

**Campden BRI (Chipping Campden) Limited**

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**Campden BRI (Nutfield)**

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## Job Profile

### Food Safety Management Systems Specialist

### Consulting Technology

For enquiries concerning this job, please contact:

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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.

## **Food Safety Management Team**

The team is part of the Consulting Technology group. The growing team comprises a number of specialists focussed around the systems and auditing element of food safety management with a remit to consult and train clients in best practice. Further the team has a responsibility through audit and strategic R&D support to develop and implement best practice in Hygiene management across a broad range of food processing technologies and product categories.

The remit of the team is broad providing high quality Food Safety Management System support to the food and drink industry. This involves the provision of guidance, with particular emphasis on training (from basic to advanced level); the auditing of HACCP systems and pre-audits against industrial standards such as the BRC Global Standard together with the provision of guidance on the application of food safety and quality management systems in food manufacturing environments.

Whilst services are offered in the UK, many of the activities are focussed overseas in Continental Europe and beyond – largely only limited to Countries where English is the main language spoken.

The ideal candidate will have significant and recognised credibility in Food Safety Management.

The role requires the candidate to be training credible and ready to deliver training at advanced levels across all areas of Food Safety Management Systems, alongside consultancy offerings.

In addition, they need to be comfortable building business relationships and developing new business in this broad and important area.

## **Duties and responsibilities**

The primary focus of this role is to design and deliver dynamic and interactive food safety training face to face and virtually.

Take a lead in designing, delivering and promoting the training offering in line with safety areas of the food and drink supply chain.

Maintain Campden BRI's position in the evolution and exploitation of best practice in food safety management.

Identify synergies with other operating teams at Campden BRI to assure the evolution of the food safety management activity beyond systems related work.

Development and implementation of business development strategies leading to the preparation of proposals to clients that results in contracts, training and research in the Food Safety Management area.

Respond to direct technical enquiries using own expertise and information retrieved from relevant sources to answer the client query.

### Qualifications and competencies

- Degree qualified in a relevant subject. Minimum of 6-10 years' experience in food and/or drink manufacturing to give the appropriate level of credibility to operate in this broad and strategic role.
- Experience of working within a HACCP team and experience of working with commercial and customer standards, for example BRCGS, FSSC22000.
- Effective project management skills from recent experience.
- Trained to an advanced level in auditing and food safety management, is essential.
- Evidence of training capability through a "Train the Trainers" course or similar, would be advantageous.
- Good verbal and communication skills to form good business relationship and to develop new business
- Effective time management skills relating to effective delivery and business practices.
- Demonstrable experience of powerpoint and virtual delivery platforms.
- Full UK/EU driving licence and be eligible to work and travel freely within the EU.

### Pay and benefits

<b>Salary:</b>	Guide c. £ 38k -£48k
<b>Grade:</b>	G4
<b>Holidays:</b>	24 days plus public holidays and a <a href="#">buying/selling holiday scheme</a> .
<b>Pension scheme:</b>	Campden BRI operates a pension scheme
<b>Training:</b>	Campden BRI is committed to ensure all staff receives appropriate training to support their job function and business needs.
<b>Health:</b>	Campden BRI operates a 'permanent health scheme' if you are unable to continue work for health reasons and a 'death in service' scheme.
<b>Others:</b>	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](http://www.campdenbri.co.uk)