

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

Sensory Assessor/Technician Full-Time Role

Consumer and Sensory Sciences Department Chipping Campden

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 two sites in the UK and a third 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 over 300 full or part-time staff. A further 50 staff are employed at the site at Nutfield, Surrey and 30 staff are employed at our site in Budapest, Hungary.

Department

The Consumer and Sensory Sciences Department is responsible for work on many aspects of food quality and is involved in measuring the sensory characteristics of food, appearance, odour, flavour, and texture.

Sensory analysis uses people as the measuring 'instrument'. Panels of fully trained food and drink tasters are used for the sensory assessment of a wide range of fresh and processed food and drink products on behalf of client companies. Consumer research is also carried out to investigate consumer opinions and preferences on food and drink products.

Duties and responsibilities:

- To participate as a trained sensory assessor in benchmarking and other quality assessment panels.
- Sample receipt, preparation, and sensory assessment of a wide range of food and drinks; including physical checks on product and packaging
- Sensory data entry using Compusense Data Acquisition Software
- Assist with the preparation of samples for training courses and for other sensory panels
- Maintenance of test kitchens, labs and tasting facilities to a high standard of hygiene
- Daily monitoring of test equipment
- Support Project Managers to deliver results of assessments accurately and within deadlines
- To perform other duties as required related to the work of the department or the company

Qualifications and competencies

- Excellent communication skills, verbal and written
- Good interpersonal skills as you will be an integral part of a small team
- Able to work on own initiative as well as part of a team
- Good organisational skills
- Good standard of computer literacy (Word and Excel)
- Experience in food handling and preparation would be desirable
- Basic Food Hygiene Certificate desirable
- Practical hands-on approach
- Genuine interest in food and drink with a food related background
- It is essential that the successful candidate has good health, does not suffer from any food intolerances or allergies, and is prepared to consume/evaluate all types of food and drink products.

Key skills

- Ability to follow protocols/procedures accurately, concentrate and carry out instructions issued by the Sensory Project Managers
- Ability to objectively analyse and characterise the sensory properties of products
- Ability to listen, describe and communicate to other team members individual sensory perceptions
- Record individual data promptly and accurately
- Team minded approach with a confident and positive attitude but able to work on own initiative

Hours of Work

This is a full-time role; 38 hours per week: Monday – Thursday 8:45 – 5:15pm (45-minute lunch break) Friday 8:45-4:30pm (some flexibility in working hours will be expected; during busy periods)

Pay and benefits

Salary:	Guide £17,700 - £19,550pa dependent upon experience
Grade:	G1
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