

Campden BRI (Chipping Campden) Limited

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Campden BRI (Nutfield)

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Job Profile

Food Allergens – Principal Scientist Chemistry & Biochemistry 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 work of the Chemistry & Biochemistry Department is based upon the application of food testing methods and interpretation of results in the context of an understanding of food chemistry and the needs of the food drinks and allied industries. The department also undertakes consultancy, knowledge transfer and training activities. Work is delivered through a blend of short term contract projects and longer term research activities for clients and the membership of CampdenBRI.

The Chemistry & Biochemistry Department is the largest Department at Campden BRI, with over 50 staff. The work of the Department encompasses nutritional composition analysis for food labelling and other purposes, authenticity and allergen testing, analysis for a wide range of potential chemical contaminants including pesticides and illegal dyes, problems with food packaging materials and the identification of foreign bodies reported from food. The Department is organised into four operational sections: Food Composition, Biochemistry, Chromatography and Microscopy.

Biochemistry Section

The Biochemistry Section comprises of a small team of biochemists, molecular biologists and food analysts. Our remit is to serve clients in the areas of food allergen testing, food authenticity and chemical and biochemical causes of quality change. Services are provided through short term contracts, longer term research projects and include testing, the provision of advice and information and training directly to clients. The techniques include immunoassays (ELISA), DNA based tests (PCR, RFLP), spectrophotometry and fluorimetry (enzyme assays, pigment analysis, antioxidant tests) and oxi-tests.

Duties and responsibilities:

The purpose of this role is to deliver an efficient, high quality service to clients in the area of food allergens. Activities related to allergen testing include involvement in provision of a testing service, advice and consultancy, training, events and research carried out by the Biochemistry section.

Qualifications and competencies

- PhD/Degree/ or professional qualification in a relevant area of science & technology
- At least 3 years experience of food allergen management controls and testing specifically using at least one of ELISA, DNA based or mass spectrometry techniques
- Working knowledge and experience of Quality Management systems such as ISO9000 and particularly ISO17025
- Experience of project management
- Ability to work as part of a small team
- Experience of laboratory environment with respect to safety and general conduct
- Effective time management skills to deal with projects running in parallel.
- Good verbal and written communication skills for technical and non-specialist audiences
- Proficient in use of WORD, Excel, Powerpoint and LIMS databases
- Ability to extract relevant information to solve client problems
- Ability to present ideas and information clearly & concisely

Key skills

- Friendly, helpful, can-do approach
- An ability to respond flexibly to the demands of clients (internal and external) and colleagues is essential.
- An interest in food allergen testing and management in the food industry.
- Ability to extract, filter and apply relevant information to solve problems.
- Ability to work as part of a small team.
- Effective time management and delegation skills to deal with activities running in parallel.
- Project and resource management.
- Ability to present results, concepts and findings clearly & concisely (verbally & written) for technical and non-specialist audiences.

Pay and benefits

Salary:	£22,200 - £30,000 per annum
Grade:	G3
Holidays:	24 days plus public holidays and a buying and 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