



Competencies for Food Graduate Careers

Sensory Technologist

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The role will be focussed purely on sensory properties and may not be just food products (could be fragrance, toiletries or consumer goods). Could include aspects of consumer scientist duties. These graduate roles could be in a larger food manufacturing company, a technical centre or a specialist advisory company or consultancy.

Some advertised roles may be not graduate entry (so don't require a suitable degree qualification). Explore requirements & detail of each advertisement to find what suits you.



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Typical Role Names

Sensory Technologist	Sensory Analyst
Sensory Panel Leader	Consumer Sensory Technologist
Consumer Insights Manager	Sensory Scientist
Sensory and Consumer Insights Scientist	

There are standards for the technical content of UK Food Sciences degrees; but there are more aspects you can develop to support success in the workplace. Industry have outlined what they think may be the most valuable additional skills, knowledge and behaviours for 14 typical graduate roles & this is one of them.

So, what is desirable for a Sensory Technologist?

Desirable Elements for this Role

Application of IT
Collaboration
English Proficiency
Handling Data
Listening

Inclusive Workplace
Personable
Planning and Organising
Teamworking
Verbal Communication

This material has been developed with industry involvement to support graduates, employers and degree educators. <https://www.ifst.org/resources/competencies-food-graduate-careers>

Find out about more technical graduate roles in the food industry & what may be best suited to you in developing your career with our partners: