



CHICAGO SECTION

INSTITUTE OF FOOD TECHNOLOGISTS



AL CLAUSI

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Message from the Chair	3	<p>The Hospitality Committee will be hosting Student Night with a "Speed Networking Event", along with a session of resume writing suggestions. These sessions will be held before the dinner and during the social hour. Students from the University of Illinois, The Illinois Institute of Technology, Purdue University, and Dominican University interested in working in the food science and technology field are invited to this event to meet, speak, and interact with some of our section members on a more personal and one on one basis. We will need your help to make this event a success! You can help a student in 1 and/or 2 of the following ways:</p>		
Executive Committee Meeting Minutes	4	<p>sector you may work with. If you are interested in participating in Speed Networking, please contact Diana Watson: 708-609-8113, dwatson@chisweet.com or, Jennifer Padilla: 847-303-2365, jpadilla@aerotek.com or</p> <p>► Sponsor a student's dinner for the evening, paying the dinner price so that he or she does not have to incur this expense. The cost of a student meal is \$33.00. If you are interested in sponsoring a student's meal, please contact Diana Watson: dwatson@chisweet.com or 708-609-8113, or Jennifer Padilla: jpadilla@aerotek.com or 847-303-2365. Your help is greatly appreciated!!!! Thank you on the behalf of the Hospitality Committee.</p> <p>Where</p> <p>Dominican University – main floor, Parmer Hall 7900 W. Division Rd. River Forest, IL 60305</p>		
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Any examples we might look to for clues to maximize our chances for success?

I would like to share my "take away's" from 50 years in food research and development.

Directions

Parmer Hall is most easily accessed via the west/northwest side of campus, from Thatcher Avenue, and then turning right (east) on Dominican Drive. A parking garage is conveniently located adjacent to Parmer Hall; the top two floors of the parking garage have been designated for IFT Meeting attendees. The northeast entrance of Parmer Hall is the most direct one to the Food Science & Nutrition Department.

Campus Map: http://www.dom.edu/export/sites/dominican/_resources/pdf/campus-map.pdf

From the north

- Take I-294 South to I-90 East
- Exit on Harlem Avenue (Exit 81A)
- Turn right (south) on Harlem Avenue (for approximately 5 miles) to Division.
- Turn right (west) on Division for 8 blocks.

(Continued on page 2)

- Dominican - Main Campus will be on your right.

From the south

- Take I-294 Northwest to I-290 East (right past tollway).
- Take I-290 East to Harlem Avenue (Exit 21B) NOTE: This exit is on the LEFT side of the expressway.
- Turn left (north) on Harlem Avenue to Division.
- Turn left on Division for 8 blocks. Dominican will be on your right.

From downtown Chicago

- Take I-290 West to Harlem Avenue (Exit 21B) NOTE: This exit is on the LEFT side of the expressway.
- Turn right (north) on Harlem Avenue to Division
- Turn left on Division for 8 blocks.

Dominican will be on your right.

Cost: \$33 to those who register before noon on Monday, April 7th
\$36 to those who register after noon on Monday, April 7th or walk-in

Menu

Appetizers

Assorted marinated olive platter

Chips with guacamole and salsa

Main Buffet

Crab & brie quesadillas with chili-apple glaze

Caribbean jerk chicken with mango salsa

Tropical relish with grilled pineapple, jicama, green cabbage, red cabbage & apple

Grilled sweet potatoes

Carving Station

Herb crusted roast beef with au jus and roasted pineapple relish

Dessert

Grilled fruit kabob

Margarita lime squares

Coconut rice pudding

Speaker's Bio

Adolph S. (Al) Clausi, consultant on food research and development, is a retired Senior Vice President and Chief Research Officer, Worldwide General Foods Corporation. At General Foods, he created the first R&D organization in the food business involving corporate and operating division research and development on a global scale. He chaired the Council of Advisors, initiating the World Food Prize, the "Noble class" prize given annually to a person who has made a significant contribution to improving the world's food supply. He was the executive director of The Prize for the first five years of its existence. He remains on the Council of Advisors.

Mr. Clausi chaired the Food Safety Council, 1977-1982, and is currently chairman of the Research Directors' Roundtable, an ad hoc group of 35-food industry vice presidents. He was a participant in the Keystone Dialogue on Food Health and Nutrition and was founding chair of the International Food Biotechnology Council. He is a member of the International Advisory Board of the Monell Chemical Senses Institute in Philadelphia and has been a member of Harvard Business School's Private and Public, Scientific, Academic and Consumer Food Policy Committee (PAPSAC) since its inception.

Since his retirement, Mr. Clausi has served on the board of directors or consulted for a number of food related companies ranging in size from new start-up organizations to the largest Australian owned food company. He has a chemistry degree from Brooklyn College and has done graduate work at Stevens Institute of Technology. He is the holder of 14 U.S. patents, some of which initiated popular food products currently on

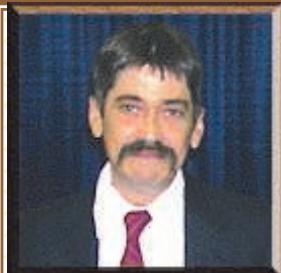
the market. He has authored chapters in food technology texts and has delivered hundreds of papers on various aspects of the management of food science and technology and consumer food trends.

He is the recipient of many honors and awards including the Institute of Food Technologists (IFT) International Award, the IFT Nicholas Appert Award given for outstanding technical achievement in food science and citations from the People's Republic of China and the Korean Institute of Food Science and Technology.

Mr. Clausi was 1993-4 president of the Institute of Food Technologists, the 25,000-member organization of food scientists. He was chairman of the IFT Foundation from 1994-1996 and served as an advisor to the Foundation board. He initiated the Institute's science information program and chaired the International Relations Committee.

From 1997-1999, he served on a 15-person task force appointed by the Secretary of the U.S. Department of Agriculture that reviewed all USDA research facilities and recommended to the Secretary and the Congress a strategic plan for future USDA research facilities.

He is Fellow of The American Institute of Chemists, The Institute of Food Technologists, The International Academy of Food Science and Technology, and The Institute of Food Science and Technology of the United Kingdom.



REMEMBERING JOHN NELSON

It is with sadness that we must advise all our Members of the recent death of John Nelson. John was the Vice President of Direct Response Marketing (DRM), which was the Business Office of the Chicago Section for over twenty years. He and his wife, Heather, efficiently handled our Section monthly meeting arrangements and financial matters, and they coordinated our annual Suppliers' Night EXPO from our Business Office in Lombard.

John died Sunday, February 17th at Elmhurst Memorial Hospital. He grew up in Sheridan, Illinois; was a 1972 graduate of Serena High School; graduated from Northern Illinois University in 1977 with a B.S. in journalism; and lived in Villa Park for nineteen years. He is survived by his wife, Heather, and three children (Jennifer, Melissa, and Matthew). Services were held in Lombard. Several of our Members attended, and flowers were sent by the Section. Individual Members may offer memorials in John's name to the National Kidney Foundation of Illinois, 215 W. Illinois Street, Chicago, Illinois 60610, or to the American Diabetes Association, 30 N. Michigan Avenue, Suite 2015, Chicago, Illinois 60602.



DAN BEST, CHAIR

MESSAGE FROM THE CHAIR



Chumming for work

Hello Everyone:

For those that attended Rick Stier's presentation ...wasn't he great? I heard the requisite "gag me..." and "eeeek!" commentaries from the audience as he flashed his provocative photo-essay on food processing conditions in the developing world. Workers stepping on piles of carcasses, pigeon doo-dos on food packages, etc...you get the picture! We will never quite see the world the same way for that experience. That's good, too, because (like it or not) ours is an interconnected global food economy.

Our next meeting is on Monday, April 14th and we have another great speaker on deck - the inimitable "Al Clausi", former head of R&D for General Foods Corp (now Kraft). I have had the pleasure of knowing and working with Al in the past. He knows a lot about our industry - an awful lot. And he will share his knowledge and experience with us in an uplifting presentation at our catered Student Night event at Dominican University in River Forest. Like Rick Stier, Al Clausi doesn't mince words.

Our April meeting is also "Student Night" - one of the finest events put on by our Section. Through the hard work and efforts of Jennifer Padilla and Diana Watson of our Hospitality Committee, students will be able to Speed Network with veterans of our food science, nutrition, technology and sales and marketing communities. What a great way for students to vicariously experience what we do. This, too, fellow IFT-ers, is loads of fun...so please volunteer as a Speed Networker. I also encourage you to buy a student a dinner (or two) at half-price. Simply mark it on your registration form and help make someone happy!

So, let's talk about "jobs".

People are justifiably worried about the economy. Recent turmoil has made people nervous and put some of us out of work (I spoke with some of you at the last meeting). Believe me, I know this isn't fun.

I lost my job numerous times during my career. By rough calculation, I have been fired twice, I fired my bosses twice, opted myself out of a job once (by merging my organization into another) and been dangled by my heels innumerable times awaiting the outcome of mergers or takeovers. It's the uncertainty of it that kills you. Over the years, I lost several friends and acquaintances to heart attacks (broken hearts?) because they couldn't stand the stress of being turned out of their jobs and left to stare into the void. Many other people that I knew in the industry are no longer here. Demoralized, they dropped out. Many did the obvious, shifting loyalties from their employer to their profession. One of the key reasons that I created BEST VANTAGE Inc. (my current employer) was that I was positively sick of the stress. If I was going to live with uncertainty, I reasoned, I might as well be doing what I love. Capisci?

So, having hopefully established my street creds for having been there, allow me a few words of wisdom:

- **No job is forever. If it is, you aren't trying hard enough.** Since 1985 (the first M&A wave), all jobs have been in flux. So, start with the assumption that all of us will constantly change jobs and circumstances.
- Every time I lost a job, it was devastating. However, every time, I ended up with something better (though not always financially). Change can be very good if you seize the opportunity to remake yourself and try something new.
- There is a major labor crisis looming in the food and other industries, due largely to baby boomers retirements. I have been seeing more-and-more nice job openings listed in recruiters' emails that cross my desk. Salaries appear to be climbing. So, take heart: times will be good.
- People like to hire known quantities, so, make yourself known. The best way to find a new job is through networks of people that already know you, tell you about openings, and recommend you to others. All my new jobs were found through the recommendations of others – sales people, colleagues, etc. Where do you find and build such networks? You can start by attending our local IFT meetings and letting others

get to know you. Don't wait until the axe falls – by then, it's too late.

- Many companies used to fire people in their 40s and 50s as a way to shed elevated salaries and health care obligations. Oops! Now those companies may be realizing that they have been shedding needed efficiency and expertise.

One of the funniest events I recall was when a company I knew fired a "lowly" technician only to recognize the next day that he was the ONLY person who knew how to operate a certain piece of machinery. They asked him back as a consultant within the next week. It wasn't the situation that was funny, it was his response to their offer.

Today, older more experienced workers are far more appreciated...a trend that I believe will continue as the experience shortage worsens. I chaired a recent technology session at the American Society of Baking (ASB) meeting in Chicago this March in which one of the best-received presentations addressed the coming "knowledge" shortage and the need for companies to woo and protect their employee's intellectual assets. Like I said, things are looking up.

Your friendly local IFT Section is doing something about this. Our very-own Erika Voogt manages the Section's considerable Scholarship Committee budget. Among the scholarships is the Streitelmeier Scholarship, details of which were posted in the last newsletter (see link on Chicago Section IFT Website homepage).

It offers three (3) \$1,000 scholarships for 'tween-job members to attend an IFT course or Expo event whereby to further develop their networking and job opportunities. The deadline for applying is April 30!

See ya!

Dan Best

Chicago Section IFT

Executive Committee Meeting

Editor's Note: These Executive Committee minutes are provided for early member information, but are not yet approved and are subject to correction.

Meeting- March 11, 2008- The Diplomat West Banquets, Elmhurst, Illinois

ATTENDING: Gerald Bard, Dan Best, Bill Becht, Dean Duxbury, Barbara Lee-Budin, Laura Flores, David LeValley, Anna Lovis, Sue Monckton, Lynnda Nelson, Mona Reinhard, Joe Staackmann, Elizabeth Suter, Erika Voogd, Michael Wanous

Call To Order- Chair Dan Best called the meeting to order at 4:05 PM.

Approval of Minutes-

A motion was made to approve the February minutes. The motion was seconded and approved.

Treasurer's Report/Budget Report- Lynnda Nelson

2007-08 Revenue/Expense Summary Report was distributed. Committees should review budgets and indicate if any changes are needed. A suggestion was made to add a line item in the budget to subsidize the 1/2 price meal reservations (Emeritus/ Student/ Unemployed). There was discussion on various ways to increase income to subsidize additional line items in the budget which included having ads in the newsletter, directory, and corporate dinner table sponsorships.

Chair-Elect Report- Anna Lovis

April 14 will be Student Night- Speaker- Mr. Al Clausi @ Dominican University. Title of presentation is "An Insider's Look at 50 Years of Food Product Development." This meeting will be partially sponsored by the IFT- Fellows Visitation Program.

April Meeting/Student Night- Anna Lovis reporting for Hospitality Committee (Diana Watson/Jennifer Padilla)

Student Activities planned for the night are: one-on-one resume writing sessions and an opportunity to ask interviewing questions, a speed networking session, and a tour of Dominican University. Volunteers are needed to help with the Speed Networking Session and Sponsors are needed to help pay for student's dinners.

Directory- Bill Becht

Good feedback indicates that the price point of \$400 for a full-page advertisement is a good one. Looks like ad sales should cover the cost of the directory with a possible surplus.

Advertising Opportunities- Dean Duxbury

The section needs to increase sources of income (*Discussion carried from Treasurer's Report- additional sources- golf outing + more corporate sponsors). A proposal was made to support the section through ads in the newsletter as other sections currently do. A handout on pricing schedule/ad information was distributed.

A motion was made to approve that the Chicago Section IFT promotes advertising in the newsletter. The motion was seconded and approved.

IFT Newsletter- Dean Duxbury

Name the newsletter contest is under way. This contest is open to all Chicago Section IFT members to suggest a "catchy", "unique", reference-to-Chicago title for our newsletter. A surprise prize will be awarded to the winner. Contest ends @ noon- Monday April 14.

IFT Matters/ Insurance- Dean Duxbury

With the change in the By-Laws the need for Director's Insurance is pertinent.

A motion was made to approach National IFT to find a way to cover our section and other sections' Director's Liability and Crime

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(Continued from page 4)

Liability Insurance. The motion was seconded and approved.

IFT Matter/ Chicago Section IFT Member Handbook- Dean Duxbury

The Chicago Section IFT Member Handbook is completed and is being reviewed by Chair and 2 Past-Chairs. The By-Laws, which will be published in the Handbook, still need to be approved by National IFT. After approval, the Handbook will be available online. Thank you to Dean Duxbury and the IAMi office for completing this project.

IFT Matter/ Elections- Dan Best

Section elections are online. Please vote online.

IFT Matter/ Awards- Dan Best reporting for Matt Hutchison

Please submit nominations for the Achievement Award immediately.

IFT Sponsorships/Scholarships- Erika Voogd

The brochure for the Midwest IFT Student Association was viewed with CSIFT listed as a sponsor. There are no applications yet for the Streitelmeier Scholarship for unemployed members. A copy of the application can be downloaded from the Chicago Section IFT Website. This is a good scholarship to receive to attend the Annual IFT Meeting and Food Expo in New Orleans. An announcement will be made at dinner.

Membership- Dave LeVally

Chicago Section has 1650 paid members. Our membership is a rolling 12-month Membership and not based on a fiscal year. Dues are only \$15.00. If we increase membership by just 300 new members, that would be beneficial. An announcement will be made at dinner.

Committee Reports

IFT Scholarships/Sponsorships- Written report submitted by Erika Voogd
2008 IFT Foundation Fun Run paid to be included in promotion material.

The meeting adjourned at 4:55 p.m.

Handouts:

Agenda

2007-08 Revenue/Expense Summary (IAMi)

Directory Advertisement Letter and order form (Directory)

Name this Newsletter Contest Information

Newsletter Advertisement Information

NEWSLETTER SCHEDULE

Please send news of educational opportunities, industry news, and social events, etc. to the Newsletter Co-Chairs:

Ann Radde, Cargill
Phone: 219-473-2524
Fax: 219-473-6601
E-Mail: ann_radde@cargill.com

Dean Duxbury
Phone: 630-834-5256
E-Mail: dux1@sbcglobal.net

Nancy Hobart, IAMi
Phone: (630) 916-4960
E-Mail: nhobart@iami411.org

Deadlines for newsletter submissions for the 2007-2008 program year are 2 days following the monthly meeting. Please send your articles in completed, ready-to-publish format to Ann Radde, Dean Duxbury, and Nancy Hobart. Thank you. The Newsletter Committee would like once again to express our appreciation to Bobbi Buford for her assistance in proofing the newsletter.



Dr. Todd R. Klaenhammer Selected as 46th Fred W. Tanner Lecturer

The Tanner Lecture Committee is delighted to announce that Dr. Todd R. Klaenhammer has been selected as the 2008 Tanner honoree for the Chicago Section IFT.

Dr. Todd R. Klaenhammer is Distinguished Professor of Food Science, Microbiology and Genetics at North Carolina State University. For 30 years he has directed a research program on food bioprocessing and the genetics of lactic acid bacteria and their bacteriophages. He has published over 200 articles in journals and books, and filed a number of patents in bacterial genomics and on mechanisms by which bacteria resist viruses. Todd has been recognized as Fellow in the American Academy of Microbiology, the IFT, and the American Dairy Science Association. In 2001, he was elected into the National Academy of Sciences and currently serves on the NAS Committee for Scientific Programs and German-American Frontiers of Science Program.

Since the time of Louis Pasteur, the field of microbiology has exploded with the realization that billions of microorganisms inhabit our biosphere, our food, and our bodies. Most are human-friendly and exist unrecognized in a variety of niches where they often provide important and beneficial roles in bioprocessing and health. Dr. Klaenhammer's extensive research in this area and his naturally delightful demeanor and gifted teaching skills lend him the ability to eloquently illustrate the delicate relationship between the microbial world and our food and health. He will generously present us a prestigious lecture, "Eat Bacteria – Get Cultured: New Horizons in Bioprocessing and Health". Don't miss this memorable evening for the Chicago Section IFT.

Mark your calendars for the Tuesday, May 13, 2008 dinner meeting at Venuti's in Addison!

The 2008 Tanner Lecture Committee members are Zuoxing Zheng (Chair), Faye Dong, Michael Morello and Norm Singer.

AREA ACTIVITIES FOOD SCIENTISTS SHOULD CONSIDER ATTENDING

2008 UW-RF Food Microbiology Symposium "Current Concepts in Foodborne Pathogens and Rapid and Automated Methods in Food Microbiology"

When: October 19 – October 22, 2008
Where: University of Wisconsin – River Falls

The technical program consists of lecture/discussions of food-borne pathogens, toxins, safety, quality, and shelf-life issues by speakers from academia, industry, and regulatory agencies. Presentations will also be given by representatives of various companies involved in developing and marketing rapid and automated methods for microbiological analysis of food, water, and the environment.

For more information, contact the University of Wisconsin – River Falls Animal and Food Science Department Website: <http://www.uwrf.edu/food-science>, click on link to Workshops, then on the link to the Food Microbiology Symposium and Workshop.

12th Annual Industrial and Fermentation Microbiology Symposium

The Department of Microbiology at the University of Wisconsin – La Crosse is holding the Twelfth Annual Symposium on Industrial and Fermentation Microbiology on Friday, April 25, 2008. The event will be held at the Radisson Center in Downtown La Crosse. This symposium should be of interest to Chicago Section IFT Members.

If you need additional information about the symposium, contact:

S.N. Rajagopal, Ph.D.

<mailto:rajagopa.s@uwlax.edu>

Associate Professor, Department of Microbiology
University of Wisconsin – La Crosse
La Crosse, WI 54601
Direct Phone Line: (608) 785-6976
Office: (608) 785-6960

SUPPLIER ADVERTISING NOW AVAILABLE IN CHICAGO SECTION IFT NEWSLETTER

In the interest of food industry support of the Chicago Section IFT, we are now offering Members and Suppliers the opportunity to reach the entire membership of the IFT's largest Section in Chicago. The Newsletter is published nine months of every year (September through May). For information, contact the Section's Business Office (Nancy Hobart) at (630) 916-4960.

Pricing Information

<input type="checkbox"/> Business Card	(4" x 2")	\$30
<input type="checkbox"/> ¼ Page	(4" x 4")	\$50
<input type="checkbox"/> ½ Page	(8" x 2")	\$60
<input type="checkbox"/> ½ Page	(8" x 4")	\$90

*Rates quoted are on a per issue basis

*All ads will be 4-color

*Limit of 25% of total newsletter space per issue—first come, first served

*Deadline for next ad in May issue is April 15

“NAME THIS NEWSLETTER” CONTEST

It's time for some fun! Time to test your creative skills! We are announcing a contest open to all Chicago Section IFT Members to suggest a **NEW, CLEVER, CATCHY, UNIQUE, AND REFERENCE-TO-CHICAGO** title for this Newsletter. Challenge your literary mind, your originality, and your creativeness. The entries will be judged by a panel of IFT dignitaries, and the winner will receive a valuable surprise prize (to be announced in next month's issue after the contest is over).

Submit a suggested title for this Newsletter and your name and telephone number to Nancy Hobart at the Section's Business Office:

By e-mail to: nhobart@iami411.org; or by mail to:

Chicago Section IFT
P.O. Box 926
Lombard, IL 60148
Contest ends at noon on Monday, April 14th.

IFT CHICAGO SECTION EMPLOYMENT COMMITTEE NEWSLETTER

Lisa Ruhland
NEWLYWEDS FOODS
Phone: 773-292-7509
Fax: 773-292-7643
Email: lruhland@newlywedsfoods.com

Linda Perucca
KRAFT FOODS NORTH AMERICA INC
Phone: 847-646-3821
Email: lperucca@kraft.com

Dave LeVally
PREMIUM INGREDIENTS GROUP
Phone: 847-949-4433
Email: dlevally@premiumingredients.com

Gary Wills
REGAL FOOD INGREDIENTS
Phone: 708-214-6689
Email: garwil526@aol.com

The Employment Committee publishes this portion of the newsletter as a free service to Chicago Section members. Because we cannot control the information supplied to us, no guarantee can be made of its accuracy. Additional information on a particular listing can be obtained by contacting one of the people listed above. Please submit ads for the May newsletter by April 16.

POSITIONS AVAILABLE

A. SALES/MARKETING: Int'l chem mfgr seeks to fill full time Sales/Marketing position. Located in Lombard, IL, co manufactures Sodium Carboxymethyl Cellulose in 3 facilities in Mexico, Colombia & Argentina. Position available is to enforce the marketing & development of new accts working hand in hand w/ US Nat'l Sales Mgr. Duties include market research, initial client contacts & sales. Requires estimated 20% travel. Ideal candidate will be bilingual English/Spanish; Chem Engineering or Food Science degree; must be upbeat, outgoing personality & willing to give 110%. Past exp w/ hydrocolloids a plus.

B. TECHNICAL SALES REP: Rapidly growing specialty chem mfgr in Chicago area is seeking an exp Tech Sales Rep to drive growth in food processing chem business. Our product line includes antifoams, release agents, surfactants & other specialty formulations. We offer salary, commission & complete benefits pkg; in return, we seek a well organized, motivated salesperson to deliver new business in an entrepreneurial, team-oriented environment.

C. PRINCIPAL RESEARCH SCIENTIST: Leads identification, assessment & dev of new/novel technologies & process improvements. This can be achieved via new raw materials, unique use of materials, technology transfer, etc. Supports commercial delivery of new/novel applications; includes tech support of production trials of new prod internally & at customer site; take a leadership role in organizing & implementing departmental projects; manages multiple priorities & timelines; uses strong technical & problem solving skills to approach complex projects. Communicates technical info w/in the co, to customers & industry groups; trains & mentors junior scientists. Located in so suburban Chicago.

D. PRODUCT DEVELOPMENT: privately owned food & beverage mfgr in Lake Zurich searching for someone to work on hot & cold bev innovations. Seek a creative & motivated food/bev scientist to join us & delight our customers. Successful candidate will help us develop new products & tweak existing products as part of a talented & dedicated group of lab personnel. Participation on creative, new prod dev, ideation, brainstorming & other innovation based teams is expected. **B.S. req'd, M.S. preferred.** 2-5 yrs exp in dev of customized beverage or food prod expected.

E. FACILITY MGR: Responsible for all aspects of production & QA for small food ingredient plant. Experience w/ SOP's, GMA's & HACCP req'd. Growing company located in Northwest Illinois.

F. SALES: Leading global producer of specialty vegetable oils w/ corporate offices in San Francisco. Sales Position open for candidates w/ 3-6 yrs exp selling ingred or oils to major food processors. Duties include sales, prospecting & opportunity identification. Travel about 50%.

G. SENIOR CONSULTANT: One of the largest confectionery, food, bakery, snack food & pharmaceutical consultants is seeking a Senior Consultant. Ideal candidate is degreed or possess a min 7-10 yrs industry exp. Area disciplines are Food Sciences, Nutrition or the Sciences. Good written skills necessary w/ computer familiarity. Some travel possible. Based in Skokie

H. TECHNICAL SUPPORT/APPLICATIONS: Major foods consultant currently is seeking to expand their technical support & applications team. Candidates could be entry level or 3-5 yrs exp in related fields. Degree preferred but not mandatory. Good written & math skills necessary. Located in Skokie.

I. PRODUCT DEVELOPMENT: Leading pet nutrition co currently recruiting for candidates w/ expertise in the area of formulation dev to successfully guide & implement prod improvements & new prod dev. Candidates will support implementation of co technology goals by formulating products from bench-top to commercialization. **M.S./Ph.D. Food Science preferred** as well as 5-10 yrs relevant work exp in prod dev in the food industry. Position located in Topeka, KS.

J. FLAVORIST/FOOD TECH: Fast growing flavor co in WI seeking flavorist or food tech for dev & duplication of finished flvr for new & existing customers. Other responsibilities include lab maintenance, raw material stocking, meeting w/ raw material suppliers to learn latest trends. Job requirements B.S. Food Science or related, good math skills & computer knowledge. Prior exp or knowledge w/ reaction chemicals, savory ingred, spices &/or seasonings a plus.

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K. QUALITY MGR: Chicagoland Flavor, color & Food Ingred mfgr seeks highly motivated Quality Mgr to oversee co Quality Assurance & Quality Control. QA responsibilities include overseeing the HACCP system; training manufacturing staff in GMP's & safety; leading 3rd party audits; performing internal audits of recall, pest control & sanitation; customer inquiries. QC responsibilities include dev &/or monitoring quality standards for all products; testing raw materials & products to ensure they meet stds; managing staff & quality lab. Ideal candidate has several yrs exp managing quality functions for food or food ingred co & training in auditing, HACCP & analytical chemistry.

L. FOOD SCIENTIST: B.S. Food Science or equivalent; advanced degree or Culinary degree w/ strong tech/prod dev preferred. Min 3 yrs R&D exp in food industry manufacturing, savory & USDA dev preferred. Responsible for dev complex formulas, processing procedures & specs for new products; product enhancement & cost reduction in USDA facility. Also provide advanced tech support to Marketing, Sales, Operations, Culinary & external customers.

M. NAT'L ACCTS FOOD & BEVERAGE MGR: Dev new sales & grow existing sales at nat'l accts in nutritional food & bev ingred area to achieve long & short term sales goals. Responsibilities include customer visits, presenting capabilities to customers & prospects, assisting at trade shows. Position works out of own home & reports to Sr VP of Global Sales.

N. ASSOCIATE FOOD TECHNOLOGIST: Seeking entry-level position w/in R&D. This position designed w/ an emphasis placed on developing & demonstrating technical expertise in food prod dev. BS Food Science w/ 0-2 yrs exp. Located in St. Louis.

O. ASSOCIATE PROCESS ENGINEER: Seeking entry-level position w/in R&D. This position is designed to gain exp in & contribute to the completion of all R&D process Engineering functions, including process dev, food systems design, equipment design, cost & efficiency improvements thru design & systems knowledge w/ interactive process considerations. B.S. Mechanical, Chemical or Agricultural Engineering w/ 0-2 yrs exp. Located in St Louis.

P. QUALITY IMPROVEMENT ENGINEER TECHNOLOGIST: Leading producer of private-label food items including cereals, snacks, crackers-cookies, dressing-syrups-jellies-sauces, snack nut-candy & frozen bakery prod. Job Description-redesign products & processes that drive improved product consistency thru variation reduction. Qualifications-B.S. food technology, mechanical, chemical or industrial engineering or combo of education & exp considered equiv to a B.S. 5+ yrs food prod dev or food mfg exp; 5+ yrs R&D cereal/grain based proc; strong project mgmt & prob solving skills; effective written & verbal communication; familiar w/ descriptive analysis, difference testing, SPC, process capability, DOE, regression. Located in Michigan.

JOB SEEKERS

1. FOOD TECHNOLOGIST: seeking PART TIME position as a Lab Technician/Chemist. Experience in Analytical & QA/QC methods. Computer literate. B.S. Biology.

2. FOOD TECH (PART TIME): Product dev exp includes flavors, flavor applications & baked goods. Also exp in technical writing for food industry trade journals. Seeking to work 3-4 days/week in or near Chicago's north suburbs.

3. OPEN INNOVATION: Are you looking for someone who can create something from nothing? Currently leading an Open Innovation platform at a large-publicly-held food co. Identifying the organization's cultural & tech capacities to execute on strategic innovation, developing training programs to fill the gaps & finding external partners w/ the next "Big Idea". High level of tech expertise, track record of successful business dev & superior people skills.

4. FOOD TECHNOLOGIST: Exp in flavors & flv applications, product dev from benchtop through market intro, ingred assessment & sensory testing. Dev refrigerated prod, beverages & frozen desserts. Seeks part-time/full-time position in NW suburbs. B.S., M.S. Food Science.

5. FOOD SCIENTIST: Senior Food Scientist with many yrs exp in confectionery, beverage, dairy, pharmaceutical, nutraceutical & bakery prod seeks full time position w/ energetic company in Chicagoland area. If you are looking for a workaholic who treats his job like his favorite hobby, I am your future employee. Thank you for your consideration.

6. CONSULTANT: consultant w/ 44 yrs exp in fats & oils specializing in edible products, trans fat alternatives & oil processing. Excellent communication skills; have lectured all over the world, honors/award from IFT, American Oil Chemists Society & United Soybean Board.

7. FOOD TECHNOLOGIST: More than 2 yrs exp in prod dev & QC. Exp in benchtop testing supporting prod dev efforts in biscuits, confectionery, cheese, beverages & infant formula at large publicly held food co. B.S./M.S. Food Science; seeks full-time position in prod dev or QC in Chicago's western suburbs.

8. FOOD SCIENCE/CHEF: M.S. Food Science & Chef w/ 20+ yrs diversified exp in R&D in culinary, retail grocery, deli, nat'l chain accts, QA, consumer insight, purchasing, operations, domestic & global business. Thorough knowledge of ingred, flvrs, prod dev, FDA/USDA regs & process engineering to assure taste, quality, food safety, cost savings. Exp in working w/ fast-paced, cross-functional, multi-cultural teams; proficient in transferring innovations into successful businesses; focused, creative, innovative, analytical, proactive, result-driven performance w/ multiple tasks; strong leadership skills. Long term leadership position or consultant; travel good.

9. SENIOR FOOD TECHNOLOGIST: Exp food tech w/ background in food prod dev, technical service, specialty food ingred & quality assurance. An innovative thinker w/ proven abilities in prod dev. Hands-on food scientist exp in ingred, dry mixes, bakery, emulsifiers, juices, smoothies, tea soft drinks, confections, flvrs, dry mixes, filling & toppings extruded & retorted prod. Exp in prod dev, pilot plant testing, process changes, manufacturing trouble-shooting & market introduction.



Illinois Center for Soy Foods receives C-FAR Achievement Award

For several months, the University of Illinois Department of Food Science and Human Nutrition has shared summaries of research proposals that received funding from The Illinois Council on Food and Agricultural Research (C-FAR). The Chicago Section of IFT has been a member of C-FAR since 1995. This month, the following article was distributed by C-FAR, announcing that the Illinois Center for Soy Foods is this year's recipient of the Donald A. Holt Achievement Award.

SPRINGFIELD-The Illinois Council on Food and Agricultural Research (C-FAR) presented its 2008 Donald A. Holt Achievement Award at the organization's annual meeting on February 12th in Springfield. C-FAR annually recognizes a C-FAR-funded research team that has demonstrated outstanding and innovative team research and outreach. The award is named in honor of Dr. Donald Holt, a longtime advocate for practical and sound food and agricultural research. This year's award was presented to the Illinois Center for Soy Foods.

The Illinois Center for Soy Foods was established in 2000 through identified research priorities and funding from C-FAR. Its mission is "to create and promote healthy, economical and good-tasting food products from soybeans and soy-based ingredients, thereby providing benefits to growers, processors and consumers in Illinois."

Led by University of Illinois at Urbana-Champaign researchers Keith Cadwallader, Barbara Klein, Pradeep Khanna and Karl Weingartner, the center's team of 15 faculty and academic professionals have used their expertise in food chemistry, nutrition, management and food technology to undertake a variety of successful projects and activities to promote soy foods.

"Over the past seven years, this research team has provided the necessary expertise and leadership to position the Center as the world leader in soy foods research, education and outreach," said W. Lyle Roberts, Jr., chief executive officer of the Illinois Soybean Association.

The Illinois Center for Soy Foods primary activities include:

- Providing the U.S. soy foods industry with technical assistance. International food processors recognize the center as the authoritative source on soy and related processing technologies.
- Conducting cutting-edge research on soy flavor, functionality, processing, health benefits and allergens. Soy-enhanced foods are developed for U.S. and international consumers, including recipes using blends of meat and soy.
- Assisting in incorporating soy in institutional food service programs and promotes soy foods both in the U.S. and overseas, especially in developing countries.
- Development of soy-related publications, short courses and workshops instructing consumers on how to add soy to their diet. More than 70 presentations have been given to academic, industry, government and non-government groups and 22 international extension field visits have been made to 13 countries.

"These dedicated professionals – through a seamless integration of a broad scope of activities spanning basic science, technology development, education of new professionals and reaching out to organizations and consumers – have, with C-FAR support, made the Center a worldwide focal point for scholars and industry groups, researchers and practitioners, and commercial and government entities in matters of soy utilization in foods," said Faye Dong, professor and head of the Department of Food Science and Human Nutrition at the University of Illinois at Urbana-Champaign.

The center has received additional support from the Midwest Food Manufacturing Alliance, Archer Daniels Midland, Cargill, Illinois Soybean Association, National Soybean Research Laboratory and the USDA and is now self-supporting.

For additional information on the Illinois Center for Soy Foods please visit www.soyfoodsillinois.uiuc.edu or contact C-FAR at 217.244.4232 or via email at cfar@aces.uiuc.edu.

APRIL DINNER MEETING
Reservation Form
Reservation Deadline:
Monday, APRIL 7, 2008

Please reserve space for _____ at the Monday, April 14th Chicago Section IFT Dinner Meeting.

Member Type: Member Professional Emeritus Student Unemployed

Entrée(s): _____ (\$33.00) (\$16.50 for Emeritus, Student and Unemployed Members)

The dinner price will be \$36.00 for all reservations received after Monday, April 7, 2008.

Sponsor a student's dinner for the evening so they do not have to incur this expense!!

Yes! We would like to sponsor _____ student dinners @ \$33.00 each. Total: \$_____

SPONSORED BY: _____

Return this form with payment or call the Chicago Section IFT office at 630.916.4960 to reserve your spaces via credit card.

Name of Person(s) Attending

Company

Telephone

EMAIL ADDRESS: _____

Please check here if you are a first-time attendee _____

I am paying by: Check Visa MasterCard Discover American Express

Card Number _____ Exp. Date: _____

Signature _____ Card Verification #: _____

Credit Card Billing Address: _____

Please mail or fax this form (with form of payment) to:

Chicago Section IFT
 P.O. Box 926
 Lombard, IL 60148
 Phone: (630) 916-4960
 Fax: (630) 889-0845
 Email: members@chicagoift.org

You can also register online at: www.chicagoift.org

NO REFUNDS for cancellations received after Monday, April 7, 2008!

Chicago Section IFT
P.O. Box 926
Lombard, IL 60148



FUTURE DATES TO REMEMBER!

**APRIL DINNER & MEETING (TOUR/
STUDENT NIGHT):**

MONDAY, APRIL 14, 2008

MAY DINNER & MEETING (TANNER LECTURE):

TUESDAY, MAY 13, 2008

CHICAGO IFT GOLF OUTING:

TUESDAY, JUNE 10, 2008

CHICAGO IFT SUPPLIERS' NIGHT 2008:

WEDNESDAY, NOVEMBER 12, 2008