

Campden BRI (Chipping Campden) Limited

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Campden BRI (Nutfield)

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Job Profile

Ingredients Research Team Leader Product Innovation Group 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

Team

The Product Innovation team with Campden BRI has a wide-ranging remit, working with clients across the global food and drink industry. Covering New Product Development and reformulation, ingredient and product physical analysis, instruction development and ingredients research, amongst other areas, its an exciting group, with varied work streams.

Consisting of 17 people, and a forecasted turnover in excess of £1million, the group is beginning to role out its growth strategy for the next 3 years and is expected to continue to grow.

Duties and responsibilities:

This is an outward facing role, with a significant amount of time spent discussing projects, building effective relationships, and potential collaborations with clients as well as identifying, developing and proposing work

This will include preparing project proposals, identifying suitable funding opportunities (such as Innovate UK), and securing funding.

This role has line management, as well as project management responsibility, so a substantial part of the role will be spent ensuring timely delivery of your own, and your teams projects, as well as working on delivering parts of larger projects that span multiple departments.

Development of new services and opportunities for business growth is a key part of the role, as well as promoting your work, as well as the wider group, in the form of both written materials, as well as presenting at seminars, conferences and other industry groups.

Qualifications and competencies

- Higher degree or equivalent in relevant subject (food science, chemical engineering, biochemistry or similar)
- 3-5 years' experience within the food industry in a role requiring scientific understanding of ingredients or food/beverages
- Time management and financial awareness
- Verbal and written communication skills
- Project and resource management
- Awareness of Design to Value principles, or experience of cost reduction through product redesign
- Broad knowledge of ingredients functionalities
- People management experience would be an advantage
- Expertise in one of chocolate/protein/cereal science desirable but not essential

Key skills

This role requires a number of skills and competencies:

Communication

- Ability to distil complex information into easy to understand reports, presentations, and recommendations
- Manage client interactions with a wide range of technical and non-technical contacts
- Deliver formal presentations at conferences, seminars and training courses

Analytical Skills

- Analysis of financial, business and scientific information, including complex data sets, and development of trial and experimental plans using these inputs
- Ability to analyse multiple complex data streams and opinions to make sound decisions or recommendations, and offer a structured approach to work
- Able to identify key cost saving opportunities for clients, primarily linked to ingredients, but able to apply thinking across whole product design

Management

- Management of own workload, including leading large, complex multi team projects
- Management of a team of 2, with an aspiration to grow the team in the future, including development of staff and setting of objectives
- Responsible for delivering projects within constraints of budgets, as well as coaching and training direct reports to deliver similar.
- Management of cross functional strategy team to deliver significant business growth

Autonomy and Accountability

- Accountable for execution of assigned projects inline with approaches agreed with client and/or wider project team
- Accountable for development of the team, and their delivery of projects
- Able to use own judgement on best way to deliver advantageous outcome for client

Pay and benefits

Salary:	Up to £40k depending on qualifications and experience
Grade:	G4
Holidays:	25 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