

## POSITION DESCRIPTION

<b>JOB TITLE:</b>	R&D Associate Scientist, Sensory & Consumer Research
<b>DEPARTMENT:</b>	Research & Development
<b>REPORTING TO:</b>	R&D Manager, Sensory & Product Guidance

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Welcome to the unexpected delight of plant-based exploration! We're the creators of a revolutionary cheese alternative that tastes, shreds, melts and stretches like traditional cheese. Today, as plant-based food grows in popularity, that spirit of innovation continues to inspire our team.

We believe in pioneering plant-based breakthroughs that delight people and planet. Our portfolio of great tasting foods provide an opportunity for everyone to gather around the table, whether you have food allergies, are flexitarian, vegan, vegetarian, or just plant-based curious!

We're one big family of food-loving Daiyans, and we're always on the lookout for people who share our passion, our vision, and our ability to make each other smile.

### SUMMARY:

The **R&D Associate Scientist, Sensory & Consumer Research** is a self-motivated and curious individual, focused on conducting sensory research and guiding development across all our product categories. The successful candidate will be capable of merging sensory knowledge with strong coordination and execution to design and execute sensory experiments, analyze results, and develop recommendations. This role will be responsible for running our internal sensory programs, providing guidance to key innovation, renovation, product and process improvement, and value engineering projects.

### DUTIES AND RESPONSIBILITIES:

- Coordinates and executes internal sensory programs, including scheduling, sample, and consumables preparation, utilizing established testing methodologies and best practices.
- Collects and analyzes data, runs statistics, synthesizes results, and makes recommendations for next steps.
- Writes detailed technical reports and gives clear presentations to communicate results.
- Manages Compusense Cloud platform including troubleshooting, software feature updates and continuous improvement of platform.
- Organizes tracking, maintenance, and enhancement of the panelist database.
- Manages product procurement program, including orders and shipment.
- Supports external sensory and consumer testing activities.
- Provides sensory expertise and guidance to assigned projects, including gold standard determination and product validation.
- Assists in continuous improvement initiatives by identifying opportunities and gaps and proposing solutions to increase accuracy and efficiency.
- Assists in the development of, or revisions to, SOPs and testing methods.
- Actively keeps up to date on new sensory methodologies, approaches, and processes in the industry.
- Maintains accurate records of all technical work, as well as all documentation required for SR&ED.

### SKILLS

Project & Technical skills

- Basic knowledge of Sensory Science, including discrimination, descriptive and consumer testing methods.

- Experience with Statistical software such as R, JMP or XLSTAT.
- Experience with sensory data collection software such as Compusense, EyeQuestion, or RedJade.
- Strong critical thinking, troubleshooting and problem-solving skills.
- Able to analyze, visualize, and interpret data to determine next steps and recommendations.
- Ability to stay current by researching technology and trends, and continually growing technical skills.
- Actively participates in meetings and brainstorming sessions, bringing out of the box ideas and a can-do attitude.
- Strong technical project leadership and management skills.
- Basic hands-on food preparation and culinary skills.

#### Professional skills

- Self-directed, accountable for delivering assigned work and objectives on time.
- Able to multitask and deliver tasks in a complex and fast-paced environment.
- Effective oral and written communication, able to represent team and company in a professional manner.
- Strong organizational skills, maintaining accurate records of all technical and project work.
- Able to build working relationship with cross-functional teams, vendors, and research agencies.

#### QUALIFICATIONS

- Degree in Sensory Science, Food Science, Psychology, or relevant field, along with min 1+ years of experience in Sensory, Consumer Research, or R&D.
- Strong working knowledge of Microsoft Office Suite, Office 365, and SharePoint.
- Working knowledge of sensory data collection, and statistical analysis programs.
- Ability to lift 50lb bags.

#### BENEFITS

- Competitive compensation
- Extended Health benefits fully paid by Daiya for your family
- 3 weeks' vacation
- RRSP matching your retirement contributions
- Annual personal health and wellness fund
- Fun and creative environment
- Inspiring and innovative work
- Smart and passionate teams
- Making people and the planet a healthier place

#### HOW TO APPLY

Please submit your application to [careers@daiyafoods.com](mailto:careers@daiyafoods.com) with "R&D Associate Scientist – S &CR" on the subject line.