

Campden BRI (Chipping Campden) Limited

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Job Profile

Instruction Development Technologist Processing Support Section Food Manufacturing Technologies 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 of Food Manufacturing Technologies

The work of the Department is firmly rooted in the application of sound science and engineering principles to the solution of food industry problems.

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

The balance of long- and short-term work across the Department is split approximately 50:50 but within the Processing Support section it is slightly biased to the more contract and training activities.

Facilities within the Department are expanding to meet the demands of the client base with extensive process and analytical laboratories. The extension of these facilities is a measure of the recent growth and expansion of this key area.

The Department has facilities for traditional thermal processing (including heating and cooling operations) and also a range of pilot plant equipment.

Processing Support Section

The Section is one of five within the Food Manufacturing Technologies Department with a remit to support the client base with consultancy, project work, training and research activities in the thermal processing area, including process development, validation and optimisation. This encompasses heating (e.g. cooking, pasteurisation and sterilisation) and cooling (chilling and freezing) processes.

The position

To primarily conduct technical contract projects in the Food Instruction Development area, also to assist with other contract and research projects as required.

Duties and responsibilities:

- Working primarily on Food Product Instruction (development) contracts, as guided by the line manager (approximately 70% of your time)
- Support in a mixture of contract, research and training projects for the section (approximately 10% of your time)
- Interpretation of data, results and preparation of client reports (10%)
- Maintenance of instrumentation, equipment and business management records (5%)
- Assisting with hygiene/good housekeeping activities within the department (5%)

Qualifications and competencies

- Preferably Science 'A' levels minimum qualifications, although applicants with good practical (cooking) skills and experience would be considered.
- An interest, ability and understanding of the cooking of foods
- Full UK/EU driving licence
- Eligibility to live and work in the UK
- Good verbal and written communication skills to support client interaction.
- Generally IT literate, including Microsoft Office products.

Key skills

- Ability to plan, conduct and report on Instruction Development project work for clients
- Ability to work within defined timescales and budgets
- Ability to work alone and as part of a multidisciplinary team
- Excellent practical skills with an emphasis towards food preparation
- Good problem-solving ability with a common-sense approach
- Effective time management skills
- Good verbal and written communication skills
- Proficient in IT specifically Microsoft Word and Excel products

Pay and benefits

Salary:	Guide £19,000 to £20,000 per annum
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