



Chicago Section IFT the First Section



CHICAGO SECTION IFT EMPLOYMENT COMMITTEE NEWSLETTER FEBRUARY, 2011

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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 March newsletter by February 15, 2011.

A. 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.

B. 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.

C. 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 associate's 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.

D. 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 office in Oak Brook, IL. Requirements: 1-3 years experience. The ideal candidate will have



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a food science, nutritional or food engineering background with strong communication and organizational skills.

E. **SALES REPRESENTATIVE:** Laboratory services for the food industry. Excellent sales opportunity for the Chicago area territory selling laboratory services for research & development and quality control departments. Individual will be selling services for food safety, quality, nutrition, product development, compliance and regulatory issues.

F. **FOOD TECHNOLOGIST:** Food Technologist to be part of cross functional team to test and implement new and existing product lines. BS in Food Science and 2 yrs. experience. Sensory & culinary experience a plus.

G. **SALES OPERATIONS COORDINATOR:** Part of sales function internal support team. Responsible for expediting and coordinating sales activities related to new formula, new product development & implementation. Coordinate sampling, technical/regulatory paperwork & customer service activities. 3 – 5 yrs. sales or customer service experience (food industry processing preferred). Associates or Bachelors degree in Business Management/Food Science.

H. **FOOD & BEVERAGE CONTRACT AUDITOR:** Perform 3rd party GFSI benchmarked audits (SQF, BRC, IFS, FS22000, Global GAP) for North American customers. Perform 2nd party food safety audits/assessments. Provide customers w/timely, complete & accurate reports. Requirements: BS Food Science/Chemistry/related field, 5+ yrs industry experience, HACCP certificate, holds at least 1 SQF/BRC/IFS/Global Gap/ISO22000 certificate. 5+ yrs. auditing exp., 2+ yrs. working in ISO9001.

I. **ANALYTICAL CHEMIST:** Applies sound Chemistry principles to analyze and troubleshoot raw material and finished product issues. Provides analytical and technical assistance through research, analysis and experimentation for purpose of improving product or material quality and improvement of analytical methods. Req: BS + min. 3 yrs lab testing in the food industry.

J. **FORMULA SPECIALIST:** Maintains the company's computerized formula database and communicates formula and product information to manufacturing sites and cross functional departments. Req. Minimum secondary education degree w/additional post secondary/college training in a science discipline a plus. Min. 2 years previous data entry or related experience.

K. **PRINCIPAL SCIENTIST:** Leads company's Product Development projects and technical initiatives to develop new and optimized products for key clients that support the overall company strategy. Req. BS Food Science or related technical degree. Min. 10 yrs R&D experience within the food industry. Must have meat/poultry exp. Travel up to 20%.

L. **FOOD SCIENTIST (Milwaukee area):** Develop & drive new products and processes across dry grocery retail size food products plus some perishable items. Must have strong product development and



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technical knowledge, understand ingredient functionality, be able to handle multiple initiatives concurrently. Req: BS/MS in Food Science. Min. 3 yrs product development experience.

M. FOOD APPLICATIONS PROJECT COORDINATOR: Privately held Starch Derivative & Polyols Company seeks to fill an Application position. Min 5 years technical experience in the food industry; MS in Food Science, Engineering, Nutrition or related field. Provide the HN Business Unit with application support for market development through application development promoting our ingredients, support for customer innovation forums, trials and troubleshooting, support for geographic business growth and application and prototype development for trade shows.

JOB SEEKERS

1. FOOD TECHNOLOGIST: Senior Food Technologist with 35 years of experience is seeking a part time or full time position in product development. Experience includes emulsions, beverages, flavors, variegates, fillings, toppings.
2. 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.