

Campden BRI (Chipping Campden) Limited

Station Road Chipping Campden Gloucestershire GL55 6LD UK

Tel: +44 (0)1386 842000 Fax: +44 (0)1386 842100 Web: www.campdenbri.co.uk

Campden BRI (Nutfield)

Centenary Hall Coopers Hill Road Nutfield Surrey RH1 4HY UK

Tel: +44(0)1737 822272 Fax: +44(0)1737 822747 Web: www.campdenbri.co.uk

Job Profile

Process Validation Technologist Thermal Processing Group Consulting Technology

For enquiries concerning this job, please contact:

Human Resources Department
Campden BRI
Station Road
Chipping Campden
Gloucestershire
GL55 6LD

Telephone: +44(0)1386 842091
Email address: Victoria.murphy@campdenbri.co.uk
Web site address: <http://www.campdenbri.co.uk>

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.

Thermal Processing Group

The Team is one of a number within the Consulting Technology division, 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 work of the Group 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.

Facilities available within the Group provide for the needs of a diverse client base with extensive process and analytical laboratories.

The Group has facilities for traditional thermal processing (including heating and cooling operations), as well as a selection of more innovative technologies, supporting areas such as product development and food packaging.

The position

To manage and deliver scientific and technical projects for our thermal processing clients, with focus on the validation of thermal processes. The job will involve a blend of consultancy, training, and research activities, as part of a close-knit team. A part of this role will be the ability to develop process validation and engineering services to our clients.

Duties and responsibilities:

- Planning and executing technical projects, as guided by the line manager (or others in section), both offsite and at Campden. This will principally be validation work but could be consultancy, training, or research. (40% of your time)
- Interpretation of data and results and their inclusion into client reports, under supervision, to agreed standards of delivery (25%)

- Management of equipment and related records required for undertaking of contract work, including equipment maintenance, calibration, consumable stock levels, and bookings (20%)
- Responding to direct technical enquiries from our thermal processing client base (5%)
- Preparing project proposals/tenders for clients to a level agreed with line manager (5%)
- Assist with hygiene/good housekeeping activities (5%)

Key skills

- Ability to initiate, plan, conduct and report on technical project work for clients, often offsite in busy factory environments
- Ability to initiate and conduct innovative trials with clients and create opportunities for new business in the thermal processing arena
- Good verbal and written communication skills, particularly with respect to writing reports and communicating complex work to clients
- Comfortable with numerical data, using Excel or other software to efficiently manage large data sets and undertake calculations (training provided)
- Ability to organise and manage the range of temperature logging equipment within the team
- Ability to work collaboratively with other areas within the Department and broader business
- Ability to work within defined timescales and budgets alone or as part of a multidisciplinary team
- Innovative approach, with a can-do attitude to progress challenging projects forward
- Proficient in IT specifically Microsoft Office products; familiarity with computer modelling tools for thermal processing would be an advantage
- Full UK/EU driving licence and eligibility to live/work in the UK. Ability to travel within the UK and beyond

Experience and qualifications on entry

- A graduate in a relevant scientific subject or equivalent (e.g. food technology, engineering, or other science subject)
- Good verbal and written communication skills to support business development.
- Demonstratable skills in report writing and data analysis.
- Effective time management skills relating to effective delivery and business practices.
- Full UK/EU driving licence and status to travel freely worldwide
- A keen interest in the food industry, ideally across multiple food sectors, including heat preserved foods and chilled/frozen sectors.
- Food industry experience would be desirable, but not essential.
- Some background understanding around the thermal processing of foods in industry
- Basic project management skills from recent experience

Pay and benefits

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| Salary: | Guide - up to £26,000 pa depending on experience (full time 38 hrs per week; 8.45-17.15 Mon to Thurs & Fri 8.45-16.30) |
| 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