Job Profile

Bakery Technologist
Product Innovation

For enquiries concerning this job, please contact:

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Web site address: http://www.campdenbri.co.uk
Campden BRI provides scientific, technical, and legislative support to the food, drinks and allied industries worldwide. The practical application of technical excellence lies at the heart of all that we do and is supported by our industry-leading facilities, expertise and knowledge.

From analysis and testing and operational support to knowledge management, all our activities are built on an extensive programme of research and innovation steered by industry to ensure maximum commercial relevance.

We provide services to companies all along the supply chain, but offer discounts, access to expert advice and other benefits for those that come into membership. Many of our clients are major blue-chip companies and household names.

Locations

The Campden BRI Group operates from three sites in the UK and a fourth in Hungary. The role as advertised will be based at the Chipping Campden site but could require from time to time travel to other Group sites.

The site in Chipping Campden employs 300 full or part-time staff. A further 50 staff are employed at the site at Nutfield, Surrey and 20 staff are employed at our site in Budapest, Hungary. We also have a Consumer Test Centre in Leamington Spa.

Department

Technology: Product Innovation

The work of the section is focused on the technological needs of the industry to deliver innovative operational solutions for product and process.

The route to delivering this is through a blend of longer-term extensive research activities and short-term contract support for companies. In addition, there is significant training and knowledge transfer activity aimed at facilitating the application of best practice within the food industry.

The section has a traditional bakery and pilot plant that enables most types of food process to be undertaken as well as laboratory facilities where analytical methods, experimental design, execution and statistical analysis are performed.

By definition work is collaborative with projects requiring input from many specialisms creating a flexible and dynamic environment focused on giving the clients the timely and cost-effective solutions they require.

Duties and responsibilities:

The job holder will work as part of a team of Bakery Technologists on projects ranging from analysis to practical baking, NPD and training. Projects can range from long term bakery development to test baking of individual ingredients.

Specific duties and responsibilities are to:

- Manage and undertake project work and training on behalf of clients
- Write proposals and reports for projects
- Provide advice to clients
- Identify new business opportunities
- Contribute to idea generation for bakery science research
- Maintain the bakeries in a hygienic and safe condition
Qualifications and competencies

- Bakery related degree or science degree with relevant experience of baking and bakery science.
- Proven competence of working in the food industry or research preferably bakery related environment. This could be experience gained as part of a degree course.

Key skills

- Experience in using industrial bakery equipment however, a bias towards using such equipment would be sufficient.
- A scientific mind and the ability to look for solutions to complex problems.
- Knowledge of raw materials and / or production methods, processes and baked product analysis.
- Good communication and organisational skills for holding discussions with staff and clients.
- Ability to manage work on a number of projects simultaneously to agreed deadlines.
- Ability to write reports and proposals of varying length and complexity.
- An analytical mind with good attention to detail and the ability to find solutions to complex problems.
- An enthusiastic approach to bakery science/technology keen to seek out new ways of working.
- Puts the client/customer and their needs at the heart of everything that we do.
- A strong team player

The above skills are preferred but training will be given where needed.

Pay and benefits

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<tr>
<th>Salary:</th>
<th>Guide £19,000-£21,000pa</th>
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<tbody>
<tr>
<td>Grade:</td>
<td>G2</td>
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<tr>
<td>Holidays:</td>
<td>24 days plus public holidays and a buying/selling holiday scheme.</td>
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<td>Pension scheme:</td>
<td>Campden BRI operates a pension scheme</td>
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<tr>
<td>Training:</td>
<td>Campden BRI is committed to ensure all staff receives appropriate training to support their job function and business needs.</td>
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<tr>
<td>Health:</td>
<td>Campden BRI operates a ‘permanent health scheme’ if you are unable to continue work for health reasons and a ‘death in service’ scheme.</td>
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<td>Others:</td>
<td>Other benefits include subsidised restaurant/vending machine and parking on site.</td>
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Further Information

If further information is required, please visit our website www.campdenbri.co.uk