

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

Product Technologist (Food Development)

Food Manufacturing Technologies

For enquiries concerning this job, please contact:

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

Telephone: +44(0)1386 842124
Email address: karen.hyslop@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.

Department; 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 in some areas can be more biased towards either research or consultancy.

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 supporting areas such as product development and food packaging.

The Position

To deliver food related scientific and technical projects resulting in innovative, high quality and cost-effective solutions to the food industry and internal clients.

Duties and responsibilities:

To deliver food related scientific and technical projects resulting in innovative, high quality and cost-effective solutions to the food industry and internal clients.

- Executing technical food related projects/ research including developing new products, much of which will be practical work in our kitchen and pilot plant facilities. This is a 'very hands' on role working as a team requiring an ability to manage your own time and meet deadlines. (50%)

- There is also a good balance of office-based activities collecting project data and interpreting results for client reports. As experience develops there will be more scope to expand the role in this area including report writing. (15%)
- Developing knowledge of a huge range of equipment to include maintenance and records (15%)
- In time, providing support to practical delivery on training courses and presentation on external/internal training courses (5%)
- Participation in department/business wide projects (5%)
- Assisting in health & safety, hygiene, good manufacturing activities (10%)

Qualifications and competencies:

- A degree in Food Science & Nutrition, Food Science & Technology or equivalent.
- 1-2 years Industrial food manufacturing experience would be an advantage
- Good verbal & communication skills
- A passion in food and interest in food processing equipment
- Effective time management skills relating to effective delivery and business practices
- Full UK/EU driving license
- IT literate

Key skills:

Time management and financial awareness to facilitate effective self and project management

- A broad understanding & experience of:
 - ingredients and their role in food
 - food marketplace and trends
 - food production and processing
 - food hygiene
 - food safety and management systems.
- Good verbal and written communication skills
- Ability to manage projects and their resources
- Ability to present projects and run training courses

Pay and benefits

Salary:	Circa £23,000pa depending upon experience. Full time- 38 hrs per week 8.45am-5.15pm Mon to Thursday, 8.45am-4.30pm Fridays
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