# Position Details

## Research Projects- CSOF3

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| The following information is for applicants | |
| Advertised Job Title | Research Technician – Sensory and Consumer Science (2 positions) |
| Job Reference | 91608 |
| Tenure | Specified Term of 18 months  Full-time |
| Salary Range | AU$68,148 – AU$86,733 per annum plus up to 15.4% superannuation |
| Location(s) | Werribee, VIC |
| Relocation Assistance | Will be provided to the successful candidate if required |
| Applications are open to | * Australian/New Zealand Citizens * Australian Permanent Residents * Australian Temporary Residents, currently residing in Australia, with an existing valid visa and unrestricted work rights for the full duration of the specified term (at least until end of 2024), and **no requirement for visa sponsorship**. |
| Position reports to the | Team Leader, Sensory and Consumer Science |
| 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](mailto:Lukas.danner@csiro.au) or phone  +61 476 909 407 |
| 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](mailto: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 areas 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 Projects staff in CSIRO is to collaborate in scientific and technological activities with other research staff usually by assisting with detailed planning, undertaking or assisting with experimental, observational or technology development work, and in carrying out the more practical aspects of the work.

The Research Technician positions are within the **Sensory and Consumer Science Team**, which has the capability and facilities to research flavour and texture perception, consumer food acceptance and food choice. The team is part of the wider **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.

The Research Technicians for Sensory and Consumer Science will work closely with the research scientists and sensory panel leaders, supporting sensory and consumer research activities, as well as providing general laboratory and scientific, and technical support. The work will support strategic and applied research, development and innovation to add value to Australia’s primary food industries.

### Duties and Key Result Areas

* Under limited supervision, undertake and assist in sensory and consumer studies using a range of techniques, often working on several parallel and competing tasks:
  + Design, prepare and conduct aspects of sensory and consumer studies.
  + Prepare technical reports.
* Support and assist panel leaders to efficiently conduct descriptive sensory analysis.
* Assist with other project aspects such as consumer and panellist recruitment, general lab maintenance duties, and sample preparation.
* Conduct duties in accordance with national and international ethical and food safety guidelines.
* Maintain confidentiality when dealing with commercially sensitive information.
* Communicate openly, effectively, and respectfully with all staff, clients and suppliers in the interests of good business practice, collaboration and enhancing CSIRO’s reputation.
* Work collaboratively as part of a multi-disciplinary, regionally dispersed research team to carry out tasks supporting CSIRO’s scientific objectives.
* Adhere to the spirit and practice of CSIRO’s Values, Code of Conduct, Health, Safety and Environment procedures and policy, Diversity initiatives and Zero Harm goals.
* Other duties as directed.

## **Selection Criteria**

#### Essential

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

1. Relevant tertiary degree in sensory science or a related field, e.g. food science, food technology.
2. Experience working in a commercial and/or scientific sensory laboratory conducting studies relevant to food using various methodologies.
3. Basic statistical skills to analyse sensory and consumer data to prepare internal reports.
4. Ability to work on multiple projects/tasks simultaneously, and capable of dealing with time pressure.
5. Demonstrated ability to conduct research with human participants adhering to ethical and food safety guidelines.
6. Demonstrated outstanding interpersonal skills and experience working with sensory panellists and consumers.
7. The ability to work effectively as part of a team, including contributing to team knowledge and improved productivity, and to carry out tasks autonomously in support of scientific research.

## **Desirable**

1. Experience using sensory software (e.g. Compusense, RedJade, EyeQuestion).
2. Experience applying sensory research to new product development and working with the relevant stakeholders.

## **Required Competencies**

* **Teamwork and Collaboration:** Proactively seeks and considers the ideas and opinions of others from within and outside the team to help form decisions, plans or actions.
* **Influence and Communication:** Puts forward ideas by presenting factual information supported by data, definitions, examples, illustrations or other aids, which will assist in conveying meaning.
* **Resource Management/Leadership:** Provides instruction and assists other staff to complete allocated tasks and activities.
* **Judgement and Problem Solving:** Identifies and considers the implications of a range of available alternatives in order to select the most appropriate response to problems of a familiar or recurring nature.
* **Independence:** Recognise and makes immediate changes to improve performance (faster, better, lower cost, more efficiently, better quality, improved client satisfaction).
* **Adaptability:**Willingness to change ideas or perceptions based on new information, contrary evidence or other people's points of view. Prepared to try out different approaches.

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.

## **About CSIRO**

We solve the greatest challenges through innovative science and technology. Visit [CSIRO Online](http://www.csiro.au/) and [Agriculture and Food - CSIRO](https://www.csiro.au/en/about/people/business-units/agriculture-and-food) for more information.

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

* People First
* Further Together
* Making it Real
* Trusted