

**Campden BRI (Chipping Campden) Limited**

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**Campden BRI (Nutfield)**

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## Job Profile

### Food Safety Specialist (Allergens)

### 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.

## **Group**

The work of the Technology Consulting Group 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 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 Group 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.

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 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 significant and recognised credibility in Food Safety Management, to advise clients on food safety aspects pertaining to allergens.

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

## **Duties and responsibilities**

- Planning and execution of technical delivery as guided by your line manager or others within the team, ability to plan and manage your own time to meet deadlines. This will be on a blend of contract, training and research projects. All work is undertaken in line with the requirements of our business management system.
  1. Responding to direct technical enquiries with support as appropriate using information retrieved from relevant sources. This will include provision of consultancy and the performing of site audits/pre-audits. The frequency and complexity of which will build with time and experience.
  2. Present training materials as the lead tutor or support tutor, as relevant, on both scheduled and client specific courses.
  3. Design and develop training course materials.
  4. Interpretation of results and preparation of client reports to agreed standards.
- Through implementation of business development strategies, stimulate areas of contract, training, and research in line with the focus area of the job.
- Preparing project proposals/tenders for clients to a level agreed with the line manager.

## **Qualifications and competencies**

- A graduate in a relevant scientific subject or equivalent (e.g. experience).
- A technical knowledge of the food industry (science and technology) across multiple food sectors. Several years (3 to 5) experience in a technical or quality management role within food manufacturing or in food legislation enforcement.
- Practical experience of at least one industrial food safety management standard would be an advantage.
- Formal qualification in HACCP, Level 4 would be expected to fulfil the job requirements.
- At least 3 years' experience of food allergen management and its role in the wider context of food production (such as alignment with HACCP).
- An understanding of, or experience in, the theory and practice of allergen analysis, specifically using ELISA and DNA-based methods. A knowledge of mass spectrometry techniques would be an advantage.
- An understanding of scientific regulatory affairs as it relates to food allergens within the UK/EU regulatory paradigms would be an advantage.
- Practical experience and trained in auditing.
- Training experience, at least Train the trainer level would be expected to fulfil the job requirements.
- Good verbal and broader communication skills to support business development, training and consultancy offerings.
- Effective project and time management skills assuring effective delivery and compliance with business practices.
- Full UK/EU driving licence.
- Generally, IT literate - particularly a working knowledge of PowerPoint expected.

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**Pay and benefits**

<b>Salary:</b>	Guide c. £22,350 – £40,300p.a. dependent upon experience
<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)