

Candidate Information

Position:	Food Chemist - KTP Associate - Cranswick plc
School/Department:	KTP and Business Networks
Reference:	19/107749
Closing Date:	Wednesday 11 September 2019
Salary:	Salary scale: £26,000 to £34,500 per annum. One of the key KTP benefits for graduates is access to a £6,400 training and travel budget over the 18 month project.
Anticipated Interview Date:	Thursday 3 October 2019
Duration:	18 months

Job Purpose

This project intends to apply a novel rapid evaporative mass spectrometry-based fingerprinting approach and point-of control interpretation pipeline to produce models for a number of economically important pork carcass quality deviations to enable their early and cheap detection at the slaughter line.

Main Activities and Responsibilities

Cranswick plc is a fresh food manufacturer operating at the premium end of the pork and chicken markets, adding value to fresh pork through further processing at a number of sites throughout the UK. Our vision is to be the most sustainable meat business in the world. We wish to recruit a skilled post-graduate to work in Cranswick plc (based in the Ballymena site) in collaboration with Queen's University Belfast on an 18 month project to apply a novel mass spectrometry-based fingerprinting approach and point-of control interpretation pipeline to produce models for a number of economically important pork carcass quality deviations to enable their early and cheap detection at the slaughter line.

The project will comprise the following key project phases:

- 1 - Selection and quantification of pork carcass quality parameters.
- 2 - Establish Rapid Evaporative Ionization Mass Spectrometry (REIMS) Analysis and Online Data Interpretation Pipeline
- 3 – Sample Collection and REIMS and Confirmatory Sample Analysis
- 4 - Integration of Carcass Quality Data for Model Building
- 5 - Validation of Carcass Quality Identification or Detection Models.
- 6 - Documentation/Dissemination

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 is a UK programme that enables businesses to work with universities to gain access to specialist knowledge and expertise and apply it within their organisation. Each Partnership recruits a Graduate to work in the company, implementing and embedding the latest research techniques. Guidance is provided by the academic and company supervisors to ensure that the objectives of the project are met. Although the scheme is aimed at recent graduates, any suitably qualified individual may apply.
2. Each KTP is a fully salaried job that lasts between twelve and thirty six months, providing the graduate with an opportunity to fast track a career in industry. Each KTP Associate has a training and development budget and a travel budget. This funding provides opportunities for job-specific training, attending and presenting at conferences, visiting trade shows, customers and suppliers etc. Two, one week residential management training modules are also provided as part of the package.
3. This partnership received financial support from the Knowledge Transfer Partnerships (KTP) programme. KTP aims to help businesses to improve their competitiveness and productivity through the better use of knowledge, technology and skills that reside within the UK knowledge base. This successful Knowledge Transfer Partnership project, funded by UK Research and Innovation through Innovate UK, is part of the government's Industrial Strategy.
4. As members of University staff, KTP Associates can join the University pension scheme, gain access to University resources such as the Library and sports facilities.

More details are available at www.ktpjobsni.com.

Essential Criteria

1. Hold, or be about to obtain, at least a Masters degree in Food Chemistry, Biochemistry or a closely related discipline.
2. 1 years relevant work experience.
3. Experience in relevant Food Analysis methods.
4. An understanding of food traceability and integrity processes*.
*may be demonstrated through the completion of a module, student project or work experience
5. Experience in identifying and validating quality parameters in food.
6. Experience of designing, conducting, statistically analysing and writing up scientific experiments (demonstrated through completion of a student project or related work experience).
7. Good oral written and presentation skills.
8. High level of IT skills.
9. Ability to think logically, create solutions and make informed decisions.
10. A high level of numeracy and the ability to interpret data.
11. Ability to work effectively as a member of a group.
12. Well organised, attention to detail and ability to meet tight deadlines.
13. An interest in staying with the Company. (Associates are normally invited to apply for permanent positions).
14. Ability to take part in Associate management courses (requiring two one-week periods in England).
15. Willing/able to travel throughout the UK and Ireland and abroad, as necessary.

Desirable Criteria

1. Hold, or be about to obtain, a PhD in a relevant area.
2. Experience in the use of Mass Spectrometry.
3. Experience in the use of Mass Spectrometry for Food Analysis.
4. Experience in Rapid Evaporative Ionization Mass Spectrometry.
5. Knowledge of meat carcass quality parameters.
6. Understanding of regulatory requirements for a range of target markets.
7. Ability to deliver training and follow-up support to operatives.

8. Ability to influence people effectively.
9. Tenacious and committed to achieving goals.