



Food Bytes

Chicago Section IFT: The First Section

Join the Chicago Section IFT for their March Dinner Meeting

Tuesday, March 9, 2010, 5:00pm

Double Tree Hotel Oak Brook

1909 Spring Road, Oak Brook IL 60523, 630-472-6000

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CSIFT and AACT Chicago Section - OUR MARCH MEETING!

This month CSIFT is having a joint meeting with the American Association of Candy Technologists (AACT) – Chicago Section and we have a very exciting event planned!

The March meeting is being held at the Double Tree Hotel in Oakbrook. Prior to our dinner meeting, the AACT Suppliers' Night is at this same location from 3:00—6:00PM. This is a free event and is open for all! There will be a Chocolate Demonstration by Pam Vieau of Chocolate Inspirations (from 2-4PM), complimentary hors d'oeuvres, and periodic raffles throughout the show.

Our dinner meeting immediately follows the Suppliers' Night at the same location and will focus on food safety. Have you ever been to one of Dr. Winter's presentations? It's been over 10 years since he was a CSIFT Speaker and he's back! If you are in any way responsible for food safety – at work or at home (and who isn't?), you need to attend this meeting!

He's been called the "*Elvis of E. coli*," the "*Sinatra of Salmonella*," and the "Artist Formerly Known as *Prince of Pesticides*" by various news media sources. Armed with a synthesizer, Dr. Winter performs musical parodies of contemporary popular music by modifying lyrics to make them appropriate to food safety issues such as bacterial contamination, irradiation, biotechnology, government regulations, and pesticides. He has given nearly 200 live performances in 37 U.S. states and in Canada while more than twenty thousand of his self-produced CDs have been distributed throughout the world.



Dr. Carl Winter
Director FoodSafe Program
University of California, Davis



..... will be the Supplier Sponsor
at the March Dinner Meeting

New!

The First Ever Chicago Section IFT Breakfast Seminar!

Sponsored by FONA International

March 26, 2010 7:00 AM—9:30 AM

Encapsulation of Flavors and Food Ingredients

See page 3 for all the details!

REMEMBER: Bring a can of food or other wrapped non-perishable food item to exchange for a raffle ticket for this month's drawing! Donations given to local charities.

March Dinner Meeting Speaker Bio

Dr. Carl Winter is the Director of the FoodSafe Program and an Extension Food Toxicologist in the Department of Food Science and Technology at the University of California at Davis. Prior to coming to Davis in 1991, he was an Extension Toxicologist at the University of California at Riverside from 1987-91, a science writer for the *Richmond-Times Dispatch* newspaper in 1985, and an Environmental Hazards Specialist with the California Department of Food and Agriculture from 1980-83. He holds a Ph.D. in Agricultural and Environmental Chemistry and a B.S. in Environmental Toxicology, both from the University of California at Davis.

His research and outreach work focus upon pesticide residues and naturally-occurring toxins in foods. He has authored two books and more than 100 publications in both the scientific and lay literature. He gives 40-50 news media interviews annually and has frequently been invited to testify before the U.S. Congress on pesticide/food safety issues. He has also served as a consultant to the National Academy of Sciences, as Chairperson of the Institute of Food Technologists' Food Science Communicators, and as a member of the United Nations/World Health Organization's Joint Expert Committee on Food Additives. He served as the inaugural Keiser Distinguished Lecturer in the life sciences at Ohio Northern University and was elected as a Fellow of the Institute of Food Technologists in 2008.

Schedule

4:00—5:00pm EXCOM Meeting in the Kent Room
5:00—6:00pm Social Hour with cash bar and Hors D'oeuvres in Lobby of Grand Ballroom
6:00-7:00pm Dinner is served in the Grand Ballroom
7:00—8:00pm Presentation from Dr. Winter in Ballroom

Menu

- Hors D'oeuvres to include Domestic Cheese Display and Fresh Vegetable Crudite
- Field Greens in Balsamic dressing with Toasted Pine Nuts, Gorgonzola, Dried Cherries and Sun Dried Tomatoes.
- Choice of Chicken Wellington, Ginger Salmon OR Roasted Vegetables in a Puff Pastry
- Mini Pastries to include White Chocolate Mousse Cup, Fruit Tarts and Opera Cake.

Directions

FREE Indoor and Outdoor Parking

From the North or South, take I 294 to I-88. Exit Route 83 N 22nd St. Merge onto Spring Road.

From the city, take the Eisenhower Expressway (I 290) merge onto I 88. Exit Route 83 N 22nd St. Merge onto Spring Road

From the west, take I-88 towards Chicago. Exit Midwest Rd. Turn Right on 22nd St. Turn right onto Spring Road.

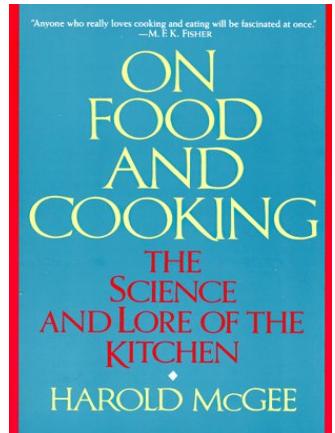
SAVE THE DATE – Monday, April 12, 2010

Our April meeting is dedicated to our students – our future IFT leaders. Please take time out of your schedules to travel to the Burr Ridge Marriott where we have a very special meeting planned for all.

Harold McGee, noted author and a current writer for the New York Times is our April speaker!

Before antioxidants, extra-virgin olive oil and supermarket sushi commanded public obsession, the first edition of Harold's Book, *On Food and Cooking, the Science and Lore of the Kitchen*, swept readers and cooks into the everyday magic of the kitchen: it became an overnight classic.

Now, 20 years later, and specifically over the last decade, some of the world's leading restaurant chefs have adopted a new, experimental approach to cooking, one that draws on food science and technology for fresh ideas, tools and ingredients, and a better understanding of traditional food preparation. Harold McGee will describe this approach and show examples of the startling dishes it has generated.



Upcoming Meeting Schedule

Date / Theme	Speaker	Location
Monday, April 12, 2010	Harold McGee Author, <i>The Curious Cook</i>	CSIFT Student Recognition Night Marriott Burr Ridge
Monday, May 10, 2010	Tanner Lecturer	Hilton Hotel Rosemont

New! Breakfast Technical Seminar—Friday, March 26, 2010

Encapsulation of Flavors and Food Ingredients

CSIFT is excited to announce our first Breakfast Technical Seminar. One of the goals of CSIFT leadership is to bring quality programs to our Section members. In our 2009 Membership Survey, many members expressed an interest in attending a technical breakfast seminar. Under the direction of Atul Khare and Susan Monckton, the first of these events is now underway.

Sponsored by FONA International

1900 Averill Road, Geneva, IL 60134 630.578.8600

7:00—7:30 AM: Continental Breakfast & Registration

7:30—9:15 AM: Speakers

9:15—9:30 AM: Q & A Round Table

9:30 AM: A 45 minute optional tour of FONA International headquarters including labs, the manufacturing floor, the warehouse corporate offices, and employee areas.

Registration Fee: \$10.00 Register Online www.chicagoift.org or call 630.916.4960

Microencapsulation of Food Ingredients: Introduction and Applications



Microencapsulation is a versatile technology which finds use in variety of industries. The presentation will include an introduction to the topic of microencapsulation providing terminology, release triggers, types of microcapsules, and materials and methods used. Some commercial applications of controlled delivery in foods and beverages will also be covered.

Dr. Anil Gaonkar is currently a Kraft Foods Fellow in Ingredient Delivery and Release Group, at Kraft Foods, Inc. He joined Kraft in 1987. Prior to joining Kraft, he worked at the University of Minnesota, St. Paul, MN, Auburn University, Auburn, AL, and Institute for Chemical Research, Kyoto University, Kyoto, Japan for a total of 8 years. His areas of interest include microencapsulation, ingredient delivery & release, emulsions, foams, colloids, surface chemistry, fats & oils, egg science, and salad dressings.

Anil received his B.S. in chemistry and M.S. in physical chemistry from Karnatak University, Dharwar, India and Ph.D. degree in chemistry from Poona University, Pune, India. Anil has authored or co-authored over 60 journal articles, proceeding papers, and abstracts. He has authored or co-authored 20 U.S. patents and 10 patents are pending. Anil received numerous awards for innovation, productivity, and leadership. He has organized and co-chaired several national and international symposia as well as lectured at numerous conferences, symposia, and short courses. He edited four books in the area of food characterization, interactions, and processing.



Challenges of Flavor Microencapsulation and Delivery

Flavor protection and delivery can pose many different challenges for flavor formulators and product designers alike. This review of contemporary microencapsulation techniques will address the many chemical and physical challenges that exist for flavor encapsulation. These challenges include: flavor phase equilibrium, vapor pressure and solvation energy relationships, matrix selection, and controlled flavor delivery.

This presentation seeks to explain how superior product performance can be achieved through balancing these different chemical and physical phenomena.

Dr. Robert Sobel directs technology and innovation efforts at FONA International in the area of new and novel flavor encapsulation delivery systems. Areas of focus include customizable carrier systems for a variety of patent pending microencapsulation techniques surrounding the FONATECH™ line of flavors and ingredients.

Dr. Sobel received a B.S. in Chemistry, Minor in Physics from Northern Illinois University, his M.A. in Educational Leadership from Aurora University, and his Ph.D. in Chemistry from Northern Illinois University. Graduate research emphasis includes physical chemistry and unified separation science. Dr. Sobel has taught general chemistry, quantitative chemical analysis, and instrumental analysis. He has published manuscripts in *Analytical Chemica Acta*, *The Journal of Chemical Education*, and *Perfumer & Flavorist*. Dr. Sobel has given a variety of technical symposia on analysis of flavor encapsulates, challenges of microencapsulation of flavors, proteins and polysaccharides as microencapsulating agents, real-time reaction monitoring and flavor analysis using surface acoustic wave microsensor arrays and artificial neural networks, and design of experiments for scalability and quality improvement of spray drying flavorants.



Diane Dawson, Chair

MESSAGE FROM THE CHAIR



Dear Member:

It is CSIFT election time! I encourage all of you to open up your electronic ballot and read the resumes of the candidates, and vote. The leadership of the CSIFT is only as good as your vote. We have an excellent slate of candidates, but we need you to take the time and open the electronic ballot, and vote.

Our Section, the first section, has over 1500 members, but only 18 of those members are elected to the Executive Committee and are your voting leaders. That's a small percentage. You need to make sure that you are represented at the decision-making level, so open up those ballots, and vote!

As we all know from the recent primary elections, a very low voter turnout has its consequences. So get out and vote! In addition, IFT is also running elections. The resumes of our national officers are very impressive. One can gain a lot from reading these, and gain a sense of IFT's direction. The CSIFT exists because we are part of the IFT as a sanctioned Section. Read the resumes, and vote for your national representatives. I think you will be impressed with their backgrounds.

CSIFT is a technical society. I am hopeful that we are attracting volunteers with scientific backgrounds to our board and to committees. My hope is that this Section will be run in the future by more volunteers with technical backgrounds. After all, it is the Chicago Section of Food Technologists. In addition, we need more companies to get involved. If you haven't been to a monthly meeting lately, drop on in, and see what's happening, and some of the changes we are making.

Finally, an update on the audit which was recently completed: Your Section is in good financial condition, and has followed the proper accounting methods. A special thanks to Anna Lovis, past Chair, and Tom Gush, Chair of the Audit committee, for their work on the audit process.

See you in March, at our joint meeting with AACT, as we will have the opportunity to see a suppliers' night show, a chocolate demonstration, and hear a great speaker!

Respectfully submitted,

Diane Dawson

Elections are open from February 10 through March 11, 2010. Active CSIFT Members should have already received an email with instructions on how to vote.

Section Mission

To serve the Chicago Section IFT by providing educational opportunities for members and future members by:

- increasing awareness of the vital role of food science in everyday life;
- supporting causes to advance the profession; and
- providing a forum for the exchange of ideas, knowledge and information

February Raffle Winners

Teresa Polli, Fonterra USA

Brian Sethness, Sethness Caramel Colors

George Peklo, Dempsey Corporation

Karen Grave, Kraft Foods

Bring a can of food or other wrapped non-perishable food item to exchange for a raffle ticket for this month's drawing! Donations given to local charities.



Re-cap of the February meeting "Activating Connected Innovation via Social Media"



Service with a smile. Check in with our Hospitality Committee Members Suraya Gabel and Lisa Allgayer.



We had a full house in the auditorium for Don's presentation. Our dinner was back in the dining area **after** Don's presentation. This new format created quite a "buzz" and sparked plenty of conversations such as: How do you use social media? What are you using for your personal use versus your workplace? Do you twitter?



Every table was a lively discussion! Don's presentation is on our CSIFT LinkedIn page under "latest News" at http://www.linkedin.com/groups?gid=2196285&trk=hb_side_g.

Special thanks go to Donald Smith for his presentation, General Mills for his time away from work, and to Fred Hulting, Don's boss, for approving our request for Don to speak at CSIFT!

What a lay out of treats for social hour.

Carlucci's provided the perfect setting for our February meeting! We had over 100 members attend who enjoyed delicious hors d'oeuvres and a chance to say hello to fellow members during the social hour. We then moved to the restaurants' large auditorium that was perfect for viewing the presentation, "Activating Connected Innovation via Social Media" by our speaker Donald Smith, General Mills. Don did an excellent job explaining various social media and how to integrate each of them within our workplaces. We could have used another hour for questions!

Thank You to TIC Gums - the February Supplier Sponsor

TIC Gums is 100 years strong! TIC Gums' strength comes from providing texture and stabilization solutions to meet the needs of the demanding food industry. Whether the solution is one of our tried and true or one of our patent pending new technologies our dedicated staff of Gum Gurus® is ready to assist you.

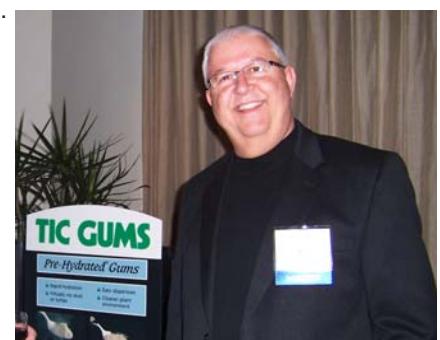
The Texture Innovation Center™, our new R&D facility, located in White Marsh, Maryland, has expanded our application, innovation, culinary, and pilot plant laboratories allowing for even more access to provide you solutions.

Find us wherever you are on the web, on our web site, chat with us, call our technical service hotline at (800) 899-3953, follow the Gum Guru blog, join the Gum Guru group on

LinkedIn, become a fan of TIC Gums on Facebook, and follow the Gum Guru on Twitter.

TIC GUMS' VISION

Supply **TEXTURE** and **stabilization** **solutions** for all product development in the food industry to help our customers achieve their goals **faster** and with greater **accuracy** than they could achieve without us.



Chicago Section IFT Awards~

If anyone would like to nominate themselves or a fellow friend and colleague as a candidate for either the CSIFT Service Award or the CSIFT Achievement Award, please do so by March 1, 2010. Nominating Forms are below and on next page. Please fill out a form and email it back to Anna Lovis @ alovis@equichem.com or call her at (630) 784-0432

Chicago Section Achievement Award Nomination Form

Purpose: To recognize an outstanding achievement in Food Science by honoring the person or persons responsible.

Award: The award shall consist of a \$250 honorarium, plaque, and expense of the awardee to the meeting at which the award is presented.

Eligibility: Chicago Section IFT members only.

I hereby nominate _____ for this award.

Candidate's Personal & Professional Data:

Address _____

Telephone _____

Education: University _____ Degree _____ Date _____

Professional Affiliations:

Career Data (describe in reverse chronology the places and nature of work):

Honors Received for Professional Work:

Justification: Attach a description of the reasons why the nominee should receive this award.

Submitted by: _____
Signature _____ Printed Name _____ Date _____

Telephone _____

Please complete this form and return it by March 1, 2010 to:

Anna Lovis

alovis@equichem.com

Phone: 630.916.4960

www.ChicagoIFT.org

Fax: 630.889.0845

Chicago Section Service Award Nomination Form

Purpose: To recognize an outstanding Food Industry Professional who has distinguished him or herself in the service of the Chicago Section IFT.

Award: The award shall consist of a \$200 honorarium, plaque, and expense of the awardee to the meeting at which the award is presented.

Eligibility: Chicago Section IFT members only, excluding jury and elected officers of the year.

I hereby nominate _____ for this award.

Candidate's Personal & Professional Data:

Address _____

Telephone _____

Education:	University	Degree	Date
	_____	_____	_____
	_____	_____	_____

Professional Affiliations:

Involvement in Chicago Section IFT:

Career Data (describe in reverse chronology the places and nature of work):

Justification: Attach a description of the reasons why the nominee should receive this award.

Submitted by: _____
 Signature _____ Printed Name _____ Date _____

 Telephone _____

Please complete this form and return it by March 1, 2010 to: Anna Lovis, alovis@equichem.com

Here are some past recipients of these awards

CSIFT Achievement Award

2008 Vijay Arora
 2006 Barbara Klein
 2004 Hans Blaschek
 2002 Charles Sizer

CSIFT Service Award

2009 Matthew Hutchinson
 2008 David Mehnert
 2007 Mona Reinhard
 2006 Susan Monckton

CSIFT Suppliers' Night - Seeking Co-Chair for 2010 and Chair for 2011

I have served on the Suppliers' Night Committee off and on for 25 years. It has been great fun and a terrific way to meet members. However, I am looking for a Co-Chair to work with and transition into the new Chair for this annual event. I heartily recommend this position to all qualified applicants.

The primary responsibility of the Chair is for the overall management and supervision of the show via the Suppliers' Night Committee and the CSIFT Office Manager, IAMI. The CSIFT Handbook describes the position responsibilities in detail. These duties include, but are not limited to negotiating or reviewing all EXPO contracts, reserving space for the EXPO, prepare an annual budget, recruit and train volunteers, setup subcommittees for chosen events at Suppliers' Night, and work closely with the CSIFT Business Office.

Please consider this very worthwhile and high profile position within CSIFT. Please call me with questions or if you would like to work with me as Co-Chair for the 2010 Suppliers' Night EXPO.

Regards, Joe Stout, Cellular Number: 630-258-8188



The 2010 CSIFT Golf Outing will be held on Tuesday, August 3rd, 2010 at White Pines Golf Course in Bensenville, IL. If you're interested in volunteering for this event, please contact Mike Hosler at (630)941-8554.

Vote for Chicago Section IFT Leadership!

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 should have received an email instruction and ballot to return.

Those members who are Chicago Section ONLY and / or Emeritus members should have received an email instruction as to the Internet Link that will enable you to vote via SurveyMonkey. Hard copy ballots have been mailed to those members who we do not email addresses for.

Voting opens February 10 and closes March 11, 2010. The newly elected Officers and Executive Committee Members will take office on September 1st.

The following individuals are on the ballot 2010-2011 governing year, as follows:

Chair-Elect (unopposed)

- Mr. Uwe Nienaber, Kraft Foods

Treasurer (appointed)

Mr. John Smith, Cantaleir International, Inc.

Executive Committee (Elect Four)

- Mr. Matt Hutchinson, Morton Salt
- Mr. Atul Khare, FONA International
- Mr. Dean Lustig, Philadelphia Macaroni Company
- Ms. Jan Miller, International Dehydrated Foods
- Ms. Linda Perucca, Kraft Foods
- Mr. Manoj Shah, retired research scientist

Secretary (unopposed)

Mr. John Chambers, Caremoli USA

Membership Directory Updates Needed!

The 2010-2011 CSIFT Membership Directory will be available at the May meeting. Make sure your information is correct in the directory. If you have moved, changed jobs, or your name, please contact the Chicago Section IFT Business Office to update your information—members@chicagoift.org. The deadline for changes is March 31, 2010. Please send all changes by email!

Committee Reports:**Scholarship Committee**

Discussed expansion of funds in future and method of distribution. Asked for help on getting former contacts used. Committee will look into definition of zip code restriction for scholarships and proposal for future funding increase.

House Committee

The Marriott in Burr Ridge, IL has been booked for Student Night in April. Reviewing Rosemont Inn for Tanner Lecture. Reached goal for tonight with 101 attending members. Reminder that next meeting was a joint meeting on Tues. 3/9.

Membership Directory

Committee has sent out letters for repeat business by past advertisers, sending information to list of potential new customers, from suppliers' night. Discussed number of printed directories (past vs. current). Quantities of printed directories have decreased due to on-line directory. Committee took under advisement to review possibility of increasing the quantity of printed directories..

Suppliers' Night

Will have a Co-Chair to announce next meeting. Organizing a conference call to discuss National IFT Annual Meeting (hospitability and volunteers needed).

Nominating

Elections begin 2/10-3/11. National IFT members will receive email from National IFT for elections, those members who are only a part of the regional section, will receive it from IAMI via survey monkey.

Newsletter

Reminder of newsletter deadline which is February 11, 2010.

Meeting Adjourned: 5:06 PM

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

There are currently more than 521 CSIFT members who have joined the CSIFT group on LinkedIn (www.LinkedIn.com). This is a powerful networking and communication tool that we can use to enhance our careers.

If you are not already a member, it is very easy to join our group. First you need to join LinkedIn. Then you can join the CSIFT group and the National IFT group. Follow these steps to join:

- ◆ Search groups for Chicago Section Institute of Food Technologists
- ◆ Click on join this group
- ◆ On the Join Group page, select the options that you want (you can elect to get daily or weekly digests of what is posted on our group)
- ◆ Click the Join Group button
- ◆ That's it. If you are a dues paying member of CSIFT (only \$15.00/yr for dues), you will be approved for membership

When you do post on LinkedIn, please remember to be professional and use netiquette. This a communication tool for all of us to use. The more we post content, the more useful it becomes!

Susan Nielsen, CSIFT Communications Committee,
star818@sbcglobal.net

John Budin

Jan Miller

Bill Becht

Joe Stout

Anna Lovis

Sue Monckton

Welcome to the Newest CSIFT Members

Catherine Ahlstedt	Synergy Flavors, Inc.
Douglas Allen	Sunsus America
Ken Billings	Naturipe Foods
William Bremer	Kestrel Management
Cynthia Cauthern	Covance Labs
Robert Ferguson	Kraft Food Ingredients
Christa Gibson	Pearlchem Corp.
Kyle Gilkeson	Institute of Food Technologists
Carrie Gillen Moon	Tate & Lyle
Meriel Harwood	
Abigail Hayes	
Larry King	Newly Weds Foods
Harshal Kshirsagar	Roquette America
Amy Mo	Wm. Wrigley Jr. Company
Mihai Moca	Northland Laboratories
Vanessa Pierce	Sun Microsystems
Fred Stewart	Dominican University
Akila Thyagarajan	
Cheryl Vaint	Northland Laboratories
Nathan Witt	Institute of Food Technologists
Koichi Yasunaga	Kao Health and Nutrition
Brian Ziegler	

CSIFT EMPLOYMENT COMMITTEE NEWSLETTER

Lisa Ruhland
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Dave LeVally
MAYS CHEMICAL COMPANY
 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, 2010.

OPEN POSITIONS

- A. FOOD SCIENTIST (OHIO):** Responsible for developing formulas, processing procedures & specs for new products, product enhancement & cost reduction products within a USDA facility. Provide technical support to marketing, sales, operations, culinary & external customers. Requirements: Min. BS in Food Science or equivalent. Advanced degree preferred or Culinary degree w/strong technical background.
- B. DIRECTOR, INDUSTRIAL ACCOUNTS:** Provide strategic, analytical, tactical leadership & achieve budgeted sales volume targets w/ assigned existing and new industrial customers. Achieve/exceed assigned volume & profit goals while executing company strategy in processor/industrial channel. Requirements: Min. 4 yr. degree, 10 yrs. experience, in-depth understanding of R&D & QS.
- C. SENIOR CONSULTANT:** R&D/Consulting organization focusing in the confection, food, bakery, snack food & pharmaceutical market. Ideal candidate would be degreed or possess a min. 7 – 10 yrs. exp. Area disciplines are Food Science, Nutrition, or the Sciences. Some travel possible.
- D. TECHNICAL SUPPORT/APPLICATIONS:** R&D/Consulting organization focusing in the confection, food, bakery, snack food, & pharmaceutical market. Candidate could be entry level or 3 – 5 yrs. exp. in related fields. Degree preferred but not mandatory.
- E. ACCOUNT EXECUTIVE:** N. Ill. Flavor manufacturer seeks AE for S. Ohio territory. Maintain & expand existing business (75%) and generate new business (25%). Develop relationships and expand business with each customer. Interface with R&D, purchasing. Requirements: BS Prefer biology/chemistry. Masters a plus. 3 – 10 yrs. industrial sales exp. after having 3 – 5 yrs. technical exp.
- F. SALES REPRESENTATIVE:** Growing food ingredient importer and distributor seeks to fill full time sales representative position for the Chicago land region market. Office will be from home in the region. Develop new accounts & manage existing accounts. Previous sales experience in food ingredients required. Minimal overnight travel. Ideal candidate will be a motivated self-starter.
- G. REGULATORY MANAGER:** N. Illinois flavor company seeking regulatory manager with an ingredient or flavor background.
- H. TECHNICAL SERVICES ASSOCIATE:** Technical communication w/customers and regulatory agencies. Present technical applications to customers both written & oral. Maintain files & compliance documents. Manage all aspects of product sampling. Min. BS in Food Science. 1 – 2 yrs. in food/flavor industry. Basic knowledge of food safety & GMP's. Position located in St. Louis.
- I. SR FOOD SCIENTIST:** Participates in planning & conducting projects to develop new & improved products for our customers. Works w/ considerable independence. Coordinates project presentations to other departments & customers. Requirements: Min. BA/BS. Must be in Food Science w/specific training relevant to food. BS degree should have 5 – 8 yrs. exp. MS + 3 – 5 yrs. exp. Ph.D. + 1 – 3 yrs. exp.
- J. PRINCIPAL SCIENTIST:** Participates in planning & conducting projects to develop new & improved products for our customers. Works w/ considerable independence. Coordinates project presentations to other departments & customers. Requirements: Min. BA/BS. Must be in Food Science w/specific training relevant to food. BS degree should have 5 – 8 yrs. exp. MS + 3 – 5 yrs. exp. Ph.D. + 1 – 3 yrs. exp.

Continued on page 12

K. TECHNICAL ADMIN. ASST: Working w/regulatory dept. to maintain the service level to our clients. Coordinate & provide standardized regulatory documentation for internal & external customers. Organize & maintain electronic files. Communicate w/product development, sales, customers & quality systems. Requirements: Associates degree preferred. 3 – 5 yrs. food industry exp. Office Suite proficient. Exc. Communication & customer service skills.

L. SANITATION SUPERINTENDENT: Manages sanitation & pest control programs. Prepares trends of pest activity. Contributes experience & scientific knowledge in the sanitation & pest control areas. Participates in evaluation of new equipment from a sanitation point of view. Visits suppliers & raw material warehouses to perform GMP audits. Requires 4 yr. degree in food, chemical or biological science. 4 years in the Food or related regulated industry. Knowledge of Sanitation & Pest control.

M. REGULATORY/PRODUCT DEVELOPMENT: Chicago area food manufacturer is seeking to fill a regulatory & product development position. Ideal candidate must have technical knowledge and regulatory experience in QC for dry packaged products. Position will work w/ technical team & have direct customer & supplier contact. Candidate will be required to maintain website data and have consumer & business communications skills.

N. CONSUMER SAFETY OFFICER: Chicago district FDA is hiring investigators. Applications accepted through early March. Ensure good manufacturing practices are in compliance w/FDA laws throughout the regulated industries. Inspect/investigate a variety of commodities & manufacturing procedures. Must be a US citizen of National.

O. QA/FOOD SAFETY: Processed meat manufacturer located in Kentucky seeking experienced Quality Control and Food Safety professionals.

JOB SEEKERS

1. **SENIOR FOOD SCIENTIST:** 20 years experience in formulation development, product development and plant scale-up, customer technical service, analytical analysis and quality control. Areas of expertise include starches and sweeteners, gluten-free bakery, processed meats, salad dressings, sauces and gravies. Special interest in functional food development.
2. **PROCUREMENT SPECIALIST:** 19 years of progressive experience & responsibility with proven success in the areas of procurement, maintenance & inventory control. Experience managing multiple categories including flavors, color, seasonings, etc. Well rounded and capable of handling high spend budgets and generating cost savings.
3. **R&D Director/VP:** MS in Food Science. Successful in translating food technology, culinary knowledge and innovative ideas into commercial success. Extensive R&D, LEAN manufacturing and QA experience in the categories of ingredients, flavors, frozen, shelf-stable & deli-fresh meats, bakery, snacks, sauces, dressings, seasonings, entrees & appetizers for CPG, National Restaurant accounts and club stores. Managed budgets, cost savings & hiring.
4. **SENIOR FOOD TECHNOLOGIST:** Experienced in product innovation; sensory evaluation; QA/QC; wide spectrum of products, including meat, carbonated beverages, private label supermarket products. Consulting experience in food & chemical products for Fortune 500 companies. Excellent oral and written communication.

Advertise your Business or Company in this Newsletter!

Attention Suppliers and Consultants

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 11 for the April issue. Pay online at www.chicagoift.org (shopping cart) and send your ad to members@chicagoift.org. Ads should be jpg or pdf format.

Pricing Information

<input type="checkbox"/>	Business Card	(4" x 2")	\$30
<input type="checkbox"/>	1/4 Page	(4" x 4")	\$50
<input type="checkbox"/>	1/4 Page	(8" x 2")	\$60
<input type="checkbox"/>	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

April 2010 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 to both Co-Editors & the Office Staff member below.

Sue Monckton, Co-Editor

Phone: 630-784-0708

E-Mail: smonck10@gmail.com

Dean Duxbury, Co-Editor

Phone: 630-834-5256

E-Mail: dux1@sbcglobal.net

Marty Roth, IAMI Business Office

Phone: (630) 916-4960

E-Mail: mroth@iami411.org

Reminder: April 2010 articles will be due on Thursday, March 11th.

Dinner Meeting Sponsorship Opportunity—Be a Supplier Sponsor

If your company would like to become a Supplier Sponsor for the monthly dinner meetings, please register at www.chicagoift.org. For the cost of **\$350.00**, your company receives:

Tabletop Display Space

One Complimentary Dinner

Three Minutes at the Podium to present your Company

Signage at Registration Table

Write-up in following month's Newsletter

Sponsorship requests will be taken on a first come, first-served basis.

March Dinner Meeting Reservation Form

Tuesday, March 9, 2010, 5:00pm



Double Tree Hotel Oak Brook

1909 Spring Road, Oak Brook, IL 60523

630-472-6000

Walk-ins are welcome

To Receive the Discounted Rate, reservations **MUST BE RECEIVED** by
5:00pm on Thursday, March 4, 2010

Please register for the dinner online at www.chicagoift.org

OR

Complete the information below and send by mail.

\$45 Members

\$55 Non-Members, Walk-ins, or after the February 4th deadline,

\$22.50 Students, Emeritus & Unemployed

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 9, 2010

April Dinner Meeting & Student Night

Monday, April 12, 2010

May Dinner Meeting & Tanner Lecture

Monday, May 10, 2010

Annual Golf Outing

Tuesday, August 3, 2010