

Campden BRI (Chipping Campden) Limited

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Job Profile

Thermal Process Validation Technologist Processing Support Section Food Manufacturing Technologies Department

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 350 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; Food Manufacturing Technologies

The work of the Department is firmly rooted in the application of sound science and engineering principles to the solution of food industry problems.

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

The balance of long and short-term work across the Department is split approximately 50:50 but in some areas can be more biased towards either research or consultancy.

Facilities within the Department are expanding to meet the demands of the client base with extensive process and analytical laboratories. The extension of these facilities is a measure of the recent growth and expansion of this key area.

The Department has facilities for traditional thermal processing (including heating and cooling operations) and supporting areas such as product development and food packaging.

Processing Support Section

The Section is one of 5 within the Food Manufacturing Technologies Department with a remit to support the client base with consultancy, project work, training and research activities in the thermal processing area, including process development, validation and optimisation. This encompasses heating (e.g. cooking, pasteurisation and sterilisation) and cooling (chilling and freezing) processes.

The position

To manage and deliver scientific and technical projects for our thermal processing clients, with focus on the validation of thermal processes. The job will involve a blend of consultancy, training and research activities, as part of a close-knit team. A part of this role will be the ability to develop process validation and engineering services to our clients.

Duties and responsibilities:

Developing and implementing agreed business development strategies to stimulate and deliver innovative areas of contract and training for both product and process development in the thermal processing areas. This will include technical and marketing activities and preparing project proposals/tenders for clients (30%).

Planning and managing own activities to meet project deadlines. This will be predominantly contract and training projects but may include research activities (20%).

Interpretation of results and preparation of client project reports to agreed standards (15%).

Development of technical and professional skills within the PS team (10%)

Responding to direct technical enquiries and requests for thermal process validation and optimisation advice using information retrieved from relevant sources (10%).

Design and provision of training courses and presentations on external/internal training courses, seminars and symposia (10%).

Maintenance of equipment and records for our business management system (5%).

Qualifications and competencies

- Degree or equivalent in engineering or food technology.
- Experience of managing projects and people/equipment resources.
- Proven business development skills, with the potential and desire to develop these further.
- Excellent verbal and written communication skills
- Time management and financial awareness to facilitate effective project management
- Full UK/EU driving licence and eligibility to live/work in the UK. Ability to travel within the UK and beyond
- Computer literate; familiarity with computer modelling tools for thermal processing would be an advantage

Key skills

Ability to initiate, plan, conduct and report on technical project work for clients

Ability to initiate and conduct commercial contract work, training activities and research projects, involving internal and external funding sources

Ability to initiate and conduct innovative consultancy trials with clients and create opportunities for new business in the thermal processing arena

Ability to work collaboratively with other areas within the Department and broader business

Ability to work within defined timescales and budgets alone or as part of a multidisciplinary team

Good verbal and written communication skills, including proven presentation skills

Proficient in IT specifically Microsoft Office products; familiarity with computer modelling tools for thermal processing would be an advantage

Pay and benefits

Salary:	Guide £26,000pa -£28,000 pa full time 38 hrs per week 8.45am-5.15pm Mon to Thursday, 8.45am-4.30pm Fridays
Grade:	G3
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