

**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](http://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](http://www.campdenbri.co.uk)

## Job Profile

### Food Safety Management Systems Specialist (Hygiene) Food Manufacturing Technologies 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](mailto: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 work of the Department is firmly rooted in the application of sound science, technology and engineering principles to innovation in support of manufacturing foods for an ever more discerning consumer. The team comprises 40 Scientists, Technologist and Engineers when at full strength, largely organised by discipline but with collaboration and teamwork being the priority.

The route to delivering this is through a blend of longer term strategic research activities that support and lead to short term contract support for companies across the globe. In addition, there is significant training and knowledge transfer activities aimed at facilitating the application of current best practice within the food manufacturing sector. The balance of research and consultancy activity across the Department is split approximately 50:50 but with a growing consultancy element.

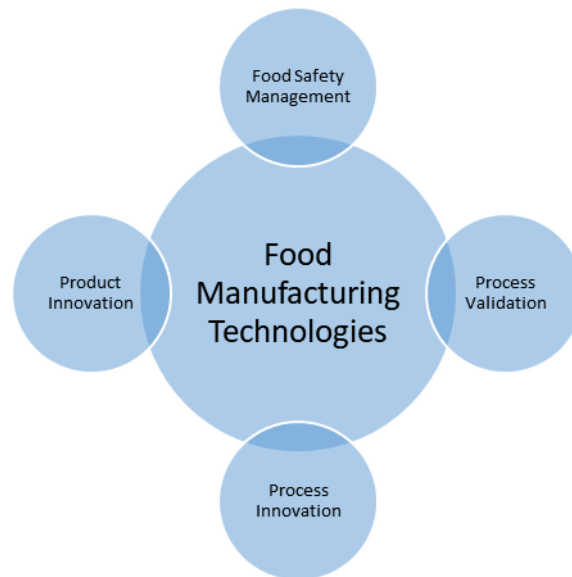
Facilities within the Department are developing and expanding to meet the demands of the client base with extensive pilot plant and supporting analytical laboratories.

The Department has a traditional pilot plant that enables most types of food process to be undertaken. In addition, there are facilities for novel and emerging process technologies that include high pressure processing, pulse light treatment of foods and power ultrasound.

In recent years, the work relating to food packaging has grown particularly in the area of materials testing and pack evaluation of pack performance.

Underpinning this is a commitment to the management of food safety through effective systems and validation of manufacturing processes.

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.



### Food Safety Management Team

The team is part of the Food Manufacturing Technologies Department. 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 primarily the food manufacturing sector. 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.

We aim to enhance further, our support for equipment suppliers to the food industry, and our support for plant engineers that are looking to improve the hygienic performance of equipment and facilities.

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 recognised credibility in Food Safety Management coupled with a passion for developing and implementing appropriate levels of hygiene practice and design as it pertains to equipment, buildings and services for food production.

The role requires the candidate to be trained 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

- Technical delivery of both research and contract outputs to agreed service levels.
- Supporting business development and external marketing.
- Delivery of training courses - both on-site at Campden BRI and off-site at client premises.
- Answering technical enquiries on food hygiene topics.

## Qualifications and competencies

- Degree in relevant subject (e.g. applied microbiology, Food Technology or Engineering).
- Effective project management skills from recent experience.
- Aptitude for business development.
- Can-do, enterprising and driven.
- 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.
- Full UK/EU driving licence.
- IT literate.

## Pay and benefits:

<b>Salary:</b>	Guide c. £30,000pa
<b>Grade:</b>	G3
<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)