

**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](http://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](http://www.campdenbri.co.uk)

# Job Profile

## Technologist

### Production and Processing Research Department

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](mailto: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 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 Production and Processing Research Department at Campden BRI has a diverse range of activities spanning agri-research, ingredients research, physical characterisation, process modelling and new processing technology applications.

### **The New Technology Research (NTR) team**

The NTR team is part of the Production & Processing Research Department. The team currently comprises 3 members of staff with this fourth position becoming available because of an internal transfer within the business. The main areas of focus for the section are consultancy, training and research for emerging processing technologies. This role would be providing technical inputs into our work on emerging processing technologies, most notably, preservation technologies such as high-pressure processing, cold plasma, UV, ultrasound and microwave processing. The ideal candidate should have a background in food technology, chemical engineering or a related discipline.

The candidate would be joining an experienced team that can offer appropriate training and support in this exciting technical field and other areas of activity within the department. We are looking for a practical candidate that is comfortable with hands-on experimental work. We are also looking for someone that is flexible and is willing to support the broader activities of the business where required. In practice this may mean that the candidate could spend some of their time working in the other areas of the department and beyond where work-flows require it.

### **Duties and responsibilities:**

- Hands on practical work on research and contract projects relating to activities across the department but with an anticipated focus on new processing technologies (50%)
- Training activities and events organisation with a focus on those relating to new processing technologies (10%)
- Practical support on other sectional activities where required. It is essential that the candidate is flexible and willing to work in other areas of the department's activities (35%)
- Answering member enquiries (5%)

## Qualifications and Competencies

- Degree in Food Technology, Chemical Engineering or related discipline
- Basic knowledge of food manufacturing and unit operations across the food sector is desirable
- Basic knowledge of new food processing technologies is desirable but not essential
- Good verbal and communication skills to form good client relationship
- Effective time management skills relating to effective delivery and business practices
- IT literate
- Full UK/EU driving licence and be eligible to work and travel freely within the EU.
- Good technical abilities, comfortable with practical work but also data analysis and interpretation
- Comfortable working with pilot scale processing equipment and analytical equipment (with appropriate training)
- Good writing and oral presentation skills required in order to present material to both technical specialist audiences and general technical audiences
- Willingness to learn new skills and contribute to the team

## Key skills

### Communication skills;

Able to impart technical and commercial detail to both specialist and non-specialist audiences; basic reports and documents under the supervision of line management; presentations at industry meetings, training courses and conferences; contribute to the delivery of training courses including practical demonstrations, role plays and presentations.

### Analytical Skills & Creativity;

Able to analyse data sets and other sources of information to draw straightforward conclusions; self-organise to meet the project requirements; contribute to development of working practices and innovative approaches re experimental design; prepare basic quotes for client projects with the support of the line manager.

## Pay and benefits

<b>Salary:</b>	Guide £17,750 pa - £20,000pa Full time 38 hrs per week Mon to Thursday 8.45-17.15, Fridays 8.45 -16.30
<b>Grade:</b>	G2
<b>Holidays:</b>	24 days plus public holidays and a <a href="#">buying/selling holiday scheme</a> .
<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)