# Position Description

## Research Projects – CSOF4

The following information is for applicants

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| Advertised Job Title**:** | Sensory Research Projects Officer |
| Job Reference: | 61890 |
| Relocation Assistance**:** | Will be provided to the successful candidate if required. |
| Applications Are Open To: | Australian/New Zealand Citizens and Australian Permanent Residents Only |
| Percentage of Client Focus - Internal: | 40% |
| Percentage of Client Focus - External: | 60% |
| Reports to the: | Research Team Leader |
| Number of Direct Reports: | 0 |
| Name and Contact Details For Applicant Enquiries | Astrid Poelman via email [Astrid.Poelman@csiro.au](mailto:Astrid.Poelman@csiro.au) |
| Contact Details For Applying | Call 1300 984 220 or email [careers.online@csiro.au](mailto:careers.online@csiro.au). |
| How to Apply: | Please apply online at [jobs.csiro.au](https://jobs.csiro.au/) and enter the requisition number**.** Internal applicants please apply via ‘Jobs Central’ through the ‘People Hub’ icon  Please do not email your application directly to Astrid Poelman. Applications received via this method may not be considered by the selection panel. |

## Role Overview:

Research Projects staff in CSIRO collaborates 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. Research Projects staff may be involved in providing consulting services, science management and/or industry liaison.

This role of Sensory Research Projects Officer will be focused on understanding the sensory properties of foods, and factors that lead to food choice, acceptance, intake, and how these interact with nutrition and health. This knowledge is utilised to guide new food product development and new sensory interventions for clients by undertaking well planned sensory and consumer research.

## Duties and Key Result Areas:

* Design, plan and conduct sensory and consumer science research
* Disseminate research results orally and in writing (commercial and scientific)
* Lead engagement and projects with food industry clients, including writing proposals.
* Adapt and/or develop original experimental methods/equipment/software/concepts/ ideas in support of existing and future research
* Assist the Research Team Leader in the management of equipment and delivery of project outcomes on time and within budget.
* 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.
* Adhere to the spirit and practice of CSIRO’s Code of Conduct, Health, Safety and Environment plans and policies, Diversity initiatives and Zero Harm goals.
* Other duties as directed.

## Competencies:

1. **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.**
2. **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.**
3. **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.**
4. **Judgement and Problem Solving:** Investigates underlying issues of complex and ill-defined problems and develops appropriate response by adapting/creating and testing alternative solutions.
5. **Independence: Recognise and makes immediate changes to improve performance (faster, better, lower cost, more efficiently, better quality, improved client satisfaction).**
6. **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.

## Essential Criteria:

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

* A relevant Bachelors or Masters Degree (e.g. Sensory Science/Food Science), plus proven experience in conducting sensory and consumer research across various food products
* Proven experience in assuming responsibility for project planning and scheduling of research experiments.
* Demonstrated ability to accurately undertake complex sample preparatory and analytical procedures, accurately record and analyse results, adapt procedures as appropriate based on scientific principles or knowledge
* Competence in sensory and consumer data analysis using software packages (preferably SPSS), and demonstrated ability to authoring reports and/or manuscripts
* The ability to work effectively as part of a multi-disciplinary, regionally dispersed research team, and carry out tasks autonomously in support of scientific research.

## Desirable Criteria:

* Demonstrated ability to liaise effectively with food industry clients in business engagement, including writing proposals
* Demonstrated ability to communicate novel ideas and approaches through publication in peer-reviewed journals.

## Special Requirements:

Working with Children Check (WWCC) as research involves working with children as participants.

## About CSIRO:

We imagine. We collaborate. We innovate. To find out more visit us [online](http://www.csiro.au/)!

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