



Food Bytes

Chicago Section IFT: The First Section

Join the Chicago Section IFT for Student Night at the April Dinner Meeting
Monday, April 12, 2010, 5:00pm
Marriott Chicago Southwest
1200 Burr Ridge Parkway, Burr Ridge, IL 60527, 630-986-4100

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Harold McGee
Author

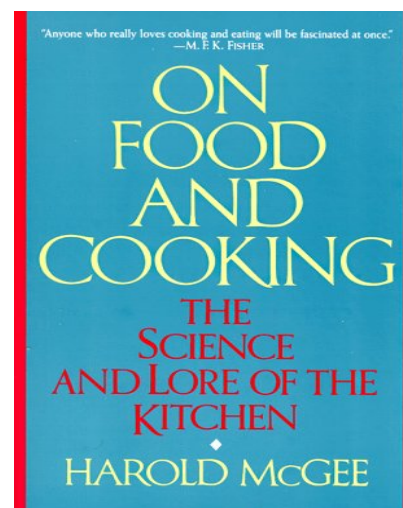
Playing With Food: Food Science and Technology in the Modern Experimental Kitchen Presented by Harold McGee

Why Harold McGee? Our April meeting is always dedicated to our student members and is a highlight of the year. This year, your CSIFT Program Committee asked the students and Terri Cummings at the University of Illinois, our CSIFT Career/Education Committee Chair to participate in the selection of a speaker - they requested Harold McGee and Harold was kind enough to accept our request. What a special night this will be!

Over the last decade, some of the world's leading restaurant chefs have adopted a new, experimental approach to cooking, one that draws on food science and technology for fresh ideas, tools and ingredients, and a better understanding of traditional food preparation. Harold McGee's presentation will describe this approach and show examples of the startling dishes it has generated.

Do you have a copy of Harold's book ***On Food and Cooking***, or do you plan to purchase a copy? **Harold will personally autograph your copy!** He has generously offered to do a book signing - you do need to bring your book with you! I know I just bought my copy....

You can purchase his completely revised and updated book at Barnes and Noble, Borders, and many other book stores, or you can order the book online, http://www.curiouscook.com/cook/on_food_order.php



CSIFT Technical Breakfast Meeting at FONA
is SOLD OUT at over 100 Registrants!
Sorry we cannot take any more reservations.

April Dinner Meeting Speaker Bio

Harold McGee writes about the science of food and cooking. He started out studying physics and astronomy at the California Institute of Technology, and then English literature at Yale University. In 1984 he published *On Food and Cooking: The Science and Lore of the Kitchen*. Twenty years later, the revised and enlarged edition of *On Food and Cooking* was named best food reference of 2004 by the James Beard Foundation and the International Association of Culinary Professionals. In 2005, *Bon Appétit* magazine named McGee food writer of the year, and in 2008, *Time* magazine included him on its annual list of the world's most influential people.

Along the way McGee published *The Curious Cook: More Kitchen Science and Lore* (1990), and has written articles and reviews for many publications, including *The World Book Encyclopedia*, *Nature*, *Physics Today*, *Food & Wine*, and *Fine Cooking*. He writes a monthly column, "The Curious Cook," for *The New York Times*.

At "News for Curious Cooks", <http://news.curiouscook.com/>, per Harold: "I'm filing brief reports from the intersection of food and science. It's a lively neighborhood these days. There's a constant influx of new information in food chemistry and microbiology, agriculture and manufacturing, and in human perception and health. I glean items from current technical publications and scientific meetings, from conversations with cooks and scientists, and from questions that come up in my own kitchen in the San Francisco Bay area".

Schedule

3:00—4:00pm Resume Writing
 4:00—5:00pm Speed Networking
 4:00—5:00pm EXCOM Meeting in the Kent Room
 5:00—6:00pm Social Hour with cash bar and Hors D'oeuvres
 6:00-7:00pm Dinner is served in the Grand Ballroom
 7:00—8:00pm Presentation from Harold McGee

Menu

- Hors D'oeuvres to include Baked Brie en Croute, Fresh Vegetable Crudite, passed Chicken Satay, Spanakopita and Seafood Stuffed Mushroom Caps.
- Salad of Baby Spinach, Pineapple, Strawberry, Onion Straw in a Balsamic Vinaigrette
- Choice of Herb Crusted Chicken, Vegetable Wellington OR Mediterranean Pork Loin with Roasted Tomatoes and Peppers
- Caramel Apple Pie

Directions

- From the North, take I 294 south. Merge onto I 55/ Joliet Rd. Merge onto South County Line Road via Exit 276. Turn left onto Burr Ridge Parkway
- From the South, take LaGrange Road or I 294 north. Merge onto I 55 south. Exit Burr Ridge Parkway.
- From the city, take the Stevenson (I 55) south. Exit 276A to South County Line Road. Turn left on Burr Ridge Parkway.



Steve Schwartz

Dr. Steven J. Schwartz Selected as 48th Fred W. Tanner Lecturer

The Tanner Lecture Committee is delighted to announce that Dr. Steven J. Schwartz has been selected as the 2010 Tanner honoree for the Chicago Section IFT. Dr. Steven Schwartz is Professor and Carl E. Haas Endowed Chair of the Department of Food Science & Technology, and Director of the Center for Advanced Functional Foods Research and Entrepreneurship at the Ohio State University.

This year we are very fortunate to have Dr. Schwartz as our Tanner Lecture speaker who will present us a prestigious lecture: "Functional Foods for Cancer Prevention". Don't miss this memorable event for the Chicago Section IFT.

Mark your calendars for Monday, May 10, 2010 dinner meeting at the Hilton Hotel Rosemont for the Tanner Lecture! More details will follow in the next issue of newsletter.

The 2009-2010 Tanner Lecture Committee members are Faye Dong, Margaret Barth, John Schuette, Shelly Schmidt and Zuoxing Zheng (Chair).

Upcoming Meeting Schedule

Date / Theme	Speaker	Location
Monday, May 10, 2010	Tanner Lecturer	Hilton Hotel Rosemont
Tuesday, August 3, 2010	Annual Golf Outing	White Pines Golf Club in Bensenville

April Dinner Meeting / Student Night

The Hospitality Committee will be hosting Student Night on April 12th, inviting 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. Due to resounding positive feedback from the schools we will once again be holding a session on resume writing and a speed networking session. The resume writing session will be held from 3:00 – 4:00PM and the speed networking will immediately follow the resume writing from 4:00-5:00PM. Students in attendance are encouraged 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:**

Be a part of the Speed Networking Team: you will be paired with a few students at a time for 5 minute intervals and will answer their questions. We are in need of volunteers from all the segments of the food industry from R & D, Quality Control, Technical Sales, and any other sector you may work with. **If you are interested in participating in Speed Networking, please contact John Chambers at 773-706-9430 or at j.chambers@caremoli-usa.com**

Student Meal Sponsor: purchase a dinner for a student so that he or she does not have to incur this expense. The cost of the student meal is **\$50.00**. **If you are interested in sponsoring a student's meal please let the Chicago Section IFT Office know when making your own reservations or indicate it when making your reservation on-line.**

Your help is greatly appreciated!!! Thank you for helping make this a special evening for the students!
- Hospitality Committee

Sponsor a Student's Dinner!

Yes, I would like to sponsor _____ student dinners for a total amount of _____!

Sponsor Name or Company Sponsor Name: _____

Please pay online (www.chicagoinft.org) by credit card or send a check and this registration to Chicago IFT, PO Box 926, Lombard, IL 60148. Questions? Call 630-916-4960.

**Diane Dawson, Chair**

MESSAGE FROM THE CHAIR



There is a wonderful moment in Woody Allen's film, *Manhattan*, when he cites his list of the things he believes are good reasons for continuing to live. Among them, he includes "Cézanne's apples." That fruit, as painted over and over by that painter, has come to symbolize the victory that can follow the struggle of an artist to achieve his or her vision." (from: *Feasting A Celebration of Food in Art*, by James Yood).

The Chicago Section of the Institute of Food Technologists had our own artist at the March meeting. Dr. Carl Winter achieves his vision of food safety through music. Our one man band got the room rapping and hopping to parodies of songs with lyrics that taught us about food safety. The packed ballroom at the Doubletree was electric. Who knew food safety could be so much fun!

This Chair will never forget seeing four courageous volunteers spell out USDA using their bodies to the tune of YMCA by the Village People. We all had a riot! If you missed it, we usually have Carl back every decade!

So, how's our artistic vision coming along? Quite nicely, thanks to a lot of hard work from your elected officers and Executive Committee members. Also, most of our 24 standing committees are very active. We owe a lot to the continuing dedication of our Committee Chairs. As Joe Stout, our Suppliers' Night Chair commented: "So many committees are dedicated and very active this year." Thanks Joe.

Our vision is to make our Section a friendly place to give of your time (attending events, volunteering for a committee, or donating to one of our causes) and to experience the satisfaction of contributing to the industry that puts bread on your table.

We also worked very hard this year to work closely with IFT, as we exist as a Section of IFT. Your Section enjoys a convivial and collegial relationship with IFT. We look forward under the leadership of Linda Perucca and Pat Sullivan, to provide volunteers for the Expo in July. Also, stay tuned for a special announcement about how our Section plans to play a larger, more visible role on the convention floor, and at a new member's recruitment hospitality suite after the show.

Thanks for your support of the Section's events. Everyone on the Executive Committee is working hard to make your membership of value. Please read the newsletter and discover the many programming options you can select to benefit from being a member of the Chicago Section, the First Section!

Respectfully submitted,

Diane Dawson
Chair, 2009-2010

Section Mission

To serve the Chicago Section IFT by providing educational opportunities for members and future members by:

- increasing awareness of the vital role of food science in everyday life;
- supporting causes to advance the profession; and
- providing a forum for the exchange of ideas, knowledge and information

Thank You to Silliker - the March Supplier Sponsor

Silliker, Inc. provides expert support to food manufacturers, restaurants and retailers to help ensure product safety, quality and nutrition. With over 45 locations in 16 countries meeting and exceeding ISO 17025 requirements, Silliker is the leading international network of accredited food testing laboratories.



Steve Oswald, local Silliker Representative talking to Nate Matusheski



Mark Carter, Corporate V.P. of Research and Development, presenting during the meeting.



Raffle Held at Monthly Dinner Meetings

Do YOU want involved in our CSIFT Raffle? Just take a look at those happy winners! This month's list of winners include:

Dimitrios Apostolopoulos, Somers Fare
John Schuette, Quaker Foods
Leonard Ciani, Balchem Corporation
Stan Tinsley, Qualitech
Jan Mazmanian, Aim Transfer and Storage
Mark Witowski, Vegetable Juices
Keith Schafer, Fonterra, USA
Tony DePrado
Michele Canar, Purecircle (not shown)



The raffle gifts are donated by generous companies by adding a donation to our CSIFT Website "Shopping Cart" or bringing your gift to our meeting. In fact, see the two large "rectangular" gifts in the photo? These are 10 lb. dark chocolate bars donated by Blommer Chocolate. What a treat - thank you Blommer Chocolate!

As a Food Organization, your Executive Officers and Committee Members realized that it would be important to give back to our community and assist others who are in need of charitable donations of food. At the March meeting we asked everyone to bring a non-perishable food item, or donate one dollar for their raffle ticket. For this meeting we selected Food for Friends and our intent is to rotate our donations to other local charities - do you have a charity you would like to suggest? Please contact Pamela Vaillancourt at p.vaillancourt@rqa-inc.com with your suggestions.

From the Food for Friends Website, <http://www.foodforfriends-il.org/>:

Many of us are blessed with loving families, steady employment, and good health. Luxuries that are sometimes taken for granted. Food For Friends is an organization of people that are thankful for their many blessings and feel compelled to give back to a community that has given them so much.

Food For Friends realizes that there are needs in the United State, Canada and all throughout the world. However, our goal is to channel our energy and resources to our local communities. Our hope is to reach those in need right here in the greater Chicago area.

FYI - For any of you who enjoy golf scrambles, plan to attend their Food For Friends annual golf outing September 14th 2010. This is their only fundraiser of the year. The majority of the attendees are from the food industry. It is a great place to network for IFT professionals. The location is Bartlett Hills Golf Club in Bartlett, IL. You can sign up on the Food For Friends website

March Dinner Meeting “Rocked” with Dr. Carl Winter

Have you ever been to a CSIFT Section meeting where the speaker got a standing ovation and the audience asked for an encore? That was exactly what happened at our March meeting! Carl really is the "Elvis of E. Coli," the "Sinatra of Salmonella," and the "Artist Formerly Known as the Prince of Pesticides".



CSIFT Members helping Carl with his parody of Village People's YMCA, now known as USDA!

If you were not one of the 138 attendees in the audience and missed his musical message, you may visit his website, <http://foodsafety.ucdavis.edu>, which provides media accounts of his music as well as downloadable music files, Power-Point presentations, lyric files, live performance clips, and animated music videos.



Do keep in mind that Carl's presentation really did have a serious side to it reminding all of us of the importance of food safety and the continual education of food safety at home and in the work place. Stressing food safety is a message that every one of us as members of CSIFT can help with!



Sandy Murphy and Margaret Walther checking everyone in at the AACT Supplier's Event

CSIFT and AACT joined forces to bring a Supplier's Expo and a dinner meeting together at the DoubleTree Hotel in Oakbrook. This allows the CSIFT members to learn more about the confection industry and meet current and new vendors while allowing the AACT members to mingle with CSIFT members and attend one of our dinner meetings. Of course some of us are members of both organizations and enjoyed the opportunity of seeing everyone together at one location.

Save the Date for CSIFT Dairy Proteins Technical Program at Fonterra Monday, May 17, from 2:00 -4:00pm

Our second supplemental technical program will cover technical aspects of whey protein concentrate (WPC) and milk protein concentrate (MPC). It will be aimed at the formulator, the process scientist and the manager of projects. The program will include one hour of lecture on MPC's and WPC's, and rotation through 4 stations in the applications lab with exposure to bars, beverages, cultured, and dairy.

More details will appear in our CSIFT May Newsletter. Fonterra will be our host for this program to be held in their Rosemont facilities on May 17 from 2 - 4 pm. **Due to capacity, this program will be limited to Members of CSIFT, with a maximum of 50 participants.** Registration for this event will open upon distribution of the May Newsletter.

VITAMIN D3

Concentrates, Cold Water
Dispersible & Tableting Grades

FRUIT EXTRACTS

100% N American Cranberry,
Pomegranate & Others

CAROTENOIDS

Natural Beta Carotene,
Lycopene & Lutein

**HIGHLY SOLUBLE
MINERALS**

Specialty Lactate Gluconates
and Amino Acid Chelates

**IMMUNO-
MODULATORS**

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from Oyster Mushroom

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COLORS**

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from vegetables & fruits

**AIC**

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Framingham, MA 01701
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info@aicma.com
www.aicma.com/ift

Welcome to the Newest CSIFT Members

Jeff Andrews	Boom Marketing
Laura Bergan	LB Consulting
Cynthia Berigan	Resources Global Profs.
Darci Bieschat	Wm. Wrigley Jr Co
Gary Brunet	Vyse - Gelatin Innovations
Paul Calhoon	GRN Naperville South
Sheau-Meng Chin	Wm Wrigley Jr Co
Mary Clark	Natural Enrichment Industries
Molly Connor	Newly Weds Foods
Renetta Cooper	Purac America, Inc.
Sarah DiPasquale	Diageo NA
Janine Emondts	Zentis Food Solutions
Andrew Frampton	NOW Foods
Karen Gallagher	Synergy Flavors
Susan Harris	IF
Nance Hastings	The Hastings Group
Caryl Hultgren	Special Events by Caryl
Jeff Jendryk	Valdes Engineering Co.
Courtney Kingery	ADM
Gary Mattes	Boom Marketing
Ron Mazmanian	Aim Transfer & Storage
Regina Mensching	Nestle Pizza Division
Brad Merkel	Grain Processing Corp.
Maureen Murphy	McCain Foods USA, Inc.
Jessica Myers	Balchem Encapsulates
Margaret Seng	
Sadowsky	Maggie Sadowsky, LLC
Hannah Smith	
Brooke Sunderlin	Brenntag Great Lakes
Thao Tran	
Michael Vaillancourt	RQA. Inc.
Bob White	Azteca Foods, Inc.

"Passing the Baton" - I mean Camera!

For many years, you've likely notice Joe Staackmann at our meetings taking pictures of our many CSIFT events. Please thank Joe for his many years of service as our Historian Committee Chair.

Here's history in the making as our "snap happy cameraman", Joe shakes hands as Dave LeVally takes over as our new CSIFT Historian Committee Chair. Dave we look forward to seeing lots of great Member photos!



Chicago Section IFT Executive Committee Minutes

Date: Tuesday, March 9, 2010, Place: Double Tree Hotel in Oak Brook, Time: 4-5PM

ATTENDING: Jerry Bard, John Budin, John Chambers, Laura Colby, Glen Connick, Diane Dawson, Dean Duxbury, Laura Gray, Matt Hutchinson, Linda Kragt, Anna Lovis, Tom Manolatos, Nate Matusheski, Sue Monckton, Lynnda Nelson, Uwe Nienaber, Krista Ruhnke, Joe Staackmann, John Schuette, Joseph Stout, Pamela Vaillancourt, Gary Wills, Sanford Wolgel, Zuoxing Zheng

Call To Order- Chair- Diane Dawson called the meeting to order at 4:00 PM.

Approval of Minutes- Diane Dawson for Jennifer Westropp

A motion was made to approve the February 2010 minutes. The motion was seconded and approved.

Chair Elect/Program Chair Report- Pam Vaillancourt

A program planning report was attached to agenda and was distributed containing the latest updates/confirmations for the remaining program year. Preparations are being done for next year as well. Strategic leadership training event for incoming and current chairs will be held June 3rd. A special thank you was given for planning and executing a training event for transition of chairs. Tentative information sheet was attached to agenda. Next month's meeting with Harold McGee may include a book signing.

Treasurer's Report- Uwe Nienaber

Treasurer's report was attached to agenda. They are looking into another bank to open the next CD. John Smith, incoming Treasurer, has already begun meeting with Uwe to review Treasurer's duties and role.

Election Results - Diane Dawson

Election will be completed on March 11. IFT will provide their election tally around March 25. CSIFT result announcement will shortly follow IFT's result announcement.

IAMI- Lynnda Nelson

Report was attached to agenda. No discussion.

Membership Committee- John Schuette

Membership Committee includes: Mary Bachman, Higgins & White, Mary Reynolds, Socius Ingredients, Gail Lang, Sara Lee, John Jackson, Newlyweds Foods, and Laura Colby, Kraft Foods. This newly formed committee will provide good representation from larger companies. Two (2) meetings have been conducted to set goals for the committee. Goals include: Increasing membership among R&D professionals, increasing membership from allied food industries & professions and increasing membership by 5% (within a year). A hospitality suite is being planned for 1 day during the IFT Food Expo in July. An updated membership brochure/flyer is being worked on. Laura Colby is collecting testimonials from members to publish in the brochure and on the web site. A LinkedIn notice went out to members on LinkedIn. Committee is reviewing Emeritus Status requirements.

Tanner Lecture- Zuoxing Zheng

This year's winner of the Tanner Lecture has been selected by the committee. This year's honor goes to Professor Steven J. Schwartz from Ohio State University. May's Tanner Lecture will be held at the Hilton Hotel in Rosemont.

C-FAR- Nate Matusheski

CFAR report was attached to agenda. Nate served as the CSIFT liaison for CFAR this year in Springfield. It is a challenging time for programs such as CFAR as funding has been cut across the board in IL. CSIFT will continue to fund C-FAR's membership while CFAR begins restructuring its organization. Nate has made it known to C-FAR that C-FAR's role should continue a strong focus on Food Safety and not solely on Agriculture. A press release was made about Chair Nate Matusheski. This will be published in our newsletter.

Long Range Strategic Planning- Susan Monckton

Pilot program for a CSIFT technical breakfast meeting being held @ FONA March 26, has over 90 registrants so far. A second technical meeting is being planned for May 17th, 2010 at Fonterra from 2-4 PM. More information will be provided.

Scholarships- John Budin

The committee is continuing to identify new outlets for scholarships. Key universities and programs have been identified and contacted. They will have a meeting with Treasurer, Uwe to review funding for current and upcoming years. This year's Strietelmeier scholarship is being worked on now.

Newsletter- Dean Duxbury

This month's deadline is Friday, March 12 since our meeting is on Tuesday this month. Submissions to the newsletter are due 3 days after the EXCOM meeting. Each submission must be fully typed to print and is subject to editorial review and space. Submissions should be emailed to all three editors: smonck10@gmail.com, dux1@sbcglobal.net and mroth@iami411.org. If you are sending in pictures, please provide a caption.

Hospitality- John Chambers

Next month's Student Night's theme will be completed by the end of the week. The committee is gathering information about food professionals first job out of school. Anyone interested in sharing their story should email John Chambers at: j.chambers@caremoli-usa.com. Tonight's raffle will benefit Food for Friends. This is a new program that the committee is trying. Attendees can bring in a can for charity to be able to enter the raffle drawing.

Minutes continued on next page....

Meeting minutes continued from previous page.

Meeting Sponsor- Diane Dawson

This month's meeting sponsor and information table is Sillicker. Please stop by and visit their booth.

The meeting was adjourned at 4:45 p.m. - Submitted By: Anna Lovis

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

CSIFT EMPLOYMENT COMMITTEE NEWSLETTER

Lisa Ruhland
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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 12, 2010.

OPEN POSITIONS

- A. FOOD SCIENTIST (OHIO):** Responsible for developing formulas, processing procedures & specs for new products, product enhancement & cost reduction products within a USDA facility. Provide technical support to marketing, sales, operations, culinary & external customers. Requirements: Min. BS in Food Science or equivalent. Advanced degree preferred or Culinary degree w/strong technical background.
- B. DIRECTOR, INDUSTRIAL ACCOUNTS:** Provide strategic, analytical, tactical leadership & achieve budgeted sales volume targets w/assigned existing and new industrial customers. Achieve/exceed assigned volume & profit goals while executing company strategy in processor/ industrial channel. Requirements: Min. 4 yr. degree, 10 yrs. experience, in-depth understanding of R&D & QS.
- C. SALES REPRESENTATIVE:** Growing food ingredient importer and distributor seeks to fill full time sales representative position for the Chicago land region market. Office will be from home in the region. Develop new accounts & manage existing accounts. Previous sales experience in food ingredients required. Minimal overnight travel. Ideal candidate will be a motivated self-starter.
- D. SR FOOD SCIENTIST:** Participates in planning & conducting projects to develop new & improved products for our customers. Works w/ considerable independence. Coordinates project presentations to other departments & customers. Requirements: Min. BA/BS. Must be in Food Science w/specific training relevant to food. BS degree should have 5 – 8 yrs. exp. MS + 3 – 5 yrs. exp. Ph.D. + 1 – 3 yrs. exp.
- E. REGULATORY/PRODUCT DEVELOPMENT:** Chicago area food manufacturer is seeking to fill a regulatory & product development position. Ideal candidate must have technical knowledge and regulatory experience in QC for dry packaged products. Position will work w/technical team & have direct customer & supplier contact. Candidate will be required to maintain website data and have consumer & business communications skills.
- F. QA/FOOD SAFETY:** Processed meat manufacturer located in Kentucky seeking experienced Quality Control and Food Safety professionals.
- G. MANAGER, FORMULATION DEVELOPMENT:** Formulation of new branded, licensed and contracted products. Responsible for primary technical transfer of the new formulations into commercial operations. Requirements: 8 – 10 yrs. exp. formulating nutritional & food products. Ability to work w/others in a high-paced environment. Organizational skills for managing projects, deadlines & team members. BS or related. MS Food Science preferred.

Continued on page 12

JOB SEEKERS

- A. SENIOR FOOD SCIENTIST:** 20 years experience in formulation development, product development and plant scale-up, customer technical service, analytical analysis and quality control. Areas of expertise include starches and sweeteners, gluten-free bakery, processed meats, salad dressings, sauces and gravies. Special interest in functional food development.
- B. PROCUREMENT SPECIALIST:** 19 years of progressive experience & responsibility with proven success in the areas of procurement, maintenance & inventory control. Experience managing multiple categories including flavors, color, seasonings, etc. Well rounded and capable of handling high spend budgets and generating cost savings.
- C. R&D Director/VP:** MS in Food Science. Successful in translating food technology, culinary knowledge and innovative ideas into commercial success. Extensive R&D, LEAN manufacturing and QA experience in the categories of ingredients, flavors, frozen, shelf-stable & deli-fresh meats, bakery, snacks, sauces, dressings, seasonings, entrees & appetizers for CPG, National Restaurant accounts and club stores. Managed budgets, cost savings & hiring.
- D. SENIOR FOOD TECHNOLOGIST:** Experienced in product innovation; sensory evaluation; QA/QC; wide spectrum of products, including meat, carbonated beverages, private label supermarket products. Consulting experience in food & chemical products for Fortune 500 companies. Excellent oral and written communication.

Strietelmeier Scholarship for Unemployed Chicago Section IFT Members

The Chicago Section IFT will provide up to \$3,000 of Scholarship funds for individuals that are unemployed and seeking employment in the food industry. Scholarship funds can be used to offset expenses relating to attending the upcoming Annual IFT Convention and Expo or to offset expenses relating to training purposes in the form of a workshop, short course, etc.

Applicants must be unemployed, seeking employment in the food industry and members of the Chicago Section IFT that reside in the zip code boundaries of the Section. The maximum amount an individual can be awarded is \$1,000. Scholarship applications are available on the website of the Chicago Section IFT and are due Monday, May 3. Should you have any questions about the Strietelmeier Scholarship Program, please contact John Budin at john.budin@silliker.com.

The Strietelmeier Scholarship Program was established in memory of David M. Strietelmeier, who was a lifelong and active member of IFT where he served as Section Chair and on several Chicago Section and National committees. David's goal was to assist professional members to obtain networking and educational opportunities that would help them achieve gainful employment. For this reason, the Chicago Section IFT has chosen to honor the memory of David Strietelmeier by bestowing this annual award to members of the Chicago Section IFT that are in need of career assistance.

Please see application on next page.

CSIFT honored as a 15 year C-FAR Member

SPRINGFIELD – The Illinois Council on Food and Agricultural Research (C-FAR) recognized long-standing members at its recent 2010 Annual Meeting in Springfield. At this special celebration, Chicago Section of the Institute of Food Technologists was acknowledged for being a 15-year member of C-FAR. Nate Matusheski of Kraft Foods serves as a representative of the organization to C-FAR.

"We are deeply grateful for the dedication of the Chicago Section of IFT and other members recognized at our recent annual meeting," said Jim Charlesworth, C-FAR vice chairman of the board and membership chair. "They represent the foundation of C-FAR and have clearly demonstrated their commitment to Illinois having a sound food and agricultural research program."

C-FAR is a statewide partnership organized to support relevant, high-quality research and related outreach programs for Illinois' food, agricultural, and related systems. For more information on C-FAR and its research programs visit

www.ilcfar.org, send email to cfar@aces.illinois.edu, or call 217.244.4232.



Nathan Matusheski
accepting Recognition
Certificate from C-FAR
Chair **Jerry Hicks**.

May 2010 Newsletter Submission Deadlines

Monthly Newsletter submissions need to be:

1. Fully typed for publication (subject to editorial review and space available), and
2. Submitted by the deadline via email to both Co-Editors & the Office Staff member below.

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Reminder: May 2010 articles will be due on Thursday, April 15th.

Dinner Meeting Sponsorship Opportunity—Be a Supplier Sponsor

If your company would like to become a Supplier Sponsor for the monthly dinner meetings, please register at www.chicagoift.org. For the cost of **\$350.00**, your company receives:

Tabletop Display Space
One Complimentary Dinner
Three Minutes at the Podium to present your Company
Signage at Registration Table
Write-up in following month's Newsletter

Sponsorship requests will be taken on a first come, first-served basis.



April Dinner Meeting Reservation Form

Monday, April 12, 2010, 5:00pm

Marriott Chicago Southwest Hotel

1200 Burr Ridge Parkway, Burr Ridge, IL 60527

630-986-4100

Walk-ins are welcome

To Receive the Discounted Rate, reservations **MUST BE RECEIVED** by
 5:00pm on Thursday, April 8, 2010

Please register for the dinner online at www.chicagoift.org

OR

Complete the information below and send by mail.

\$50 Members and Students

\$60 Non-Members, Walk-ins, or after the April 8th deadline,

\$25.00 Emeritus & Unemployed

Yes! I would like to sponsor a Student Dinner

_____ **Number of Student Dinners @ \$50 = Total Enclosed \$** _____

Name: _____

Company Name: _____

Address: _____

Street

City

State

Postal Code

Email: _____

Phone: _____

To pay by check, please complete this form and mail your check to:

Chicago Section IFT, P.O. Box 926, Lombard, IL 60148, (630) 916-4960

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



FUTURE DATES TO REMEMBER!

April Dinner Meeting & Student Night

Monday, April 12, 2010

May Dinner Meeting & Tanner Lecture

Monday, May 10, 2010

Annual Golf Outing

Tuesday, August 3, 2010