



Chicago Section IFT the First Section



Know Your Emeritus Member: Bill Burns



I graduated from Delaware Valley College, Doylestown, PA in May, 1961 with a B.S. degree in Food Industry. My first career job was with Burry Biscuit Corporation in Elizabeth, NJ in June, 1961 working in the Quality Control Laboratory as a Laboratory Technician and Food Technologist. My job involved the inspection and analysis of bakery products, their ingredients and packaging materials.

In October, 1961 Uncle Sam requested that I come work for the U.S. Army where I was stationed at The Armed Forces Food and Container Institute, Chicago, IL. There I worked as a Biological Science Assistant - Food Chemistry, as an Analytical Chemist performing analyses of various food products including field rations and foods for the space program.

Bill Burns
50 Year Emeritus Member of IFT

I joined The Institute of Food Technologists in January 1963. Upon completing my two years active military duty in October 1963, I joined The Quaker Oats Company at the Research Laboratory located in Barrington, IL as a Research Chemist in cereal product development. My responsibilities included formulation and processing development of new products and improvement projects for existing ready-to-eat cereals.

During February 1964 I joined The Chicago Section of IFT and became a Professional Member of the Institute in February 1971. As a member of the Chicago Section, I served on various committees and as a Councilor. I also served on the IFT Qualifications Committee for a number of years. I became an Emeritus Member in February 1997. I continue to attend Chicago IFT meetings as time permits, since my wife and I enjoy many family functions, world travel, and various cultural activities in and around the Chicago Area. I joined the American Association of Cereal Chemists in 1965 and am currently a Life Member of the AACC International.

Back to my employment at Quaker Oats I was transferred to the Product Standards Department as a Supervisor Quality Assurance in December 1964 where I developed visual and instrument color standards for foods and pet food products. As I advanced within the department, my responsibilities included supervising product color evaluations, storage and shelf life studies, testing of premiums, inserts, and packaging materials for odor and flavor product compatibility.

As a member of the Barrington team I worked with the product developers, scientific support groups, engineering, corporate and plant QA and plant production personnel during new product start-ups and special research projects. I inspected critical ingredient suppliers and contract



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manufacturing facilities. My responsibilities included development of the official ingredient and product specifications with input from the product developer, suppliers, and government regulations. I issued the official product formulations and their ingredient listings from Barrington interfacing with Corporate Management including Division QA, Product Management, Operations, Marketing, and Legal Departments.

As the company reorganized, grew and diversified its product mix through new product development and company acquisitions, my title and responsibilities changed within the QA department and product development groups at Barrington. My 35 years at Quaker allowed me to work with pet foods (Kennel Ration, Puss N Boots), cereals (CapN Crunch, Quisp, Quake, Instant Oatmeal), Quaker snacks, Aunt Jemima Waffles and French Toast, Quaker Granola Bars, Burry cookies and crackers, Van Camp's bean products, Wolf Brand Chili, Celeste Frozen Pizzas, Willy Wonka Candies, imitation ice cream, and Gatorade and Snapple beverages. I retired as a Senior Scientist from Quaker Oats in February 1997. I was fortunate to have worked with a great group of people in the food industry and academia.

I look forward to seeing you at future IFT meetings.