

**Campden BRI (Chipping Campden) Limited**

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**Campden BRI (Nutfield)**

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## Job Profile

### Product Technologist 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.

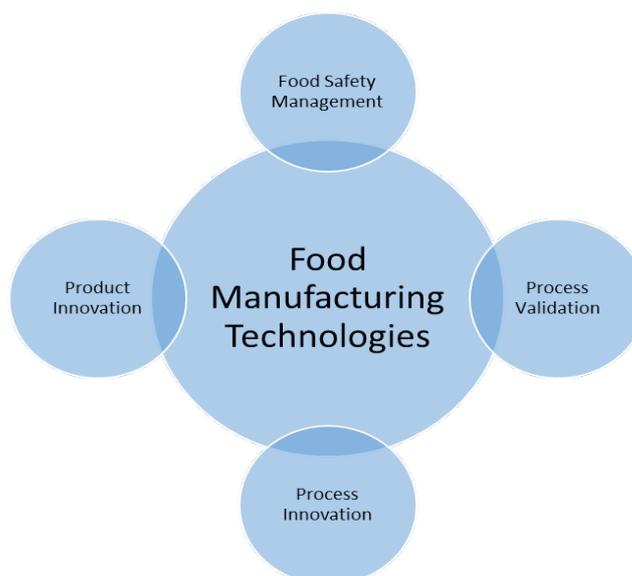
## Department of Food Manufacturing Technologies

The work of the Department is firmly rooted in the application of sound science and technology 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.

The Department has facilities for new product development, traditional thermal processing (including heating and cooling operations) and also a range of pilot plant equipment on novel processing technologies such as high pressure processing, pulse light treatment of foods and microwave heating.



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## Product Innovation

The team is part of the Food Manufacturing Technologies Department. The team has a responsibility through contract and strategic R&D to support innovation in food products across a broad range of food processing technologies and product categories.

The remit of the team is broad working in many sectors and technology platforms. The work spans the entire NPD chain through concept through kitchen and pilot plant trials to commissioning and implementation in production.

We aim to enhance further our support for equipment suppliers to the food industry and our support for plant engineers that are looking to improve the hygienic performance of equipment and facilities.

Whilst services are offered in the UK, some of the activities are overseas in Continental Europe and beyond.

## Duties and responsibilities

To deliver scientific and technical projects giving high quality and cost effective solutions to our clients (internal and external). In summary;

- Execution of technical delivery as guided by your line manager or others within the team, ability to plan and manage your own time to meet deadlines. This will be on a blend of research, contract and training projects. Much of the work will be practical. (60%)
- Interpretation of results and preparation of client reports under supervision to agreed standards (15%)
- In time, provide support to practical delivery on training courses and presentation (Powerpoint) on external/internal training courses. (5%)
- Responding to direct technical enquiries with support from your line manager using information retrieved from relevant sources. The frequency and complexity of which will build with time and experience. (5%)
- Maintenance of equipment and records for business management system purposes (5%)
- Assist with hygiene/good housekeeping activities (10%)

## Qualifications and competencies

- A degree in Food Science and Nutrition, Food Science and Technology or equivalent.
- Industrial experience within a food manufacturing or other appropriate environment would be an advantage, for example meat, pet food, drinks, sauces, ambient products.
- Good verbal and communication skills.
- Effective time management skills relating to effective delivery and business practices
- Full UK/EU driving licence
- Generally IT literate

The successful candidate will be able to demonstrate the following skills;

### Communications

- Be able to communicate externally and internally on the phone, via email and face to face meetings.
- Written communications in the form of reports and documents under the supervision of line management and others within the team.

- With training, make presentations to internal and external audiences in line with areas of expertise and competencies.
- Contribute to the delivery of training courses including practical demonstrations, role plays and presentations.

#### Analytical Skills & Creativity

- Able to analyse data sets and other sources of information to draw straightforward conclusions
- Ability to organise yourself to meet the project requirements and variable notice periods
- Contribute innovative approaches to experimental design and project planning activities
- Ability to undertake searches of available literature for technical enquiries and to produce review articles for clients would be an advantage .
- Ability to deliver on a spectrum of project types, from longer term research to shorter term projects.
- Adopting a can do approach to project work

#### Management of Activities

- Schedule work to meet a blend of short and long term deadlines with the appropriate supervision.
- Ability to work on more than one project at a time over a flexible period
- Undertake practical delivery of both contract and research projects in accordance with line management requirements
- Given a clear scope, through effective time management, assure tasks are completed

Maintenance of working area, associated equipment and course materials where appropriate to make sure project work can be completed efficiently and effectively.

#### Management of People

- No direct reports, but expected to work as part of a multidisciplinary team

Proactive in ongoing self-performance improvement and development

#### Management of Finance & Resources

- Responsible for delivery of practical work in accordance with line management requirements.
- Competent in the safe use of high value facilities and equipment

#### Autonomy & Accountability

- Largely working under the supervision of the line manager but the job holder's autonomy will increase with time and experience as their skills develop.

#### Working Environment

- Primarily based at Campden BRI (Chipping Campden site) with variable requirement for travel in the UK as well as abroad. Some of these trips will involve overnight stays.
- Some of the trial work will involve factory work under supervision when appropriate.
- Wearing of PPE for some tasks will be required.

## Pay and benefits

|                        |   |
|------------------------|---|
| <b>Salary:</b>         | £17,750 - £23,000 per annum   |
| <b>Grade:</b>          | G2<br>Full time 38 hrs per week; 8.45-5.15pm and early finish on Fridays 4.30pm   |
| <b>Holidays:</b>       | 24 days plus public holidays and a holiday exchange scheme.   |
| <b>Pension scheme:</b> | Campden BRI operates a pension scheme   |
| <b>Training:</b>       | Campden BRI is committed to ensure all staff receives appropriate training to support their job function and business needs.            |
| <b>Health:</b>         | Campden BRI operates a 'permanent health scheme' if you are unable to continue work for health reasons and a 'death in service' scheme. |
| <b>Others:</b>         | 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](http://www.campdenbri.co.uk)