# Position Details

## Research Scientist/Engineer- CSOF5

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| The following information is for applicants |
| Advertised Job Title | Research Scientist - Oral Processing and Sensory Science |
| Job Reference | (to be entered by your Recruitment Consultant) |
| Tenure | Indefinite (Full-time)  |
| Salary Range | AU $102k to AU$111k per annum, plus up to 15.4% superannuation |
| Location(s) | Werribee, Melbourne, VIC |
| Relocation Assistance | Will be provided to the successful candidate if required |
| Applications are open to | * All Candidates
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| Position reports to the | * Team Leader Sensory and Consumer Science
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| Client Focus – Internal | 30% |
| Client Focus – External | 70% |
| Number of Direct Reports | 0 |
| Enquire about this job | Contact Lukas Danner via email at lukas.danner@csiro.au |
| How to apply | Apply online at <https://jobs.csiro.au/> Internal applicants please apply via **Jobs Central**If you experience difficulties when applying, please email careers.online@csiro.au or call 1300 984 220. |

**Acknowledgement of Country**

CSIRO acknowledges the Traditional Owners of the land, sea and waters, of the area that we live and work on across Australia. We acknowledge their continuing connection to their culture and pay our respects to their Elders past and present. View our [vision towards reconciliation](https://www.csiro.au/en/about/Indigenous-engagement/Reconciliation-Action-Plan).

### Role Overview

The role of Research Scientist Staff in CSIRO is to conduct innovative research leading to scientific achievements that are aligned with CSIRO’s strategies. You may be engaged in scientific activity ranging from fundamental and innovative research to the investigation of specific industry or community problems. As a Research Scientist, you will have the opportunity to collaborate with internal and external clients, build and maintain networks, play a lead role in securing project funds, provide scientific leadership and pursue new ideas and approaches that create new concepts.

This Research Scientist role for Sensory Science and Oral Processing sits within the **Sensory and Consumer Science Team**, which has capability and facilities to research flavour and texture perception, consumer food acceptance and food choice.

The team is part of the **Food Quality and Safety** Group of the **Food Program** which delivers science that underpins the development and delivery of healthy, safe and sustainable foods, food ingredients and beverages for Australia’s food industry and global consumers.

The work of the Food Program is focused on three impact areas:

* **Healthy Foods and Ingredients:** premium high-palatable foods and beverages for health; healthy and functional ingredients; and consumers eating foods for healthier diets
* **Sustainable Food Manufacturing:** circular bio-economy; sustainable processing technologies; and food security and food systems
* **Trusted and Quality Foods:** trusted value chains – market access, safety, provenance and traceability; and meeting consumer expectations – taste, convenience and quality.

### Duties and Key Result Areas:

* Within broad guidelines, use professional expertise and knowledge to plan and prepare research proposals and carry out original and innovated research investigating:
	+ influence of oral processing on texture and flavour perception with a particular focus on dynamic/temporal aspects of eating including flavour release and modulation,
	+ linking instrumental and analytical measures with human perception of texture and flavour to study food structure-function relationships.
* Illustrate scientific understanding of oral processing, biomechanics, and texture perception for food product development targeting specific populations/clients.
* Liaise with clients to determine their needs and take personal responsibility for client satisfaction.
* Analyse and communicate research results in a meaningful format, prepare reports for clients and/or write scientific papers for publication.
* Address problems promptly and in a constructive manner, selecting the most profitable lines of attack upon a problem, preparing detailed design proposals and experimental protocols.
* Undertake experimental and/or observational research activities, often requiring the supervision and/or training of others to ensure experiments are established in accordance with research design, or as required.
* Draw on professional expertise, knowledge of other disciplines and research experience, recognise opportunities for innovation and generate new theoretical perspectives by pursuing new ideas/approaches and networking with scientific colleagues across a range of disciplines.
* Extending science and technical skills to operate a variety of instruments and technologies.
* Communicate openly, effectively and respectfully with all staff, clients and suppliers in the interests of good business practice, collaboration and enhancement of CSIRO’s reputation.
* Work collaboratively as part of a multi-disciplinary, often regionally dispersed research team, and business unit to carry out tasks in support of CSIRO’s scientific objectives.
* Maintain confidentiality when dealing with commercially sensitive information and subjects’ personal information.
* Adhere to the spirit and practice of CSIRO’s Values, Code of Conduct, Health, Safety and Environment procedures and policy, Diversity initiatives and Making Safety Personal goals.
* Other duties as directed.

## **Required Competencies:**

* **Teamwork and Collaboration:** Cooperates with others to achieve organisational objectives and may share team resources in order to do this. Collaborates with other teams as well as industry colleagues.
* **Influence and Communication:** Uses knowledge of other party's priorities and adapts presentations or discussions to appeal to the interests and level of the audience. Anticipates and prepares for others reactions.
* **Resource Management/Leadership:** Allocates activities, directs tasks and manages resources to meet objectives. Provides coaching and on the job training, recognises and supports staff achievements and fosters open communication in the team.
* **Judgement and Problem Solving:** Investigates underlying issues of complex and ill-defined problems and develops appropriate response by adapting/creating and testing alternative solutions.
* **Independence:** Plans, sets and works to meet challenging standards and goals for self and/or others. Recognises where endeavours will make the most impact or difference, decides on desired outcome and sets realistic goals to reach this target.
* **Adaptability:**Copes with ambiguity or situations that lack clarity. Adapts readily to changing circumstances and new responsibilities (which may include activities outside own preferences) in the interests of achieving team objectives. Recognises the need for and undertakes personal development as a result of changes.

## **Selection Criteria**

#### Essential

*Under CSIRO policy only those who meet all essential criteria can be appointed.*

1. A PhD plus postdoctoral experience (or an equivalent combination of qualifications and research experience) in a relevant field such as sensory science.
2. Demonstrated ability to undertake original, creative and innovative research by generating and pursuing novel ideas and solutions to scientific research problems.
3. A demonstrated publication history of authorship on scientific papers in peer reviewed journals and/or reports, grant applications, scientific conference contributions or inventorship on patent applications.
4. Significant experience in designing, conducting, analysing and reporting science research in related aspects such as oral processing, texture perception and flavour release/analysis of food using a range of different methodologies.
5. Significant experience in linking instrumental (e.g. rheology, tribology), chemical (e.g. PTR-MS) and sensory data to investigate food structure-function relationships.
6. Proven experience in leading research projects, including responsibility for staff and budget.
7. Strong evidence of client liaison with demonstrated ability to attract external funding from the food industry.
8. Demonstrated mindset to facilitate respect, collaboration, support, inclusiveness and accountability in the workplace.

## **Desirable:**

1. Proven experience in cross-modal interactions, including use of flavour delivery/analysis techniques such as olfactometry.
2. A strong network in the food industry and academia.
3. Experience in developing texture modified foods for specific consumer segments.

Special Requirements

Appointment to this role may be subject to conditions including provision of a national police check as well as other security/medical/character clearance requirements.

* The successful candidate will be asked to obtain and provide evidence of a National Police Check or equivalent. Please note that people with criminal records are not automatically deemed ineligible. Each application will be considered on its merits.
* If the successful candidate is not an Australian Citizen or Permanent Resident, they may be required to undergo additional security clearances, which may include medical examinations and an international standardised test of English language proficiency (i.e. IELTS test).- https://ielts.com.au/

## **About CSIRO:**

We solve the greatest challenges through innovative science and technology. To find out more visit us [online](http://www.csiro.au/)!

CSIRO is a values-based organisation.  In your application and at interview you will need to demonstrate behaviours aligned to our values of:

* 1. People First
	2. Further Together
	3. Making it Real
	4. Trusted

Find out more about CSIRO [Agriculture and Food](https://www.csiro.au/en/Research/AF)