



Job Listing: Sensory Scientist, part to full-time

Vinqury, Inc., a Wine Testing Laboratory and Supply company, has an opening for a Sensory Scientist. The role of the Sensory Scientist is to grow, promote and manage the sensory service business through classes, seminars, and winery visits, working with all Vinqury offices. They will set up and maintain an analytical evaluation program, and actively market and promote sensory evaluation in the beverage industry. They will provide consultation to clients and Vinqury staff regarding sensory evaluation and its application to beverage flavor projects. They will actively participate in both public and private seminars offered by Vinqury, and provide guidance and training to in-house staff to accomplish sensory analysis. The scope of the business is wine, beer, ciders, distilled beverages, and may encompass packaging materials and other business as necessary.

To accomplish these goals, the ideal candidate must:

- Meet with Vinqury clients to help them assess their goals, design sensory testing programs to meet those goals, including strategy, procedure, training and follow up to make sure those programs are working.
- Facilitate training so that procedures and quality standards are met.
- Work with other point persons within Vinqury, Inc. to determine flow of sensory projects through the laboratories and other departments as necessary.
- Communicate with other departmental supervisors and team leaders, using interdepartmental meetings and open communication.
- Prioritize work sequences and maintain integrity of samples over extended periods.
- Perform analysis and develop troubleshooting schemes for the following: all wine related compounds, cork extractions, microbially-derived compounds.
- Prepare solutions and standards for wine sensory projects and jobs.
- Oversee and test computing programs for ranking, scaling, and acceptance Testing.
- Perform standard sensory evaluations on incoming samples.
- Write descriptive text for clients based on sensory evaluations.
- Review on a regular basis Standard Operating Procedures and update as necessary.

Qualifications:

Education/Experience: 3+ years of sensory-related experience. B.S. – M.S. degree in Sensory Science. Field coursework must include Statistics, Sensory Science, Biology, some Enology and/or Food Science.

Skills: Strong communication skills in verbal and written form. Strong organizational skills for planning and coordination. Good interpersonal and administrative skills, able to supervise and/or communicate with a variety of personalities. Solid computer and statistical programming skills.

Knowledge: Sensory of food, wine, distilled beverages, beer and/or related products. Sound understanding of beverage production practices and how they affect sensory attributes of product.

Other: (Includes licenses, certificates, age, etc.) Must be at least 21 years old.

Contact Information:

Please send cover letter and resumé to mbowen@vinqury.com

Visit our website at www.Vinqury.com

