

**Campden BRI (Chipping Campden) Limited**

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**Campden BRI (Nutfield)**

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## Job Profile

### Senior Food Scientist Product Innovation

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.

### **Section**

#### **Technology: Product Innovation**

The work of the section is focused on the technological needs of the industry to deliver innovative operational solutions for product and process.

The route to delivering this is through a blend of longer-term extensive research activities and short-term contract support for companies. In addition, there is significant training and knowledge transfer activity aimed at facilitating the application of best practice within the food industry.

The section has a traditional bakery and pilot plant that enables most types of food process to be undertaken as well as laboratory facilities where analytical methods, experimental design, execution, and statistical analysis are performed.

By definition work is collaborative with projects requiring input from many specialisms creating a flexible and dynamic environment focused on giving the clients the timely and cost-effective solutions they require.

#### **Duties and responsibilities:**

To lead and develop the relationship building with key food manufacturing focused clients, both internal and external. Through client contact & extensive research develop an understanding of individual clients needs to provide tailored and robust research to provide scientific solutions to demanding challenges. Generation of project proposals, management of projects and delivering the required outputs. Presentations to clients will be important for project work, training courses and client meetings. The role will require contact with a broad range of clients (including industry, government, and academia), from practical through to senior managerial. The individual must be credible with peer groups outside of Campden BRI as demonstrated by attendance and presentation at conferences and/or working parties.

#### **Qualifications and competencies**

- A degree in food science/ technology.
- A PhD in food science with a focus on development of analytical methods, experimental design, execution, statistical analysis, scientific writing, project management, and presenting at conferences.

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- Proven competence of working in food research.
  - Knowledge of food science and technology and analysis of physical properties such as rheology, texture, structure, and thermal properties.
  - Knowledge of experience with analysis of functionality of ingredients such as emulsifiers, proteins, starches, and hydrocolloids etc.
  - Experience in using instrumental techniques to investigate raw materials or product properties.
  - Experience in data analysis from the above and familiarity with statistical analysis techniques required.
  - Project management skills.
  - Experience in Innovate UK projects preferable

**Key skills**

- Proactive communication of information to Product and Process Innovation Leads, Fellows, and team members.
- Networking with a range of clients (including industry, government, and academia), from practical through to senior managerial.
- Good communication skills for holding discussions with staff and clients, to generate project proposals, discuss findings and write coherent reports.
- Presentations to clients (e.g., MIGs, conferences, private) to generate new business.
- Training course presentations on food science and technology.
- Ability to apply knowledge in new situations.
- Able to write reports of varying length and complexity.
- 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.
- Knowledge transfer & mentoring to rheology, texture & structure team members and other internal teams.

**Analytical Skills & Creativity**

- Ability to assimilate information streams and opinions to make sound decisions / recommendations and offer a structured approach to problem solving.
- Data generation & analysis
- Analysis of financial, business, and technical information and development of plans based on these inputs.
- Consultancy with clients to identify and solve food science & structure focused problems.
- Knowledge of food science and technology and analysis of physical properties such as rheology, texture, structure, and thermal properties.
- Knowledge of experience with analysis of functionality of ingredients such as emulsifiers, proteins, starches, and hydrocolloids etc.
- Demonstrate creative and innovative skills, contribute to ideas generation sessions.
- Ability to balance longer term objectives and deliver against shorter term deadlines with variable notice periods.

**Working Environment**

- Primarily based at Campden BRI (Chipping Campden site) but with likely requirement to travel in the UK as well as abroad for business development purposes as well as to conduct trials and consultancy in factories. Some of these trips will involve overnight stays.
- Requirement to undertake activities in processing environments and specialised laboratories.

**Pay and benefits**

<b>Salary:</b>	Guide £25,000-£35,000pa depending upon experience
<b>Grade:</b>	G3
<b>Holidays:</b>	25 days plus public holidays and a buying/selling holiday scheme.
<b>Pension scheme:</b>	Campden BRI operates a pension scheme
<b>Training:</b>	Campden BRI is committed to ensure all staff receives appropriate training to support their job function and business needs.
<b>Health:</b>	Campden BRI operates a 'permanent health scheme' if you are unable to continue work for health reasons and a 'death in service' scheme.
<b>Others:</b>	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](http://www.campdenbri.co.uk)