

**Campden BRI (Chipping Campden) Limited**

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**Campden BRI (Nutfield)**

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## Job Profile

### Sensory Descriptive Projects Manager Consumer & Sensory Sciences

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 principally be based at the Chipping Campden site but could require occasional travel to within the UK and abroad to attend client meetings, exhibitions, conferences or training events.

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.

## **The Department of Consumer and Sensory Science**

The Consumer and Sensory Sciences Department offers an array of services to enable clients to specify, monitor and control product attributes and understand consumer perceptions, preferences and attitudes to support product development and improvement programmes.

The Department is structured across a number of sections focussed on providing analysis and testing services, training, method and application innovation and consumer insights. The majority of the Department's work is contract related funded by clients from across the agri-food supply chain.

The broad overall aims of the department are:

- to develop its capabilities as a leading provider of consumer and sensory science.
- to build sensory quality control/quality assurance testing services for clients involving checking product specification, shelf life testing or storage trials
- to develop its sensory/consumer analytical capabilities
- to develop its capabilities as a provider of qualitative and quantitative market research services for the assessment of consumer attitudes, behaviour and preferences, particularly in the UK and Europe towards food and drink
- to provide concept and product development services through the provision of market insights based on market place knowledge, new product monitoring, brainstorming and idea generation
- to develop effective working partnerships with third parties and departments within the RA to support and exploit market opportunities for collaborative services
- to maintain and evolve a full programme of Consumer and Sensory Training and consultancy through scheduled courses on site and through client visits

**Duties and Responsibilities:**

- Manage sensory descriptive projects (contract and research) from commencement to completion in accordance with the client objectives, including interpretation of sensory data, technical report writing and dissemination of results to clients
- Work in close conjunction with the Sensory Panel Leader in terms of project planning and panel training to enable efficient and timely completion of descriptive projects
- Compilation of project quotes/proposals in response to client sensory enquiries
- To support the Section Manager with identification and acquisition of new business opportunities for the sensory section
- Setting up specialist sensory software (Compusense Cloud) to support panel training, research and contract projects
- Deliver presentations on training courses, conferences and exhibitions
- Provide scientific and technical support/expertise to colleagues within the Sensory Section, Consumer and Sensory Science Department and Campden BRI

**Qualifications and Competencies:**

- Degree or equivalent in a food science/technology or related discipline and minimum of 1-2 years experience in a sensory science related position
- Experience in managing sensory contract projects advantageous
- Excellent interpersonal and leadership skills
- Professional sensory qualifications at intermediate level desirable: 'One Day Introduction to Sensory Analysis' course and '4 Day Sensory Evaluation Workshop' or equivalents
- Proficient in Word, Excel and PowerPoint and working knowledge of sensory data capture software systems (Compusense Cloud)
- Well developed communication and interpersonal skills, upwards, downwards and outwards
- Full Driving Licence

**Key Skills:**

- Well developed client facing communication skills to impart and discuss technical and commercial detail audiences having both specialist and non-specialist knowledge
- Ability to comprehend technical data to enable selection of the most appropriate test method to meet client objectives
- Good organisational and planning to enable effective co-ordination of sensory resources (to support the execution of Descriptive Panel projects).
- The ability to accurately interpret sensory data and clearly communicate study findings in technical reports
- Good communication skills in order to confidently present at client meetings, to delegates on training courses and at conferences

**Pay and benefits**

<b>Salary:</b>	£22,000 – £30,000 FTE commensurate with experience
<b>Grade:</b>	G3
<b>Holidays:</b>	24 days plus public holidays and a holiday exchange scheme.

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<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)