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**CHICAGO SECTION IFT
EMPLOYMENT COMMITTEE NEWSLETTER
January, 2012**

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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 10, 2012.

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. COMPLIANCE & REGULATORY ANALYST: Responsibilities include reviewing new formulations for regulatory and labeling compliance, provide guidance to manufacturing on blending or restrictions on blending, facilitate handling customer application complaints, provide support to purchasing for Vendor Management Program, participate in cGMP, and participate in food safety programs. Position is located in Sycamore, IL. Requirements: Bachelor's degree in Chemistry or Microbiology, 3 – 5 years Quality or Food Safety experience. Working knowledge of SAP.

B. FOOD TECHNOLOGIST: Product development. Requirements: BS in Food Science, minimum 2 years (food manufacturing experience preferred). Culinary experience preferred.

C. FOOD SCIENTIST (Medina, OH): Responsible for developing complex formulas, processing procedures and specifications for new products, product enhancement and cost reduction projects within a USDA facility. Requirements: B.S. degree in Food Science. Advanced degree preferred or a Culinary degree with a strong technical/product development background.



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D. **QUALITY ASSURANCE SPECIALIST:** Private label manufacturer of canned foods, flavor bases and spice blends for the foodservice industry. Bachelor Degree in Food Science is preferred or a Bachelor Science Degree (Chemistry, Biology). Must have 3 – 5 yrs professional experience in quality management or quality system discipline. An understanding of global regulatory requirements and working knowledge of USDA and FDA requirements.

E. **CHICAGO AREA SR. ACCOUNT MGR:** Develop sales opportunities and services customer accounts in assigned territory. Maintains relationships at all levels at assigned customer accounts. Assesses customer product needs & requirements and achieves budgeted sales levels. Provides feedback to marketing, product development and business units on sales and product trends and customer preferences. Ideal candidate will have technical background and at least 5 years of sales food ingredient and/or flavor experience.

F. **APPLICATION SCIENTIST:** Global Ingredient supplier seeking application scientist with 1 - 3 years of beverage or sweetener experience. Responsibilities include product development for customers, ingredient interaction studies, as well as documentation and systems management. Chicago suburban location. Travel up to 10%.

G. **PRINCIPAL NUTRITION SCIENTIST:** Provide leadership in ICD on nutrition science and regulatory and will collaborate on teams that will include nutrition science, regulatory, quality, product development, marketing and food science. Responsibilities include collaborate with colleagues across the business to identify and develop business opportunities, strategically help build and lead a strategic nutrition science research program, support current and new initiatives, etc. Requirements: Masters or Ph.D. in nutrition or related field, 8 – 10 years of experience with nutrition research and regulatory affairs/compliance, problem solving, interpersonal skills, etc.

H. **QUALITY CONTROL TEAM LEAD:** Ensure quality processes and procedures are carried out in a safe work environment. Provide guidance, training and coaching to Quality Technicians while ensuring that quality processes and procedures are strictly adhered to. Requirements: High School Diploma, 2 – 3 years exp. in Quality Control/Assurance.

I. **FOOD TECHNOLOGIST OR CULINOLOGIST:** Responsible for assigned R&D projects, including creating and testing formulas, processing procedures and specifications for new products, line extensions, cost reductions and continuous improvement of existing products, from concept through commercialization. Supervise R&D Test Kitchen. Requirements: 3 – 5 years in further processed value added meat and poultry and/or frozen prepared foods, BS or equivalent in Food Science, Culinary, or related field or combination of education and/or product development experience. Exposure to food safety requirements and familiarity with BRC Food Safety Standards.



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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.