

## Job vacancy for bio-engineer with affinity for sales

sense  
for  
taste

### Sense for Taste

Sense for Taste is a dynamic research-based company supporting chefs, bartenders and food companies in their quest for tasty food.

We develop methodologies to improve creativity and efficiency in recipe development based on the 5 senses. Our research is focused on taste. Foodpairing is one of our methodologies to predict food combinations based on flavor analysis [www.foodpairing.be](http://www.foodpairing.be).

Our team works closely together with some of the best chefs, food companies and universities all over the world. We are ahead in the new evolutions in gastronomy.

We are located in Bruges, 5 minutes cycling from the train station.

### Profile

We are looking for an enthusiastic candidate with preferably a Master degree in bio-engineering (or equal), with a keen interest in food science, gastronomy and flavours. Knowledge of flavours is an added value. Interest in statistics and informatics is also a plus.

You want a varied job where you can combine food projects with sales and research projects.

You are a networker and don't mind travelling to meet new companies. You are open to learn new skills.

### Contact

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