

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

Innovation and Insights Project Manager
(Maternity Cover, 12-18 months)

**Consumer and Sensory Sciences
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
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 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 several sections focussed on providing analysis and testing services, training, method and application innovation and consumer insights. Most 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:

The key duties and responsibilities of an Innovation and Insights Project Manager include the following:

To take responsibility for the design and management of consumer research projects (internal research projects and commercial contract projects) from commencement to completion within the Innovation and

Insights Section. To support colleagues within the Section and across the Consumer & Sensory Sciences Department to ensure continued growth of business and client satisfaction.

- Manage internal research projects from commencement to completion, including study design, fieldwork, data analysis/interpretation, report writing & dissemination activities.
- Manage commercial contract projects from commencement to completion, including study design, fieldwork, data analysis/interpretation, report writing & dissemination to clients.
- Write research and commercial contract project proposals.
- Identify new business opportunities.
- Deliver presentations at conferences, exhibitions and on training courses.
- Provide scientific and technical support/expertise to colleagues within the I&I Section, as well as across the Consumer & Sensory Sciences Department and Campden BRI as a whole.

Qualifications and competencies

- Educated to Degree or Masters level in the areas of food science, consumer studies or social sciences.
- Experienced in planning and conducting consumer fieldwork, as well as, overall project management from commencement to completion for commercial contract projects and/or research studies.
- Experience in designing and managing quantitative consumer research projects will be advantageous.
- Competent in the use of Word, Excel and PowerPoint, as well as the ability and willingness to learn specialist software, such as Compusense Cloud.
- Can demonstrate a basic working knowledge of statistics using quantitative consumer and/or sensory data.
- Full Driving Licence

Key skills

- Knowledge of consumer research combined with good organisational and project management skills to ensure the appropriate design, undertaking, collection and analysis of data to meet project objectives, timescales and deliverables within budget.
- The intellectual ability and self-motivation to initiate and manage internal research projects and commercial contract projects concurrently.
- Well developed verbal and written communication skills to impart and discuss technical and commercial detail with staff, clients and members.
- The ability to clearly communicate research findings in a range of different written formats.
- Good communication skills to confidently present at conferences, exhibitions, client meetings and on training courses.
- Ability to work independently, whilst also being a good team player, working closely with colleagues within a small Section team.
- Must display initiative, motivation and enthusiasm to get the job done to the required standard.

Working Environment

- Primarily desk-based at the Chipping Campden site, although the job holder will need to attend and manage consumer fieldwork at the Campden BRI Consumer Test Centre at Leamington Spa, as well as other venues across the UK and abroad. This may involve evening and weekend work.
- As part of the job role, there is a requirement for occasional travel within the UK as well as abroad to attend and/or present at client meetings, exhibitions, conferences and/or training events.

Pay and benefits

Salary:	Guide £24,000 to £34,000 per annum
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