

**Campden BRI (Chipping Campden) Limited**

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**Campden BRI (Nutfield)**

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# Job Profile

## Health & Safety Advisor - Operations

### Health & Safety

### Governance Risk & Compliance

For enquiries concerning this job, please contact:

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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 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 HS&E team sits within the Governance, Risk Management and Compliance department. General and specialist Team activities are focussed on ensuring a safe environment for staff and visitors by complying with the requirements of all relevant health, safety and environment legislation and best practice.

The primary focus of the HS&E Advisor for laboratories is to ensure that business management systems, training and behaviours are in place to ensure a safe working environment within laboratories; to drive continuous improvement to include mentoring, benchmarking, training, and initiatives; to actively promote safe working practices and ensure the implementation and enforcement of corporate HS&E policies.

## Duties and responsibilities:

- Managing and promoting HS&E competence and awareness amongst Operations staff by advising, mentoring, assessing training needs and providing relevant external and in house technical advice and training on HS&E matters (40%).
- Managing, drafting, monitoring, and maintaining effective HS&E systems, procedures, and documentation, including assisting with risk assessments (25%)
- Devising, implementing, and continuously improving the HS&E strategy for Operations (10%)
- To conduct and lead on audits and inductions and lead on incident/accident investigations ensuring root causes are identified, that learnings are effectively, and appropriate measures are implemented in a timely manner (10%)
- Ensuring that Operations systems and equipment are fit-for-purpose and robust by maintaining an up-to-date knowledge of HS&E legislation, safety issues, best practice, and new technical solutions and implementing as necessary. (10%)
- Collating HS&E data and providing interpretative management reports (5%)

## Qualifications and competencies

- Educated to minimum A level standard with degree in a scientific discipline desirable
- NEBOSH Certificate in Occupational Health and Safety or equivalent as a minimum
- Level 2 Food Hygiene Certificate as a minimum
- Professional membership of the Institute for Occupational Safety & Health (IOSH) or equivalent
- Experience of working in a food or drink manufacturing facility preferably in a HS&E role
- EHEDG training and PUWER training/qualifications are desirable.
- Experience of working with ISO standards.
- Experience of accident/incident methodologies, investigations, and root-cause analysis.

- Experience of developing training matrices and delivering HS&E training
- Strong leadership, mentoring and influencing skills with ability to work collaboratively with internal and external HS&E stakeholders
- Effective in communication and negotiation with demonstrable organisational and administrative skills.
- Experience of handling and communicating complex, sensitive and/or confidential information to a variety of stakeholders including senior management and third parties.
- Experienced at collating data, identifying trends, and producing reports.

## Pay and benefits

<b>Salary:</b>	Guide £30-35k depending upon experience
<b>Grade:</b>	G3
<b>Holidays:</b>	25 days plus public holidays and a buying/selling holiday scheme.
<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)