



Food Bytes

Chicago Section IFT: The First Section

Join CSIFT for their January Dinner Meeting
Monday, January 12th, 5:00pm
Lou Malnati's Pizzeria & Italian Eatery
85 S. Buffalo Grove Road, Buffalo Grove, IL 60089
(847) 215-7100

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Current and Future Varieties of Soybean Oils

Robert Reeves, Speaker
Director of Public Affairs-Qualisoy

Representing the soybean industry's effort to introduce healthier soybean oils containing zero grams of trans fat, QUALISOY will share with the Chicago Section IFT information about current and future varieties of soybean oils offering enhanced performance and functionality.

Low-linolenic soy oil was the first trait-enhanced trans fat solution to emerge from the soy industry's research pipeline, and a high-oleic variety is close to introduction. Additional future varieties include high-stearic, low-saturate, and increased omega-3.

Join us on January 12 - we are excited to answer all your questions about the advantages of product formulation with these alternative soybean oils!

Schedule:

4:00 - 5:00pm EXCOMM Meeting

5:00—6:00pm Social hour with cash bar.

6:00pm. Family Style Dinner, Speaker Immediately Following

From I-294, exit Lake Cook

Road going west. Take Lake Cook Road about 4.5 miles west to Buffalo Grove Road. Turn left. The Restaurant will be on the left hand side.

From Route 53, exit at Lake

Cook Road. Take Lake Cook Road about 3 miles east to Buffalo Grove Road. Make a right turn on to Buffalo Grove Road. The restaurant will be on the left side of the street.

Menu:

- Fresh Veggies
- Malnati's & House Salad
- Deluxe & Vegetarian Deep Dish Pizza
- Thin Crust Cheese & Pepperoni Pizza
- Cheesecake and Brownies
- Soda & Coffee

January Dinner Meeting Speaker Bio

Robert Reeves is the Director of Public Affairs for QUALISOY, an industry initiative aimed at promoting trait-enhanced soybean oil varieties. Robert has been involved with QUALISOY since 2003. In 2007, he retired from his position as President of the Institute of Shortening and Edible Oils.

His responsibilities with ISEO included policy development on issues pertaining to technical matters, the environment, transportation, occupational health and safety, energy and government regulations. Prior to ISEO, Reeves was the Director of the Food and Drug Division of the Tennessee Department of Agriculture. He has a bachelor and master's degree in food science from the University of Tennessee.

2008 Suppliers' Night A Great Success!

Chicago Section IFT would like to thank each of the **over 2000 attendees** we had at our November 12, 2008 Suppliers' Night. Without your support such a great event would not have been possible. Attendees had the opportunity to visit with over 400 exhibitors in 425 booths –representing the US and Canada.

This year we enhanced our ability to track and report on those attending the show. We had over **1200 pre-registered attendees** and over **800 walk-ins** the day of the show. This is an increase of walk-ins from just over 200 in 2007.

- The registered attendees grew by approximately 200%
- The number of exhibitors increased from 385 to 408 with the total booth space sold remaining stable at 425**

***Given the current economic market Chicago Section IFT considers this to be resilient in the face of challenging and uncertain economic times.*

Chicago Section IFT was able to offer many new things this year:

- Added the **Innovation NOW! Forum** – a morning of education on innovations in food technology. Watch for more information on this for our 2009 Suppliers' Night.
- Added an all-new online registration with a map showing each exhibitor. This allows attendees to see who is exhibiting at the show.
- To see who exhibited at the 2008 show view and / or download the **2008 Exhibitor Guide and Supplement** at www.chicagoift.org and go to Suppliers' Night 2008 – Exhibitor Guide and Supplement.
- To view who is already registered to exhibit at 2009 Suppliers' Night, go to www.chicagoift.org and go to **Suppliers' Night 2009 Exhibitor Map**. Over 330 already registered - come back regularly as new exhibitors sign up every day!
- **Social Hour** was great fun with people enjoying cocktails and hors d'oeuvres. This is something that we will do again in 2009!

Mark your calendars today and reserve Wednesday, November 11, 2009 for 2009 Chicago Section IFT's Suppliers' Night!



Anna Lovis, Chair

MESSAGE FROM THE CHAIR



Happy Holidays!

We recently celebrated our final meeting of the year with a holiday party. We welcomed this laid-back, joyous event after last month's busy Supplier's Night, which was a huge success—bringing in a greater net profit than we projected. What does this success mean for our section?

It means that we can continue providing opportunities to advance our members' professional and personal goals. It means that we can utilize all the benefits that this section offers. Furthermore, with the generous support from all of our members, it means that we are able to continue funding student scholarships. We donate nearly \$14,000 every year to the various scholarship funds, providing opportunities for students to further their careers in the food industry and advance the food science profession.

So, as the year winds down and we are caught in the whirlwind of holiday parties, gift shopping, and ringing in the New Year, we cannot forget the true spirit of the holidays: giving thanks, caring, and sharing. I want to take this time to extend well wishes to all of our section members, volunteers, and supporters. Whether you are volunteering in our committees, paying membership dues, attending monthly dinners, participating in activities, or sponsoring our events, we appreciate all that you do for our section. The more successful we are, the more benefits we can offer our current members and future professionals.

New Year 2009

- Don't forget to mark the dates on your calendar for the 2009 dinner meeting schedule.
- Be on the lookout for a newly designed, easy to use website: www.chicagoift.org.

Holiday Party at Cooper's Hawk Winery & Restaurant—December Dinner Meeting



2008-2009 Dinner Meeting Schedule

Monday, January 12, 2009

Lou Malnati's Pizzeria
85 S. Buffalo Grove Road
Buffalo Grove, IL 60089

Monday, February 9, 2009

Heaven on Seven
Chicago, IL

Tuesday, March 10, 2009

Casa Royale
783 Lee Street
Des Plaines, IL 60016

Topic: Current & future varieties of soybean oils.

Topic: IFT Young Professional's Focus

Meeting will be held with AACT

Chicago Section IFT

Executive Committee Meeting Minutes

Date: Monday, December 8, 2008

Place: Cooper's Hawk Winery, Orland Park, IL

Attending: Uwe Nienaber, Anna Lovis, Dan Best, Dayna Syperek, Diane Dawson, Sue Monckton, Joe Staackmann, Linda Kragt, Len Ciani, Lynnda Nelson, Bob Raynor, Nate Matusheski, Pamela Vaillancourt, Bill Becht

Call to Order- Anna Lovis

Meeting called to order at 4:05 PM

Approval of Previous Minutes - Anna Lovis

- A quorum of voting members not achieved at the meeting. An email motion on 12/10/08 was made to approve the minutes. The motion was seconded and approved.

Treasurer's Report- Uwe Nienaber

- Provided updated report on Chicago IFT Investment Summary for 2008-09 fiscal year.
- The financial reports required by IFT have been submitted.
- The tax reports for 2007-08 fiscal year have been completed.
- Discussed moving Suppliers' Night revenue to the Tanner and Scholarship Funds.
- A new 9 month CD was purchased on Tanner Capital at 3% interest.

Finance Update Report- Lynnda Nelson (for Luci Landberg)

- Discussed 2008-09 Revenue/Expense Summary.
- Website expense is up due to a lot of hours being put into the Supplier's Night website portion, including the online registration and exhibitor floor map.

Chair-Elect Report- Diane Dawson

- Next meeting is on January 12 on Healthy Soybean Oils @ Lou Malnatis in Buffalo Grove.
- February's meeting is co-sponsored with the Young Professionals at Heaven on 7-downtown Chicago.
- March meeting is co-sponsored with AACT.
- April meeting is at Dominican University for Student Night with Mintel speaking on New Product Development and Trends.
- May meeting is the Tanner Lecture.

Agenda Overview

IAMI Monthly Report - Lynnda Nelson

- No Discussion on submitted report.

C-FAR - Nathan Matusheski

- Nate gave an overview of C-FAR including its history and current situation. He asked that CSIFT continue to support C-FAR as members especially since Illinois funding is at its lowest level ever.
- Nate will represent CSIFT at C-FAR's February meeting in Springfield.
- Nate will present an updated budget to the finance committee for this committee.

Suppliers' Night -Lynnda Nelson (for Joe Stout)

- The 2008 Suppliers' Night was a great success with 425 booths sold, 408 exhibitors, and over 2000 attendees.
- The EXCOM thanks the Suppliers' Night Committee - led by Joe Stout, for all of their work, making this show so successful!

*Executive Committee Minutes continued from previous page...***Nominations and Awards_** Dan Best

- We need some nominations to fill in EXCOM slots that will be opening up. Please send any suggestions and nominations to Dan.
- Officers slots including Chair-Elect, Treasurer, and Secretary plus 4 slots on the EXCOM are opening up in 2009 and we need to look into filling those slots.
- Please submit nominations for the Service Award. It would be nice to get nominations of Past-Chairs.

Newsletter- Sue Monckton:

- Deadline for next newsletter is Thursday, December 11th.

Auditing- Bob Raynor (for Tom Gush)

A new auditing company is being sought. Previous company raised their rates too high to continue to use them within budget.

New Business:**Nominations for Fellows for IFT-** Joe Staackmann

- Suggestion was made to look into the process of nominating for IFT Fellows.

Meeting Adjourned: 5:10 PM

Minutes taken by Lynnda Nelson and Anna Lovis - Submitted by: Anna Lovis



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Michele Forshee
Account Executive
651-592-8715

Join the *Chicago Section* of the Institute of Food Technologists!

Our Members

Members represent all segments of the food industry, including food technologists and scientists, engineers, R&D and quality control managers, sales & marketing executives, educators, and government regulators.

Membership Types

Chicago Section IFT offers 3 membership opportunities:

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

All of our members receive the same great membership benefits. Membership with IFT is strongly recommended.

Become Involved in Chicago IFT

Chicago Section IFT provides many opportunities to become involved and to make a difference. Become a leader or mentor or serve on a committee! There are many opportunities for involvement:

Auditing	House
Awards	Long Range Planning
By-Laws	Membership
Career / Education	Nominating
Communications	Programs
Employment / Jobs	Scholarship
Finance	Suppliers' Night
Fred W. Tanner Lecture	Young Professionals
Golf Outing	Website
Hospitality	

Annual Suppliers' Night Expo

Find out what's new in food technology! The Chicago Section IFT hosts the largest Suppliers' Night in North America. Discover new products and services in the food industry, meet with over 400 food industry companies, and thousands of industry professionals.

Membership Benefits

Chicago Section IFT is a great value. Members receive many benefits. In addition to the many opportunities to be involved in the Section, members have many networking opportunities.

Networking Opportunities

Dinner Meetings

Monthly dinner meetings provide food science contacts and networking opportunities year round and close to home. Learn from speakers on a broad spectrum of food science topics.

Annual Golf Outing

Our annual golf outing is an outing you won't want to miss. Join Chicago Section IFT members and their customers for a fun day of golfing followed by dinner and prizes.

Young Professionals

A young professional is anyone working in the food industry 10 years or less. The Young Professionals Committee plans social events around the downtown Chicago area as a fun way to network with like-minded peers and to reconnect with former classmates and coworkers.

Members-Only Benefits

Monthly "Food Bytes" Newsletter

Each month the Chicago Section publishes a newsletter for its membership. Read about the monthly dinner meeting, the latest happenings in food science, and job postings. Looking for career opportunities? Post your resume!

Membership Directory & Members Handbook

All members receive a members-only password that allows them access to the membership directory and members handbook published annually. The Membership Directory is a great resource for contacts and networking.

Dinner Meeting Discount

Save \$10 each month on the cost of dinner at our dinner meetings!

Applying for Membership is easy!

Apply online at www.chicagoift.org and go to Memberships. To apply by mail, see application included in this newsletter. Questions? Call 630.916.4960 or email members@chicagoift.org

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		Postal Code
Email		

HOME INFORMATION

Address	City	State
Phone		Postal Code
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)

- | | | | |
|---|--|--|--|
| ☐ Auditing | ☐ Employment / Jobs | ☐ House | ☐ Scholarship |
| ☐ Awards | ☐ Finance | ☐ Long Range Planning | ☐ Suppliers' Night |
| ☐ By- Laws | ☐ Fred W. Tanner | ☐ Membership | ☐ Young Professionals |
| ☐ Career / Education | ☐ Lecture | ☐ Nominating | ☐ Website |
| ☐ Communications | ☐ Golf Outing | ☐ Other? | |

Membership Type

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

Are you a member of National IFT? ☐ Yes ☐ No

To **pay by check** please complete form and mail to:

Chicago Section IFT, PO Box 926, Lombard, IL 60148

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.

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: February 2009's articles will be due on Thursday, January 15. Thank you.

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



Chicago Section IFT Illinois C-FAR Update

Nathan Matusheski, C-FAR Committee Chair

Almost 1 in 5 workers in Illinois are employed by the Food and Agriculture sector. However, Illinois currently ranks only 24th in Agricultural research spending. The Illinois Council on Food and Agricultural Research (C-FAR) was created in 1993 with the aim of advancing research and outreach in this area. In support of this proposition, the Food and Agriculture Research Act was enacted into law in 1995, providing a yearly State research appropriation.

The State appropriation, managed by C-FAR, is distributed among partner institutions including the University of Illinois at Urbana-Champaign, Southern Illinois University, Illinois State University and Western Illinois University. Research in five critical areas is supported, including Human Nutrition and Food Safety, Agricultural Production Systems, Expanding Agricultural Markets, Natural Resources and Environment, and Rural Economic Development. For example, new dietary approaches to the treatment of obesity and metabolic syndrome are being created at the University of Illinois, while innovative approaches to destroy hazardous food microorganisms are being developed at Southern Illinois University. Each dollar of C-FAR research spending has been leveraged to generate four dollars of research funding from national agencies.

Basic research funding for Food and Agricultural research in Illinois is critical for generating sustainable competitive advantage through new value-added technologies for our sector. However, the State appropriation for C-FAR has been cut in recent years from as much as \$15 million, to the FY 2009 level of only \$2.275 million. In these difficult economic times, Illinois C-FAR will need our organization to stand behind them, actively guiding the basic research agenda, and voicing our support for the critical importance of Food and Agricultural research in Illinois.

The Chicago Section IFT is an Organizational Member of Illinois C-FAR. The IFT C-FAR chair is responsible for attending the annual C-FAR meeting, serving as a voting delegate on organization-wide issues, as the communications contact, and as a representative to the Human Nutrition and Food Safety Working Group.

Nathan Matusheski is a Nutrition Research Scientist at Kraft Foods R&D in Glenview, IL, and a graduate of Penn State University (B.S. Food Science; B.S. Nutrition Science) and the University of Illinois (Ph.D., Human Nutrition).

Congratulations to the Chicago Section!

The Chicago Section of IFT has been selected by National IFT to receive the Section of Excellence Award for 2006-07, for its exemplary service to members of the Institute. Section officers were invited to attend a seminar during the 2008 Annual Meeting and Food Expo to receive a token of appreciation for their efforts. All section officers received a crystal plaque engraved with the IFT Section of Excellence logo. Only nine sections received this prestigious award. Criteria for the Section of Excellence Award is based on diverse criteria including submission of annual report and financial report to National IFT, membership growth, Section Web Site, Newsletter, Section Sponsored Activities (tours, social events, Supplier's Night), IFT Food Industry Promotional Activities (Discovery, Career Development), number and attendance of Section Meetings with planned programs, Community/Foundation Support, Student Support/Scholarship, and financial stability of the Section.

The Chicago Section has received this award numerous times in the past, and demonstrates the desire of the Chicago Executive Committee to bring information and activities of relevance to its membership.

I would also like to express my personal appreciation to the Chicago Section 2006-07 Executive Committee. Your hard work and generous assistance made this award possible.

Matt Hutchinson
2006-07 Chair
Chicago Section IFT

Gene-Specific Epigenetic Programming of WNT Signaling Pathway by Dietary Soy

The following is an update from the University of Illinois on one of the numerous topics being researched and receiving valuable research funding in the Department of Food Science and Human Nutrition.

Colon cancer is one of the most frequently diagnosed cancers in the United States. Poor prognosis also makes it one of the deadliest cancers. Dietary factors are closely associated with tumorigenesis and development of colon cancer. Soy foods and soy bioactive components have been linked to lower colon cancer incidence in populations consuming large quantity of soy foods. However, because of the lack of scientific evidence about mechanisms and continued controversy on this topic, there are no nutritional recommendations made to Americans.

Based on current knowledge of colon cancer and preliminary data on beneficial actions of soy foods, Dr. Hong Chen, Assistant Professor of Nutrition, is researching the hypothesis that dietary soy modulates colon cancer development through epigenetic programming at specific genes of the WNT signaling pathway, which is involved in normal gut development. More than 90 percent of colon cancers have abnormal WNT signaling as a signature. Epigenetic programming involves modification of gene expression without genetic mutation. Epigenetic modifications in early life have been shown to affect later development of diseases including cancers.

She is employing an early maternal exposure model for epigenetic programming by soy foods in the colons of offspring rats. Using techniques including methylation analysis of genome and Chip-on-Chip technology, specific aims of this project include: 1) to identify specific genes along the WNT signaling pathway that are modified epigenetically by maternal soy diets; 2) to determine the extent to which the WNT pathway in the colon of rats is affected by soy foods; and 3) to monitor protection from getting colon cancer in later life of offspring rats with life-long exposure to soy foods.

Findings from this project will improve understandings of anticancer mechanisms of soy products at the epigenetic level and facilitate future experimental design for further research on soy foods and colon cancer prevention. Additionally, Dr. Chen's research data will facilitate future translational research to define dietary recommendations for soy foods for American populations.

Dr. Chen has received two National Institute of Health grants for two years to support her research on diet, genes and cancer.

CHICAGO SECTION IFT NOMINATIONS FOR 2009 – 2010

Have you ever considered sharing your ideas and experiences with your peers at the Chicago Section IFT? If so, please consider entering your name as a potential **Officer** or **Executive Committee Member** for 2009 -2010!

Officer Positions Open:

- **Chair-Elect** (prelude to Chair)
- **Secretary** (1-year term)

Executive Committee Positions: (four openings, 3-year terms)

What is required for the position of Executive Committee Member:

- Show up one hour before the regular Chicago Section Monthly meetings.
- Interface with the membership...listen, learn, and explain!
- Share your conversation, insights, perspectives and opinions.
- Be prepared to share a joke, anecdote or bon mot or two in the rare event that our meetings should run out of things to say.
- Vote your opinions on matters of importance to our Section and members.

Student members are welcome!

It's a great to meet people, expand your network, become well known and make a positive difference in our food industry community.

Interested Candidates should contact: DAN BEST by January 15th.

Tel. (847) 714-9527 x11

Email: dbest@bestvantageinc.com

IFT CHICAGO SECTION EMPLOYMENT COMMITTEE NEWSLETTER

Lisa Ruhland
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REGAL FOOD INGREDIENTS
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OPEN POSITIONS

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 February newsletter by January 12, 2009.

PRODUCT DEVELOPMENT: Privately owned food & beverage mfr 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.

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.

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.

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.

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.

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,

(Continued on page 11)

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.

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.

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, cyclodextrins. 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.

IFT Student Association / IFT Foundation Fun Run

June 8, 2009 Anaheim, California

Enjoy Fitness and Friends While Supporting Student Scholarships!

Proceeds from the Fun Run are designated for undergraduate and graduate IFT scholarships.

For Registration & Sponsorship Information Contact:

Ann Proctor

312-604-0284

akproctor@ift.org

www.iftsa.org/amfunrun/index.php



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
■ ¼ Page	(4" x 4")	\$50
■ ¼ Page	(8" x 2")	\$60
■ 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

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.

January Dinner Meeting Reservation Form

Lou Malnati's Pizzeria

85 S. Buffalo Grove Road, Buffalo Grove, IL 60089

(847) 215-7100

Monday, January 12, 2008

5:00pm

Reservations MUST BE RECEIVED by 5:00pm Thursday, January 8th

Please register online at www.chicagoift.org

OR

Complete the information below

Cost is **\$22** for Members, **\$32** for non-members,
\$11 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!

January Dinner Meeting	Monday, January 12, 2009
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