

SENSORY TECHNOLOGIST GRADUATE ROLE

The role will be focussed purely on sensory properties and may not be just food (could be fragrance, toiletries or consumer goods). May have roles with specific consumer facets and title names. The roles could be in a larger food manufacturing company, technical centre or a specialist advisory company or consultancy.

KEY FEATURES

Typical Role Names

- Sensory Technologist
- Sensory Scientist
- Consumer Sensory Technologist
- Sensory Analyst

So What is Desirable for a Sensory Technologist?

There are standards for the technical content of Food Sciences degrees; but there are more aspects you can develop to support success in the workplace. **14 typical graduate roles types** have been identified & this is one of them. Industry have outlined what they think may be the most valuable skills, knowledge and behaviours for this role. They are outlined in **8 themes** then more detail is provided on specific **elements**. Below is the profile for this role.

Desirable Themes for this Role

D5

Working Well with Others

Using a variety of styles for effectiveness and synergy in your relationships and activities with others.


Desirable Elements for this Role

Application of IT
Collaboration
Cultural Sensitivity
English Proficiency
Handling Data
Independence

Listening
Multicultural Workplace
Personable
Teamworking
Verbal Communication

Competencies for Food Graduate Careers

This material has been developed with full food and drink industry involvement to support new graduates, employers and degree educators.



University of Nottingham

UK | CHINA | MALAYSIA

We have worked with the IFST on sharing this information, please see the webpage:
<https://www.ifst.org/knowledge-centre-other-knowledge/competencies-food-graduate-careers>

For more information please contact
emma.weston@nottingham.ac.uk

