Career portal

offerte di lavoro e tirocinio

CC_2026_527

SENSORY SCIENTIST - SENSORY & CONSUMER RESEARCH (FOOD & BEVERAGE)

SETTORE
Servizi alle aziende/ consulenza

CONTRATTO
Lavoro subordinato a tempo indeterminato

TITOLO RICHIESTO
Corso di laurea

SCADENZA
19/11/26

SEDE
Milan, Lombardy, Italy

FIGURA PROFESSIONALE

Sensory Scientist - Sensory & Consumer Research (Food & Beverage)

DESCRIZIONE DELL'AZIENDA

Technology company specialized in collecting — through online services, events, and partnerships — and analyzing consumption data through a proprietary sensory model. We have developed an online service that detects consumer preferences nd translates them into sensory profiles composed of multiple variables. These profiles are used to segment consumers.

DISPONIBILITÀ ORARIA

Full time

RETRIBUZIONE ANNUA LORDA

30.000-40.000€

CCNL DI RIFERIMENTO E RELATIVE DISPOSIZIONI

CCNL COMMERCIO

EVENTUALI BENEFIT

- Full-time permanent contract, gross annual salary (RAL) between EUR 30,000 and EUR 40,000, depending on background and experience.
- Hybrid work: about 2 days a week in our Milan office (Piazza della Repubblica 32, a few minutes from Centrale and Garibaldi stations), the rest remote.
- Meal vouchers and private health insurance.

MANSIONI

- Design and run sensory studies on food and beverage products, in the lab and in the field, choosing the right method (for example descriptive, discrimination or consumer acceptance tests) for each question.
- Analyse consumer behaviour and preference data from surveys, taste tests and consumer segments, to understand what drives liking and choice.
- Turn complex data into clear insights and recommendations that strengthen the VINHOOD profiling model.
- Manage sensory and consumer research projects end to end, internal and client-facing: brief, design, fieldwork, analysis and presentation of results.
- Work with our Data team to evolve our sensory and behavioural research practices and combine them with large-scale consumer data.
- Contribute to training sessions on sensory and consumer research within client projects, and present the VINHOOD methodology to clients and partners in workshops and meetings.

REQUISITI

- 2-4 years of working experience in sensory and/or consumer research on food and beverage products, in an FMCG company, a research centre or a specialised agency. A PhD in a relevant field counts towards this requirement.
- Hands-on experience planning and running sensory tests with panels or consumers, and choosing the method that fits the question.

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Corsi di laurea richiesti:

- Scienze e tecnologie alimentari

REQUISITI PREFERENZIALI

- Some experience with Python or R for data analysis.
- Qualitative consumer research skills.
- Experience presenting at industry conferences or scientific congresses.

REQUISITI LINGUISTICI

- Fluent written and spoken English and Italian

REQUISITI TECNICI/INFORMATICI

- Ability to analyse sensory and consumer data with statistical methods (Understanding of consumer behaviour and preference drivers, and experience designing surveys or consumer studies.

ATTITUDINI E SOFT SKILLS

- Ability to simplify complex analyses into clear, impactful insights, with strong communication and storytelling skills.
- Rigour and a strong sense of responsibility in managing projects, and a collaborative attitude in multidisciplinary teams.