

Campden BRI (Chipping Campden) Limited

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Job Profile

Sensory Technician

Consumer and Sensory Sciences Department

Chipping Campden

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

The Consumer and Sensory Sciences Department is responsible for work on many aspects of food quality and is involved in measuring the characteristics of food, such as appearance, odour, taste and texture. Food companies are interested to understand how these 'sensory' characteristics are changed under different manufacturing or storage conditions.

Sensory analysis uses people as the measuring 'instrument'. The sensory section is made up of three teams; Descriptive, Discrimination and Quality. Teams of fully trained food and drink tasters are used for the assessment of a wide range of fresh, processed and prepared 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 provide technical support for all applicable training, research and contract work within the sensory section (to include discrimination, descriptive and quality projects) including sample procurement, preparation, cooking and presentation
- Provide project administration support to project managers; sample receipt, test data input, data collation, electronic archiving etc.
- Ensure the Test Equipment Calibration Schedule is completed, and accurate/traceable calibration records maintained
- Maintain the sensory test kitchen and laboratory facilities and equipment to the highest possible standard of hygiene and cleanliness
- Preparation of samples for panel, internal/external training courses etc.
- To perform other duties in relation to other sections/departments which may be required
- To conduct work following specific instructions, complying with all relevant polices, rules, methods, procedures and/or in accordance with specific and agreed projects, study or work plans

Qualifications and competencies

- Good general standard of education preferably A level standard or above
- Food related background with experience in a laboratory or technical role desirable
- Practical, methodical and well organised
- Good standard of computer literacy (Microsoft Office)
- Ability to become proficient in the use of specialist sensory software
- Good communication skills, both verbal and written
- Basic Food Hygiene certificate essential but training can be provided if necessary
- Full clean driving licence

Flexible; willing to work additional hours or at alternative sites as required

Key skills

- Ability to follow protocols/procedures accurately and carry out instructions issued by line manager (and other project managers as required)
- Ability to maintain and record test equipment calibration records accurately and electronically
- Monitor, control and record equipment and environmental conditions required by methods/instructions or affecting performance of test and calibration
- Ability to input test data and contribute to technical reports as required
- Responsibility for the safe and efficient preparation of food and beverage samples according to client and project manager instructions for all sensory panels/projects
- Working principally under the supervision of the Sensory Projects Manager
- Ability to work within a team or independently (using own initiative) as required

The Sensory Technician Role is a full-time position (38 hours) Monday to Friday. Working hours are: Monday to Thursday; 8.30am - 4.45pm (30 minutes for lunch) and Friday; 8.30am – 4.00pm (30 minutes for lunch). Flexibility around these hours may be negotiable.

Pay and benefits

Salary:	Guide £17,000
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