



Chicago Section IFT the First Section



CHICAGO SECTION IFT EMPLOYMENT COMMITTEE NEWSLETTER February, 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 March newsletter by February 11, 2013.

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. **PRODUCT PROCESS MANAGER (SOLON, OH):** Responsibilities include identifying best practices currently utilized and facilitate implementation of standardized ways of working across Division and Factories. Identify opportunity areas for the development and facilitation of best practices within the processes related to TAG Ownership of Recipe, Ingredient, Process and Package. Collaborate with other department functions including R&D to develop and implement product process parameters that ensure product EQA's are consistently delivered. Qualifications: 7 to 10 years of experience in TAG, R&D or similar role in food industry. Qualifications: Degree in food technology, food science or packaging. Solid knowledge in the field of formulations, packaging materials and processes.



Chicago Section IFT the First Section



B. Sr. SCIENTIST: Manage projects within the Pizza Technology Group. Develop and commercialize new products for Pizza Division. Exhibit innovation in the discovery, advancement, and evaluation of new technologies which can have a significant impact on new products, improved products, processes, and/or capital avoidance. Leverage solid product development skills and creativity in assessing new technologies, processes and ingredients. Qualifications: 5 - 10 years experience in product development. B.S. or M.S. Degree in Bakery Science, Food Science, Chemical Engineering or related discipline.

C. QA/QC TECHNICIAN: Function as a liaison between unit management and regulatory inspectors/customer/third party auditors. Support day-to-day activities ensuring food safety in collaboration with unit management. Ensure ingredient quality through supplier auditing and evaluation of receiving/storage procedures. Ensure compliance with all Good Manufacturing Procedures (GMPs), Standard Operating Procedures (SOPs) and Sanitation Standard Operating Procedures (SSOPs). Qualifications: Bachelor's degree with 3 – 5 years experience in the food industry, experience in QA is a plus. High School diploma with extensive experience in QA and food industry auditing techniques will be considered. Working knowledge of HACCP concepts.

D. FOOD & BEVERAGE LEAD AUDITOR: Perform 3rd party GFSI certification audits (SQF, BRC, IFS, FSSC 22000, GlobalG.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%.

E. SALES REPRESENTATIVE: Top Chicago ingredient broker with iconic food brand suppliers is looking for hard charging outside sales rep who can deliver results. Must exude high energy and competitive nature. Food science degree a plus, but not required. Experience valued.

F. FOOD TECHNOLGIST (SOLON, OH): Responsible for applying Food Science expertise and culinary knowledge to develop new food products and improve existing products. Develop new products and line extensions and improve existing products by managing product development activity from concept through commercialization to meet project objectives and timelines. Manage and participate in cross functional project teams to support product development activity. B.S. or M.S. Food Science preferred.



Chicago Section IFT the First Section



G. LIQUIDS CATEGORY MANAGER: Execute the Liquids Business strategy for the US business to grow sales, increasing market share and profitability. Manage the overall multi-functional logistics for commercial activities that enable the company to penetrate the US with premium liquid offerings that provide a differentiated consumer experience. Responsibilities include: Development & execution of product category growth strategies, management of product portfolio, analyze market information, etc. B.A. or B.S. with emphasis on Marketing or Business Administration. Keen interest in performing marketing research and a genuine passionate attitude are required to be successful in this position.

H. LIQUIDS R&D SCIENTIST: Enable the ability for company to execute on Liquids business category strategy. Lead product development and culinary applications execution for liquids focused activities to key accounts. Functions as a Research Chef to develop new authentic specialty liquid offerings, which includes ethnic sauces, regional sauces, liquid seasonings, etc. Requirements: BS in Food Science or equivalent. Min. 2 year AOS degree of Culinary Arts from accredited institution or graduated from a 3 year cooking apprenticeship. Must have culinary industry experience. Min. 4 years of food science experience, preferably with a sauce manufacturing company.

I. SENIOR SCIENTIST I: Provides the capability to develop new products for the Retail & Foodservice Deli business. Works efficiently and cross-functionally to realize product designs, which meet all requirements. Plans and conduct tests, analyzes results and develops new or improved product/processes. Works with internal and external customers/suppliers & third parties. Qualifications: BS in Food Science, Meat Science or related field (MS or PhD is preferred); 5+ years of product development experience (some experience in meat industry required); knowledge/expertise in formula development.

J. QUALITY DOCUMENTATION SPECIALIST: Complete customer questionnaires, documentation requests and other general request that involve the collection and assembly of information and related follow up. Assist with the maintenance of documentation in the Document Management System. Data and report generation as needed. Qualifications: Associates degree or equivalent from 2 year college or university in a scientific discipline or 1 – 3 years related experience and/or training. Ability to read, understand and interpret regulatory information, industry standards and International and Federal Food Regulations.



Chicago Section IFT the First Section



K. FOOD SCIENTIST: Chicago area ingredient manufacturer searching for a dedicated food scientist to work in their R&D lab. Qualifications: 2 - 5 years R&D experience. Knowledge of bakery applications; fillings, sauces, icings and fondants preferred.

L. PROGRAM MANAGER, SUPPLIER FSQA: The primary purpose of this position is to mitigate the food safety and quality assurance risks for product within assigned categories. The FSQA Supplier Program manager will work with cross-functional teams to evaluate manufacturer and exclusive branded product within their assigned category, reviewing and tracking product specifications and ensuring product conformity to defined specifications. The FSQA Program Manager will work closely with supplier and outside vendors within their assigned category, ensuring suppliers and products conform to company's Supplier Expectation Policy.

M. SUPERVISOR QUALITY ASSURANCE (GREENSBURG, PA): The primary purpose of this position is to insure food safety, consistent quality products, enhance our people's skill in quality knowledge and application, meet or exceed all governmental regulations pertaining to food safety, weights and measures and other regulations which are pertinent.

N. DOCUMENTATION SUPPORT: A Specialty Food and Pharmaceutical Ingredient Distributor is seeking a temporary (with potential to become permanent) person that will be responsible for compiling and maintaining a data base of regulatory documents for approximately 1600 items. Requirements: Must be resourceful, proactive and highly organized, ability to multi task, excellent command of the English language in both written and oral forms. Computer skills with Microsoft Office, familiarity with Platinum helpful but not required.

O. SENIOR FOOD SCIENTIST/LAB MANAGER: Chicago area ingredient manufacturer searching for a knowledgeable Food Scientist (or comparable education) to fill the roll of lab manager in their R&D lab. Job requirements include day to day laboratory supervision and administrative functions, as well as productivity at the bench. Qualifications: 5 years R&D experience. A broad knowledge of ingredients and functionality is necessary. Knowledge of bakery applications (fillings, sauces, icings, caramels, and fondant) preferred.



Chicago Section IFT the First Section



P. QC TECHNICIAN: Food technology background. Responsible for the lab, sampling, making in-house lab analyses, recording data, assisting QC director in preparations for the BRC accreditation and on all quality-related issues: controlling various QC measures at the production floor; carrying out internal audits; preparing samples for customers and external lab testing; preparing/filing QC documentation. Main contact for the external pest control company.

Q. MAINTENANCE SUPERVISOR: Technical background; experience in fixing and maintenance of processing equipment, ensure operation of machinery and mechanical equipment by completing preventive maintenance requirements on engines, motors, pneumatic tools, conveyor systems and production machines; troubleshooting malfunctions; controls downtime by informing production workers of routine preventive maintenance techniques; monitoring compliance. Maintains safe and clean working environment by complying with procedures, rules and regulations.

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.