

Campden BRI (Chipping Campden) Limited

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Job Profile

Food Scientist G2

Product Innovation Chipping Campden

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. There is also scope for some desk-based work to be carried out from home,

The site in Chipping Campden employs 250 full or part-time staff. A further 30 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

Technology: Product Innovation

The work of the group is focused on the technological needs of the industry to deliver innovative operational solutions for product and process.

The route to delivering this is through a blend of longer-term extensive research activities and short-term contract support for companies. In addition, there is significant training and knowledge transfer activity aimed at facilitating the application of best practice within the food industry.

The section has a traditional bakery and pilot plant that enables most types of food process to be undertaken as well as laboratory facilities where analytical methods, experimental design, execution and statistical analysis are performed.

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.

Team

The Food Scientist role is part of the Rheology, Texture and Structure Team. This team is responsible for supplying to clients a broad range of physical characterisation techniques, both as a service, and as part of longer-term research projects that are both led and supported by the team. The team utilises a significant amount of analytical techniques to provide insight on food and beverage properties, as well as analysis as to the significance of the results

Duties and responsibilities:

The Food Scientist role is responsible for supporting the activities of the section, by conducting a variety of analysis across a wide range of techniques, as well as taking an active role in proposing, conducting and reporting research projects, both internally and externally funded. They will also be responsible for ensuring that the lab space and equipment is calibrated and operating within expected parameters.

Qualifications and competencies

- A degree in food science/ technology or similar
- Proven competence of working within an analytical laboratory for at least 1 year
- Knowledge of rheology, viscosity, textural analysis, imaging techniques or NIR (Near Infra Red)
- Experience in using instrumental techniques to investigate raw materials or product properties.
- Experience in data analysis from the above and familiarity with statistical analysis techniques required.

Key skills

- Able to balance a varied workload
- Good communication skills for holding discussions with staff and clients, to generate project proposals, discuss findings and write coherent reports.
- Ability to apply knowledge in new situations.
- Able to write reports of varying length and complexity, with supervision.
- Able to contribute to project proposals ranging in complexity and including multi-client research proposals such as those for grant funding
- Able to manage key parts of projects of size from single client projects up to collaborative projects lasting several years.

Analytical Skills & Creativity

- Ability to assimilate information streams and opinions to make sound decisions / recommendations and offer a structured approach to problem solving.
- Data generation & analysis
- Demonstrate creative and innovative skills, contribute to ideas generation sessions.
- Ability to balance longer term objectives and deliver against shorter term deadlines with variable notice periods.

Working Environment

- Primarily based at Campden BRI (Chipping Campden site) but with possible requirement to travel in the UK to conduct trials and consultancy in factories. Some of these trips will involve overnight stays.
- Requirement to undertake activities in processing environments and specialised laboratories.
- Wearing of PPE for some tasks will be required at Campden BRI and when off site at client sites.

Pay and benefits

Salary:	Guide £18 200- £27 700pa depending upon experience
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