



Chicago Section IFT the First Section



CHICAGO SECTION IFT EMPLOYMENT COMMITTEE NEWSLETTER May 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.** 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. 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.

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

C. 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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D. 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.

E. 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.

F. 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.

G. 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.

H. 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.

I. 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.



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J. 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.

K. 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.

L. 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.

M. 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.

N. 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.

O. SALES REPRESENTATIVE: Food ingredient manufacturer of colors is looking to fill an outside sales representative position in the Chicago area. Qualifications: Bachelors Degree in Business or Food Science Preferred, 5 – 7 years of sales experience. Responsible for exhibiting and presenting company's products along with promoting and building brand recognition.

P. FOOD TECHNOLOGIST: Coordinate complex and multi-disciplined product development projects with minimal supervision. Conduct bench trials and assist in plant trials to create new products for customer testing. Innovative and practical application/modification of existing technologies to achieve business goals of commercializing new products. Provide technical leadership to assure smooth rollouts of new products. Qualifications: BS, Food Science or related field. 1 – 3 years of experience in food color industry or 1 – 3 years of experience in confectionery, bakery or cereal industries.



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Q. ASSISTANT QUALITY MANAGER (Grand Rapids, MI area): Ensures that all products meet or exceed company quality standards. Will perform pre-shipment review of product analytical data, packaging information and CCP records. Actively participates in the day to day supervision of quality assurance technicians, working with schedules, answering questions, troubleshooting, etc. Takes ownership of complaint investigation, procedure development, process audits, training, floor and lab coverage and HACCP. Serves as backup to Quality Assurance Manager. BS in Food Science preferred. 3- 5 years experience and/or training or equivalent combination of both. Experience with HACCP.

R. 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).

S. PLANNING & LOGISTICS MANAGER: Leads Supply Chain Planning, Logistics, and 3rd Party Manufacturing contract requirements for the business. Provides organizational expertise in the utilization of the Enterprise Resource Planning (ERP) system. Essential Duties and Responsibilities: Planning, Logistics, 3rd Party Manufacturing & ERP. Requirements: BS/BA required; preferably in Logistics Management, Supply Chain Management or Business Management, MBA a plus. 5+ years of progressive experience in supply chain management in a manufacturing environment. 5+ years inventory management and planning experience. 5+ year's experience in Systems: order processing, ERP platforms, scheduling, forecasting, and Microsoft tools necessary.

T. TECHNICAL SERVICES SPECIALIST: Provide support for plant Quality Systems Teams, and the Corporate Regulatory Compliance Manager. Develop and manage an internal QS Auditing program; Coordinate QS related training with HR and Operations, create training materials and provide training on key topics; Assure continuity of plant operations by backfilling absences of key personnel in QS and Regulatory; requires extensive technical and operational expertise. Requirements: BS in Food Science or related field from a 4 year institution. 3-5 years Food Manufacturing experience minimum. Auditing experience and/or certification. Basic knowledge of FDA and USDA regulations pertaining to raw materials, including applications and labeling.



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U. 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.

V. FOOD SCIENTIST (Medina, OH): This position, under limited supervision will be responsible for developing complex formulas, processing procedures and specifications for new products, 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.

W. 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.

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

Y. 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, cGMP required. Experience with Lean Manufacturing, Six Sigma, Kaizen, TQM or similar methods is a plus. Bi-lingual in Spanish is desirable.



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Z. 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.

AA. AVORY 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.

BB. 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.

CC. R&D MANAGER, DAIRY & SWEET: The Manager, Dairy & Sweet Solutions, will lead, manage, and direct applications and creative lab activities to support existing and new business growth opportunities at targeted Dairy and Sweet Goods products manufacturing customers. This includes the development of variegates and inclusions for ice cream and yogurt, fruit prep and fruit fillings, and bakery and confections flavors and products.

DD. 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.

EE. 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.



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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.