

Campden BRI (Chipping Campden) Limited

Station Road Chipping Campden Gloucestershire GL55 6LD UK

Tel: +44 (0)1386 842000 Fax: +44 (0)1386 842100 Web: www.campdenbri.co.uk

Campden BRI (Nutfield)

Centenary Hall Coopers Hill Road Nutfield Surrey RH1 4HY UK

Tel: +44(0)1737 822272 Fax: +44(0)1737 822747 Web: www.campdenbri.co.uk

Job Profile

Bakery Technologist

Baking and Cereal Processing Department

For enquiries concerning this job, please contact:

Karen Hyslop
Human Resources Department
Campden BRI
Station Road
Chipping Campden
Gloucestershire
GL55 6LD

Telephone: +44(0)1386 842124
Email address: karen.hyslop@campdenbri.co.uk
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

The Baking and Cereal Processing Department (BCP) gives technical support to the world-wide baking and cereal product industries. The team is a mixture of scientists, technologists, engineers and bakers, who have experience in the practical and technical aspects of baking and cereal processing. It works for many companies of all sizes to develop new products, test new and better ingredients, and measure the quality of their products. In addition to the private contract business, it conducts research projects of 1-3 year's duration, and has links with many other institutes, universities and manufacturing companies. It provides training for the baking industry and offers courses on the practical and technical aspects of baking that are very popular with delegates from all over the world.

The BCP department has seen steady growth in recent years and now has an annual turnover of £1.3-1.5m. It employs 21 full time staff.

Duties and responsibilities:

This is a new role for the department that has arisen because of the strong pipeline of projects. The job holder will work 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. The post will report into the Bakery Technology Section Manager.

Specific duties and responsibilities are to:

- Undertake project work and training on behalf of clients (60%)
- Write reports for projects (15%)
- Maintain the bakeries in good condition (20%)
- Provide advice to clients (5%)

Qualifications and competencies

- Graduate or equivalent.
- 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.
- Experience in using industrial bakery equipment however, a bias towards using such equipment would be sufficient.

Key skills

- Graduate or equivalent, with relevant experience of baking.
- 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 work on a number of projects simultaneously to agreed deadlines.
- Ability to write reports of varying length and complexity.
- 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

Salary:	Guide £19,000 - £20,000 pa. Full time, 38 hrs per week
Grade:	G2
Holidays:	24 days plus public holidays and a buying/selling holiday scheme .
Pension scheme:	Campden BRI operates a pension scheme
Training:	Campden BRI is committed to ensure all staff receives appropriate training to support their job function and business needs.
Health:	Campden BRI operates a 'permanent health scheme' if you are unable to continue work for health reasons and a 'death in service' scheme.
Others:	Other benefits include subsidised restaurant/vending machine and parking on site.

Further Information

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