/consumer focus with exposure to sensory evaluation, experimental design and statistics for food products.

*All Oriflame employees are expected to act and behave in accordance with our core values, operating principles and capability framework, irrespective of role and level.*