



CHICAGO SECTION

INSTITUTE OF FOOD TECHNOLOGISTS



RICK STIER

Consulting Food Scientist
Sonoma, CA

ARE OUR IMPORTS SAFE: FOOD SAFETY IN DEVELOPING COUNTRIES

With the problems that have been seen with imports from countries such as China, the media has had a field day trumpeting the inadequacies of our food safety and inspection services. But, how safe are products that are coming out of developing nations?

There are definitely concerns, and these concerns are rooted in a number of issues, including trade concerns,

education, culture, history, and government. This presentation will examine some of the root causes of these problems in food safety, sanitation and quality systems in these nations. Using pictures and practical experience garnered in Asia, Africa, Central, the Middle East and South America, these problems will be outlined, and means to address the concerns will be discussed.

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MARCH DINNER MEETING: TUESDAY, MARCH 11, 2008 THE DIPLOMAT WEST BANQUETS ELMHURST, IL

Location

The Diplomat West Banquets
681 W. North Ave.
(corner of North Ave & Rte. 83)
Elmhurst, IL 60126
P: 630.279.9700

Schedule

4-5pm: Executive Committee Meeting
5-6pm: Social Hour with cash bar
6pm: Dinner & Speaker Presentation

Menu

Cream of Broccoli Soup

Tossed Greens salad
Stuffed Pork Chop
Whipped potatoes
Italian vegetable medley
Peach melba
A vegetarian dinner is available if requested at the time of registration.

Cost

\$33 for those who register **before noon** on Friday, March 7th
\$36 for those who register **after noon** on Friday, March 7th or walk-in

Directions

From the North: Take 294 South, exit at North Ave. (west), continue west to intersection of North Ave. and Route 83. The Diplomat is located on the NW corner of the shopping center.
From Chicago: Take the Eisenhower Expressway West to 294 N. Go north to North Ave., then west on North Ave. to Route 83. The Diplomat is on the NW corner of the shopping center located at North Ave. and Route 83.

Come early to AACT Suppliers' Night!

The March 11, Chicago Section IFT Dinner/Speaker Meeting will be held jointly with the Chicago Section of AACT (American Association of Candy Technologists) Supplier's Night. **Come early** to browse their exhibit floor before our cocktail hour at 5:00 PM. The AACT Supplier's Night Table-Top exhibit hours are from 3:00 PM - 6:00 PM. This show, with free admission, is open to all. In addition, there will be complimentary hors d'oeuvres and periodic raffle prizes throughout the show.

To be an exhibitor, please contact Joni at joni@sterningredients.com (773-251-8488). Reservation Deadline: Monday, March 3, 2008.

Speaker's Bio

Richard Stier is a consulting food scientist with international experience in food safety (HACCP), food plant sanitation, quality systems, process optimization, GMP compliance, and food microbiology. He has worked with a wide range of processing systems and products, including canning, freezing, dehydration, deep-fat frying, aseptic systems, and meat processing. He has shown a unique ability to work with companies at all levels, from top management, including marketing, to line workers, to understand, develop and implement systems to enhance operations. Stier has been instrumental in helping processors, including many small processors, develop the quality, food safety and sanitation systems needed to compete in today's market and grow their business. Stier has worked in Asia, Africa, Australia, Central and South America, and Europe. All totaled, he has done projects in over thirty countries. Stier has been certified as a seafood HACCP instructor (AFDO) and by the HACCP Alliance.

Stier has a B.S. in Food Science from Rutgers University and an M.S. in Food Science and Technology from the University of California at Davis. He is a member of the IFT, IAMFES, and the NCAACC. He is past Chairman of the Northern California Section of the IFT and of the Northern California Section of the AACC, a past-Chairman of IFT's Refrigerated and Frozen Foods Executive Committee, a former member of the IFT Program Committee, a past-Chair of IFT's Continuing Education Committee and a former councilor representative to the IFT's Executive Committee. He is a Contributing Editor to "Baking & Snack", "Food Engineering," and serves on the editorial board of Food Safety Magazine. He has served on the IFT's ad hoc panel assembled to comment on proposed food safety regulations and was a member of the United States delegation for TC-34, the technical committee charged with developing the ISO 22000 standard.

CHICAGO SECTION IFT STUDENT NIGHT

APRIL 14TH, 2008

The Chicago IFT Hospitality Committee will be hosting Student Night this year at:
Dominican University
7900 W. Division Road
River Forest, IL 60305

Future details of this event will be forthcoming in the next few weeks.
We look forward to seeing everyone at this event.

Thanks
Hospitality Committee



DAN BEST, CHAIR

MESSAGE FROM THE CHAIR



Dodging potholes and spilling coffee.

Hello Everyone:

I'm plowing through piles and piles of the white stuff that keep getting higher, dodging potholes all the way. Any false move means slipping irretrievably toward disaster. Aargh! Otherwise, I'm stuck as a prisoner inside the narrow confines of my living space, huddled against a cold, hostile environment. Cabin fever sets in. I want to get out. I need a vacation!

Oops...sorry about that! I just had to vent about my typical day at the office.

Oh well, Starbucks® in hand, here goes.

Our February meeting was a great success, given the blizzard of agenda items that we addressed. We....

- Approved two contributions to student scholarship activities.
 - Introduced a slate of Chicago Section candidates for 2008-2009
 - Approved additional funding for our management team, IAMI.
 - Dissolved our Transition Committee (well done, everyone).
 - Received a clean bill of financial health from our Audit Committee.
- Reviewed and approve our new Chicago Section By-Laws, which must now be reviewed by the National IFT before being submitted to our membership for a vote.

On that last point – the revision of the By-Laws was a necessary herculean task

that we needed to do to stay legal. It was a grey task cheerfully undertaken by Mona Reinhard and Dean Duxbury. We owe them our thanks for a lot of hard work and its successful conclusion.

We also hosted a delegation of students from the budding food science program at Dominican University (River Forest), brought by my colleague, adjunct-Professor of Food Science, Michael Wanous. It was fun having them and I hope that we see them again.

Our speaker, U. of Minnesota Professor of Nutrition Joanne Slavin, was fabulously awesome! She presented a thought-provoking review on the science of fiber nutrition that ranged from the top to the lower bowels of our being. One of the things that I have appreciated about her is that she offers healthy doses of unapologetic skepticism about very serious theological questions, such as the meaning of "fiber".

Slavin noted that nutritionists have been quick to draw grandiose conclusions about dietary fiber's nutritional importance when we can't even define what it is. The presentation's and the Q&A session's multiple albeit unavoidable descents into scatological humor put me at serious risk of spewing coffee over my dinner companions – regular, of course, not decaf! Why was I not surprised that she could reference research documenting that we people in sales produce much bigger...oh, never mind!

Our next speaker, Rick Stier, will also be superb. His topic will involve quality control and food safety issues in

developing countries. That is because I know him as one of our industry's most engaging, out-of-the-box professionals. He's a great guy to regale you with hair-raising tales of the way things really work in food plants around the world, from Egypt to China to Mongolia. Especially after a beer or two... could somebody make a point of buying him a drink during the social hour? We will all learn something...guaranteed.

Our next meeting will be at the Diplomat West, in Elmhurst. It's our annual joint meeting with the American Association of Candy Technologists (AACT) local candy technology expo.

So, come early, walk the floor, learn about candy technology, visit with your favorite suppliers and otherwise partake in this great social and technological gathering. If past is prologue, appetizers will be served.

And, in the event you missed my last month's editorial, Anna Lovis is our new Chair-Elect.

Finally, take a moment to visit our zippy new website - IAMI has done a great job in upgrading our website and providing new services, such as our nifty on-line registration capability and the newly posted notice about our June 10th Golf Game and Awards Dinner to raise money for food science scholarships. It is a worthy cause and it should be a great time for all.

See ya in March!

Daniel Best

Chicago Section IFT Executive Committee Meeting

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

Meeting- February 11, 2008- The Wellington, Arlington Heights, IL.

ATTENDING: Dan Best, Rick Broz, Glenn Connick, Dean Duxbury, Jim Esposito, Nancy Hobart, Michael Hosler, Rathna Koka, Linda Kragt, David LeValley, Anna Lovis, Jan Miller, Sue Monckton, Uwe Nienaber, Lynnda Nelson, Ann Raye, Mona Reinhard, Erika Voogd, Michael Wanous, Diana Watson, Zuoxing Zheng.

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

Approval of Minutes-

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

Treasurer's Report- Rathna Koka

Budget Report (09/01/07-02/11/08) and the section IFT Investment Summary Fiscal Year (09/01/07-12/31/08) were distributed. The Investment Summary will now be distributed quarterly. Reports were accepted as submitted to be reviewed individually.

Chair-Elect Report- Anna Lovis

Remaining program schedule is completed. March 11 will be the joint meeting with AACT- Speaker- Mr. Rick Stier. April 14 will be Student Night- Speaker- Mr. Al Clausi. May 13 will be The Tanner Lecture. We will end the year June 10 with the Golf Outing.

Tanner Lecture- Zuoxing Zheng

There were 8 nominations. The Committee has selected Dr. Todd R. Klaenhammer from the Department of Food Science, North Carolina State University.

Transition Committee- Dean Duxbury

An "Accomplishments To-Date" report was submitted of the new Chicago IFT Business Office (IAMI). The assessment is that IAMI has given great service and is well worth the cost and effort of reorganizing. Thank you to Lynnda Nelson, Nancy Hobart, and Jim Esposito. The Transition Committee has completed their task and is officially absolved.

National IFT- Gail Wiseman

Introduced Sophie McNeill-IFT Knowledge and Learning Experience Manager. Sophie will make an announcement at dinner on the upcoming IFT conference- Developing and Marketing Products for Consumer Health & Wellness-Feb. 27-28, 2008.

IAMI Cost Projections- Dan Best/Lynnda Nelson

A motion was made to allocate \$10,000 to continue IAMI service operations for March and April, with the approval of the Treasurer. The motion was seconded and approved.

IFT Leadership Conference- Dan Best

There are 4 people going to the IFT Strategic Leadership Forum in March. They are: Diane Dawson, Laura Colby, Anna Lovis, and Jennifer Padilla.

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IFTSA Sponsorships- Dan Best/Erika Voogd

A motion was made to contribute \$500.00 to support the Midwest IFT Student Association. The motion was seconded and approved. A note is to be made to include this event in the budget as a yearly event and expense. The 2008 Fun Run sponsorship is already budgeted.

Golf Outing-Mike Hosler

Golf outing information brochure is available online. Determined break-even point would be approximately 12 - foursome teams, or 47-48 golfers, which is projected to be accomplished. Student and Section members can volunteer at the event. If there is a rainout, there will be no rain checks for the dinner portion. The dinner will go on. We are in good shape for the event.

By-Laws Update- Mona Reinhard/Dean Duxbury

The Report was condensed from a 24 page document to 9 ½ pages. A motion was made to approve the By-Laws as submitted with the acceptance of corrections. A correction was made to delete Article 10, Section 2, Dues Year. The motion was seconded and approved. A special thank you to Mona Reinhard, Dean Duxbury, and Dan Best for their work on this project.

Committee Reports

Directory- Jim Esposito reporting for Bill Becht

A motion was made to let Bill Becht go forward in selling ads in the directory until we confirm the % limit of ads allowable to be sold. The motion was seconded and approved.

Awards- Matt Hutchinson

Award nominations are due March 10 for the service and achievement awards.

Auditing- Written report submitted by Bob Raynor

Bob Raynor, Glen Connick and Thomas Gush conducted an internal audit of IAMI and section records. They have concluded that all is in order and records are being kept in a thorough and professional manner.

Streitelmeier Scholarship- Written report submitted by Erika Voogd

1 scholarship was issued in 2007. Suggestions for all recipients of the Streitelmeier Scholarship: Applicants that are considered will be interviewed in person, if possible, prior to award determination.

2008-2009 Slate of Candidates- Written report

Chair-Elect: Diane Dawson, Chair: Anna Lovis, Secretary: Dianna Watson, Jennifer Padilla, Board Members: Bob Raynor, Patrick Sullivan, Colleen Zammer, Matt Hutchinson, Linda Kragt, Sue Monckton, Mona Reinhard, Laura Colby, Rebecca Wright, Joe Staackman.

The meeting adjourned at 5:10 p.m.

Handouts:

Agenda

Treasurer Report- 09/01/07-02/11/08 and Investment Summary (09/01/07-12/31/08)

By-Laws-Revised February 2008

IAMI Accomplishments To-Date Report (Transition Committee)

Audit Report (Auditing)

Directory Advertisement Letter and order form (Directory)

Scholarships Budget- (Scholarships)

Golf Outing Information and Registration form (Golf Outing)

Chicago Section IFT Membership Application

IFT CHICAGO SECTION EMPLOYMENT COMMITTEE NEWSLETTER FEBRUARY, 2008

Lisa Ruhland
NEWLYWEDS FOODS
Phone: 773-292-7509
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Email: lruhland@newlywedfoods.com

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

Linda Perucca
KRAFT FOODS NORTH AMERICA INC
Phone: 847-646-3821
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Gary Wills
REGAL FOOD INGREDIENTS
Phone: 708-214-6689
Email: garwil526@aol.com

The Employment Committee publishes this portion of the newsletter as a free service to Chicago Section members. Because we cannot control the information supplied to us, no guarantee can be made of its accuracy. Additional information on a particular listing can be obtained by contacting one of the people listed above. Please submit ads for the April newsletter by March 11.

POSITIONS AVAILABLE

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

P. QUALITY IMPROVEMENT ENGINEER TECHNOLOGIST: Leading producer of private-label food items including cereals, snacks, crackers-cookies, dressing-syrups-jellies-sauces, snack nut-candy & frozen bakery prod. Job Description-redesign products & processes that drive improved product consistency thru variation reduction.

Qualifications-B.S. food technology, mechanical, chemical or industrial engineering or combo of education & exp considered equiv to a B.S. 5+ yrs food prod dev or food mfg exp; 5+ yrs R&D cereal/grain based proc; strong project mgmt & prob solving skills; effective written & verbal communication; familiar w/ descriptive analysis, difference testing, SPC, process capability, DOE, regression. Located in Michigan.

JOB SEEKERS

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

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

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

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

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

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

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

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

DAVID BLOOM RECEIVES 2007 JBT SCHOLARSHIP

Congratulations to David Bloom, recipient of the 2007 University of Illinois Jonathan Baldwin Turner Scholarship. David plans to achieve a degree in food science. During his time at the University of Illinois, he hopes to gain experience through internships, study abroad, and membership in IFT and AFT. After receiving his degree, he plans to attend culinary school in order to gain a greater knowledge of the kitchen atmosphere and culinary chef skills. Upon completing culinary school, or possibly during chef school, David plans to enter the field of food science to study either sensory science or possibly become a research chef. David received a National Merit Scholarship sponsored by Borg Warner Automotive, the JBT scholarship, and the scholarship associated with student of the month at Sterling High School. He was the president of his high school science club, as well as secretary of National Honor Society. Currently, he is a member of the Association of Food Technologists and plans to become active in ACES Global Ambassadors. The Chicago Section IFT supports the annual JBT Scholarship with a contribution of \$1000/year for four years.

Dr. Faye Dong,

I would like to take this time to thank you and the Institute of Food Technologists, Chicago Section for your generosity in providing the monies for my Jonathan Baldwin Turner Scholarship. This scholarship means a great deal to me, and will greatly help in funding my education here at the University of Illinois Urbana-Champaign. I am very grateful for this award, and as a new member of the Institute of Food Technologists I look forward to meeting many of those in the organization through IFT events. Having just begun my adventure in food science, I anxiously await the experiences and opportunities that the occupation will provide. I would once again like to extend my utmost gratitude to you and your organization.

Thank you,



David J. Bloom



2008 STREITELMEIER SCHOLARSHIP PROGRAM
FOR UNEMPLOYED MEMBERS OF CHICAGO SECTION IFT

TO: UNEMPLOYED MEMBERS of 2008 CHICAGO SECTION IFT
FROM: CHICAGO SECTION SCHOLARSHIP COMMITTEE

SUBJECT: **CHICAGO SECTION IFT "COURSE SCHOLARSHIP"**

This scholarship offers an excellent networking opportunity for unemployed member to attend a Food Science related course that may assist in obtaining employment. As well, the applicant can utilize the scholarship money to attend an IFT short course or the IFT annual meeting!!

Description of Scholarship Program:

A unique new program of financial support of Educational Course or IFT EXPO attendance for Chicago Section unemployed members.

Deadline for applications will be **April 30, 2008** for attendance at a 2008 Food Science Course or the 2008 IFT Food Expo and Educational Courses. Dates: **June 28 – July 2, 2008**, New Orleans, LA.

A Chicago Section ad hoc committee has been appointed to coordinate the scholarship program and review award applications. The Committee will award three separate grants, to three different applicants, for up to **\$1,000** each.

Qualifications for Award:

Funding will be awarded for attendance at a Food Science related course, a Workshop or Short Courses at the 2008 Annual IFT Conference. Applicants should be unemployed Professional, Regular members or Emeritus Officers of Chicago Section IFT only. (Students and retired Emeritus members are not eligible).

Applicants must be members of Chicago Section of IFT that are currently residing in the Chicago Section zip code boundaries only. (Zip codes eligible, first 3 digits: 600-619, 623, 625-627, 463 and 464).

Applicant agrees to submit a minimum of a 100 word report of program, upon completion.

One award per applicant per year.

Description of Education Program Requested:

Scholarship can be used to pay conference costs and related expenses (travel, hotel, etc) up to \$1000.

Payment Plan:

Requests for prepayment directly to the conference will be considered on an individual basis by the Scholarship Committee.

2008 APPLICATION FORM
FOR CHICAGO SECTION IFT STREITELMEIER
UNEMPLOYED MEMBER SCHOLARSHIP

APPLICANT'S NAME _____ (Mr/Mrs/Ms/Dr) (First) (MI) (Last)

ADDRESS _____

PHONE NUMBER _____ EMAIL _____

IFT MEMBER NUMBER _____ NUMBER YEARS IN IFT _____

SECTION/NATIONAL IFT ACTIVITIES (Attach additional pages if necessary)

FOOD INDUSTRY ORGANIZATION ACTIVITIES _____

EDUCATIONAL BACKGROUND (Attach additional pages if necessary)

WORK HISTORY (Attach additional pages if necessary)

REASON FOR WANTING TO ATTEND ANNUAL IFT CONFERENCE or COURSE:

I agree to attend this education program, if funded, and submit a 100 word written report about the benefit of this scholarship to the Chicago Section IFT Scholarship Committee within 30 days of the conference attendance.

Signature _____ Date _____

RETURN by April 30, 2008 to:

ERIKA VOOGD, 28W225 Trieste Lane, West Chicago, IL 60185)

Email: evooqd@voogdconsulting.com

Phone: 1-630-293-9444



C-FAR Celebrates Its 15th Anniversary

For several months, the University of Illinois Department of Food Science and Human Nutrition has shared summaries of research proposals that received funding from The Illinois Council on Food and Agricultural Research (C-FAR). The Chicago Section of IFT has been a member of C-FAR since 1995. This month, the following article was distributed by C-FAR, highlighting its 15th anniversary of supporting food and agricultural research.

The Illinois Council on Food and Agricultural Research (C-FAR) represents a broad-based and diverse partnership of State of Illinois officials, industry representatives, and Illinois' research community working together to strengthen the state's number one industry. Founded in 1993, C-FAR celebrates this partnership with its 15th anniversary during 2008. "We are honored to commemorate C-FAR's 15th anniversary with each of our partners who have remained steadfast in their dedication to C-FAR and its mission," said Alan Puzey, C-FAR chairman. "This anniversary affords the distinct opportunity for all of our partners to reflect on the profound impact our cumulative efforts have had on research that is meaningful and important to Illinois."

As C-FAR marks its 15th anniversary, it salutes its many partners and members: the State of Illinois; some 60 statewide food and agricultural professional organizations; 40 state, university and other research-related entities; and a myriad of individuals who personally pledge their support. C-FAR members annually volunteer thousands of hours identifying the highest-priority research needs of the state. "C-FAR, and Illinois, is very fortunate to have such a dedicated cadre of professionals engaged in our state's publicly-funded research programs," shares C-FAR Membership Chair Jim Charlesworth. "The result has undeniably elevated Illinois' food and agricultural sectors, and we proudly celebrate our 15th anniversary with deep appreciation to everyone engaged in our high public calling."

C-FAR-funded research addresses a broad range of needs and opportunities of importance to Illinois. Research priorities include enhancing food safety and human nutrition; developing renewable bioenergy sources; improving crop and livestock production; expanding markets through new and value-added projects and services; strengthening human and economic bases of rural and urban communities; protecting Illinois' air, water, and soil resources; and more. The unique C-FAR platform of State of Illinois officials, state researchers, and stakeholders throughout Illinois has made the organization a national model for its successful public-private partnership.

Dr. Donald Holt, former director of the Illinois Agricultural Experiment Station and nationally respected public research leaders, says, "In over 45 years at two major research institutions, I never saw a program have such a transforming, positive effect on research productivity, program relevance, stakeholder participation, and practical agricultural technology that C-FAR has had. The C-FAR legislation triggered the most important change in the institutional structure of Illinois agriculture since the federal Hatch Act of 1887, which created the state agricultural experiment stations."

For more information about C-FAR and its research programs, visit www.ilcfar.org.

NEWSLETTER SCHEDULE

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

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

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

MARCH DINNER MEETING

Reservation Form

Reservation Deadline:

Friday, MARCH 7, 2008

Please reserve space for _____ at the Tuesday, March 11th Chicago Section IFT Dinner Meeting.

Member Type: _____ Member _____ Professional _____ Emeritus _____ Student _____ Unemployed

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

Request for Vegetarian Meal(s): _____

The dinner price will be \$37.00 for all reservations received *after* Friday, March 7, 2008.

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

Name of Person(s) Attending

Company

Telephone

EMAIL ADDRESS: _____

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

I am paying by: ☐ Check ☐ Visa ☐ MasterCard ☐ Discover ☐ American Express

Card Number _____ Exp. Date: _____

Signature _____ Card Verification #: _____

Credit Card Billing Address: _____

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

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

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

NO REFUNDS for cancellations received after Friday, March 7, 2008

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



FUTURE DATES TO REMEMBER!

AWARD NOMINATIONS DUE:

MONDAY, MARCH 10, 2008

MARCH DINNER & MEETING:

TUESDAY, MARCH 11, 2008

APRIL DINNER & MEETING (TOUR/

STUDENT NIGHT—SPEAKER: AL CLAUSI):

MONDAY, APRIL 14, 2008

MAY DINNER & MEETING (TANNER LECTURE):

TUESDAY, MAY 13, 2008

CHICAGO IFT GOLF OUTING:

JUNE 10, 2008

UW-RIVER FALLS

FOOD MICROBIOLOGY SYMPOSIUM:

OCTOBER 19—OCTOBER 22, 2008

CHICAGO IFT SUPPLIERS' NIGHT 2008:

NOVEMBER 12, 2008