

Campden BRI (Chipping Campden) Limited

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Campden BRI (Nutfield)

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Job Profile

Home Economist

Consumer & Sensory Department

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.

Department

The Consumer and Sensory Sciences Department offers an array of services to enable clients to specify, monitor and control product attributes and understand consumer perceptions, preferences and attitudes to support product development and improvement programmes.

The Department is structured across a number of sections focussed on providing analysis and testing services, training, method and application innovation and consumer insights. The majority of the Department's work is contract related funded by clients from across the agri-food supply chain.

The broad overall aims of the department are:

- to develop its capabilities as a leading provider of consumer and sensory science.
- to build sensory quality control/quality assurance testing services for clients involving checking product specification, shelf life testing or storage trials.
- to develop its sensory/consumer analytical capabilities.
- to develop its capabilities as a provider of qualitative and quantitative market research services for the assessment of consumer attitudes, behaviour and preferences, particularly in the UK and Europe towards food and drink.
- to provide concept and product development services through the provision of market insights based on market place knowledge, new product monitoring, brainstorming and idea generation.
- to develop effective working partnerships with third parties and departments within the RA to support and exploit market opportunities for collaborative services.
- to maintain and evolve a full programme of Consumer and Sensory Training and consultancy through scheduled courses on site and through client visits.

Duties and responsibilities:

- To partake as a food assessor in Product benchmarking, specific tailored client activities and other sensory evaluations or consumer research across the other sections.
- To prepare client reports, detailing the evaluation of samples with specific attention to suggested improvements, comparison data and market positioning.
- To contribute to data collection, preparation and co-ordination of sampling sessions.
- To conduct desk research through trade consumer magazines, maintaining sound market place Knowledge.
- To support existing business from major clients and accommodate growing volume of business from new clients.
- Maintain New Product database.
- To assist in the organisation of seminars and conferences including the preparation and delivery of presentations at both internal and external events for food industry clients- (As and when required)
- Undertake and maintain high standards of housekeeping and hygiene in kitchen and test facilities
- Take responsibility to ensure that, prior to use, all sample and test items conform to descriptions provided and are fit for purpose. Further that sample and test items are handled and stored such that their integrity/characteristics are preserved and to prevent any contamination or cross contamination.
- Ensure all products are appropriately labelled, with direct traceability of all test items, samples, sub-samples, batch divisions and extracts, to enable unambiguous identification and correlation of items to each other, projects and records as necessary.
- Maintaining traceability for items generated and/or transferred within or between areas or departments
- Continually conduct desk based and retail research to ensure an up to date understanding of the current market place and associated trends
- Proactively review current practices, policies and methods and suggest new and improved ways of working
- As and when needed take charge of work experience students, making all necessary arrangements and plans
- Actively take an interest in the recovery rates of the various section projects and strive to attain above average section targets
- Takes full accountability for decisions made by self and others on the assessing team, strictly following the respective methods and procedures of the section

Qualifications and competencies:

- Educated in a food or related consumer or sensory topic to degree level or equivalent, plus relevant experience in a retail, industrial or catering background
- Holder of a Basic Food hygiene certificate
- Has a good command of the English language - grammatically correct and able to use a wide and varied selection of descriptive vocabulary in client reports
- A clean driving licence

Key skills:

- A keen passion for analysis and preparing all food types and an interest in trying new and novel food products
- A good understanding of the current food market and an up to date knowledge of the latest food trends

- Working as part of the product assessment team, and actively listens and communicates with all members
- Produces clear, concise and grammatically correct written client reports, from the assessment notes, which reflect accurately the product evaluation and score made by the assessors
- Delivers short formal presentations or training courses confidently and coherently
- Undertakes thorough and comprehensive product evaluations, from a Consumer perspective, utilising previous culinary experience and expertise and makes sound judgement
- Uses a wide vocabulary of descriptive words and terms to accurately describe food and drink products
- Take an active part in the scheduling of product assessments to ensure runs smoothly and efficiently

Pay and benefits

Salary:	Guide
Grade:	£17,750 – 22,000
Holidays:	24 days plus public holidays and a holiday exchange 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