

Candidate Information

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| Position: | Food Scientist – KTP Associate – Finnebrogue Artisan |
| School/Department: | KTP and Business Networks |
| Reference: | 20/108163 |
| Salary: | £24,000 – £31,000 per annum. One of the key KTP benefits for graduates is access to a £8,500 training and travel budget over the 24 month project. |
| Anticipated Interview Date: | Friday 3 April 2020 |
| Duration: | 24 months |

Job Purpose:

Main Activities and Responsibilities:

Through the KTP programme we wish to recruit a –suitably qualified graduate to work in Finnebrogue Artisan (Downpatrick) on a collaborative project with the Institute of Global Food Security at Queen's over 24 months.

Finnebrogue looks at what's wrong with food to figure out how to make it the best it can be, without being bound by the way it has always been done. Having earned a reputation as the country's leading top-tier sausage maker, we launched revolutionary bacon and ham made without nitrites, opened a state of the art vegetarian factory and always place innovation at the heart of what we do. Finnebrogue has been making artisan food for more than two decades. High quality and innovation has made Finnebrogue one of Northern Ireland's fastest growing businesses, and we are now a major player in the UK food industry, supplying into many of the major supermarket chains. We wish to recruit a dynamic and motivated graduate to create a range of nutritionally balanced vegan and vegetarian products for the company.

With support and guidance from the company and academic supervisors the KTP Associate will lead on the delivery of the following key project stages:

1. Review nutrient concerns and market trends of plant food diets.
2. Identify optimal ingredient sources for existing and new product ranges.
3. Micronutrient fortification of meat free products.
4. Analytical measurement and bioavailability of micronutrients
5. Food labelling for target retail market.
6. Full scale production of product to include production plan, product spec, technical data sheets, embedding production process.
7. Develop a 'Super Vegan' product range.
8. Market launch of product.

Planning and Organising:

1. Manage and coordinate the items of work as laid out in the project plan (individual work plan will be provided by Supervisors).
2. Plan day-to-day activity within the framework of the agreed work plan.
3. Contribute to the planning and management of the project, approximately 3-6 months in advance.
4. Ensure that all training and development activity is scheduled to ensure that progress on the work plan objectives is not interrupted or delayed.

Resource Management and Responsibilities:

1. Plan and manage day-to-day resources to ensure the project runs to time and on budget.
2. Coordinate and obtain approval for planned expenditure/allocation of resources with the Management Committee and Steering Group.
3. Carry out supervision of placement students or other staff members as required.
4. Monitor travel and development budgets and produce a Personal Development Plan which will ensure best use of financial resources.
5. Attend training modules (mandatory and additional job-specific training). This may be local, national and international.

6. Perform any other additional duties as agreed by the Local Management Committee and Steering Groups to contribute to the development of the company, the university and the Associate.

Internal and External Relationships:

1. Present regular progress reports to members of the Steering and Management Groups and to external audiences.
2. Liaise with company staff on a daily basis. Contribute to training of staff in the company and university as required.
3. Build relationships with both company and university staff to ensure effective working practices are established.
4. Attend and contribute to any appropriate meetings, both in the company and the university as required.
5. Establish contacts with additional groups and organisations (other KTP Associates, other university departments, other industrial contacts, and Innovate UK) as required to develop knowledge and understanding and form relationships for future collaboration.
6. Act as an Ambassador for the Knowledge Transfer Partnership Scheme.

Additional Information:

1. Knowledge Transfer Partnerships help forward thinking companies innovate for growth. They do this by connecting organisations who have an innovative idea with the knowledge and expertise to help deliver it. This dynamic three-way partnership formed between an inspired graduate, the university and the company means that the graduate, known as the KTP Associate, provides the link between an expert academic team and a dynamic organisation. This bridge gives the graduate unique and exceptional access to both world class academic support and experts from within the business.
 3. A KTP provides a fulfilling employment opportunity where you can apply your knowledge to turn a key strategic innovative idea into reality and although the KTP Programme is aimed at recent graduates, any suitable qualified graduate may apply. Each KTP Associate role is a fully salaried job and last between 12 months and three years with approximately 70% of Associates offered employment by the host business at the end of the project. Projects can be in any sector and for businesses of all sizes. Each KTP Associate will have a travel / training budget to provide funding for job-specific training and further professional development. Two, one week residential management training modules are also included as part of the package.
 3. For all KTP projects, the graduate is employed by the University but contracted to work in the business, under the business' basic terms and conditions including holidays and hours of work. As a member of University staff, KTP Associates can join the University pension scheme, gain access to University resources including the Library and sports facilities.
 4. KTP aims to help businesses improve their competitiveness and productivity through the better use of knowledge, technology and skills held within the UK knowledge base. KTPs are funded by UKRI through Innovate UK with the support of co-funders, including the Scottish Funding Council, Welsh Government, Invest Northern Ireland, Defra and BEIS. Innovate UK manages the KTP Programme and facilitates its delivery through a range of partners including the Knowledge Transfer Network (KTN), Knowledge Bases (in this case, Queen's University Belfast) and Businesses.
- More details about are available at www.ktp-uk.org

Essential Criteria:

1. Hold at least a 2.1 Honours Degree (or equivalent) in Food Technology, Food Science, Nutrition Science or a closely related discipline. Applicants who hold a 2.2 Honours Degree in above in addition to either 2 years' relevant work experience or a related higher degree will be considered.
 2. 9 months' relevant work experience.
 3. Demonstrable knowledge of food chemistry*.
 4. Demonstrable knowledge of nutrition science*.
 5. Demonstrable knowledge of food science*.
 6. Demonstrable knowledge of food formulation*.
 7. Demonstrable knowledge of methods and analytical technologies for food analysis*.
- *may be demonstrated through the completion of a student project or work experience
8. Good oral, written and presentation skills.
 9. High level of IT skills.
 10. Ability to think logically, create solutions and make informed decisions.
 11. A high level of numeracy and the ability to interpret data.
 12. Good motivational skills;.
 13. Ability to work effectively as a member of a group.
 14. Ability to work on own initiative and be able to plan and prioritise work.
 15. Well organised, attention to detail and ability to meet tight deadlines.
 16. An interest in staying with the Company. (Associates are normally invited to apply for permanent positions).

17. Ability to take part in Associate management courses (requiring two one-week periods in England).
18. Willing/able to travel throughout the UK and Ireland and abroad, as necessary.

Desirable Criteria:

1. Hold a higher degree in a relevant discipline.
2. 1 year's relevant work experience.
3. Experience of working in a food production environment.
4. Experience of product development.
5. Understanding of food labelling legislation.
6. Demonstrable knowledge and understanding of relevant Food Safety qualifications.
7. Experience in Microbiology and cell culture techniques.
8. Experience in relevant analytical techniques.
9. Ability to deliver training and follow-up support to operatives.
10. Ability to influence people effectively.
11. Tenacious and committed to achieving goals.