

Campden BRI (Chipping Campden) Limited

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Campden BRI (Nutfield)

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Job Profile

Rheology, Texture and Structure Team Lead

Product Innovation Group

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.

Team and role

The Rheology, Texture and Structure Team provides scientific consultancy and testing services to the global food and drink supply chain. Clients of the team vary from some of the largest food and drink manufacturers globally, to supporting internal clients, start-ups and universities. In addition to consultancy and testing, the team plan, manage and collaborate on a range of short- and long-term research projects in conjunction with clients, Innovate UK consortia and internal colleagues. The team has grown recently to a headcount of 4, with ambitious plans to grow further.

The team is part of the Product Innovation Group that employs 19 scientists, technologists and technicians, providing a wide range of consultancy-based services to an expansive, global, client base

This is a high-profile role within the organisation, with significant levels of interaction with clients and colleagues across the business. It requires a significant amount of application of scientific knowledge and understanding of product and ingredient properties to help solve problems and understand the fundamental issues that affect the industry.

The role will be responsible for the line management of 4 people.

Duties and responsibilities:

- Management of team processes including staff development, coaching and efficient utilisation (35%)
- Responsibility for business development strategy and thought leadership in the team and working with the Marketing and Sales teams to identify opportunities, including the generation of proposals for client work, as well as identifying new and expanded services to generate revenue (20%)
- Manage and undertake work on behalf of clients, including the provision of advice, writing of reports for contract and research projects (30%)
- Manage and deliver training courses (10%)
- Implement and maintain required systems of business management, working closely with the Group Lead (5%)

Qualifications and competencies

- A PhD is preferable, with 5+ years industrial experience. BSc/MSc would be considered with demonstrable, relevant experience and competency as an alternative
- Experience of working with a core analytical area- Rheology, Viscometry, Texture Analysis, Structure imaging, within the food and drink industry
- Competence in team leadership and management of staff and resource utilisation.
- Strong written and verbal communication skills
- Commercial awareness relevant to consulting and sale of analytical services
- Scientifically credible

Key skills

- Ability to assimilate multiple information streams and opinions to make sound decisions / recommendations and offer a structured approach to problem solving.
- Consultancy with clients to identify solutions to problems involving rheology, structure and texture, and to convert these into proposals for funded work.
- Knowledge of techniques for rheology and texture measurement, as well as structure characterisation, and ability to interpret results for clients.
- Knowledge of relevant test methods for ingredients, processes and end products.
- Contribute to ideas generation sessions.
- Able to write project proposals ranging in complexity and including multi-client research proposals such as those for Innovate UK and similar funding bodies.
- Able to manage projects of size from single client projects up to collaborative projects lasting several years.
- Ability to manage a team

Pay and benefits

Salary:	Guide £44,000 - £52,000 pa depending upon experience
Grade:	G4
Holidays:	25 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