

## Job vacancy for bio-engineer with culinary expertise

sense  
for  
taste

### Sense for Taste

Sense for Taste is a dynamic research-based company based in one of the most dense regions of Michelin star restaurants in the world, i.d. Bruges. Our company supports 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 of bio-engineers, product developers and chefs 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 passion for food and gastronomy. Knowledge of flavours is an added value.

Your task will be divided in supporting our chef in developing new recipes, doing desktop research for food projects, working on food research projects,..

You are open-minded, like to work in a company on a lot of varied tasks. You are open to learn new skills.

### Contact

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