



# Food Bytes

Chicago Section IFT: The First Section

Join CSIFT for their March Dinner Meeting

**Tuesday, March 10, 2009, 5:00 pm**

**Casa Royale Banquets**

**783 Lee Street (Mannheim Rd.), Des Plaines, IL 60018**

**(847) 297-6640**

**This is sure to be a sell out crowd so reserve early!**

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## Global Food Safety from a Microbiologist's Point of View

**Dr. Michael P. Doyle, Regents Professor and Director of Center for Food Safety, University of Georgia, Griffin, GA**

More than 15% of food consumed in the U.S. is imported. Developing countries are major food exporters to the U.S. and will likely become predominant sources of the U.S. food supply. Fresh produce, fresh and frozen fish and shellfish, and nuts are dominant food groups imported by the U.S. Food in many countries is not produced under acceptable sanitary practices, and FDA inspects <1% of more than 9 million imported food entries annually. Unless food production, harvesting, and processing practices are upgraded in food exporting countries that have major deficiencies, the hole in U.S. food safety will continue to increase.

## Schedule

3:00—6:00pm Candy Tech/AACT Exhibits  
 4:00 - 5:00pm EXCOM Meeting  
 5:00—6:00pm Social hour with cash bar.  
 6:00pm. Family Style Dinner served  
 7:00pm Speaker

## Directions

**From the North:** I-294 south. Exit Golf Rd west to Rte 45/ River Rd. South on River to Thacker. West on Thacker to Lee St. North 1 block to Casa Royale

**From the South:** I-294 North, exit Touhy west to Mannheim North on Mannheim/ Lee 2 miles

**From East & West:** I-90 into I-294 North, Exit Touhy west to Mannheim/ Lee. North on Lee 2 miles

## Menu

- Tortellini Soup
- Mixed Green Salad
- London Broil / Chicken Piccata
- Garden Vegetable Medley
- Garlic Roasted Potatoes
- Chocolate Mousse



## March Dinner Meeting Speaker Bio

### Michael P. Doyle, PhD

Dr. Michael P. Doyle is a Regents Professor of Food Microbiology and Director of the Center for Food Safety at the University of Georgia. He is an active researcher in the area of food safety and security and works closely with the food industry on issues related to the microbiological safety of foods. Dr. Doyle is a graduate of the University of Wisconsin-Madison where he received his B.S. degree in Bacteriology, and M.S. and Ph.D. degrees in Food Microbiology. He serves on food safety committees of many scientific organizations and has served as a scientific advisor to many groups, including the World Health Organization, the Institute of Medicine, the National Academy of Sciences-National Research Council, the International Life Sciences Institute-North America, the Food and Drug Administration, the U.S. Department of Agriculture, the U.S. Department of Defense, and the U.S. Environmental Protection Agency. He has more than 350 scientific publications and has given more than 500 invited presentations at national and international scientific meetings. In addition, he has received several research awards from academic and national scientific organizations, is a Fellow of the American Academy of Microbiology, the International Association for Food Protection and the Institute of Food Technologists, and is a member of the National Academy of Sciences-Institute of Medicine.

### AACT Suppliers' Night 2009

AACT Chicago Section's Suppliers' Night is back!! This year's 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 charges. In addition there will be complimentary hors d'oeuvres and periodic raffles, also free of charge. The goal is to provide a comfortable, inviting atmosphere and to benefit as many manufacturers and suppliers as possible. Interested Exhibitors should contact Joni Stern at Stern Ingredients, [joni@sterningredients.com](mailto:joni@sterningredients.com). **This will be a joint meeting with the Chicago Section IFT. The CSIFT meeting will be held immediately following the function.**

### FANTASTIC FLATBREADS - AMAZING HUMMUS



To find out why we're the flatbread and hummus experts visit the all new

[WWW.GRECIANDELIGHT.COM](http://WWW.GRECIANDELIGHT.COM)

Grecian Delight® Foods combines quality products and culinary excellence into its extensive line of artisan flatbreads, signature hummus and other savory spreads.

Whether your units are located across the country or across town, when you integrate Grecian Delight products as appetizers, entrées and sides, you'll have the opportunity to expand your menu with quality that your customers will taste in every bite.

Discover how Grecian Delight can create custom products for your establishments:

**800.621.4387**

John Matchuk, CRC, R&D Manager, Ext. 2340

Mike Pietka, Technical Baking Specialist, Ext. 2042



## MESSAGE FROM THE CHAIR



### Focus on the Future

Anna Lovis, Chair

One of the advantages of being part of the Chicago Section IFT is having access to many beneficial resources in the food industry. We have an extensive membership base with a wide range of industry professionals. Our monthly dinner meetings offer learning and networking opportunities with expert leaders in their field. Suppliers' Night, now in its forty-fifth year, may be our most recognized event, bringing together more than 400 exhibiting companies and 2,000 attendees to interact with one another and learn new technologies and services. These are a few of the benefits our current members experience throughout the year.

However, the main objective of many of our events is to fund scholarships.

#### Current Scholarships Funded and Supported

- IFT Student Association/IFT Foundation Fun Run:** The Fun Run is organized by students and takes place during the annual IFT meeting. Proceeds fund undergraduate and graduate IFT scholarships.
- University of Illinois Research Apprentice Program:** The Research Apprentice Program at U of I Urbana-Champaign offers an intensive on-campus seven-week laboratory experience for high school juniors. Students learn about professional and research opportunities in the food and agricultural sciences and work under the guidance of faculty, graduate assistants, and research technicians.
- Jonathan Baldwin Turner Scholarship at the University of Illinois:** One scholarship is awarded each year to a freshman studying food science or a related field.
- Streitelmeier Scholarship for the Unemployed:** Offered to CSIFT members who are currently unemployed. Funds can be used for related training in the food industry or to attend the annual meeting.

By consistently meeting our goals for maintaining scholarships, we recognize the importance of focusing on the future by supporting our education and profession.

For more information on our scholarships, visit our website at [www.chicagoift.org](http://www.chicagoift.org). Updates will be coming soon.

Our future also depends upon the people who step up to lead our Section. Thank you again to all of the leaders on our ballot!

## Upcoming Meeting Schedule

**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 Minutes

**Date:** Monday, February 9th, 2009

**Place:** Heaven on Seven, Chicago, IL

**Attending:** Jennifer Padilla, Uwe Nienaber, Laura Colby, Diane Dawson, Sue Monckton, Linda Kragt, Dean Duxbury, Bob Raynor, Pamela Vaillancourt, Matt Hutchinson, Bill Becht, Luci Landberg, Glenn Connick, Lynnda Nelson, Mike O'Hare, Manoj Shah, Laura Flores, Zuoxing Zheng, Jan Miller, Joe Staackmann

**Call to Order**

Diane Dawson

Meeting called to order at 4:00 PM

**Approval of Previous Minutes**

Jennifer Padilla

A motion was made to approve the January 2008 minutes. The motion was seconded and approved.

**Treasurer's Report**

Uwe Nienaber

- No Report—no new statements
- Briefly discussed best use of funds and placement

**Finance Update Report**

Luci Landberg

- Received sponsorship from QualiSoy (5K), split it three ways between, the golf outing, scholarship capital fund, and Suppliers' Night. A motion was made to approve, the motion was seconded and approved.
- The website committee was over budget due to the many changes made to the website. This was a one time occurrence as the changes were needed and should uphold for the next year.
- The Finance Committee is looking into each committee's spending to ensure they are within budget.

**Chair-Elect Report**

Diane Dawson

- Discussed next joint meeting with the AACT Suppliers' Night on March 10 in Des Plaines. Dr. Michael Doyle will be speaking on Food Safety.

**Business**

**Nominating/Awards**

Diane Dawson for Dan Best

- Ballot to be issued on 2/12/09

**Auditing**

Diane Dawson for Tom Gush

- Tom has gotten verbal quotes from 9 various accounting firms that are higher than the budget allows for.
- Requesting written bids from company before we move forward
- Additional independent auditors being sourced by EXCOM members.

**Employment**

Gary Wills

- Discussed the public sector of the website for job postings and adding it to the Members' Only section of the website.
- Motion was made to put the job information to the Members' Only section of the website. Motion was approved and seconded.

**Golf Outing**

Diane Dawson for Mike Hosler

- Motion was made to put \$1,000 deposit down to reserve Golf Outing date, August 11. Motion was approved and seconded.

**IAMI Report**

Lynnda Nelson

- Provided update on Newsletter: Will send out newsletters to Suppliers' Night 2008 attendees to attend future meetings.
- Membership Update: Asking IFT to provide us with a list of the members that have paid for the month so that we can ensure that the deposits made correlate with the list we have downloaded to help alleviate some of the flex money we cannot associate with membership.

**Website/Feedback**

Lynnda Nelson for Latricia Tolbert

- Asking that members go through website to give feedback to each Committee Chair for suggested changes to each committee's section.

**Committee Reports:**

- **Newsletter:** Dean Duxbury: Submissions need to be made on time by Thursday after the meeting and submitted to the correct people
- **Directory:** Lynnda Nelson: Sending information to exhibitors of 2008 Suppliers Night to gain more volunteers for sponsorship. Trying to stagger requests for sponsorship to match with events of the year.
- **Historian:** Joe is looking for a replacement to take his place to take pictures at meetings/events.
- **Tanner:** Zuoxing Zheng announced that a Tanner Lecturer has been selected. The awardee will be Larry R. Beuchat, Center for Food Safety, University of Georgia. His presentation title will be "Foodborne Pathogens on Fresh Produce: Getting to Know Them Better"

**Meeting adjourned:** 4:49 pm

## Chicago Section IFT Elections

It's time to vote! Every member should choose the leaders of our Section. Here's how to do it. Our voting process is electronically handled via the Internet by IFT. Those members who are BOTH IFT (National) Members and Chicago Section Members will receive an email instruction and ballot to return. Those members who are Chicago Section ONLY will also receive an email instruction as to the Internet Link that will enable you to vote. Please vote prior to the cut off date. The newly elected Officers and Executive Committee Members will take office on September 1st.

The following individuals are on the ballot 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

### Executive Committee (Elect Four)

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

### Secretary

Jennifer Padilla / Aerotek Scientific

## 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.

Contact Dan Best at [dbest@bestvantageinc.com](mailto:dbest@bestvantageinc.com) Tel: 847-714-9527

## 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 March 13th for the April issue. Pay online [www.chicagoift.org](http://www.chicagoift.org) (shopping cart) and send your ad to [members@chicagoift.org](mailto: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
■ 1/2 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

## 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](mailto:jgifford1@unl.edu).



## U of I to Feature "Science of Chocolate" Summer Program

Chocolate will be on the minds of high-school students as they participate in a 15-day summer experience in the Department of Food Science and Human Nutrition at the University of Illinois.

"Our goal is to introduce the students to many aspects of food science through the study of chocolate. We will teach them to monitor quality changes in chocolate and use scientific principles to investigate changes in chocolate during storage," said Nicki Engeseth, an Associate Professor of Food Chemistry.

Interns will tour the U of I Center for Microanalysis of Materials, where U of I food scientists have used nanotechnology to analyze grain size, crystal structure, and roughness parameters of chocolate, all factors that studies have shown influence taste, texture, and the release of flavor compounds, the scientist said.

"The students will also learn about the history of chocolate, including fair-trade issues that are relevant today. We'll cover its production all the way from its beginning in the cacao pod to the final product, either milk, white, or dark chocolate, and talk about the differences between them," she said.

"Nutritionists and food scientists are also interested in the health benefits of chocolate," she said. "We will demonstrate a nutritional intervention study on the effects of consuming chocolate comparing students to illustrate how such studies are conducted and analyzed."

As part of the project, Engeseth and Melissa Tisoncik, a graduate student in her laboratory, will conduct a short workshop for high-school science teachers, giving them hands-on experience so they can bring some of the activities back to their own classrooms.

Six interns will be chosen to participate in the program. Housing and meals will be provided through support from a USDA CSREES-sponsored integrated grant proposal, Engeseth said.

To learn more about this program, view the full story at <http://www.aces.uiuc.edu/news/stories/news4629.html> or e-mail Tisoncik at [uiuc.chocolate@gmail.com](mailto:uiuc.chocolate@gmail.com)

## 2009 STREITELMEIER SCHOLARSHIP PROGRAM FOR UNEMPLOYED MEMBERS OF CHICAGO SECTION IFT

**TO: UNEMPLOYED MEMBERS of 2009 CHICAGO SECTION IFT**  
**FROM: CHICAGO SECTION IFT 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 & Food Expo!!*

**Description of Scholarship Program:**

A unique program of financial support for an Educational Course or IFT Annual Meeting & Food Expo attendance for Chicago Section IFT unemployed members.

Deadline for applications will be **Monday, April 6, 2009** for attendance at a 2009 Food Science Course, or at the 2009 IFT Annual Meeting & Food Expo and Educational Courses, **June 6 – June 9, 2009**, Anaheim, CA.

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 2009 Annual IFT Meeting & Food Expo. 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.

**Requirements:** (Scholarship Application on the following page)



Photos from  
our February  
Mardi Gras  
Dinner  
Celebration



**APPLICATION FORM**  
**CHICAGO SECTION IFT UNEMPLOYED MEMBER**  
**2009 STREITELMEIER 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)**

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**FOOD INDUSTRY ORGANIZATION ACTIVITIES** \_\_\_\_\_

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**EDUCATIONAL BACKGROUND (Attach additional pages if necessary)**

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**WORK HISTORY (Attach additional pages if necessary)**

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**REASON FOR WANTING TO ATTEND ANNUAL IFT MEETING or COURSE: -**

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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 Monday, April 6, 2009 to:**

**Mike Wanous, 0s476 Madison St., Winfield, IL 60190)**

**Email: [mwanous@bestvantageinc.com](mailto:mwanous@bestvantageinc.com) Phone: 630-668-8820**

## CSIFT 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  
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Dave LeVally  
 Phone: 847-949-4433  
**Email:** drlevally@msn.com

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 10, 2009.

### OPEN POSITIONS

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

**B. SALES REPRESENTATIVE:** Growing food ingredient importer and distributor seeks to fill full time sales representative position for the Chicago land region market. Company located NW of Chicago but office will be from home in the region. Position responsibility will be to develop new accounts and manage existing accounts. Previous sales experience in food ingredients required. Minimal overnight travel. Ideal candidate will be a motivated self-starter with an outgoing personality, able to find new opportunities and close business. We offer salary, commission & benefits package.

**C. 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.

**D. 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.

**E. 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.

**F. 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.

**G. 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.

**H. 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 10)

I. 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.

J. 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.

K. 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.

L. 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.

M. FLAVORING SALES EXECUTIVE: Chicago are flavor house has an opening for a highly qualified representative able to travel 40 – 60%. A successful history of selling flavors or closely allied products is required.

N. QUALITY ASSURANCE MGR: Chicago based beverage mfr. Seeks QA Mgr. w/10+ yrs. beverage exp., preferably juice. Responsibilities include all QA programs, coordinating customer, rabbinical, regulatory agency inspections/audits. Manage micro monitoring systems for raw materials and finished goods and participation in prod. dev. Bachelor's degree required.

### JOB SEEKERS

A. 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.

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

C. 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.

D. 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.

E. 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.

F. 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.

G. 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.

### 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](mailto:smonck10@gmail.com)

**Dean Duxbury, Co-Editor**

Phone: 630-834-5256

E-Mail: [dux1@sbcglobal.net](mailto:dux1@sbcglobal.net)

**Marty Roth, IAMI Business Office**

Phone: (630) 916-4960

E-Mail: [mroth@iami411.org](mailto:mroth@iami411.org)

**Reminder: April 2009's articles will be due on March 13.** Thank you.

## March Dinner Meeting Reservation Form

### Casa Royale Banquets

783 Lee Street (Mannheim Rd), Des Plaines, IL 60016

(847) 297-6640

**Tuesday, March 10, 2009**

**5:00pm**

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

Please register online at [www.chicagoift.org](http://www.chicagoift.org)

OR

Complete the information below

Price is **\$31** for Members, **\$41** for non-members,  
**\$15.50** 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!

**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**

**Golf Outing**

**Tuesday, August 11, 2009**