

# CHICAGO SECTION

## INSTITUTE OF FOOD TECHNOLOGISTS



**Todd R. Klaenhammer**

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### Dr. Todd R. Klaenhammer presents the 46th Fred W. Tanner Lecture: "Eat Bacteria - Get Cultured!"

Since the time of Louis Pasteur, the field of microbiology has exploded with the realization that billions of microorganisms inhabit our biosphere, our food, and our bodies. Most are non-pathogenic and exist unrecognized in a variety of niches where they often provide important and beneficial roles. The lactic acid bacteria, which have been used traditionally for thousands of years to ferment food, wine and dairy products are now being exploited to deliver a variety of health benefits to humans and animals. These bacteria are widely recognized as safe for oral consumption and are now providing unique opportunities to expand our horizons in bioprocessing and health.

Dr. Klaenhammer has been awarded the 2008 Fred W. Tanner Award from the Chicago Section IFT for his extensive research in this area. His naturally gifted teaching skills lend him the ability to eloquently illustrate the delicate relationship between the microbial world and our food and

health.

Dr. Todd R. Klaenhammer is Distinguished Professor of Food Science, Microbiology and Genetics at the North Carolina State University. For 30 years he has directed a research program on food bioprocessing and the genetics of lactic acid bacteria and their bacteriophages. He has published over 200 articles in journals and books, and filed a number of patents in bacterial genomics and on mechanisms by which bacteria resist viruses. Todd has been recognized as Fellow in the American Academy of Microbiology, the IFT, and the American Dairy Science Association. In 2001, he was elected into the National Academy of Sciences and currently serves on the NAS Committee for Scientific Programs and German-American Frontiers of Science Program.

*Please don't miss this memorable evening for the Chicago Section IFT.*

### Chicago IFT 46<sup>th</sup> Fred W. Tanner Lecture May 13, 2008 Venuti's, Addison

Location  
Venuti's Restaurant  
2251 W. Lake Street  
Addison, IL 60101  
630-376-1500

Schedule:  
4pm-5pm: Board Meeting  
5pm-6pm: Hors D'Oeuvres  
6pm-7pm: Dinner, Award &

Speaker Presentation  
Directions  
From North: Take 53 south to the 290/355 split. Follow through to 355 South. Take the first exit Lake Street (Hwy20). Go west (right) on Lake Street to second light (Greenbriar Drive) and turn

left.

From South: Take 355 North to Lake Street exit. Lake Street is second exit past Army Trail toll plaza. Go west (left) on Lake Street to the fourth light (Greenbriar) and turn left.

*(Continued on page 2)*

From East: Take 290 west to Exit 7 Lake Street/Joliet exit. This is the last exit on 290 before it joins 53. DO NOT take other Lake Street exit ramps. Go west (right) on Lake Street to second light (Greenbriar) and turn left..

Menu:

**Hors D'Oeuvres** – 5pm-6pm  
Crab stuffed Mushrooms  
Pear and Brie in Phyllo  
Hibachi Beef Skewers

Dinner Entrees – 6pm  
Chicken Breast Medaglione \$47.00  
Atlantic Salmon \$49.00  
Boneless Rib Eye Steak \$52.00

Entrée includes the following:

Soup -Staciattella Alla Roma  
Salad - Caesar  
Vegetable - Sautéed Spinach  
Potatoes - Twice Baked  
Dessert - Chocolate Mousse with berries



## IFT Foundation Fun Run Complimentary Registrations Available

The Chicago Section IFT is a Silver Sponsor for the 2008 annual IFT Student Association Fun Run. The run will take place on Monday morning, June 30<sup>th</sup>, at 6:30 a.m. in New Orleans during the Annual IFT Meeting. Because of the sponsorship, the Chicago Section has received 4 complimentary registrations for the Fun Run. If you are a Chicago Section Member, plan to attend the Annual Meeting and would like to participate in the Fun Run, please contact Erika L. Voogd (phone: 1-630-293-9444, email: [evoogd@voogdconsulting.com](mailto:evoogd@voogdconsulting.com)). The complimentary registrations will be awarded on a first come, first served basis. Entry deadline is June 2<sup>nd</sup>.

# Bylaws Approval

The Chicago Section By-Laws have been updated to reflect the changes in governance of National IFT. The revised By-Laws have been approved by the Executive Committee and the IFT Committee on Constitution and By-Laws. The By-Laws are available on the Chicago Section IFT Website at:

<http://www.chicagoift.org/index.php?location=BYLAWS>. To request a printed copy of the By-Laws, contact the Chicago Section IFT office at 630-916-4960. Voting for approval of the By-Laws will take place at the May 13th Dinner Meeting.

Contact Mona Reinhard at [mreinhard@mortonsalt.com](mailto:mreinhard@mortonsalt.com) with any questions.



DAN BEST, CHAIR

# MESSAGE FROM THE CHAIR



## Dark Clouds, Sunny Horizon

Hello everyone:

First, a big round of thanks is due for the first-rate **"Students Night" meeting this past month (April)**. The folks at Dominican University did a wonderful job hosting the event at their brand new facility and showing us that we now have another top food science program in our area. So, a special **"thank you" to Prof. Judy Beto, Prof. Michael Wanous (my associate) and our own indefatigable Liz Suter**, who has put together a magnificent string of meal events for us this year. This was one of our best attended meetings.

Think about it, Chicago has within its 3-hour radius five top-drawer food science programs at Dominican University, University of Illinois – Urbana-Champaign, Illinois Institute of Technology (IIT), Purdue University and the University of Wisconsin – five universities in all, not to mention serving as the first and largest section of the National IFT. More on this, later!

Diana Watson and Jennifer Padilla arranged a first-class **"Student Night" event that had us** speed-interviewing large volumes of students in two lecture halls. It was loads of fun. Our speaker, Al Clausi, former top R&D executive at General Foods (now Kraft) was able to share his insights on major food industry developments over which he had presided during the course of his career, such as the development of instant Jell-O® pudding, Tang® ("the drink of the astronauts"), and individually wrapped "burgers" for dogs (Gaines-burgers®). Lessons taken included: nothing lasts forever, everything changes, learn from others and never stop thinking "out of the box". Al Clausi presided over a period that I will deem the "golden years", when food companies didn't jump at shadows and instead focused on turning new ideas into real products.

So, why the gloom?

Several of our member companies have undergone severe personnel cutbacks, leaving our friends and associates looking for new opportunities.

So why does our industry today wallow in so much negativity?

Let me guess; people are losing their homes and jobs, home mortgages are hitting their eight-year balloons, fuel costs are sky high, the country is running budget and trade deficits, food commodities prices are sky-high, food companies will never be able to pass on higher costs to consumers and, besides, we all know that consumers respond to tough times by reverting to eating gruel – right? So, is the solution to cut back on R&D, find ways to make thin gruel even cheaper, wail about high commodity prices and assume thumb-sucking fetal positions under executive management desks?

As one grey-headed industry veteran once explained to me, food and beverage (esp. alcoholic) represent cheap, feel-good entertainment. People give up many luxuries when times get tight. Historically, however, consumers respond by trading-up in the quality of their food and drink (esp. alcohol), because in the sum of all things, they get great return for their money. Some argue that people eat even more in times of stress. **We can afford to do this...Americans devote less than 10% of their disposable income to food – significantly less than any other nationality.**

Food company earnings are generally factored as fixed percentage margins on sales. Raw material costs will go up but I propose that earnings rates will stay the same: companies with strong brand loyalty should have no trouble passing on increased raw material costs to consumers and will likely generate record profits. Others will follow. The oil companies have already shown us the way. Consumers may change venues (eat at home more frequently than they eat out, for example), but they will continue to eat, eat well and, probably, eat even better. Even great food offers **cheap entertainment. That's just my humble opinion**, of course.

New Leadership

In May, I will preside over my last formal meeting as your Chair. It's been a great honor and it's been great fun. We can all look forward to a new leadership slate, following our recent vote (results are posted elsewhere in this newsletter). **Congratulations, everyone! We'll be in very good**

hands. And a special "thank you" to Anna Lovis for stepping into the breach this year as Chair Elect and Program Director when we most needed her. She'll be a great Chair next year.

Golf Prose

Eventually, food companies will come to their senses and hire back all the R&D people lost. These events come and go in cycles. Competition will force food companies to continue to innovate, or lose ground to bolder innovators. In the meantime, though, it hurts. I know.

Be what it may, we face a looming shortage of technical help in our industry and we have a professional stake in continuing the high standards of our calling. As I pointed out earlier, Chicago is at the **epicenter of America's food science campus. We need to groom tomorrow's scientists, technologists and engineers and we need to support them.**

Thus we bring you the 2008 Chicago Section IFT Golf Classic (June 10<sup>th</sup>), dedicated to raising funds for our scholarship program to attract the best and brightest to our field. Special Events chair, Mike Hosler, reports that registrations are already coming in. I need your help because I plan to be there and I have a golf handicap that cracks the sound barrier. It's a "best ball" scramble, so that nobody needs to feel embarrassed by their play, but I would like some company nonetheless. It's a great and noble cause.

Tanner Lecture

And speaking of great food and cheap entertainment, **you really can't afford to miss this year's Tanner Lecture**, with a talk by N.C. State Prof. Todd Klaenhammer titled, "Eat Germs, Get Culture". It will have great food and great entertainment. Prof. Klaenhammer and I soldiered together in the 1990's "Dairy Wars" (long story) and I know him to be a great presenter with a great sense of humor and perspective. It will make for a great evening.

See you there!

Daniel Best

# 2008-2009 SCHEDULE OF EVENTS

\*Note that next year, the monthly dinner meetings will be held on the second Monday of each month. The following schedule of speakers is subject to change, depending upon speaker availability.

<u>2008</u>	<u>2009</u>
<b>September 8</b>	<b>January 12</b>
<b>October 13</b>	<b>February 9</b>
<b>November 10</b>	<b>March 9</b>
<b>December 8</b>	<b>April 13</b>
	<b>May 11</b>

## Chicago Section IFT 2008-2009 Officers & Executive Committee Members

### OFFICERS 2008-2009

Past Chair:	Dan Best
Chair:	Anna Lovis
Chair-Elect:	Diane Dawson
Secretary:	Jennifer Padilla
Treasurer:	Rathna Koka

### EXECUTIVE COMMITTEE MEMBERS 2008-2009

#### **Terms Expiring '09**

Laura Flores  
Joe Stout  
Dave Levally

#### **Terms Expiring '10**

Dean Duxbury  
Barbara Lee-Budin  
Linda Perucca  
Liz Suter

#### **Terms Expiring '11**

Rob Raynor  
Colleen Zammer  
Linda Kragt  
Sue Monckton  
Laura Colby

# 2008 Streitelmeier Scholarship

The 2008 Streitelmeier Scholarship for Unemployed Members of Chicago Section IFT has still not been awarded. Interested applicants can find the application online at:

[http://www.chicagoift.org/images/temp/2007-2008\\_Schlarship\\_Application\\_Form.pdf](http://www.chicagoift.org/images/temp/2007-2008_Schlarship_Application_Form.pdf).



## NEW CHAIR ANNA LOVIS AND CHAIR-ELECT DIANE DAWSON



## SCHOLARSHIP WINNERS, LILIA FRANCISCO AND LESLIE SELKE



# 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- April 14, 2008- Dominican University, River Forest, IL.

ATTENDING: Dan Best, Bill Becht, Dean Duxbury, Laura Flores, Matt Hutchinson, Mike Hosler, Rathna Koka, Linda Kragt, Barbara Lee-Budin, Anna Lovis, Uwe Nienaber, Linda Perucca, Bob Raynor, Krista Ruhnke, Mona Reinhard, Peter Slade, Joe Staackmann, Joseph Stout, Zuoxing Zheng

Call To Order- Chair Dan Best called the meeting to order at 4:15 PM

Approval of Minutes-

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

**Treasurer's Report-** Rathna Koka/Uwe Nienaber

CSIFT Investment Summary was distributed. Every quarter interest from 2 capital accounts is transferred to savings accounts and **discussion was made about the allocation of funds budgeted for IFT scholarships. Motion was made to accept the Treasurer's Report.** The motion was seconded and approved.

Suppliers Night Accounting- Dan Best

**A recommendation was made that Supplier's Night Budget be based on previous year's income. The Finance Committee should look at this budget closely so that the budget is not based on an overlap of income from current year and the up-coming year supplier night revenue.**

Chair-Elect Report- Anna Lovis

**May meeting is the Tanner meeting and June is the Golf Outing. Dates for next year's meeting schedule 2008-2009 was submitted.**

By-Laws- Mona Reinhard

New By-Laws were approved by National IFT with minor changes. Motion was made to accept the By-Laws and to put it up for membership vote at May's meeting. An announcement about membership vote will be made at dinner. The motion was seconded and approved

IAMI Contract Approval- Dean Duxbury

A motion was made to accept the contract between CSIFT and IAMI to continue the section management services provided by IAMI. The motion was seconded and approved.

Result of CSIFT Election- Matt Hutchinson

254 members voted. Results: Chair- Anna Lovis, Chair-Elect- Diane Dawson, Secretary- Jennifer Padilla. In-coming Board Members- Laura Colby, Linda Kragt, Sue Monckton, Bob Raynor, Colleen Zammer

Directory- Bill Becht

We currently have 35 advertisements with revenue at \$9,000. Projected cost is \$4,350. Advertisers will have 12 month rolling ad on the website. Directory will be a full page bound format and should net a profit.

Golf Outing- Mike Hosler

Golf outing is in good shape. There are 19 confirmed early registrants. 2/3 of hole sponsorships are fulfilled and a \$150 sponsor for the Long Drive Prize. Raffle Prize donations are lower than expected at the moment. 2 weeks prior to the event is when most people register.

(Continued from page 6)

Break even is 43 golfers, which should be met and exceeded.

Tanner Lecture- Zuoxing Zheng

All is on schedule for Tanner. Recipient is Dr. Todd R. Klaenhammer from the Department of Food Science, North Carolina State University.

IFT Awards- Matt Hutchison

Past Chairs please notify Matt your vote for the Achievement Award.

The meeting adjourned at 5:10 p.m.

Submitted By: Anna Lovis

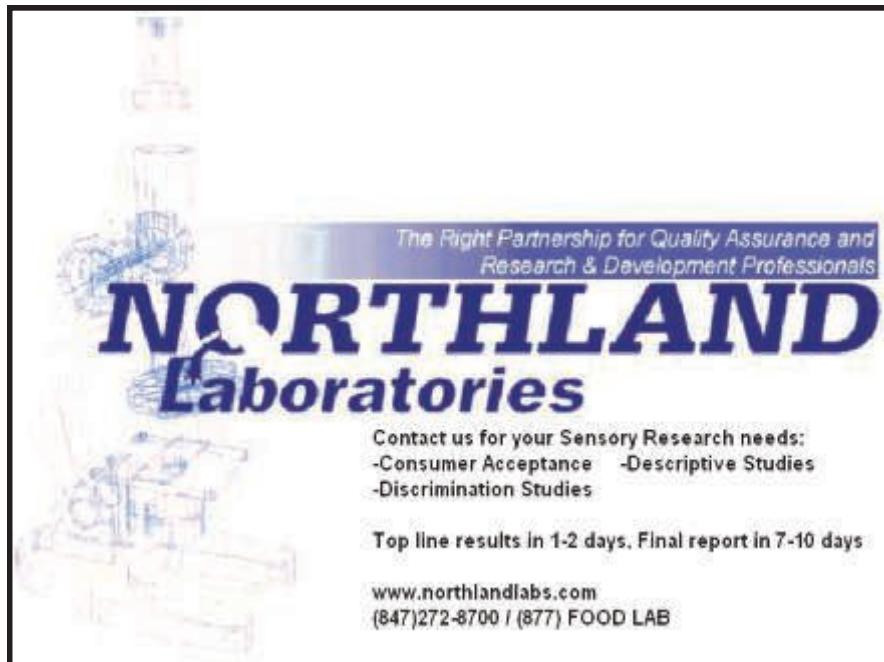
Handouts:

Agenda

Chicago Section IFT Investment Summary

2007-08 Revenue/Expense Summary (IAMI)- March 11, 2008

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## CHICAGO IFT BUSINESS OFFICE INFORMATION

### IAMI, Chicago IFT's Business Office Information:

P.O. Box 926  
Lombard, IL 60148  
Phone: (630) 916-4960  
Fax: (630) 889-0845

### E-Mail Addresses:

[info@chicagoift.org](mailto:info@chicagoift.org)  
[members@chicagoift.org](mailto:members@chicagoift.org)  
[suppliersnight@chicagoift.org](mailto:suppliersnight@chicagoift.org)

### IAMI Personnel & Responsibilities:

#### President:

Lynnda Nelson (General Inquiries)

#### Operations Manager:

Nancy Hobart (Newsletter, Accounting, Website)

#### Director of Special Events:

James Esposito (Suppliers' Night, Membership, Golf Outing)



Again this month, the University of Illinois Department of Food Science and Human Nutrition is sharing a brief summary of a research project that received funding from The Illinois Council on Food and Agricultural Research (C-FAR). C-FAR is a statewide partnership organized to support relevant, high-quality research and related outreach programs for Illinois' food, agricultural, and related systems. C-FAR research funding is provided by the State of Illinois; C-FAR gratefully acknowledges this investment for all Illinois citizens. Since 1995, the Chicago Section of IFT has been a member of C-FAR.

### Consumer attitudes towards issues of food safety concern

Food Safety is a continuing concern of consumers and a focal point of the food industry and regulatory agencies. The objectives of this study, which was completed in 2006, were to survey consumer attitudes regarding the safety of the food supply in general, relate general food safety concern levels with groups of specific items, regulatory issues and prioritization of food safety funding areas.

The survey instrument was divided in to seven sections: 1) A single questions probing the general attitude towards the safety of food; 2) Items of specific safety concern; 3) Questions regarding food borne illness; 4) Questions about general food safety issues; 5) Questions regarding funding prioritization; 6) Attitudes and behavior; and 7) Demographic questions. The surveys were conducted face-to-face with 400 consumers.

The outcomes and impacts of the study were interesting and informative. Half of the consumers surveyed in this study considered the food they eat to be very safe, and of little concern. Compared to results reported by Brewer and Prestat in 2002, this is about a 10 percent decrease in the percentage of consumers stating they have "no concern" or "minor concern" about the food they eat.

In the more recent study, consumers were most concerned with pesticide residues, hormones in poultry and meat, and preservatives, when asked about concerns regarding chemicals. Regarding health issues, consumers were most concerned with fat and cholesterol content, but were also concerned with calorie and carbohydrate content. Consumers were most concerned about restaurant sanitation and meat being thoroughly cooked followed by microbiological contamination and mad cow disease in beef, when questioned about microbiological issues. In relation to regulatory issues, consumers were very concerned about the inspection of imported foods and restaurant sanitation. The consumer level of concern was generally high for this category. Consumers who considered the food they eat to be of moderate or high concern gave moderate or moderately high priority to funding mandatory labeling of foods containing genetically modified components, and moderate priority to funding more human health studies to understand the risks of hormones in food animals.

With respect to funding, the highest priority was given to inspecting imported foods in a manner similar to that used for domestically produced food. If the FDA has determined they are safe, between 70 and 80 percent of consumers believe that irradiated food, those containing GMOs, and products derived from animals treated with either antibiotics or hormones are safe to eat. However, 18 to 28 percent have reduced their consumption of foods they believe to be irradiated, contain GMOs, or are derived from animals treated with antibiotics or hormones.

This research project has benefited educators, Extension professionals, consumers and the scientific community. The feedback has allowed for efficient use of resources and aided construction of food safety education programs and information.

The principal investigator for this study was Dr. Susan Brewer. One scientific paper was published from this research: Rojas, M.C. and Brewer, M.S. 2007. Consumer attitudes towards issues in food safety. *J. Food Safety.* 28(1):1-22.

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## LEAST COST ADVERTISEMENT IN CHICAGO FOOD INDUSTRY NOW AVAILABLE!

In the interest of food industry support of the Chicago Section IFT, we are now offering Members and Suppliers the opportunity to reach the entire membership of the IFT's largest Section in Chicago. The Newsletter is published nine months of every year (September through May). For information, contact the Section's Business Office (Nancy Hobart) at (630) 916-4960.

### 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

### 2ND CHANCE- NAME THIS NEWSLETTER

Names submitted were "clever", but didn't connect to Chicago Section IFT. Try again for a FREE PRIZE.  
(See last month's Newsletter for more details.)

Submit a suggested title for this Newsletter and your name and telephone number to Nancy Hobart at the Section's Business Office:

By e-mail to: [nhobart@iami411.org](mailto:nhobart@iami411.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  
E-Mail: [ann\\_radde@cargill.com](mailto:ann_radde@cargill.com)

Dean Duxbury  
Phone: 630-834-5256  
E-Mail: [dux1@sbcglobal.net](mailto:dux1@sbcglobal.net)

Nancy Hobart, IAM  
Phone: (630) 916-4960  
E-Mail: [nhobart@iami411.org](mailto:nhobart@iami411.org)

Deadlines for newsletter submissions for the 2008-2009 program year are 2 days following the monthly meeting. **September '09's articles will be due 3 days after the 2nd Monday in August.** 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 and Susan Monckton for their assistance in proofing the newsletter.

## IFT CHICAGO SECTION EMPLOYMENT COMMITTEE NEWSLETTER

Lisa Ruhland  
NEWLYWEDS FOODS  
Phone: 773-292-7509  
Fax: 773-292-7643  
Email: lruhland@newlywedsfoods.com

Linda Perucca  
KRAFT FOODS NORTH AMERICA INC  
Phone: 847-646-3821  
Email: lperucca@kraft.com

Dave LeVally  
PREMIUM INGREDIENTS GROUP  
Phone: 847-949-4433  
Email: dlevally@premiumingredients.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. This is the last newsletter for the IFT program year. Please submit ads for the Sept newsletter by August 15.

**A. SALES/MARKETING:** Int'l chem mfgr 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 accts 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 mfgr 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 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.

**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.

**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 Ingred mfgr 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 3<sup>rd</sup> party audits; performing internal audits of recall,

(Continued from page 10)

best 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 term 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 w/ many yrs exp in confectionery, beverage, dairy, pharmaceutical, nutraceutical & bakery prod seeks full time position w/ energetic co 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-functional, 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.
9. SENIOR FOOD TECH: Exp food techw/ background in food prod dev, tech service, specialty food ingred & QA. An innovative thinker w/ proven abilities in prod dev; Hands-on food scientist exp in ingred, dry mixes, bakery, emulsifiers, juices, smoothies, tea soft drinks, confectionls, flavors, filling & toppings, extruded & retorted prod. Exp in prod dev, pilot plant testing, process changes, mfg trouble-shooting & market intro.
10. FOOD TECHNOLOGIST: Goal-oriented food tech w/ 8+ yrs exp in prod dev & processing tech. Expertise in frozen, retort & baking tech. Adept at assessing customer needs & producing high quality, consistent prod. Innovative thinker w/ established track record of building collaborative relationships across disciplines to solve scientific challenges.

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



## FUTURE DATES TO REMEMBER!

**MAY DINNER & MEETING (TANNER LECTURE):** TUESDAY, MAY 13, 2008

**CHICAGO IFT GOLF OUTING:** TUESDAY, JUNE 10, 2008

**CHICAGO IFT SUPPLIERS' NIGHT 2008:** WEDNESDAY, NOVEMBER 12, 2008