



Food Bytes

Chicago Section IFT: The First Section

Join CSIFT for their February Dinner Meeting
Monday, February 9th, 5:00 pm

Heaven on Seven

600 N. Michigan Ave., 2nd Floor, Chicago, IL 60611
(312) 280-7774

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Omega 3's - Evolving Technologies For Higher Value Foods

Bruce Artman, Speaker

Executive Director, Applications Development, Martek Biosciences

Omega 3's are not yesterday's news. Judge for yourself after you hear the facts which are still driving double digit growth for Omega 3 enhanced functional foods. Bruce will share just completed market research from well known independent sources which explains why this category is still experiencing double digit growth. Additional details concerning just completed clinical studies reinforce the extensive scientific support for the Omega 3 story. A preview on clinical studies which will break new ground and result in global news stories in 2009 will drive consumer demand for Omega 3 enhanced products for years to come.

Also discussed will be practical basics behind Omega 3's technology and ingredients, including emerging Omega 3 technologies to aid today's food technologist in addressing challenges of creating Omega 3 enhanced foods with superior organoleptic and functional attributes.

Schedule

- 4:00 - 5:00pm EXCOM Meeting
- 5:00—6:00pm Social hour with cash bar.
- 6:00pm. Family Style Dinner, Speaker Immediately Following

Take all major expressways to Kennedy Expressway, (I 90/94)

From the Kennedy, Take exit

50B toward **600 N/Ohio St E.**

Merge onto **W Ohio Street**.

Turn **left** at **N Michigan Ave**.

Make a **U-turn** at **E Ontario**.

Destination will be on the right.

Look for **Heaven on Seven** sign below Loew's Theater Marque.

Self Park on Ohio, entrance on **Rush**, exit on **Wabash**.

Mardi Gras Menu

- Chicken & Andouille Gumbo w/ Jalapeno Cheddar Corn Muffins
- Mixed Green Salad
- Chicken Voodoo Enchiladas
- Mardi Gras Jambalaya
- Rigatoni Vegetable Creole
- Slices of Heaven (dessert sampler)



Pre-Meeting Speaker

Have you heard about the IFT New Professionals? They have gone bowling in Chicago, they attended a happy hour in New Orleans, and their attendance is growing at IFT meetings! Keeping with the Young Professional focus for the February Dinner Meeting, we are pleased to have Kristen Flesch, Strategic Initiatives Program Manager for IFT. Kristen will give us an overview of the IFT New Professionals Community, including current initiatives and goals for the future.

February Dinner Meeting Speaker Bio

Bruce Artman, Executive Director, Applications Development for Martek Biosciences Corporation

In January of 2007 Bruce Artman joined Martek Biosciences Corporation as Director of Applications Development. Prior to joining Martek, Mr. Artman spent more than ten years at McCormick & Co., Inc as Director of Research & Technology. He also held other major positions at Frito-Lay and Nestle. Prior to working in the food industry, Mr. Artman worked in clinical nutrition research for the University of Pittsburgh Medical School system.

Most recently, Mr. Artman was promoted to Executive Director of Applications Development for Martek to meet the emerging applications challenges and needs of the company as it broadens its customer base in the food, beverage, and supplements segments.

Mr. Artman attended Pennsylvania State University, where he received two BS degrees in Nutritional Chemistry and Food Science. He received his MS degree in Food and Nutrition Science from Indiana University of Pennsylvania. Mr. Artman has also served on the Penn State Food Science Advisory Board in 2000 and the University of Maryland Food and Nutrition Advisory Board in 2008. He has been a professional member of IFT since 1989.



In Memory of Sam Palumbo

Samuel A. Palumbo, Ph.D., died Monday, December 29, 2008 at the British Home Community, Brookfield, IL due to complications from lymphoma. He was born June 4, 1939 in Oak Park, IL.

Sam was an active member of the Chicago Section IFT when he relocated to Naperville, IL, after a stellar career with the United States Department of Agriculture (USDA) as a meat-safety expert and researcher at the Eastern Regional Research center near Philadelphia.

After retiring, he began a second career as Research Professor of Biology at Illinois Institute of Technology, Chicago. Among his professional achievements was a Lifetime Achievement Award from the International Association for Food Protection, presented in January 2008 for his research in food microbiology and his dedication to training the next generation of food microbiologists. He was honored by the Chicago Section of the Institute of Food Technologists as the 40th Fred Tanner Lecturer in 2002.

Sam grew up in Chicago and was a 1957 graduate of Weber High School. He received his B.S. in biology from Loyola University, Chicago, and his Ph.D. in Food Science from the University of Illinois at Champaign-Urbana. The family has requested that memorials may be sent to University of Illinois Foundation, 260 Bevier Hall, 905 Goodwin Ave., Urbana, IL 61801 - Please indicate "Department of Food Science & Human Nutrition" on check.



MESSAGE FROM THE CHAIR



New Year's Resolutions

Anna Lovis, Chair

I recently read an article stating the top 10 New Year's resolutions. They are the standard ones that come to mind: lose weight, save money, exercise more, and so on. Another article stated that "while 52% of participants in a resolution study were confident of success with their goals, only 12% actually achieved their goals." In fact, some people say they don't even make resolutions because they tend to abandon them by the third week anyway, so they feel no reason to start the year discouraged.

Yet, a good majority of us still make those annual resolutions (even if only in our heads), because we believe that each new year signals a new beginning, a chance to change for the better. It feels good to at least think about resolutions even if we know we may abandon them in a few weeks or not begin them at all.

So, in the spirit of New Year's resolutions, I offer four easily achievable goals that can be accomplished, so you can say that you did indeed keep some of your New Year's resolutions.

1. Attend at least one CSIFT monthly dinner meeting. We will have at least 7 more this year (see schedule).
2. Volunteer your skills to one of our committees as a leader or a volunteer. We have 23 committees to choose from. (<http://www.chicagoift.org/index.php?location=OFFICERS>)
3. Be a CSIFT sponsor. Sponsor our Scholarship Fund, Golf Outing, or Suppliers' Night. Advertise in our Directory, Newsletter, or Supplier's Night Guide.
4. Attend our Suppliers' Night in November.

Easy, right? Participation in any of the above activities offers you the opportunity to learn new things, spend time with colleagues and friends, advance your career, and help others. By accomplishing some or all of these resolutions, not only do we benefit ourselves and our careers but also we are sustaining an organization that has supported the food industry for 68 years.

Other news: Thank you to Dan Best, immediate Past Chair, for putting together an outstanding slate of leaders for 2009–2010. And a hearty thank you to all of those on the slate for offering your time to lead this great Section. Voting instructions will be coming soon.

Let's make it a good 2009!

Upcoming Meeting Schedule

Tuesday, March 10, 2009

Casa Royale
783 Lee Street
Des Plaines, IL 60016

Topic: Food Safety
Speaker: Dr. Michael Doyle, University of Georgia, Center for Food Safety.

This meeting will be with AACT Suppliers' Night

Monday, April 13, 2009

Dominican University
7900 W. Division
River Forest, IL 60305

Topic: Consumer Trends
Speaker: Kristen Walker of Mintel

This will also be Student Night.

Monday, May 11, 2009

Café Le Cave
2777 Mannheim Road
Des Plaines, IL 60016

Tanner Lecture
Speaker: TBD

Chicago Section IFT
Executive Committee Agenda
Date: Monday, January 12, 2009
Place: Lou Malnati's, Buffalo Grove, IL

Attending: Jennifer Padilla, Uwe Nienaber, Anna Lovis, Dan Best, Laura Colby, Dayna Syperek, Diane Dawson, Sue Monckton, Elizabeth Suter, Joe Staackmann, Linda Kragt, Jim Esposito, Sanford Wolgel, Dean Duxbury, Bob Raynor, David LeVally, Pamela Vaillancourt, Linda Perucca, Gerald Bard, Mike O'Hare, Matt Hutchinson, Mike Wanous, Bill Becht, and Lynnda Nelson

Call to Order Anna Lovis
Meeting called to order at 4:05 PM

Approval of Previous Minutes Jennifer Padilla
A motion was made to approve the December 2008 minutes. The motion was seconded and approved.

Treasurer's Report Uwe Nienaber
Treasurer's report on Chicago Section IFT investment Summary for 2008-2009 Fiscal Year.

Finance Update Report Anna Lovis (for Luci Landberg)
2008-2009 Revenue/Expense Summary Submitted.
Finance team must discuss further in next finance meeting.
Motion Passed: Increase of 400 dollars to C-FAR Budget to attend meeting in Springfield.

Chair-Elect Report Diane Dawson
Discussed February Meeting Speaker for Heaven on Seven Dinner Meeting.

Agenda Overview

IAMI Monthly Report	Lynnda Nelson
No discussion on January Report Submitted	
Discussed re-design of website.	
Nominating	Dan Best
Slate Draft is being completed and turned in on Friday.	
Service Award Nominations Due.	
Four Openings for Executive Committee---gaining commitment from several members, will report back on findings next meeting.	
A motion was made for the provisional approval of slate---motion was seconded and approved.	
Supplier's Night	Joe Stout
Suppliers' Night first meeting is to be held on 1/27.	
In discussions for possible partnership with private label manufactures show which would increase attendance.	
Innovation Now Forum is be reprised with hopes of better attendance with more advertisement	
Currently have over 300 companies pre-registered for show.	
Auditing	Anna Lovis (for Tom Gush)
Outside audit is due—researching various companies to conduct audit.	

Committee Reports:

Newsletter: Dean Duxbury: Submissions need to be made on time by Thursday after the meeting and submitted to the correct people

Directory: Bill Becht: Letter to existing advertisers for renewals is being sent out as well as advertising information to all exhibitors at Suppliers' Night 2008. Printing of directory discussed and number of copies to be printed of next issue.

Hospitality: Linda Perucca—Linda will be taking over as Hospitality Committee Chair. Discussed Student Night and new members for the team.

Meeting Adjourned: 4:40 PM
Respectfully submitted, Jennifer Padilla, Secretary

Chicago Section IFT Nominees

The Nomination Slate for the upcoming Chicago Section IFT election was approved by the Executive Committee on January 12 by unanimous vote. The following names will be submitted to the National IFT for inclusion into an electronic ballot, to be submitted to the membership in February.

The following individuals have put in their names for election for the 2009-2010 governing year, as follows:

Chair-Elect (Elect One)

- Bill Becht /Dempsey Corp.
- Pam Vaillancourt /RQA, Inc. - Product Dynamics

Treasurer (appointed)

Uwe Nienaber /Kraft Foods

Secretary

Jennifer Padilla /Aerotek Scientific

Executive Committee (Elect Four)

- Vijay Arora /Kraft Foods
- Michael Caruso /Mitsubishi International
- Krista Ruhnke /Consultant
- John Schuette /Quaker Foods & Beverages
- Dayna Syperek /ACH Foods

Chicago Section IFT Ellery H. Harvey SERVICE AWARD NOMINATIONS

Every year, the Chicago Section IFT grants the Ellery H. Harvey Service Award to a member who has distinguished him/herself by the service that they have contributed to all of us through the Chicago Section IFT. The recipient of this award will be given a plaque together with a \$200 check at the May meeting.

Please give some serious thought about who this deserving individual may be.

You will soon receive via email a nomination form to be filled out and submitted before March 10. Stay posted!

Submitted by Dan Best

Chicago Section IFT Now Offers Newsletter Advertising Space to 1500+ Members for as Little as \$30!

The Chicago IFT Executive Committee has authorized the availability of limited ad space in the monthly FOOD BYTES Newsletter.

Advertise your company's products or services (or yourself) for a low, low price on a per monthly basis.

Submit a business card or ready-to-print larger ads by January 15th for the February issue. Pay online www.chicagoift.org (shopping cart) and send your ad to members@chicagoift.org.

Ads should be in jpg or pdf format.

Pricing Information

■ Business Card	(4" x 2")	\$30
■ 1/4 Page	(4" x 4")	\$50
■ 1/4 Page	(8" x 2")	\$60
■ 1/2 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

Register now for Food Technology Presents Conference
March 25-26, 2009
InterContinental Chicago O'Hare
Rosemont, IL

Food Technology magazine's "Wellness 09: At the Forefront of Food & Health" is an event you won't want to miss! This conference features expert speakers who will identify emerging health and wellness trends shaping the food industry, and provide insights designed to help minimize product development risks and maximize profitability. Included among the presentations is an interactive General Session featuring a panel **that** will address the question: "Can the combination of food science and nutrition accomplish the impossible?" Moderated by David Allison of the University of Alabama-Birmingham, this session will use the Socratic approach to provide a highly engaging, interactive, and entertaining way to identify opportunities and incentives for these disciplines to interact in ways that have the potential to benefit both public health and corporate bottom lines.

Panelists include:

- Roger A. Clemens—Scientific Advisor, E.T. Horn Co.
- Johanna Dwyer—Professor of Medicine and Community Health, Tufts Univ. School of Medicine and the Friedman School of Nutrition Science and Policy
- James Hill—Professor, Pediatrics, and Director, Center for Human Nutrition, Univ. of Colorado, Denver
- Gilbert A. Leveille—Executive Director, Wrigley Science Institute
- Mary Wagner—General Manager and Chief Technology Officer, Mars Botanical
- Brian Wansink—Executive Director, U.S. Dept. of Agriculture Center for Nutrition Policy & Promotion

Register by March 1, 2009, and save \$100! For more information, and to register, go to ift.org/ftpc.

University of Illinois Study Shows Honey Adds Health Benefits, Preserves and Sweetens Salad Dressings

Antioxidant-rich honey is a healthy alternative to chemical additives and refined sweeteners in commercial salad dressings, said a new University of Illinois study.

"To capitalize on the positive health effects of honey, we experimented with using honey in salad dressings," said Nicki Engeseth, a U of I associate professor of food chemistry. "We found that the antioxidants in honey protected the quality of the salad dressings for up to nine months while sweetening them naturally."

Engeseth's study substituted honey for EDTA, an additive used to keep the oils in salad dressings from oxidizing, and high-fructose corn syrup, used by many commercial salad-dressing producers to sweeten their salad dressing recipes.

"We chose clover and blueberry honeys for the study after an analysis of the sweetening potential, antioxidant activity, and phenolic profiles of 19 honeys with varying characteristics," said the scientist.

The dressings were also compared to a control dressing that contained ingredients found in current commercial salad dressings. "There's such a wide range of salad dressings on the market--some unique salad dressings as well as inexpensive products that perform beautifully. If manufacturers are interested in developing salad dressings that have a healthy twist, we've demonstrated that using honey as both an antioxidant and a sweetener is one way to do this," she said.

The study was published in the *Journal of Agricultural and Food Chemistry*. Co-authors with Engeseth are Professor Shelly J. Schmidt, Xiao-hong Wang, and former students Carolyn Rasmussen, Sophia Leung, and Lia M. Andrae-Nightingale.

For a complete story about this study, visit <http://www.aces.uiuc.edu/news/stories/news4596.html>.

National Program to Help Food Business Entrepreneurs Coming to Chicago

Entrepreneurs throughout the U.S. are starting food manufacturing businesses. The University of Nebraska's Food Processing Center is helping to ensure their success through a program that helps new entrepreneurs understand key issues in the startup process and provides step-by-step assistance in developing a food business.

"The Food Entrepreneurs Assistance Program is the only program of its kind in the country. Entrepreneurs from every state search out the program and rely on our assistance in starting their food business. The program is a tremendous resource for entrepreneurs to utilize," said Jill Gifford, manager of the center's Food Entrepreneur Assistance Program.

The program is designed specifically to assist food manufacturing entrepreneurs. The first phase of the program is the From Recipe to Reality one-day seminar. This seminar will be offered in Chicago on May 20. To receive a Food Entrepreneur Assistance Program information packet, contact Jill Gifford at the Food Processing Center, University of Nebraska—Lincoln, 402-472-2819 or email: jgifford1@unl.edu.



Members-Only Website Pages

Have you checked out the Members-Only Section of the Chicago Section IFT Website?!?

Members have access to the Chicago IFT Member Handbook, current and archived newsletters and the Chicago IFT Membership Directory. View them online, print or download and save to your personal computer.

In order to gain access to the Members Only Section, log in using your first name, underscore, last name (all in lowercase letters), e.g. **sam_smith**. Your initial password will be **csift**.

Once you have logged in, you will be prompted to select a new password of your own choosing.

Should you have difficulty logging in, please contact the Business Office at (630) 916-4960 for assistance.

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 or typed copy to both Co-Editors & the Office Staff member below.

Sue Monckton, Co-Editor

Phone: 630-784-0708

E-Mail: smonck10@gmail.com

Dean Duxbury, Co-Editor

Phone: 630-834-5256

E-Mail: dux1@sbcglobal.net

Marty Roth, IAMI Business Office

Phone: (630) 916-4960

E-Mail: mroth@iami411.org

Reminder: March 2009's articles will be due on February 12. Thank you.

Chicago Section Membership Application—Pay by Check Form

Please send all correspondence to: (Check One) HOME BUSINESS

BUSINESS INFORMATION

Last Name	First Name	Prefix
Company Name	Job Title	
Address	City	State
Phone	Email	

HOME INFORMATION

Address	City	State	Postal Code
Phone	Email		

Join the Leadership of Chicago IFT

Would you be interested in becoming an active member with the Chicago IFT? If so, please check any areas of interest: (for more information on each committee, see the Chicago IFT Member Handbook at www.chicagoift.org)

<input type="checkbox"/> Auditing	<input type="checkbox"/> Employment / Jobs	<input type="checkbox"/> House	<input type="checkbox"/> Scholarship
<input type="checkbox"/> Awards	<input type="checkbox"/> Finance	<input type="checkbox"/> Long Range Planning	<input type="checkbox"/> Suppliers' Night
<input type="checkbox"/> By- Laws	<input type="checkbox"/> Fred W. Tanner	<input type="checkbox"/> Membership	<input type="checkbox"/> Young Professionals
<input type="checkbox"/> Career / Education	Lecture	<input type="checkbox"/> Membership Directory	<input type="checkbox"/> Website
<input type="checkbox"/> Communications	<input type="checkbox"/> Golf Outing	<input type="checkbox"/> Nominating	<input type="checkbox"/> Other?

Membership Type

Member (\$15.00) Professional (\$15.00) Student (\$5.00) Emeritus (free)

To pay by check please complete form and mail to: Chicago Section IFT, PO Box 926, Lombard, IL 60148

AACT Suppliers' Night 2009

When: Tuesday, March 10, 2009
 Where: Casa Royale Banquets, 783 Lee Street (Mannheim Rd.) Des Plaines, IL 60016
 Hours: 3:00—6:00 Exhibit Hours, 1:00—3:00 Set Up

AACT Chicago Sections Suppliers' Night is back! This years event will be held at a new venue, Casa Royale Banquets in Des Plaines. As in the past, this show is open to all and free of admission charge. This will be a joint meeting with Chicago Section IFT. The IFT meeting will be held immediately following the function.

Interested exhibitors should contact Joni Stern via email at joni@sterningredients.com.

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
 Phone: 847-949-4433
 Email: drlevally@msn.com

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

OPEN POSITIONS

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.

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.

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.

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.

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.

REGIONAL SALES MANAGER: SE Wisconsin mfr seeking salesperson to sell its proprietary line of natural dairy flvrs. Will call on all segments of food proc. industry including bakery, soups/sauces, frozen foods, meats, seasonings, dairy. Good communication and presentation skills required. Approx. 50% travel. Requirements: 3 yrs. + sales exp. w/degree, prefer Food Science. Will train sales type individual.

SALES ACCOUNT REPRESENTATIVE: Sales of value-added dairy ingredients to an assigned group of existing accounts. Food Science or related degree; 5 yrs. experience in the food ingredient industry; Min. 3 yrs. experience selling value added ingredients.

KEY ACCOUNTS MANAGER: Development & execution of sales strategy for value-added dairy ingredients sales to an assigned group of accounts within assigned territory. Food Science or related degree; MBA preferred. Min. 10 yrs. business to business sales experience.

(Continued on page 9)

DIETICIAN: Private label procurement company near north Chicago suburb seeking Dietician to lead formula optimization efforts to improve healthfulness of current products & developing healthy, better-for-you products. Nutrition & Food Science degree, Registered dietician w/extensive product development experience and nutritional experience.

BUYER—MEAT DEPARTMENT: Private label procurement company near north Chicago suburb seeking Buyer who will be responsible managing the sales & profitability of assigned product categories. Handling day-to-day meat business by purchasing fresh meat & branded meat. Min. 2 yrs. relevant meat buying exp., BA in Agriculture. Must have experience purchasing fresh meat.

PRODUCE BUYER—WEST PALM BEACH, FL: Private label procurement company in W. Palm Beach, FL. seeking a Produce Buyer to manage the sales & profitability of assigned produce categories. Handling day-to-day purchasing of product. Min. 2 years relevant produce buying experience.

LABORATORY ASSISTANT INTERN: Support R&D through a series of activities and processes in order to assure the manufacture of products consistent with quality, quantity, safety & cost requirements. Responsibilities include prepare product samples of baked goods, conduct product analysis including sensory/shelf life, etc. Requirements: Enrolled in Food Science curriculum, exceptional math proficiency.

JOB SEEKERS

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, or W suburbs. BS/MS Food Science.

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.

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

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.

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.

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, cyclo-dextrins. Will relocate.

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.

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.



February Dinner Meeting Reservation Form

Heaven on Seven

600 N. Michigan Ave, 2nd Floor, Chicago, IL 60611
(312) 280-7774

Monday, February 9, 2009
5:00pm

Reservations MUST BE RECEIVED by 5:00pm Thursday, February 5th

Please register online at www.chicagoift.org

OR

Complete the information below

Cost is **\$42** for Members, **\$52** for non-members,
\$21 for Emeritus, Student and Unemployed Members

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!

February Dinner Meeting

Monday, February 9, 2009

March Dinner Meeting

Tuesday, March 10, 2009

April Dinner Meeting (Student Night)

Monday, April 13, 2009

May Dinner Meeting (Tanner Lecture)

Monday, May 11, 2009