



# Chicago Section IFT the First Section



## CHICAGO SECTION IFT EMPLOYMENT COMMITTEE NEWSLETTER

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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.** This is the last posting for the newsletter this season. Please submit ads for the September newsletter by August 7, 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. FOOD & BEVERAGE LEAD AUDITOR:** Perform 3<sup>rd</sup> party GFSI certification audits (SQF, BRC, IFS, FSSC 22000, GlobalG.A.P.) and 2<sup>nd</sup> 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%.

**B. 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.



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**C. 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.

**D. 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.

**E. 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.

**F. CUSTOMER MARKETING MANAGER:** The Customer Marketing Manager will be charged with creating and executing the customer targeted strategy, building the foundation of operator segment approach across strategic national, regional, industrial, and LLO accounts. Responsible for all customer interaction as the internal point person for designated national, regional, and industrial accounts; development and execution of new customer acquisition programs designed to broaden customer base; development and execution of customer retention and growth plans designed to increase company's presence within current customer base. Requirements: Min. of 6 years progressively more responsible Foodservice Marketing experience, preferably in Associate, Brand, or Customer Marketing Manager Role. A minimum of a BA/BS degree in Marketing and/or Business; MBA preferred. Extensive and proven knowledge of Foodservice industry specific to Foodservice Marketing (preferably to National and/or Regional Chains).



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**G. CORPORATE EXECUTIVE CHEF-CHAINS:** Supports the Segment Sales and Marketing teams in customer and brand development activities. Uses culinary expertise to define and build the company's differentiation platform of products to build customer relationships. Member of ACF and RCA; proactively participates in ACF, RCA and other industry organizations; Requirements: Minimum of 10 years of professional experience in commercial kitchens and foodservice operations. Minimum of 5 years responsibility for supervision of culinary operations and decision making as a Sous Chef, Saucier or Chef de Cuisine. Minimum of 5 years of experience as a Research Chef in a commercial foodservice, processor or industrial organization specializing in development of new concepts and menu items for commercial production. Has attained ACF Certified Executive Chef (CEC) certification or meets certification at this level.

**H. FOOD SCIENTIST (Medina, OH):** This position, under limited supervision will be responsible for developing complex formulas, processing procedures and specifications for new product enhancement and cost reduction products within a USDA facility. Will also provide advanced technical support to Marketing, Sales, Operations, Culinary and external customers. Requirements: BS degree in Food Science or equivalent. Advanced degree preferred or a Culinary Degree with strong technical product development experience in frozen food development. Must possess detailed knowledge of USDA requirements including processing and the development of HACCP Plans.

**I. JUNIOR FLAVORIST:** Plans, organizes and completes projects as assigned by R&D Director by performing the following duties; Compound existing flavors, learn and utilize the GC-MS, learn the pilot and production spray drying process, create new flavors, match flavors, learn sensory procedures, aid in tasting products, some travel is expected. Requirements: BS in Food Science or related area or one to three years related experience and/or training, or combination of education and experience in flavor applications area.

**J. FLAVOR APPLICATIONS SCIENTIST/TECHNICAL SALES:** Manage flavor application projects from conception to completion by gathering project objectives from sales, completing projects within the customer specified time frame and performing necessary revisions once feedback is received. Manage multiple application projects and record all activities in project management database, develop flavor and sweetener systems, assess the applicability of new flavor ingredients, conduct sensory testing and aid customers with product development across various sports nutritional products, beverages and other products. Requirements: BS in Food Science or related area along with 3 – 5



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years related experience and/or training or equivalent combination of education and experience in the flavor applications area.

## **K. FOOD MANUFACTURING & PACKAGING OPERATIONS SUPERVISOR:**

Small, well-established specialty contract food manufacturer and packager located in the Northern Suburbs. Position is responsible for three broad areas; partner with management and QA/QC staff and work directly with our customers to understand their business needs, translate customers' requirements to create, coordinate and manage supply chain fulfillment as well as develop production, sanitation and maintenance schedules and supervise and train personnel in all operational areas. Requirements; significant experience of progressive responsibility preferably at a mid to large size company, with a combination of QA/QC and operations management experience. Working knowledge of HACCP, GMP required. Experience with Lean Manufacturing, Six Sigma, Kaizen, TQM or similar methods are a plus. Bi-lingual in Spanish is desirable.

**L. MASTER FLAVORIST, BEVERAGE:** The Beverage Master Flavorist expertly develops flavor solutions including flavor duplications, new creations and modifications across a broad range of flavor profiles for beverage products in related areas, carbonated, still, juice, alcohol, retort, nutritional, etc. Supports sales and marketing objectives and direct customer interaction in support of existing and new business growth opportunities at target customers. Manages transfer of flavor formulas from bench to production.

**M. SAVORY MASTER FLAVORIST CHEMIST:** Expertly develops flavor solutions including flavor duplications, new creations and modifications across a broad range of Savory and other flavor profiles. Supports sales and marketing objectives and direct customer interaction in support of existing and new business growth opportunities at target customers. Manages transfer of flavor formulas from bench to production. Regarded as an "Expert" in savory flavor creation with a minimum of 20 years of progressive flavor development experience and an artistic flair for flavor creation.

**N. SR. BEVERAGE APPLICATION TECHNOLOGIST:** Develops both standard and innovative beverage products to demonstrate our products in support of existing and new business growth opportunities at targeted customers. Effectively communicates the features and benefits of our product lines and assists in delivering presentations to customers, sales and internal management. Experience in formulating beverage products in related areas, carbonated, still, juice, alcohol, retort, nutritional, etc.



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**O. SR. DAIRY TECHNOLOGIST:** The Sr. Applications Technologist will develop both standard and innovative dairy food products to demonstrate our product line in support of existing and new business growth opportunities at targeted customers. Majority of the time will be devoted to bench work developing dairy ingredients, including variegates and inclusions for ice cream and yogurt products.

**P. PRINCIPAL NUTRITION SCIENTIST** (Two positions—US and Europe): Global provider of distinctive, high quality ingredients and solutions to the food, beverage and other industries. Collaborate with colleagues across the business to identify and develop business opportunities that are strategically aligned with our health & wellness and sweetener initiatives. Strategically help contribute to, or help lead a strategic nutrition science research program and/or communications programs that support – dietary fibers, reduced sodium technologies, and novel/traditional sweeteners. Partner with internal teams and external stakeholders to develop innovative ingredients and science-based communications for nutrition stakeholder audiences and customers in the food/beverage industry. On communications, collaborate with agency partners to develop science-based communication strategies & tactics that are compelling and bring value to the business. Requirements: Masters or Ph.D. in nutrition or related field. 5 – 10 years experience with nutrition research and/or nutrition science-based communications. Experience in engaging in NGO and health care professional organizations on nutrition science and policy issues.

**Q. PRODUCTION COORDINATOR:** A food manufacturer is currently looking for a corporate Production Coordinator. Responsibilities include, but are not limited to: production scheduling, forecasting sales, inventory control, loss control, and re-order purchasing. Applicants must have strong analytical skills, budgeting, planning, and forecasting experience. A qualified applicant will also have a working knowledge of Microsoft Office 2007 (higher level of expertise in Excel and Access is a plus), excellent written and oral communication, keen ability to multitask, and think critically while dealing in fast paced, dynamic work environment. Ideal candidate will have 3 -5 years of related work experience and a degree in business or economics.

**R. DIRECTOR, GLOBAL INFRASTRUCTURE, NETWORK & USER SERVICES:** Provides managerial and technical leadership over global data center operations, networks (voice and data), desktops and service desk support. Defines, promotes, and implements an architectural infrastructure vision and



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roadmap, as well as, conducts problem anticipation/solving on an enterprise level. Oversees and directs the day-to-day operations of a global infrastructure, anticipates IT industry future directions, and identifies and promotes industry best practices to address current and future infrastructure and project needs. Requirements: Bachelor's degree (B.S. Computer Science or Engineering) from four-year college or university and 8-10 years related experience in network, data center, and end user computing administration.

**S. GLOBAL GMS COORDINATOR:** Oversee company's management system to ensure timely, accurate documents are being maintained. BS in science and or business. Three to five years' experience in auditing food plants.

**T. DIRECTOR, TECHNICAL INNOVATION:** Leads the technical innovation group and plan, develops, execute technology strategies that enable creation of breakthrough technologies (product, processes) for integration into the company's product offerings enabling differentiating long term sustainable sales and profits. Requirements: Bachelor's degree (B.S.) and Master's degree from four-year College or University in food science or related field require. PhD or MBA preferred. Specific experience relevant to the food area. Minimum of 8-10 years' experience in food product development/research and applications.

**U. BUSINESS MANAGER:** The Business Manager will work with the President to develop and implement the Flavor Division Business plan. Main focus will be to manage and direct the Flavor R&D team in supporting sales to achieve sales revenue and gross profit margin targets. Works with Purchasing Agent to buy and keep appropriate levels of inventory. Works with manufacturing department to ensure high quality flavor production in a timely manner. Ensures projects are completed on time and within budget. This person also acts as advisor to sales team regarding projects, tasks, and operations. Requirements: B.S. in Food Science or related area. 5 – 7 years related experience and/or training; or equivalent combination of education and experience in the flavor applications field.

**W. APPLICATIONS SCIENTIST, TECHNICAL SALES:** Manage flavor application projects from conception to completion by gathering project objectives from sales, completing projects within the customer specified time frame and performing necessary revisions once feedback is received. Requirements: B.S. degree in Food Science or related area. 3 – 5 years related experience and/or training; or equivalent combination of education and experience in the flavor applications field.



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**X. CUSTOMER SERVICE MANAGER:** Directs and coordinates all customer service activities by performing the following duties personally or through subordinate personnel. Ideal service is provided by communicating with the sales staff and customer by following through on every aspect of the order. Qualifications: Candidate must be a problem solver in a fast-paced environment, who is detailed oriented with good communication skills and a positive attitude. 5 – 7 years of proven success as a Customer Service Manager in a distribution and/or manufacturing environment a must.

### 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.