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# PRESS RELEASE

## **Campden BRI Named as IFT's UK and European Partner for Certified Food Scientist Training**

Food science and technology professionals must be up to date on the latest developments in food science to address global food and consumer needs. To help them achieve this, Campden BRI has partnered with US based Institute of Food Technologists (IFT) to bring the internationally recognised Certified Food Scientist (CFS) Preparatory Course to the UK and Europe for the first time.

The CFS programme, with more than 1,600 certificants in 55 countries globally, recognises food professionals' applied scientific knowledge and can help reinforce their credibility and marketability. The CFS exam tests knowledge and skills in the following areas: food chemistry and food analysis, food engineering, food microbiology, food safety, product development, quality assurance and quality control, regulatory and sensory evaluation and consumer testing.

The Certified Food Scientist (CFS) Preparatory Course helps participants to prepare for the CFS exam and provides a refresher of their applied scientific knowledge via a series of lectures from expert instructors and practical tests. The first course will be offered on 25 and 26 June at the food and drink research company's headquarters in Gloucestershire.

The CFS programme is open to food science and technology professionals from a variety of educational and professional backgrounds, but the minimum requirements are a Bachelor's degree in a related science degree plus full time work experience.

### About IFT

Founded in 1939, the Institute of Food Technologists is committed to advancing the science of food. Our non-profit scientific society—more than 17,000 members from more than 95 countries—brings together food scientists, technologists and related professionals from academia, government and

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Registered Office: Station Road, Chipping Campden, Gloucestershire. GL55 6LD  
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industry. For more information, please visit [ift.org](http://ift.org).

## About Campden BRI

Campden BRI ([www.campdenbri.co.uk](http://www.campdenbri.co.uk)) provides technical, legislative and scientific support and research to the food and drinks industry worldwide – with a comprehensive “farm to fork” range of services covering agri-food production, analysis and testing, processing and manufacturing, safety, training and technical information services. Members and clients benefit from industry-leading facilities for analysis, product and process development, and sensory and consumer studies, which include a specialist brewing and wine division.

\*\*\* Ends \*\*\*

11 March 2015

### Notes to editors

1. An accompanying photograph is available from Ms Karen Jones, Campden BRI, Station Road, Chipping Campden, Glos. GL55 6LD, UK. [Karen.jones@campdenbri.co.uk](mailto:Karen.jones@campdenbri.co.uk) +44(0)1386 842204
2. [Campden BRI](http://www.campdenbri.co.uk) specialises in the practical application of technical excellence to support the food and allied industries through analysis and testing, operational support, research and innovation, and knowledge management. It is the world's largest membership-based food research organisation, with over 2400 members from around 80 countries. It has nearly 400 staff based at its three sites: Chipping Campden (Headquarters), Nutfield (Surrey - brewing division), and Budapest (Hungary).
3. Its activities include assuring the safety of food and drinks, [food processing and manufacturing](#) support, [food analysis and testing](#), [training](#) and [publishing](#). Each year it hosts hundreds of business visits and trains around 6,000 people from food and drink companies worldwide. Further information on its activities can be found at [www.campden.co.uk](http://www.campden.co.uk)
4. Expertise at Campden BRI includes:
  - a. [manufacturing technologies](#) - food processing (heating, chilling, freezing), aseptic technology, [microwave heating](#), [malting and brewing](#), [milling](#), [baking](#) and extrusion technology, and process control and instrumentation, [packaging technology](#)
  - b. safety assurance - including [hygiene and sanitation](#), [microbiology](#) and preservation, processing technologies, analysis and testing (microbiological, chemical), and quality and safety management,
  - c. [product development](#) and quality, [consumer studies](#), market insights, [sensory science](#), [authenticity testing](#), shelf-life evaluation, labelling and [legislation](#)
  - d. [agri-food production](#), ingredients, raw materials, raw material technology,

- e. underpinning science - [cereal science](#), [microbiology](#), [chemistry and biochemistry](#), molecular biology

5. Facilities at Campden BRI include:

- a. 3,000 sq m of laboratories for food and drink microbiology, hygiene, chemistry, biochemistry, molecular biology, brewing and cereal science, and packaging technology
- b. 3,500 sq m food process hall and [pilot plant](#) including malting and brewing, retorting, chilling, milling, baking, hygiene and packaging
- c. 800 sq m of dedicated training and conference facilities