



Chicago Section IFT
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**CHICAGO SECTION IFT
EMPLOYMENT COMMITTEE NEWSLETTER
OCTOBER, 2010**

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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 October newsletter by October 11, 2010.

- A. **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.

- B. **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.

- C. **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.



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- D. **QS TECHNOLOGIST (AVON, OH):** Responsible for operation of the QS Laboratory. Completes analytical and environmental microbiological tests in accordance with regulatory requirements and quality standards to insure that accurate, verifiable results are obtained. Provides technical support to Operations, R&D and Customer Service. Functions as back-up to CC Regulatory Manager and Functions as liason to USDA Inspector. Requirements: B.S. Degree in Food Science / Biology / Microbiology. Minimum of 3 years experience working in a food manufacturing facility. Experience doing laboratory correlation studies. GFSI Experience a plus, specifically BRC

- E. **FOOD SCIENTIST (MEDINA, OH):** Participates in planning and conducting projects to develop new and improved products for our customers. Applies scientific and culinary principles in the development, production, quality control, packaging, processing of food products. Requirements: Bachelors degree in Food Science, Applied Science or Culinology. Prior experience developing USDA products preferred or a minimum of development experience in seasonings, meat flavors, soups and sauces. Experience BS 3 – 5 years. MS 1 – 3 years.

- F. **RESEARCH & DEVELOPMENT FOOD SCIENTIST:** Responsible for developing New Food Products from concept to conceptualization in support of company growth objectives with a focus in hot cereals. She /He serves as the technical expert for projects including product improvements, quality improvements, customer requests, cost savings initiatives, technology development, and in the efficient utilization of the manufacturing network. The primary responsibility will be to apply food science and human nutrition education and skills through innovation and project leadership, in support of the various projects assigned. Research and Development work is conducted in the pilot plant and in the production facilities. Requirements: BS in Food Science. Min. 2 – 5 years exp. in food product development.

- G. **FOOD SAFETY MGR:** Develop systems to insure company is in compliance with all state and federal regulations on food safety including HACCP. Lead company's food safety program. Manage company's recall process. This position is responsible for corporate food safety program. Manager will direct all activities related to food safety to provide excellent quality, reduce risk, and improve customer satisfaction. Requirements: Bachelor's degree, 30% overnight travel, ability to be on call 7 days/week.



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- H. LAB TECHNICIAN/TECHNOLOGIST: Perform routine food laboratory procedures for production of product formulations; contribute to problem solving of product performance/formulation issues; work with production on production-related issues. Preference given to those with some technical training, especially food science or culinary arts. Location—Elk Grove Village, IL.
- I. BUSINESS DEVELOPMENT ASSOCIATE—Assist in all aspects of business development; support the internal team in developing new business opportunities; build successful relationships w/customers utilizing email, phone, trade show activities, & in-person visits. Prefer a degreed candidate (business, food science, related technical degree) w/ 0 – 2 yrs. of relevant exp. Location—Elk Grove Village, IL.
- J. FOOD TECHNOLOGIST: Local start up seeks a Food Technologist with experience in healthy snack foods, to help us develop recipes and build a product line. This opportunity is a project basis. Compensation is negotiable.
- K. QA TECHNICIAN/TECHNOLOGIST: Food ingredient company in the Chicago area is seeking a Technician/Technologist in QA for running standard testing and overseeing QA functions in production. An Associates degree or higher in Food Science or other science discipline preferred. Understanding of HACCP, GMP helpful. Computer, writing and communication skills are required. This is a full time position with benefits. Pay schedule is based on experience.
- L. REGULATORY SPECIALIST: Provides Regulatory support & expertise both internally and externally with our clients to support the overall business strategy of the organization. Creates & interprets FDA & USDA labeling. Regularly communicates verbally and electronically with R&D, Sales & Clients to support defense and growth of the business. BS Food Science + 3 – 5 years food regulatory experience.
- M. SALES MANAGER: Natural stevia sweetener supplier seeking a high energy Sales Manager to call on Food and Beverage customers within the USA. Travel is expected to average 1-2 nights per week. Position will have office in Oak Brook, IL. Requirements: 1-3 years experience. The ideal candidate will have a food science, nutritional, or food engineering background with strong communication and organizational skills.



JOB SEEKERS

Any Chicago Section member searching for a new employment opportunity may contact one of the members of the employment committee above to place an ad under our Job Seekers section.