

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

Technician Baking and Cereals Processing

For enquiries concerning this job, please contact:

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

Telephone: +44(0)1386 842091
Email address: victoria.murphy@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 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 Baking and Cereals Processing department is part of the Technology directorate at Campden BRI. It provides scientific and technical services to a wide range of clients, with a focus on the worldwide baking, cereals and cereal product industries. The team includes scientists, technicians, engineers and bakers, who have experience in the practical and technical aspects of baking, cereals processing and testing. It works for many companies of all sizes to develop new products, test new or improved ingredients and measure products quality. In addition to the private contract business, it conducts research projects of 1-3 years in length, and has links with many other institutes, universities and manufacturing companies. It provides training for the cereals and baking industries and offers courses on practical and technical aspects that are very popular with delegates from all over the world.

The BCP department has seen steady growth in recent years and now has an annual turnover in excess of £1.3 million.

Duties and responsibilities:

- Sample logging in using LIMS and occasional liaison with clients
- Provide technical support for the activities of the Baking and Cereals Processing department including but not limited to:
 - Milling and related activities
 - Routine sample preparation and analysis of grain, flour and other cereal related materials in accordance with the Campden BRI quality management system using a variety of methods
- General processing areas and laboratory housekeeping duties
- Compliance with all relevant policies, procedures and instructions including Health and Safety
- Basic maintenance and equipment checks

Qualifications and competencies

- GCSE/A levels including English, Math and a Science subject and/or a minimum of two years relevant laboratory experience
- Ability to undertake test milling and routine analytical testing with minimal supervision
- Flexibility to work on a number of tasks and manage priorities
- Experience in a similar role in an accredited laboratory environment (ISO9001 and ISO17025) desired but not essential

Key skills

- To work effectively within a team environment with minimal supervision
- Organised and methodical approach to work
- Able to follow prescribed methods and document results accurately
- Good written and verbal communication skills and a good telephone manner
- Attention to detail

Pay and benefits

Salary:	Guide £17,000 - £18,000
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