

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 Projects Manager/Descriptive Panel Leader

Consumer & Sensory Sciences

For enquiries concerning this job, please contact:

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

Telephone: +44(0)1386 842124
Email address: jenny.hudson@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 main sites in the UK and a fourth in Hungary. The role as advertised will principally be based at the Chipping Campden site but could require occasional travel to within the UK and abroad to attend client meetings, exhibitions, conferences or training events.

The Department of Consumer and Sensory Science

The Consumer and Sensory Sciences Department offers an array of services to enable clients to specify, monitor and control product attributes and understand consumer perceptions, preferences and attitudes to support product development and improvement programmes.

The Department is structured across a number of sections focussed on providing analysis and testing services, training, method and application innovation and consumer insights. The majority of the Department's work is contract related funded by clients from across the agri-food supply chain.

The broad overall aims of the department are:

- to develop its capabilities as a leading provider of consumer and sensory science
- to build its portfolio of sensory methods; descriptive profiling, discrimination testing, quality assessments/monitoring/compliance, benchmarking and storage trials
- to develop its sensory/consumer analytical capabilities
- to develop its capabilities as a provider of qualitative and quantitative market research services for the assessment of consumer attitudes, behaviour and preferences, particularly in the UK and Europe towards food and drink
- to provide concept and product development services through the provision of market insights based on marketplace knowledge, new product monitoring, brainstorming and idea generation
- to develop effective working partnerships with third parties and departments within the business to support and exploit market opportunities for collaborative services
- to maintain and evolve a full programme of Consumer and Sensory training and consultancy through scheduled courses on site and through client visits

Duties and Responsibilities:

- Management of the Trained Descriptive Panel (with Panel Leader responsibility) including selection, maintenance, training and performance of the team
- Efficient management of assigned sensory projects to fully meet client objectives, budget constraints and agreed service levels. Including project planning, analysis and interpretation of sensory data, reporting and dissemination of results
- Compilation of project quotes/proposals in response to client enquiries
- Support the Section Manager deliver the section financial targets and identification and development of new business opportunities/leads
- Implement the business management system, including health and safety

Qualifications and Competencies:

- Degree in food science/technology or related discipline
- Minimum of 1-2 years' sensory science experience, panel leadership skills essential
- Professional sensory qualifications at intermediate level
- Proven experience in managing timely and cost-effective delivery of sensory projects
- Excellent interpersonal, leadership and well-developed communication skills
- Proficient in Microsoft Office and specialist sensory software (Compusense Cloud)
- Competence in management of staff and resource utilisation
- Commercial and financial awareness linked to marketing and selling sensory insights services

Key Skills:

- Panel leadership to motivate, maintain and develop panel performance
- Manage client interaction to fully define project objectives and adopt a structured approach to problem solving to enable selection of the most appropriate test method
- Accurately interpret sensory data and clearly communicate study findings
- Well-developed communication skills to enable cascading of technical/commercial detail and to confidently present at client meetings, conferences and training courses
- Good organisational and planning to enable effective co-ordination of sensory resources to support the timely execution of sensory projects.

Pay and benefits

Salary:	£25,350 to £30,350 commensurate with experience
Grade:	G3
Holidays:	24 days plus public holidays and a holiday exchange 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 machines and parking on site.

Further Information

If further information is required, please visit our website www.campdenbri.co.uk