

Guidance Notes to Assist You in Applying for Registered Sensory Scientist with IFST

Before you start your application:

- Make sure you have set aside some quality time for this – it will take you around an hour.
- Make sure you have all the documents required before submitting your application (see paragraph 2 below). Sending incomplete documents will lead to delays in your application being assessed.
- If you are unsure of anything, please email IFST on JoinUs@ifst.org

1. What you are applying for: Registered Sensory Scientist (RSensSci)

Registered Sensory Scientist (RSensSci) status is aimed at those practising sensory science at the full professional level and for whom knowledge or practice of food sensory science at that level forms an essential element in the fulfilment of their role.

RSensSci provides valuable professional recognition among fellow sensory scientists and across all disciplines and the wider community. It demonstrates high levels of experience and competence to employers, other professionals, and, ultimately, providing reassurance to the consumer that high standards are being met within the industry. Successful recognition as a Registered Sensory Scientist automatically entitles you to Chartered Scientist (CSci) status.

To apply for RSensSci, you must meet one of the following criteria:

- No formal science or technological qualifications plus 10 years' experience
- Foundation degrees/HND/HNC/NVQ IV in all scientific and technological disciplines plus 8 year' experience^{1 2}
- BSc and higher degrees in other scientific or technological disciplines² plus 7 years' experience
- BSc in Food Science & Technology or closely related discipline¹ plus 6 years' experience
- MSc in Food Science & Technology or closely related discipline¹ plus 4 years' experience
- PhD in Food Science & Technology or closely related discipline¹ plus 2 years' experience

Examples of suitable subjects include:

1. Food science and technology degrees of which a major element is food plus another subject, e.g. nutrition, product development, chemistry, microbiology, marketing, management, consumer studies, biotechnology.

2. Science, technology and engineering subjects: e.g. nutrition, chemistry, biochemistry, physics, mathematics, biology, engineering, statistics, agriculture, environmental sciences, plus modular degrees which combine these subjects.

Relevant experience

You can demonstrate the continuing development of your knowledge and skills through a wide range of employment within the food chain and associated organisations, education, training or personal study related to the field of food science and technology.

Examples of suitable employment include: food processing, food manufacturing, distribution, technical sales, food law enforcement, food retailing, food service, trade bodies, legal work, consultancy, central and local government departments and agencies, research, academia, teaching, media, etc.

2. Application Process

- The application process consists of submitting a competency report in which you draw upon your career and experience in food science and technology, and your answers will be assessed against the standards in place for this registration.

To submit your application, the following is required:

- Completed Competency Report
- Up-to-date CV including details of roles and responsibilities held
- RSensSci Registration Fee
- Details of 2 x referees to support your application. A suitable referee would be a senior professional in your field of work; someone who is able to base their view on direct knowledge of your work experience. They should also be able to confirm the validity of your stated achievements. **Your referees should not be related to you or subordinate to you.**
- Certificate of highest relevant qualification.

3. Ongoing registration

In order to maintain your RSensSci status, you will need to pay a renewal fee, and are required to annually confirm that you remain professionally active, competent to perform your role, and have engaged in Continuing Professional Development (CPD). The CPD year runs from 1 April to 31 March, and 35 hours of CPD are required each year. Registrants are audited every few years to ensure that their CPD meets the standards set by the Science Council. You will be given access an online tool where you can add your CPD activities. More information on the CPD standards is available here: <https://www.ifst.org/career-development/what-cpd/cpd-standards-and-learning-activities>

4. Code of Professional Conduct

All registrants, as IFST members, are bound by a Code of Professional Conduct. As food science and technology professionals, every member gives an undertaking to:

1. Uphold the integrity of the food science and technology profession, and refrain from conduct which detracts from its reputation
2. Comply with current regulatory and legal requirements with care, and follow best practice to ensure the safety of food
3. Develop and maintain my professional knowledge and skills, and work within the limits of my knowledge, competence and skill
4. Act in a fair, honest, trustworthy and diligent manner
5. Take reasonable steps to ensure my professional judgement is not compromised nor perceived as being compromised because of bias, conflict of interest, or the undue influence of others
6. Consider the risks and implications of my action (or inaction) and advice, and hold myself accountable for them and for the impact these may have
7. Treat information with appropriate confidentiality and sensitivity
8. Raise any concern I have about the conduct of an individual or organisation likely to put the safety or health of the public at risk

Any allegation of a breach of the Code will be investigated and may lead to disciplinary action being taken against a member.

The Disciplinary Procedure governs how the investigation and disciplinary hearing will be conducted and a range of possible outcomes, including expulsion from membership in the most serious cases.

Appendix 1: Completing the competency report

The application process consists of submitting a competence report in which you draw upon your career and experience in the food industry, particularly in the area of sensory science. To be awarded this registration, you need to meet the following 5 standards:

- A. Application of knowledge & understanding
- B. Personal responsibility
- C. Interpersonal skills
- D. Professional practice
- E. Professional Standards

The competency report will ask you the following:

- Please provide a summary of your experience during the past 4 years. For each position, state the company name, start and finish dates, list of achievements, responsibilities, level of authority and autonomy (please limit this to 300 words).
- Please tell us how you meet the 5 RSensSci competence areas, using examples drawn from your recent personal experiences. Please answer ALL questions.

Some tips on completing the report include:

- When you are thinking about how to structure your answers, you will need to think of examples of your experiences in terms of what you did, how you went about it and why you did it. You may find the STAR method helpful for structuring your answers – this stands for Situation, Task, Action, Result.
- Provide clear examples of the role that you played or the contribution that you made to a particular task or activity, rather than that of the team as a whole.
- You should think about using examples that are fairly recent i.e. from the last three years, although you can also draw on relevant experience from further back in your career.
- You can use and refer to a particular example more than once, but do ensure you make it clear how and why it applies to a competence.
- You can use examples from broad professional experiences, but you must be able to show how you have applied the skills developed in your job role.
- As a guide, approximately 100-150 words are suggested per response.

