



Food Bytes

Chicago Section IFT: The First Section

Join the Chicago Section IFT for the Tanner Lecture at the May Dinner Meeting

Monday, May 10, 2010, 5:00pm

Rosewood Restaurant and Banquets

9421 W. Higgins Road, Rosemont, IL 60018, 847-696-9494

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Dr. Steven J. Schwartz Presents The 48th Fred W. Tanner Lecture

Functional Foods for Cancer Prevention

Led by Dr. Schwartz, the Center for Advanced Functional Foods Research and Entrepreneurship (CAFFRE) at the Ohio State University is identifying and developing novel functional foods targeting specific cancers and investigating the potential health benefits of consuming plant-based biologically-active phytochemicals including flavonoids, isoflavones, glucosinolates, isothiocyanates and, in particular, the carotenoid compounds.



Dr. Steven Schwartz
Director, CAFFRE
2010 Tanner Awardee

Carotenoids are epidemiologically linked with the prevention of several chronic, degenerative human diseases and thus the identification and quantification of the various carotenoids present in foods and biological tissues has been the object of a great deal of research and continues to be vigorously pursued. Research investigations on the absorption, deposition and bioavailability of carotenoids have identified influences by several dietary factors, structural configuration of the carotenoid and characteristics of the food matrix. Lycopene, the carotenoid present at high concentrations in tomatoes and tomato products, has attracted considerable attention as epidemiological evidence continues to suggest this compound may possess chemo-preventative activity.

At the Ohio State University, we have conducted several pilot clinical studies to further our understanding of lycopene and carotenoid absorption, distribution, metabolism and bioactivity in humans. Results of these laboratory and pilot clinical trials aimed toward the development of functional food products and proof of efficacy will be summarized. Additionally, the potential to commercialize these products, translating research discoveries into the marketplace will be discussed.

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

CSIFT Dairy Proteins Technical Program at Fonterra North America May 17, 2010

2 sessions with each session limited to 40 people.

Register early. For details on this program, see page 3.

May Dinner Meeting Speaker Bio—Dr. Steven J. Schwartz

Dr. Steven J. Schwartz was educated at the State University of New York at Stony Brook (B.S. 1976, Chemistry) and completed his graduate degrees at the University of Wisconsin-Madison (M.S. 1979 and Ph.D. 1982) in both Food Science and Environmental Toxicology. He joined the faculty of the Department of Food Science at North Carolina State University in 1983 and also served as a faculty member in the Nutrition program.

In November 1991, Dr. Schwartz served as a visiting scholar at the Inter-University Center of Food and Nutrition at the Institut Pertanian Bogor (Bogor Agricultural University), Indonesia. In 1996, Professor Schwartz accepted a position within the Department of Food Science and Technology at The Ohio State University (OSU) as the Carl E. Haas Endowed Chair. Other faculty appointments include the Ohio State University Interdisciplinary Graduate Program in Nutrition and faculty member to the OSU Medical School's Comprehensive Cancer Center, Molecular Carcinogenesis and Chemoprevention group.

Dr. Schwartz now serves as Director for a new research center entitled Center for Advanced Functional Foods Research and Entrepreneurship (CAFFRE) focusing on foods that provide a health benefit beyond basic nutrition. From "crops to the clinic to the consumer" is the paradigm that CAFFRE has created. In addition, Dr. Schwartz serves as managing director for the Center for Advanced Processing and Packaging Studies (CAPPs), an Industry University Cooperative Research Center that was initially established by the National Science Foundation. CAPPs involves researchers at three university sites, Ohio State, North Carolina State University and University of California at Davis with several international food processing and packaging companies as members.

Dr. Schwartz has published more than 150 peer reviewed papers, a dozen book chapters, 2 patents, and has served as Editor or on the editorial board for several scientific journals. Dr. Schwartz has won numerous national and international awards. Dr. Schwartz is a Fellow of IFT and American Association for the Advancement of Science.

Schedule

4:00—5:00pm EXCOM Meeting in the Fireplace Room

5:00—6:00pm Social Hour with cash bar featuring a Hot Culinology Cocktail and Butler Passed Hors D'oeuvres

6:00-7:00pm Dinner is served in the Regency Ballroom

7:00—8:00pm Tanner Lecture Presentation by Dr. Steven Schwartz

Menu

- Hors D'oeuvres passed butler style to include Brie & Honey Tartlet, Artichoke Beignets, Caprese Skewers, Shrimp Canapé and Hibachi Beef Satay.
- Sea Salt Roasted Beet Salad Frisee
- Choice of Filet Mignon, Colossal Shrimp stuffed with Crabmeat, OR Eggplant Parmesan
- Tomato Stuffed with Feta and Spinach
- Potato Cake with Mushrooms
- White Chocolate Chip Sundae with Raspberry Sauce and White Chocolate Shavings.

Directions

From the North or South, take I 294 to the river Road exit. Turn left (north) on River Road to Higgins Road. Turn left on Higgins to Restaurant.

From the city, take the Kennedy Expressway to I 190. Exit 79B, North Cumberland. Cumberland to Higgins. Turn left on Higgins.

From the Northwest, take Northwest Tollway to Cumberland Exit. Turn left (north) on Cumberland to Higgins. Turn left (west) on Higgins to Restaurant.



Save the Date for Golf!

The 2010 CSIFT Golf Outing will be held on Tuesday, August 3rd, 2010 at White Pines Golf Course in Bensenville, Illinois.

Registration is starting soon at www.chicagoift.org.

If you're interested in volunteering for this event, please contact the Golf Outing Chair Mike Hosler at (630) 941-8554.

New! Day-Time Technical Seminar - Monday May 17, 2010

Dairy Proteins Technical Program

(two identical sessions being offered)

CSIFT is excited to announce our second supplemental program. 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 offerings at additional times of day. Under the direction of Atul Khare and Susan Monckton, another of these events is now underway.

Sponsored by Fonterra North America

Chicago Technical Center, 5511 N. Cumberland Avenue, Suite 601, Chicago, IL 60656

Session 1:	8:30–9 am	Continental Breakfast and Registration
	9–10 am	Whey and Milk Protein Overview Lectures
	10–11 am	Applications Lab—demo of bars, beverages, cultured, and dairy functional products
Session 2:	1:30–2 pm	Afternoon Refreshments and Registration
	2–3 pm	Whey and Milk Protein Overview Lectures
	3–4 pm	Applications Lab—demo of bars, beverages, cultured, and dairy functional products

Registration Fee: \$10.00 Members, \$25.00 Non-Members (can join Section online to receive member pricing)
Register online at www.chicagofit.org



Functional Whey Proteins - Manufacturing, and Nutritional Applications

Whey proteins are considered as nutritionally complete proteins. This presentation will provide an overview of how various whey protein ingredients are derived from milk and how these processes impact the functional and nutritional profiles of whey proteins as food ingredients. Specific examples will be shown to highlight the functional differences between various whey protein ingredients.

Dr. Anand Rao joined Fonterra North America about a year ago as the R&D Group Manager for Dairy Applications. In this role, he manages the applications team that works in the cheese and cultured foods area. In addition, Anand oversees the 'learning' programs that Fonterra North America conducts. Prior to this role, Anand worked as a technical sales director at Edlong Dairy Flavors. He has been employed in the dairy industry for several years. Anand received his Ph.D. in Food Technology at Iowa State University and MS in Dairy Science from South Dakota State University. Anand is an active member of the IFT, serving the Chicago Section on the Program Committee and the Minnesota Section as the Web Communications Chair.

Functional Milk Protein Concentrates - Manufacturing and Nutritional Applications

This presentation will give you a good view of what MPCs are, how they are manufactured, specialized features of some MPCs and how these MPCs are used in the industry in specific applications. The objective is that when you leave the presentation and applications lab, you will have a very good idea of how these ingredients can be used in food applications.

Keith Schafer joined Fonterra North America over two years ago as the Vice-President of the Technical group. He manages technical product development and quality for the North American unit. Keith received his BSs from Purdue University in Biology, Biochemistry, and Chemical Engineering. He has an MBA from Ashland University and an MS in Food Science from Rutgers University. He previously worked in confection new product development at M&M/Mars and product development at Fisher Cheese and Sargento Cheese.



Fonterra Company Overview

Fonterra is one of the world leaders in dairy innovation and offers a range of nutritious functional proteins tailored to the changing needs of consumers and manufacturers.

**Diane Dawson, Chair**

MESSAGE FROM THE CHAIR



Dear Member,

The month of May marks our last official dinner speaker event, our unique Section event, the Tanner Lecture. You have to be there to experience it, and I encourage you to make plans to attend this year.

May also marks the beginning of the Section's leadership transition which continues through August 31. Congratulations to our newly elected Executive Committee members, and to our new officers. We have 24 standing committees, and 18 Executive Committee elected members. We will work hard over the summer to insure a smooth transition.

The progress of our Section is continuing. The two goals for this year were to improve the relationship we have with IFT, and to focus on committee development and retention. We have aligned more closely with IFT, and our committees are up and running. Please know that your Section has the most dedicated and committed committee chairs. Many are continuing on for next year, and there are so many activities that are being planned. I encourage you to sign up to work on a committee. It's a great way to get to know the organization. Please take some time at the next CSIFT event, and thank the committee chairs. They do so much work behind the scenes to make all of our events successful.

It's been a pleasure and an honor to serve as your Chair this year. The Chicago Section is a premier Section of IFT. Not only do we have a rich tradition, we have a robust and diverse group of people who look towards the future, and play a large part of that in the Chicago food industry. It is because of the strength of our membership we continue to thrive.

My best to all of you, and I look forward to seeing you all at our remaining 2009/2010 calendar year events: Tanner Lecture, Golf Outing, and our "pilot" programming day event. All of these events are detailed in your newsletter. Check it out!

Thanks again,

Diane Dawson
Chair, 2009-2010

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

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50 Years of Service to the Chicago Section of the IFT

We would like to honor the following people for reaching 50 Years as members of the Chicago Section IFT! They joined our organization in 1960. It has been an honor to be a part of their lives for so long!

- ◆ Dr. Isaac Wahba
- ◆ Dr. Kenneth Lebermann
- ◆ Mr. Jerome Spicuzza

* * * * *

CONGRATULATIONS to this year's **Achievement & Service Award Winners!**

Achievement Award - **Dr. Shelly J Schmidt**, University of Illinois, Urbana, IL

Service Award - **Mr. Daniel Best**, Past Chair CSIFT

Strietelmeier Scholarship for Unemployed Chicago Section IFT Members

The Chicago Section IFT will provide up to \$3,000 of Scholarship funds for individuals that are unemployed and seeking employment in the food industry. Scholarship funds can be used to offset expenses relating to attending the upcoming Annual IFT Convention and Expo or to offset expenses relating to training purposes in the form of a workshop, short course, etc.

Applicants must be unemployed, seeking employment in the food industry and members of the Chicago Section IFT that reside in the zip code boundaries of the Section. The maximum amount an individual can be awarded is \$1,000. Scholarship applications are available on the website of the Chicago Section IFT and are due Monday, May 3. Should you have any questions about the Strietelmeier Scholarship Program, please contact John Budin at john.budin@silliker.com.

The Strietelmeier Scholarship Program was established in memory of David M. Strietelmeier, who was a lifelong and active member of IFT where he served as Section Chair and on several Chicago Section and National committees. David's goal was to assist professional members to obtain networking and educational opportunities that would help them achieve gainful employment. For this reason, the Chicago Section IFT has chosen to honor the memory of David Strietelmeier by bestowing this annual award to members of the Chicago Section IFT that are in need of career assistance.

Are you currently in a job search?
Chicago Section IFT is offering a new two-part workshop:
How to Use the National IFT Meeting to Find a Job!

In this workshop you will learn how to:

Craft a personal branding statement and value proposition

Create and practice an “elevator pitch”

Use LinkedIn to identify contacts at target companies

Develop and practice proper networking etiquette

Prepare a personal marketing plan specifically for the National IFT meeting in July

Featuring



Terry Kozlowski is a Career Strategist and Interview Expert who has appeared nationally on NBC and Fox News. She is also a frequent contributor to media including The Wall Street Journal, Readers Digest and the Chicago Tribune.

Workshop Facilitators

- Sanford Wolgel, Ph.D., formerly Director R&D, Imperial Sugar Co., was trained by Orville Pierson (the author of *The Unwritten Rules of The Highly Effective Job Search*) and has led Job Search Work Teams for the Executive Network Group of Greater Chicago.
- Gayle Lopez, Managing Director, Prism Business Solutions, has shared her personal branding and marketing tips with American Chemical Society, Food Executive Women, Iota Sigma Pi, and other professional groups, including ChemPharma® Professional Association (CPPA) where she is currently president.

Assisted by the new CSIFT Members in Transition Committee

Save the Dates June 10th and June 23nd!

Participants must complete Part I to attend Part II

The workshop will be presented in two parts, four hours each. The first workshop is a prerequisite for the second workshop, with homework in-between the two sessions.

Format will be lecture, group participation, video feedback and role-play.

Registration Fee: \$10.00 CSIFT and CPPA Members \$25.00 Non-Members

The registration fee is the TOTAL fee for both parts I and II

Non-member fee includes a one-year CSIFT membership

Look for Registration Procedures, Location and Updates via CSIFT Email!

For further information please contact:

Sanford Wolgel, swolgel@aol.com

Denise Michalik, denisemichalik@comcast.net

This is a great opportunity to polish your skills, develop confidence and learn about the job resources available in Chicago!

Highlights From the April Dinner Meeting Student Night

The Curious Cook at the April Dinner Meeting

Student Night was a special event and Harold McGee was a special guest. He is well-known and respected in the community of culinary artists, food scientists and chemists, for bringing together the art of the kitchen and the science of the laboratory. His lecture focused on the use of food science and technology by many innovative chefs to create dishes with novel textures, unusual combinations of ingredients and stunning visual effects. It all started about 20 years ago with "Molecular Gastronomy", but Harold prefers to call it "Experimental Cooking". Did you know that cooking eggs, meat or fish over a range of different temperature and time combinations creates very unique textures and taste profiles? Or that natural gelling agents like alginates and gellan gum can be used to create caviar-like beads that pop in your mouth? Or that vacuum can be employed to infuse different foods with unusual flavors to create surprising taste experiences?

The message was clear: innovative cooks and industrial food scientists both benefit by learning from each other and by understanding the chemistry that's driving it. Harold ended his lecture with a number of examples of scientific articles co-authored by chefs and university researchers. Discovery and experimentation happens in both the laboratory and the kitchen.

In case you didn't know: although residing in Palo Alto, CA, Harold is originally from Elmhurst, IL right here in Chicagoland. And his next book titled "Keys to Good Cooking" is scheduled to be published in October 2010.

A special thanks goes to Ovid K. Liu of PGP International, an ABF Ingredients Company. Mr. Liu was very generous to donate 4 Cubs Tickets to the monthly raffle at the April Dinner Meeting.

Student Night A Success!

We had 33 students from the University of Illinois, Purdue, and IIT that joined Chicago Section IFT professionals at the April, 10th dinner. They had the opportunity to participate in an information session on interviewing and resume writing. The students also participated in Speed Networking, where they were able to interact with section professionals to ask questions about their personal knowledge and experience working in the food industry. They ended their evening by enjoying dinner compliments of sponsoring companies followed by a great presentation from Harold McGee.

The Hospitality Committee would like to thank all the professional members that participated in the Speed Networking as well as Aerotek Scientific that put on the seminar for the students on interviewing and resume writing. Also, we would like to send a special thank you to following companies for sponsoring the student meals that allowed the students to come to the meeting:

Aerotek Scientific	AIC	Ajinomoto Foods	Best Vantage
Caremoli USA	Citrus And Allied	Dawson Sales	Edlong Dairy Flavors
Enreco, Inc	Equichem	IDF	International Fiber
Kerry Ingredients	Kraft Foods	Oak State Products	Philadelphia Macaroni
Prairie Food Ing	Skidmore Sales	TIC Gums	Wrigley

Students receiving scholarships from National and Chicago Section IFT were also recognized at the meeting. Congratulations go to the following Scholarship winners: Lily Benner, Lauren Tamamoto, Ariel Cavazos, Erika Neely, Lydia Anderson, Mandy Mayeaux, and Stephanie Andler from the University of Illinois.

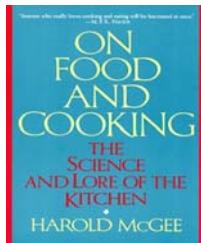
Congratulations to the Following Raffle Winners who Attended April Dinner Meeting

Jodi Barrios
 Ellie Kuhrt
 Mary Ann Forness
 Dhaval Joshi
 Brabara Schmitt
 Yang Zhao
 Karen Schahrer
 Stephan Andler

Cubs Tickets Winner

Jenni Billings

If you want to be a raffle winner, please come to the May 10th dinner meeting. Raffle prizes are awarded every month to members who attend these fun filled evenings.



Welcome to the Newest CSIFT Members

Laura M. Biggs	Ampak Company, Inc.
David Calvo	Solvay Chemicals
Christine Corriveau	Wrigley
Bob Coyne	Wild Flavors
Scott Desing	Devansoy
Lindsay Divis	Edgar A. Weber & Co.
Michelle Gehle	Solvay Chemicals
Jodi Howard	Carmi Flavors
Dianne Hustus	Lionel Hitche USA, Ltd.
John Jackson	Newlyweds Foods
Susan Jendrezak	American Intl Chemical
Laura Kingsbury	Precision Foods Inc.
Olena Kozionna	Insightbeverages
Travis Krause	Trilogy Flavors
Richard Lindsten	Lindsten Brokerage, Inc.
James Michael Lingo	Ralcorp Frozen Bakery
Jeffrey Liu	Products
John Miller	Chihon Biotechnology Co.
Glen Nishimura	The Wright Group
Glen Nishimura	Morton Salt
Ron Norris	Morton Salt
Mary O'Connor	Skjodt-Barrett Foods, Inc.
Ron Pardekooper	Cargill
Theodore Paul	J.M. Swank Co.
Michael Pietka	Grecian Delight Foods
Brian Sambor	Grecian Delight Foods
Emily Schlelier	Tula Foods
Michelle Schwenk	IFT
Siyun Wang	Tate & Lyle
Mary A Watson	NCFST
	Cargill, Inc.

Recap of CSIFT Encapsulation Program held at FONA

The first pilot supplementary program, conceived as a part of the CSIFT Strategic Plan, was held at FONA International, Inc. in Geneva, IL, on Friday, March 26th, 2010. "Encapsulation of Flavors and Food Ingredients," was well attended with over 100 attendees. Special thanks go to Dr. Anil Gaonkar, Kraft Foods, and Dr. Bob Sobel, FONA International, for excellent and informative presentations on encapsulation. They are both renowned experts in this technical area. A lively Q&A Roundtable prompted so much interest that it had to be restricted due to time considerations. Overall feedback from all the attendees was highly positive. The meeting format and timing was well received. CSIFT is grateful to our members for supporting this program.

CSIFT wishes to thank FONA International for their generous support in allowing the participation of Dr. Bob Sobel, and supplying the venue, logistical support, continental breakfast and a tour of their facilities for all interested parties. Thanks also go to Kraft Foods for their support in allowing the participation of Dr. Anil Gaonkar. The overall program was organized under the direction of Atul Khare and Susan Monckton with support of CSIFT and our business office IAMI.

CSIFT is presenting a second pilot supplementary program at Fonterra, Rosemont, IL on Monday, May 17th, 2010. The program will cover technical aspects of whey protein concentrate (WPC) and milk protein concentrate (MPC). It will be aimed at the formulator, the process scientist and the manager of projects. The program will include one hour of lecture on MPC's and WPC's, and product demos in the applications lab with exposure to bars, beverages, cultured, and dairy.



“First Job Contest” Winners Joe Tomilonus and Dean Duxbury Sponsored by the Hospitality Committee

The following two stories of great accomplishment were worthy of winning over the Hospitality Committee, which was fortunate enough to be able to read all of the entries. The committee appreciates those who took time to submit stories to the contest. The stories brought many laughs to us as well as a sigh of relief that we did not have to endure such experiences and we are excited to share them with the rest of the CSIFT.

Joe Tomilonus (National Account Manager Kerry Ingredients & Flavours) wrote:

I went to school at the University of Florida and my first job out of college was located in central Wisconsin. Even though my Food Science degree prepared me for a QA or R&D position, I chose to start in a production management position. I was hired to be a Packaging Supervisor responsible for managing twenty five packaging employees. At the time, we were packaging non-dairy creamers, cocoa mixes and drink mixes in retail and foodservice style packages. It wasn't long before the other production supervisors learned that I was not a hunter. It became imperative that they train me for our spray drying department so I could be qualified to supervise this department during deer hunting week.

Everything went according to plan and I had successfully mastered this portion of our business. I had completed several weeks "flying solo" in our spray drying plant, acting as a relief supervisor on all three of our shifts. The big week approached and I was scheduled to work twelve hour shifts during deer hunting week. Opening day of deer hunting arrived and everything was running very smoothly.....too smoothly!

On this day we were spray drying a milk replacer blend consisting of whey solids and sodium caseinate. Our sifter man who is responsible for filling 50 lbs of product per bag came into the supervisor's office and notified me that there were "black specks" in the product. I immediately went out to inspect the product. I stuck my head in the bag and detected a burnt order. I summoned my dryer operator and we quickly went to the top of the dryer to investigate. We stepped out of the elevator and to our surprise, the walls of the dryer were glowing blue! A spark had come off the burner and ignited product that had built up on the wall of the dryer. It was smoldering like coals in a Weber Grill.

I immediately instructed the dryer operator to shut everything down and called the fire department. The local fire department was a volunteer fire department and guess who the volunteers were.....the same production supervisors I was relieving who were sitting in trees waiting to shoot a deer. To put it mildly, they were not happy with me. We all laugh about this now, but at the time this could have resulted in a serious fire or dust explosion. We did get the situation under control, no one got hurt and there was not any damage to the equipment, but they never let me back in the spray drying plant again!

Dean Duxbury (Blissfully Retired) wrote:

My first job as a recently graduated Food Scientist was as a Quality Control Supervisor for Libby, McNeil & Libby in a small pea canning plant in Southern Wisconsin. Another young Food Scientist graduate from Cornell University had worked as an Intern in that QC Lab the previous summer, so he had seniority over me and chose to be Supervisor on the day shift. I was left with the night shift. It was sometimes a shorter shift when they ran out of fresh harvested peas in the middle of the night, but the worse part of my new schedule was missing the nightly party at a nearby lake with the young girls working the day shift in the QC Lab.

But, things went smooth for a couple of days before a serious problem started on my night shift. The pea crop that night had suffered from some very hot days, with resulting starchy peas having very tough shells...and also having air pockets inside the tough shells. The peas all passed the normal "tenderness flotation tests" due to the air bubbles, but I graded them all down on my "PERSONAL OPINION" for tough and starchy quality. That meant that all canned and cooked peas had to be cased and stored WITHOUT LABELS until samples sent to the Central Lab in Chicago verified the quality for selecting a "premium label" or a "lesser label on another cheap brand." The warehouse began to build up a stock of unlabeled cases, which would have to be unpacked and labeled based on Chicago's analysis, then repacked and sealed, stored, and shipped. I was feeling my knowledge and power, based on my training and on the fact that only my Chicago-based Vice President could fire me!

The word soon got to the Plant Manager, who had 25 years of experience in that job. He appeared in my QC Lab and in front of my staff, proceeded to bawl me out. He yelled at me: "You are a (blank, blank) greenhorn and don't know what you are doing! You are making me miss my quota of high quality peas and may make me lose my job! You're a young whipper snapper that doesn't even know the difference between a pea and a bean! I'm going to see if I can have you fired!" Well, needless to say, I was shaking in my boots, but I decided to hold my ground on principle and technical authority.

Samples were immediately dispatched to Chicago for analysis by "experts" while I kept on filling the warehouse all evening with unlabeled cases of cooked and canned peas. Two days later, I was proven correct in my "personal opinion" analysis, and I had won the battle without getting fired. But, it was a scary start on my first professional career job!

Now, if you think that was a rough start to being a Food Scientist, my second job was in Research & Development for the "world's largest meat packer" in the smelly Union Stockyards of Chicago. Our research lab was a condemned building, with water pipe leaks on the stairways (or, if you chose to ride up, it was on a freight elevator that never managed to stop exactly even with the floor levels). And, on top of that, the building was infested with cockroaches! I even took one home one night in my briefcase. But, I enjoyed my job so much that I put up with that building for 10 years before they built us a new "Taj Mahal" lab in the suburbs. Not all Food Science is pretty!

Chicago Section IFT Executive Committee Meeting Minutes

Date: Monday, April 12, 2010, Place: Marriott Chicago Southwest, Time: 4:15-5PM

Attending: Jennifer Westropp, Uwe Nienaber, Anna Lovis, Diane Dawson, Dean Duxbury, Dan Best, Krista Ruhnke, Joe Stout, Sue Monckton, Sanford Wolgel, Barbara Lee-Budin, John Schuette, Jan Miller, Gerald Bard, Jim Anderson, Marty Roth, Bill Becht, John Budin, Laura Gray, Vijay Arora, Robert Raynor, Dayna Syperek, Luci Landberg, Joe Staackmann, Glenn Connick, Denise Michalik, Mary Ellen Druyan, Linda Perucca

Call to Order—Meeting called to order at 4:14pm

Diane Dawson

Approval of Previous Minutes

A motion was made to approve the March 2010 minutes. The motion was seconded and approved.

Chair's Report

Called on Luci Landberg to speak about Working Budget for CSIFT Committees. Between May and August 31 (fiscal year) ExCom and Committee Chairs are to turn in their budgets which will be reviewed in September. Discussed revenue, expense, and surplus and areas/committees expenditures. Discussed increase in scholarships for U of IL. Luci will contact Committee Chairs on budgets. Chairs of Committees are to turn in reimbursement and expense forms for committee.

Chair-Elect Report

Diane Dawson spoke on Pam's behalf. Report was submitted and attached to agenda. Report detailed last meeting, proposed meeting dates, and topics for next year, Strategic Leadership training (scheduled for June 3), Webinar for Volunteers. A motion was made to purchase an LCD Projector for \$900. Motion was seconded and approved. Discussed AV Budget, will table until next meeting.

Treasurer's Report

Treasurer's report was attached to agenda. Discussed allocation of next CD.

Uwe Nienaber

Committee Reports:

Members in Transition

Members of the committee submitted a workshop proposal titled: "I Found My Job through the Chicago Section IFT" Discussed possible dates, purpose, workshop topics, and budget necessary for the workshop. Request for \$5,000 submitted. A motion was made to provide \$5,000 for workshop. Motion was seconded and approved

Young Professionals

Suraya Gable will be the new Chair to Young Professionals group and upcoming events. Discussed Young Professionals group potentially planning a meeting/topic.

IAMI Report

Submitted Report: No comments per report.

Dayna Syperek

Marty Roth

House Committee

Tanner Meeting location changed due to construction at initial venue. The meeting will be held at Rosemont Inn. Speaker has been selected and menu choices. For student night we had a total of 126 people, 96 were students. We have exceeded numbers for all meetings thus far.

Membership Directory

Waiting on additional advertisements. Discussed that there are fewer advertisements but bigger ads taken out, where we are in comparison to last year—current ads are at 36, last year was at 51.

Bill Becht

Suppliers' Night

Discussed sponsorship and number of reserved spaces and payment percentage.

Joe Stout

Newsletter

Reminder of newsletter deadline, 3 days following a meeting.

Sue Monckton

Long Range-Strategic Planning

Discussed programming and positive feedback from FONA event, had 100+ people. Next event is May 17 at Fonterra. There will be two sessions held, 9AM-11AM and 2PM-4PM. Member fee is \$10, non-member fee is \$25, but you can sign up for membership there.

Sue Monckton

Strategic Planning

Final copy for plan will be sent to ExCom by end of week, this will take us to 2014.

Gerald Bard

Membership Committee

Discussed status of Emeritus members and student membership status. Discussed having a banner at meetings, obtaining estimate for cost.

John Schuette

Host Section Activities

All committees are full. Next meeting to be held on Thursday.

Linda Perucca

Meeting Adjourned: 5:09 PM

Phone: 630.916.4960

www.ChicagoIFT.org

Fax: 630.889.0845

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
 Email: lperucca@kraft.com

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 September newsletter by August 11th, 2010.

OPEN POSITIONS

- A. 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.
- B. 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.
- C. 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.
- D. 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.
- E. QA/FOOD SAFETY:** Processed meat manufacturer located in Kentucky seeking experienced Quality Control and Food Safety professionals.
- F. MANAGER, FORMULATION DEVELOPMENT:** Formulation of new branded, licensed and contracted products. Responsible for primary technical transfer of the new formulations into commercial operations. Requirements: 8 – 10 yrs. exp. formulating nutritional & food products. Ability to work w/others in a high-paced environment. Organizational skills for managing projects, deadlines & team members. BS or related. MS Food Science preferred.
- G. DIRECTOR OF BUSINESS DEVELOPMENT, HISPANIC FOODSERVICE:** To provide strategic, analytical and tactical leadership in the Hispanic Foodservice Distribution channel. The candidate will possess well developed skills for building long-term customer relationships while handling multiple priorities. Requirements: Extensive & proven exp. of the Hispanic Foodservice business. In depth understanding of international sales. Min. 10 yrs. exp. International relationships.
- H. COMMERCIAL MANAGER, GLOBAL FOOD SERVICE:** To provide strategic, analytical & marketing leadership for Hispanic foodservice market in the USA & other global foodservice markets. The candidate will possess well developed skills for building long-term product positioning while handling multiple priorities. Requirements: A min of 8 years progressively more responsible Foodservice Sales & Marketing experience. BA/BS, MBA preferred. Demonstrated track record of exceptional customer results.

(Continued on page 12)

I. SALES REPRESENTATIVE: Growing specialty chemicals manufacturer in the Chicago area is seeking an experienced Technical Sales Representative to drive growth in our food processing chemical business. Our product line includes antifoams, release agents, surfactants, and other specialty formulations.

J. QUALITY ASSURANCE/PROGRAM ADMINISTRATOR: Seeking an individual capable of managing preparation for plant GFSI certification, to include developing, updating, and administering plant- and company-wide policies, training of staff in necessary programs, procedures, protocols, etc., auditing to ensure compliance. Other responsibilities include analysis of data using statistical methods to determine corrective/supportive actions, complaint investigation with initiation of corrective actions, acting as Regulatory liaison.

K. MANAGER, PRODUCT SPECIFICATION & CONSUMER RESPONSE: Responsible for establishing a document control system that will include product specifications, standard operating procedures, food safety policies, and all related written programs. Manages Private Brands Consumer.

L. MANAGER, FOOD SAFETY: Responsible for establishing and enforcing written food safety policies and procedures for the production, transportation, storage, and handling of products throughout the retail distribution sales chain and maintaining a strong retail relationship and will report to the Director of Product Integrity.

M. MANAGER, MANUFACTURING AUDIT: Responsible for ensuring compliance with Private brand third party manufacturing audit program and interacting with international and domestic suppliers.

N. SENSORY SCIENTIST: Responsible for establishing a Product Evaluation Lab to assess new & existing products across the private brands umbrella with overall responsibility to design, conduct and report sensory activities.

JOB SEEKERS

- 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.
- 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.
- 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.
- 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.

Upcoming Meeting Schedule

Date / Theme	Speaker	Location
Monday, May 10, 2010	Tanner Lecturer	Rosewood Restaurant, Rosemont
Tuesday, August 3, 2010	Annual Golf Outing	White Pines Golf Club in Bensenville

September 2010 Newsletter Submission Deadline

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 the Editor & the Office Staff member below.

Anna Lovis, Editor

Phone: 630-784-0432

E-Mail: alovis@equichem.com

Marty Roth, IAM Business Office

Phone: (630) 916-4960

E-Mail: mroth@iami411.org

Reminder: September 2010 articles will be due on Thursday, August 5th.

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.



May Dinner Meeting Reservation Form

Monday, May 10, 2010, 5:00pm

Rosewood Restaurant & Banquets

9421 W. Higgins Rd, Rosemont, IL 60018

847- 696-9494

Walk-ins are welcome

**To Receive the Discounted Rate, reservations MUST BE RECEIVED by
5:00pm on Thursday, May 6th, 2010**

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

OR

Complete the information below and send by mail.

Filet Mignon or Colossal Stuffed Shrimp **\$55** Members, **\$65** Non Members

Eggplant Parmesan **\$40** Members, **\$50** Non Members

Half Price for Emeritus, Unemployed & Students

\$65 for Walk-ins, or after the May 6th deadline

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!

May Dinner Meeting & Tanner Lecture

Monday, May 10, 2010

Annual Golf Outing

Tuesday, August 3, 2010

September Kick Off Dinner Meeting

Monday, September 13, 2010