Job Profile

Thermal Process Validation Technologist
Processing Support Team
Process Innovation Group

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.

Process Innovation Group

The work of the Group 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 Group provide for the needs of a diverse client base with extensive process and analytical laboratories.

The Group has facilities for traditional thermal processing (including heating and cooling operations), as well as a selection of more innovative technologies, supporting areas such as product development and food packaging.

Processing Support Team

The Team is one of a number within the Process Innovation Group, 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:

- Planning and managing own activities to meet project deadlines. This will be predominantly contract and training projects, many of which will involve travel to client sites in the UK and abroad. (30%).
- Interpretation of results and preparation of client project reports to agreed standards (15%).
- Developing and implementing agreed business development strategies to stimulate innovative areas of contract and training for both product and process development in the thermal processing areas (20%).
- Development of technical and professional skills within the 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%).

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
- Innovative approach and a self-starter
- Proficient in IT specifically Microsoft Office products; familiarity with computer modelling tools for thermal processing would be an advantage
- Full UK/EU driving licence and eligibility to live/work in the UK. Ability to travel within the UK and beyond

Experience and qualifications on entry

- Degree or higher qualification in engineering or food technology
- Experience of managing projects and resources
- Minimum of 1-2 years industrial experience with thermal processing technologies.
- Experience of working in aseptic processing or other fluid processing areas (e.g. dairy or beverage products) would be advantageous.
- Effective time management skills for effective delivery and good business practices
- An understanding of technical and commercial aspects of thermal processing of foods
- Proven business development skills, with the potential and desire to develop these further
- Time management and financial awareness to drive effective project management
- Full UK/EU driving licence and eligibility to live/work in the UK. Ability to travel within UK and beyond
- IT literate, including Microsoft Office products for data handling and interpretation. Experience in use of computer modelling tools (e.g. heat transfer tools or kinetic modelling) would be an advantage.
### Pay and benefits

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<thead>
<tr>
<th><strong>Salary:</strong></th>
<th>Guide - up to £35,000 pa (full time 38 hrs per week; 8.45-17.15 Mon to Thurs &amp; Fri 8.45-16.30)</th>
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<tbody>
<tr>
<td><strong>Grade:</strong></td>
<td>G3</td>
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<td><strong>Holidays:</strong></td>
<td>24 days plus public holidays and a buying/selling holiday scheme.</td>
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<td><strong>Pension scheme:</strong></td>
<td>Campden BRI operates a pension scheme</td>
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<td><strong>Training:</strong></td>
<td>Campden BRI is committed to ensure all staff receives appropriate training to support their job function and business needs.</td>
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<td><strong>Health:</strong></td>
<td>Campden BRI operates a ‘permanent health scheme’ if you are unable to continue work for health reasons and a ‘death in service’ scheme.</td>
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<td><strong>Others:</strong></td>
<td>Other benefits include subsidised restaurant/vending machine and parking on site.</td>
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### Further Information

If further information is required, please visit our website www.campdenbri.co.uk