



Chicago Section
Institute of Food Technologists



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**CHICAGO SECTION IFT
EMPLOYMENT COMMITTEE NEWSLETTER
December 2013**

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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 January newsletter by January 13, 2014.

Please note: Any active member of the CSIFT may post their own job listing to the CSIFT LinkedIn as well as in our newsletter.

- A. **NATIONAL SALES:** International chemical manufacturing company looking to fill a national sales position. Involved in creating and maintaining new and existing customers across several sectors such as Food, Paper, Oil, Drilling, Mining, Pet, etc. Minimum work history, 1 – 5 years, must speak Spanish.
- B. **MIDWEST SALES REPRESENTATIVE:** Sales position responsible for the effective hunting and developing of new customers within the Chicago area market and for developing and maintaining positive customer relationships. This is an entry level position with a minimum of 1 year sales experience in the food industry.
- C. **ERP-IT TECHNICAL CONSULTANT:** This hands-on, ERP focused, supply chain systems position will assist in the following; Implementations of the Microsoft Dynamics AX2012 (MDAX) ERP platform. Specification, technical design, development and testing of application components and customizations & enhancements for ERP and supply chain systems. Bachelor's degree or 2-5 years' experience and/or training. Knowledge or experience on Microsoft Dynamics AX2012, strong knowledge in MorphX and X++ development languages.
- D. **PRINCIPAL FOOD SCIENTIST:** Leads Product Development projects and technical initiatives to develop new and optimized products for key clients that supports the company's overall business strategy. BS in Food Science or related. 10 years R&D experience within the food industry (retail or foodservice). Experience in meat & poultry required. Travel up to 30%.



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- E. **ENGINEERING PROJECT MANAGER:** Develop project plan and scope, conducts engineering calculations, directs outside contractors, coordinates and schedules projects, documents all aspects of projects, organizes all aspects of projects, controls project schedule and costs, integrates project into operation of the plant, conducts training and completes projects within the areas of assigned responsibility by personal performing required engineering tasks. Bachelor's degree in Mechanical, Chemical or Electrical Engineering and a minimum of 10 years related food industry experience. PE License required. Travel up to 20%.
- F. **FOOD SCIENTIST II:** Develops and duplications of seasonings and/or coatings. Actively participates in custom presentations and customer visits. Assures customer satisfaction through professional communications (both written and verbal) with customers, suppliers, Sales, productions, etc. Bachelor's degree in Food Science, Culinary Science, Biology, Chemistry or related field. Min. 4 years related experience and/or training.
- G. **SR. FOOD SCIENTIST II:** Perform high level project management. Develop mastery of customer's products and processes and develop a positive working relationship with internal and external customers. Conduct presentations as needed. Mentor and train entry level scientist and interns when applicable. Bachelor's degree in Food Science, Culinary Science, Biology, Chemistry or related field. Min. 8 years related experience and/or training. Experience with starch preferred.
- H. **FOOD & BEVERAGE LEAD AUDITOR:** Perform 3rd party GFSI certification audits (SQF, BRC, IFS, FSSC 22000, Global G.A.P.) and 2nd party F&B quality and safety audits/assessments. Provide GFSI Auditor and Foundation training. Qualifications: Bachelor's degree in Food Science/Chemistry or related field. Holds one or more current GFSI auditor certifications. Must be able to travel up to 80%.
- I. **FOOD SCIENTIST:** Position open for experienced food scientist (5 years) in Spokane WA. Looking for strong sensory pallet for tasting, knowledge of food regulations, self-motivated person for work in fast environment. Work includes dry mix seasonings, sauces, flavors from concept to commercialization.
- J. **SALESPERSON:** Salesperson sought for major flavor company for Chicago, Wisconsin, Minneapolis territory; a minimum of two years of successful sales experience is necessary.
- K. **ACCOUNT MANAGER:** Full time salesperson to work the Chicago area. Minimum 5 years of experience in commercial lab sales or equivalent sales experience in the Food & Beverage, Environment, IAQ, or Industrial Hygiene Industry. Industry experience with food testing, asbestos, lead and/or microbial analytical firms is required. Experience with inside and outside sales.
- L. **FOOD TECHNOLOGIST:** R&D person for Product Development. Must have a BS in Food Science. Position will entail developing or improving formulated foods for the foodservice industry, and will follow the development from scale up through test production. Family owned business specializing in private label canned foods, flavor bases and spice blends.
- M. **RESEARCH & DEVELOPMENT TECHNOLOGIST:** Seasoning manufacturer located in the western suburbs looking for an entry level Research & Development person. Degree in related field and work experience in the food industry a plus. Candidate will be working closely with and learning from experienced product developers on a wide variety of projects.
- N. **PRODUCT DEVELOPER/FOOD TECHNOLOGIST (2 positions):** The Product Developer is responsible for developing new product lines, product line extensions, and product line reformulation and optimization as consistent with customer specifications, regulatory requirements, timelines, and company goals. This role manages multiple product development projects from concept to completion and serves as a crucial link to business development



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activities and to the fulfillment of our long term strategies. Approximately 5 – 10% travel is required. Level I candidate will have 1 – 3 years of ingredients and formulation experience with customized beverages and/or food products. Level II candidates will have 2 – 5 years of experience. BS Food Science, Biology, or Chemistry is required.

- O. **INTERNAL AUDITOR:** Responsible for evaluating and providing reasonable assurance that food safety, control, risk management and governance systems are functioning as intended and will allow the organization's objectives to be met; reporting food safety & quality issues relating to internal control deficiencies directly to Director of Quality & Food Safety; providing recommendations for improving the organization's operations in terms of both efficient and effective performance. Requirements; Working knowledge of FSSC 22000, general understanding of Juice HACCP (certification is a plus), minimum 5 years working in some aspect of Quality/Food Safety within the food industry (internal auditing experience a plus).
- P. **QC MANAGER** (Wisconsin): Requirements; BS Food Science, Microbiology, Chemistry or Biology. Must have experience in working with the GFSI (BRC or SQF) Quality Programs.

Job Seekers

Any active Chicago Section IFT 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.