



Come

Celebrate

Food Bytes

Chicago Section IFT: The First Section

Chicago Section IFT Holiday Party

Get in the Holiday Spirit with Holiday Spirits!

Cooper's Hawk Winery & Restaurant

15690 S. Harlem, Orland Park, IL 60462

(708) 633-0200

5:00 – 7:30pm

Monday, December 8, 2008

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The Chicago Section IFT is bringing in the Season at one of three winery restaurants in the United States -- **Cooper's Hawk Winery** in Orland Park, as seen on "Check Please!"

Mingle with business associates, meet new friends and toast the Season!!! Check out the winery, (Cooper's Hawk produces 50,000 gallons of wine a year in 40 varieties) and check out the Store. Eat, Drink and Be Merry!!!!

Menu: Wine, red and white, expertly paired with the evening's fanciful, elegant, upscale appetizers of Bruschetta, Crab Cakes, Domestic Cheese Platter and Over the Border Egg Rolls. Food and Wine will delight your senses as the wine the experts have picked will pair with our appetizers.

This will be a festive, fun event of networking and social value. There is no formal speaker, but the wine staff will be available to describe and discuss food/wine pairings and answer your questions on wine.



Schedule:

4:00pm EXCOMM Meeting

5:00pm Party Begins with wine and appetizers until 7:30pm.

Directions

Take I-294. Exit on 95th Street/ 76th Avenue exit. Follow Exit onto Ulysses S. Grant Memorial Hwy (US-12) toward 95th st/ US 20E. Take ramp onto S. Harlem Ave (IL 43).

Go 8 miles to arrive at the restaurant, which will be on the right side of the street. If you reach 157th Street, you have gone too far.

SUPPLIERS' NIGHT 2008

The final numbers are not yet in, but we do know that Suppliers' Night 2008 was a great success with more attendees than last year and a great turn out in the exhibit hall.

Chicago Section IFT would like to thank all of you who helped to promote the show. We also want to thank all of those exhibitors who sponsored the exhibitor guide, the beverage stations, and the social hour. We were very excited to be able to offer a social hour this year and to provide a time for fun and food to finish up the day.

We also want to thank both the speakers as well as those who showed your support by attending the Innovation NOW Forum. It was a great success with over 100 attendees and something we hope to offer again next year.

Exhibitor registration for our November 11, 2009 show will begin the first week of December. Watch for more information coming via email on the new online registration process.

Check out our new exhibitor floor plan by going to www.chicagoift.org and looking for Suppliers' Night 2009. For more information, please call 630-916-4960.

Thank You to Our Suppliers' Night Committee!

We would not have been able to host this event without the help of our **VOLUNTEERS**. A very special thank you goes out to the following Committee and Day of Event Volunteers:

Committee Chairs:

Joseph Stout, Skidmore Sales- Suppliers' Night Chairperson
 Jennifer Padilla, Aerotek, Innovation Now Chairperson
 Jim Anderson, Caravan, Innovation Now Committee Chair
 Pamela Vaillancourt, RQA, Innovation Now Committee Chair
 Michael Hosler, Mission Flavors- Exhibitor Marketing Committee Chair
 Roy Hlavacek, IFT- Attendee Marketing Committee Chair
 Catherine McCarthy, Lab Support- Housing/Hospitality/Catering Committee Chair
 Sarah Doran, Lab Support- Housing/Hospitality/Catering Committee Chair
 Michael O'Hare, Dawson Sales- Day Volunteer Committee Chair

Day of Event Volunteers

Aaron Dare	Balchem	Matt Hutchinson	Creative Food Geek
Cherie Morris	Aerotek	Maxine Horowitz	MDH Search
Doug Lammie	Dominican University	Michael Campagna	Wm Wrigley Jr. Co.
Duncan Fader	Matsutani America	Michael Carson	Ingredients, Inc.
Elizabeth Mayatt	Dominican University	Michael Wanous	Dominican University
Erin Wimberly	Dominican University	Mike Kahl	TRAC Mirco
Fred Stewart	Dominican University	Mike O'Hare	Dawson Sales
Jim Anderson	Caravan Ingredients	Nathan Wallen	Monarch Food Serv.
John Chambers	Caremoli	Pamela Vaillancourt	RQA
Judy Beto	Dominican University	Rob Williams	Dominican University
Kara Karraker	Aerotek	Roy Hlavacek	IFT Marketing
Katherine Schury	Dominican University	Salvador Chaidez	Vegetable Juices
Krista Ruhnke	Past IFT Chair	Sarah Odarczenko	Dominican University
Laura Guerrieri	Dominican University	Sean McCormack	Ed Miniat, Inc.
Liz Salmon	Dominican University	Sheila Kari	American Packaging
Manoj Shah	Consultant	Suraya Gabel	Greenwood Associates



MESSAGE FROM THE CHAIR



Suppliers' Night 2008

Anna Lovis, Chair

Yesterday our Chicago Section IFT Suppliers' Night took place, and I wanted to share some of my reflections on the show. Usually, the days following a show are filled with anticipation mingled with a certain anxiety: we are excited about the prospect of new projects and business leads to pursue, yet we are worried by the dozens of emails and phone calls to return as well as the possibility of not being able to fulfill show floor promises to colleagues. On top of that, any daily work that had to be pushed aside feels like it is piling up. In my experience, this has generally been the standard routine after shows. Yet today I have a different perspective.

Since I had the opportunity to work closely with the key organizers of the show, I was given an insider's view of everything happening behind the scenes. I witnessed firsthand the inner workings, the challenges of planning and execution, the ins and outs of production, the comments of appreciation as well as complaints. So yesterday as I walked the show and attended the Innovation Now forum, I observed everything from a much different perspective and with a deeper appreciation for all the work that went into it. I feel greatly satisfied having been a part of this show, and I return to work today noting that working closely on a project with purpose and effort can change your perspective for the better.

A round of applause goes out to all members of the Suppliers' Night Committee, too numerous to mention in this message (but you know who you are). A special thank you goes out to Joe Stout, Chair of Suppliers' Night, for pulling together a diverse team of outstanding leaders. Another big thank you goes out to Lynnda Nelson, head of our administration office IAMI, and her team for working well beyond their call of duty for our Section and our show.

Walking the floor at different times, I heard two comments that have stuck in my mind. Both individuals remarked in their own words that this show was "energetic and friendly." The word "friendly" is what I have not been able to forget, as friendly means "characteristic of or befitting a friend...inclined to help or support...not antagonistic or hostile...of or belonging..." This description speaks volumes to me of who we are as food industry professionals, how we conduct business, where we spend our time and resources, and what organizations we belong to. It was an outstanding show. It was a great place to be.

The Chicago Section IFT thanks all of our volunteers, participating companies, and sponsors, and we look forward to seeing you again next year!

December Holiday Party:

Don't miss our Holiday Cocktail Party on December 8 at Cooper's Hawk in Orland Park. Our Programming Chair Diane Dawson and our Hospitality Chair Liz Suter have put together a fun and festive meeting to round out our year. See you there!

Anna Lovis

2008-2009 Dinner Meeting Schedule

December 8, 2008

Cooper's Hawk Winery & Restaurant
15690 S. Harlem Avenue
Orland Park, IL
www.coopershawkwinery.com

Topic: A Holiday Party!

January 12, 2009

Lou Malnati's Italian & Pizza Eatery
Buffalo Grove, IL

Topic: Qualisoy on current and future varieties of soybean oils

February 9, 2008

More Information
To come!

Pictures from Suppliers Night 2008

Photos Courtesy of

Joe Staackmann



Exhibitors getting ready to meet new
and current customers



Steve Hvizzdos of Vegetable Juices
One of several speakers at the
Innovation Now Forum



Joe Stout, Suppliers Night Chair, of
Skidmore Sales & Distribution

Tanner Award Call for Nominations

Nominees for the Tanner Lectureship are sought. The Tanner Lecturer should be an outstanding and well-recognized researcher and excellent speaker. The nominee may be from industry, government, or university, having developed unique technology in the area of food science or related disciplines which has impacted the food industry.

The Lecturer may be from any country, but preferably not from within our Chicago IFT Section. The award consists of an honorarium of \$2,000, a plaque and reimbursement of travel expenses. The Tanner lecture will be presented May 11, 2009.

Nominations may be made by any Chicago Section member, and should consist of a curriculum vitae and an accompanying letter setting forth the reasons for the nomination.

Completed nominations are due no later than December 15th, 2008, and should be sent to the Tanner Committee Chair:

Zuoxing Zheng
Kraft Foods R&D
801 Waukegan Rd., Glenview, IL 60025
Tel: 847-646-3388

Cultivating a Leadership Role — Current and Emerging CSIFT Leaders

Are you in an IFT leadership role now? Are you interested in exploring a path as Section leader? If yes, then the Strategic Leadership Forum (SLF) may be a **valuable opportunity** for you. The 2009 SLF will be held February 26-28 in Chicago and it is an exciting, information-filled meeting.

The Strategic Leadership Forum's goals are to:

- Cultivate a community of IFT leaders focused on the future of IFT
- Obtain grassroots feedback from members on issues and opportunities facing IFT
- Provide face-to-face opportunities to gather input crucial to new program development and hear about members daily job challenges
- Harness the collective talent of the participants by engaging them in IFT's ongoing strategy development efforts
- Provide exposure to outside experts who can share their expertise/experience and stimulate new ideas and thinking
- Invest in our Section and Division leadership through educational programming and peer-sharing sessions (the best of the former Leadership Conference)

If you are interested in participating in this Forum please send your name, email address and phone number to: Anna Lovis at alovis@equichem.com or call (630) 784-0432

You'll find plenty of food at Pittcon.

Multi-residue Pesticide Analysis for Food Testing

ACS/DAC Organized Contributed Session arranged by Alexander J. Krynnitsky, U.S. FDA

High Resolution LC-MS for the Analysis of Food and Feed Analysis in Complex Matrices

Lester Taylor, ThermoFisher Scientific

Mass Spectrometry Techniques for Elemental Speciation in Food and Food Supplements

Sandra Mounicou, LCABIE, CNRS, UMR 5254

Food Protection in the Global Economy

Steven Musser, U.S. FDA/CFSAN

Utilizing Analytical Intelligence to Drive and Sustain Food Safety

John Ward, The Coca-Cola Company

Analytical Methods Used for Regulatory Control of Veterinary Drug Residues in Foods of Animal Origin and Their Impacts on Global Trade

Joseph Boison, CFIA Saskatoon Laboratory

Regulating Food Safety for a Global Marketplace

Paul Young, Waters Corporation

Preparation of Reference Materials in the Food Testing Industry

Curtis James Wood, ERA

Get a complete listing of our Technical Program at www.pittcon.org

This year, IFT members will find a wealth of scientific information in Pittcon's Technical Program. These are just a few tasty samples.



PITTCON
CONFERENCE & EXPO **2009**

McCORMICK PLACE • CHICAGO • MARCH 8–13, 2009

University of Illinois Food Science and Human Nutrition Reaching Beyond the Borders

As they continue to strive to be locally relevant and globally pre-eminent, the University of Illinois Department of Food Science and Human Nutrition is engaged in a wide variety of international collaborations in research, education, and outreach. This month's update from campus includes a few examples of these international collaborations.

Dr. Elvira de Mejia, Associate Professor of Food Science, is currently interacting with several institutions in Latin America and Spain. In spring 2008, she interacted with professionals from the College of Food Engineering in Campinas, Brazil to study the effect of germination and extrusion on bioactive peptides in soy. With colleagues at National University in Mexico City and University of San Luis Potosi in Mexico, Dr. de Mejia is currently exploring the effects of soy bioactive peptides on type II diabetes in adults. Another collaboration through her research includes studying the effects of growing and drying conditions on nutraceutical properties of Mate tea with researchers at National University of Misiones in Argentina.

Vijaya Jain, M.S., R.D., Program Coordinator, is overseeing a project that incorporates soy protein into school lunches in Bangalore, India. Jain is collaborating with The Akshaya Patra Foundation (TAPF) to enhance mid-day meals with soy and they currently serve over 317,000 children daily through this project. Jain has also implemented a Child Consumer Acceptance Survey that measures the acceptability of the soy menu items regarding look, taste, feel and overall acceptance. By providing a mid-day meal, hunger can be minimized as a barrier to learning. Jain is working with TAPF to expand this program to rural areas of India in the coming year.

An industry and University of Illinois-supported 3+2 program is underway with China Agricultural University (CAU), in which students in the food science program at CAU are selected to complete their senior year in the Department of Food Science and Human Nutrition, after which they complete a non-thesis M.S. degree at the University of Illinois and participate in two internships with the sponsoring industry partner. Kraft has been the first collaborator in this program with the Department.

Finally, discussions and exploration are underway with several institutions for the establishment of new food science and human nutrition programs, or to build communication tools so that students may participate in distance learning. These curriculum-based discussions have occurred in Rwanda, China, and Latvia. Food Science and Human Nutrition faculty and staff have also traveled to Zamorano University in Honduras to serve as guest lecturers.

To learn more about these and other international collaborations and projects, contact **Marla Todd** at mar-todd@illinois.edu or 217-244-2875.

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 by email or typed copy to both Co-Editors and the Office Staff member below.

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Marty Roth, IAM Business Office

Phone: (630) 916-4960

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Reminder: January 2009's articles will be due on December 11. Thank you.

The Newsletter Committee would like once again to express our appreciation to **Bobbi Buford** for her assistance in proofing the newsletter.

IFT CHICAGO SECTION EMPLOYMENT COMMITTEE NEWSLETTER

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REGAL FOOD INGREDIENTS
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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 January newsletter by December 8, 2008.

OPEN POSITIONS

- A. **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.
- B. **SALES REPRESENTATIVE:** Growing food ingredient importer and distributor seeks to fill full time sales representative position for the Chicago land region market. Company located NW of Chicago but office will be from home in the region. Position responsibility will be to develop new accounts and manage existing accounts. Previous sales experience in food ingredients required. Minimal overnight travel. Ideal candidate will be a motivated self-starter with an outgoing personality, able to find new opportunities and close business. We offer salary, commission & benefits package.
- C. **SALES REPRESENTATIVE:** Growing functional ingredient supplier with unique products and technology is looking for 2 full time technical sales representatives. Company located 45 miles SE of Chicago. The role involves management and growth of existing dietary supplement and food accounts. Some sales experience preferred, as well as knowledge of functional foods and ingredients. Approximately 20% travel required. Competitive salary, benefits, top notch technical staff and opportunity for growth available to qualified, driven candidates.
- D. **SALES ASSOCIATE:** Growing functional ingredient supplier is looking for a full time sales associate to support technical sales staff. Company located 45 miles SE of Chicago. This entry-level role involves project management, problem solving and administrative support throughout the sales cycle. Some technical exposure preferred, and strong organizational and communication skills and ability to influence a must. Competitive salary, benefits, top notch technical staff and opportunity for growth available to qualified driven candidates. Minimal travel required.
- E. **FOOD TECHNOLOGIST:** Develop and/or improve formulated foods for the foodservice industry. Follow development from scale up through test production. Family owned business specializing in canned foods, flavor bases, and spice blends. Requirements: BS Food Science.
- F. **FOOD TECHNOLOGIST:** Manages & troubleshoots products and vendors of private label food products. Oversees plant audits, manages finished product specifications, and evaluates new products for development into private label items. Requirements: BS degree (Food Science preferred). Experience in dairy and/or bakery products a plus.
- G. **MANAGER, QA SERVICES:** Manages QA Dept., Support activities including lab operations, consumer services, process automation & information technology. Knowledgeable in labeling and regulatory law. Tracks industry issues & manages technical communications to internal & external customers. BS or MS Degree (Food Science preferred). Minimum 6 years experience in a technical position that includes management of subordinate staff.

Continued on page 8

H. **ANALYTICAL CHEMIST:** Provides analytical and technical assistance through research, analysis, and experimentation for purpose of improving product or material quality and improvement of analytical methods. Duties include; analyze organic compounds, prepare standards & specifications, summarize & present statistical analysis, proactively assist in the design & implementation of new processes, etc. Requirements: BS (food, chemical, biological), 3 years laboratory testing experience in the food industry.

I. **PRINCIPAL FOOD SCIENTIST:** Develop new & improved products. Works with independence. Responsible for the design, carrying out & reporting of experiments of increasing complexity. Coordinates product presentations, evaluates new raw materials in product applications, participates in production trials, trains/mentors junior scientists and takes leadership role in organizing departmental projects. Min. BA/BS and food science experience. B.S. 8+ yrs., M.S. 5+ yrs., Ph.D. 3+ yrs.

J. **SR. MICROBIOLOGIST:** Analyze food materials, summarize & present statistical analysis, calculate microbiological specifications for processes/finished products/tests, proactively assists in the design & implementations of new processes, rapid methods, etc. Assists in preparing for & participating in customer, regulatory, 3rd party audits. Min. B.S. Microbiology/Biology + 5 years experience in micro lab.

K. **CHEMICAL MARKETING TRAINEE:** Rapidly growing specialty Chicago area chemical company seeking entry level chemistry or science grad. Responsibilities include coordinating/assisting w/advertising & promotion, direct mailing, trade shows, etc. Requirements: College degree (B.S.) 0 – 2 yrs. exp. in sales and/or marketing. Outstanding interpersonal and written communication skills.

JOB SEEKERS

A. **FOOD TECHNOLOGIST:** Experience in flavors, flavor applications, ingredients, cost reduction, and product development in beverages, dairy, and refrigerated products. Seeks part-time/full-time position in the N, NW, on W suburbs. BS/MS Food Science.

B. **SENIOR FOOD TECH:** Exp food tech in food prod dev, tech service, specialty food ingred. An innovative thinker w/ proven abilities in prod dev; Hands-on food scientist exp in ingred, filling & toppings dry mixes, bakery, emulsifiers, juices, smoothies, confections jells, tea soft drinks, confections, flavors, , extruded & retorted prod. Exp in food prod dev, pilot plant testing, process changes, mfg trouble-shooting & market intro. Will consider full time position and consulting.

C. **SALES:** 10 years experience selling a large number of different ingredients, from acidulants to vegetables. Seeks full-time position. Bachelors' of Science Degree.

D. **FOOD TECHNOLOGIST:** 20 years experience in R&D consisting of flavors, flavor applications, condiments, ice cream, confections, meats and dairy. Seeks full-time position. BS/MS Food Science.

E. **FOOD TECHNOLOGIST (PART TIME):** Experience in both technical writing & product development. Emphasis on bakery products & flavor applications. Seeking to work 4 part time days per week.

F. **FOOD TECHNOLOGIST:** Ph.D. Experience in product and applications development, technical service. Process improvement & cost reduction. Experience includes dairy flavors, confectionery, nutritional liquid diets, breakfast cereals, granola bars, cyclodextrins. Will relocate.

G. **SAFETY COMPLIANCE SPECIALIST:** Experience in culinary arts, R&D, food safety & compliance. Seeks full-time employment, willing to travel and relocate. AS Culinary Arts, BS Culinology, MS Food Safety & Technology, FSSMS Instructor.

H. **CULINARY DIRECTOR/SALES SUPPORT:** Proven multi-faceted background in food & beverage R&D, new product dev & facility mgmt. Excellent promotional skills in conjunction w/marketing efforts. Strong team player & leader who excels at establishing strong customer relationships & works effectively with all levels, inside and outside the organization.

December Holiday Meeting Reservation Form

Cooper's Hawk Winery & Restaurant

15690 S. Harlem, Orland Park, IL 60462

(708) 633-0200

Monday, December 8, 2008

5:00—7:30pm

Reservations MUST BE RECEIVED by Noon on December 5th

Please register online at www.chicagoift.org

OR

Complete the information below

Cost is **\$40** for Members, **\$50** for non-members,
\$20 for Emeritus, Student and Unemployed Members

Name: _____

Company Name: _____

Address: _____
Street _____ City _____ State _____ Postal Code _____

Email: _____

Phone: _____

We cannot accept walk-ins for this party. Only 60 reservations can be taken because of room capacity.

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!

December Dinner Meeting

Monday, December 8, 2008

January Dinner Meeting

Monday, January 12, 2009

February Dinner Meeting

Monday, February 9, 2009