

Campden BRI (Chipping Campden) Limited

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Campden BRI (Nutfield)

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Job Profile

Food Safety Specialist (Allergens)

Analytical Services

For enquiries concerning this job, please contact:

Human Resources Department
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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 265 full or part-time staff. A further 35 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.

The Department of Chemistry and Biochemistry

The Chemistry & Biochemistry Department comprises around 50 staff from a wide range of disciplines. It provides essential services to industry through a wide range of analytical testing and research activities. The Department is organised into four operational sections: Chromatography, Biochemistry, Microscopy, and Food Composition.

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.
 - Responding to direct technical enquiries with support as appropriate using information retrieved from relevant sources. This will include provision of consultancy and the management of allergen analytical service. The frequency and complexity of which will build with time and experience.
 - Present training materials as the lead tutor or support tutor, as relevant, on both scheduled and client specific courses.
 - Design and develop training course materials.
 - 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.

- Experience of food allergen management and its role in the wider context of food production (such as alignment with HACCP).
- An in depth understanding of, 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.
- 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.

Pay and benefits

Salary:	Guide c. £22,350 – £30,000 p.a. dependent upon experience
Grade:	G3
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