

Campden BRI (Chipping Campden) Limited

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Campden BRI (Nutfield)

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Job Profile

Principal Scientist – Processing and Storage Food Chemist Chemistry & Biochemistry Department

For enquiries concerning this job, please contact:

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 Chemistry & Biochemistry Department is the largest Department at Campden BRI, with over 50 staff. The Department is grouped into four operational sections: Food Composition, Biochemistry, Chromatography and Microscopy. 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.

Biochemistry Section

The Biochemistry Section comprises of a small team of biochemists, molecular biologists and food analysts providing services to clients in the areas of food allergen testing, food authenticity and chemical and biochemical causes of quality change (processing & storage chemistry). Services are provided through short term contracts, longer term R&D projects and the provision of advice, information and training directly to clients.

Duties and responsibilities:

Plan, undertake and deliver R&D and contract projects in processing and storage chemistry/ chemical and biochemical aspects of food quality. Projects range from short term (e.g. single test on specified products and reporting results) to longer term R&D projects requiring formulation of ideas and approaches, planning of activities and resources to meet objectives and deadlines.

Liaise with clients in the area of processing and storage chemistry – respond to direct technical enquiries to provide support through the provision of information, analytical testing and the development of R&D activities.

Deliver lectures in chemical and biochemical aspects of food quality on existing and new training courses for Campden BRI clients.
Generate ideas for new R&D and service activities and work up into proposals for internal and external clients.
Present research work and ideas to specialist and non-specialist audiences.
Write R&D reports and contract reports

Qualifications and competencies

- Demonstrable knowledge and experience in processing and storage food chemistry/ chemical and biochemical aspects of food quality.
- Degree in relevant subject e.g. Chemistry, Biochemistry or Food Science
- At least 3 years of research or industrial experience in a relevant area, experience of conducting storage trials and analytical testing of product quality would be an advantage.
- Experience of project and resource management
- Experience of laboratory environment with respect to safety and general conduct
- Effective time management skills to deal with projects running in parallel.
- Verbal and written communication skills for technical and non-specialist audiences
- Ability to extract relevant information to solve client problems
- Ability to present ideas and information clearly & concisely
- Laboratory experience with working knowledge of Quality Management systems such as ISO9000 and particularly ISO17025.

Key skills

Interest and ability to apply knowledge of biochemistry/ food chemistry to new situations to solve food industry problems/ set up and validate biochemical methods for food analysis.
Flexible/ adaptable approach to work – accommodate changes in work priorities at short notice. Ability to work to deadlines.
To negotiate and collaborate in multidisciplinary projects to achieve successful outcomes
Ability to extract, filter and apply relevant information to solve problems
Laboratory techniques relevant to the measurement of product quality and the investigation of chemical and biochemical causes of quality change in foods.
Effective time management skills to deal with activities running in parallel.
Project and resource management
Good communicator – ability to communicate (both written and orally) with clients and colleagues – often scientific information to a non-scientific audience.

Pay and benefits

Salary:	Guide £22,220 – £40,000
Grade:	G3
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