



# Chicago Section IFT the First Section



## Employment

## October 2012

### CHICAGO SECTION IFT EMPLOYMENT COMMITTEE NEWSLETTER October 2012

**Gary Wills, Chair**  
**DNV BUSINESS ASSURANCE**  
Phone: 708-214-6689  
Email: [garwil526@aol.com](mailto:garwil526@aol.com)

**Linda Perucca**  
**KRAFT FOODS NORTH AMERICA, INC**  
Phone: 847-646-3821  
E-mail: [lperucca@kraft.com](mailto:lperucca@kraft.com)

**Dave LeVally**  
**MAYS CHEMICAL COMPANY**  
Phone: 847-949-4433  
E-mail: [drlevally@msn.com](mailto:drlevally@msn.com)

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 November newsletter by November 12, 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. 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.

**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.



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**C. BAKERY TECHNOLOGIST (SOLON, OH):** Develop new products, line extensions and improve existing products by managing product development activity from concept through commercialization to meet project objectives and timelines. Manage or participate in cross-functional project teams to support product development activity. Maintain accurate and appropriate documentation to support costing, labeling, scale up and production of new and existing products. Qualifications: Bachelors or Masters of Bakery Science is preferred. Excellent dough formulation skills and an understanding of baked goods systems.

**D. 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.

**E. 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%.

**F. ASSOCIATE ENGINEER (TARRYTOWN):** Packaging development and commercialization for Beverage Business Unit. Represent packaging R&D on cross functional and technical project teams. Develop, test and implement new packaging designs. Qualifications: BS in Packaging, Chemical Engineering or similar scientific field. Min. 2 years packaging experience. Willing to travel 30%.

**G. ASSOCIATE SCIENTIST II:** Lead innovation of Cheese & Dairy R&D team. Project activities will include prototype/concept development through scale-up and commercialization. Plan and execute independent projects, design and execute pilot plant and production trials, participate in development of objectives, execute against action plans to implement key findings. Qualifications: BS Food Science, Food Process Engineering, Chemical Engineering. Min. 2 years' experience R&D/Product Development.

**H. R&D PACKAGING GROUP LEADER (TARRYTOWN):** Manage direction of key projects, assume responsibility for prioritization, definition, initiation and execution of programs. Act as leader of cross-functional business, operations and technical project teams. Qualifications: BS Packaging, Chemical Engineering or similar field. Min. 7 years experience in packaging development. Willing to travel 15%.



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I. SR. ENGINEER/ASSOCIATE PRINCIPAL ENGINEER: Identify, plan and qualify independent process solutions that enable new development projects, participate in development of objectives and execute against the same. Participate in long term technical strategies. Qualifications: Experience designing and implementing process design solutions for peanut butter projects. Experience with new product development.

J. 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.

K. PROCESS LAB COORDINATOR: Primary responsibility of this position is the safe operation of equipment in the process labs. Must have a strong understanding of Food GMP and good organizational and communication skills. Qualifications: Minimum of 2 years of college in Food Science or Engineering and previous industrial experience in a pilot plant or 5+ years experience in food processing and in-depth knowledge of food processing equipment.

L. COMPLIANCE MANAGER: Food manufacturer is currently looking for a corporate compliance & regulatory specialist. Responsibilities include, but not limited to, reviewing new formulations for regulatory and FDA food labeling compliance, development and implementation of product specification, facilitate handling consumer contacts, participate in the review of food safety programs. Qualifications: Bachelor Degree or 2 – 5 years in Quality or Food Compliance. Experience in food regulatory information, web-based quality data bases, developing product/production specifications.

M. TERRITORY MANAGER—DAIRY: Responsibilities include implementing and managing territory sales activities of a leading food safety diagnostic products and services company to the dairy processing markets. Qualifications: Must possess a proven track record of sales in the related food processing markets, life sciences, agribusiness, biotechnology or related industry.

N. TERRITORY MANAGER—MEAT, POULTRY & SEAFOOD: Responsibilities include implementing and managing territory sales activities of a leading food safety diagnostic products and services company to the meat, poultry and seafood markets. Qualifications: Must possess a proven track record of sales in the related food processing markets, life sciences, agribusiness, biotechnology, or related industry.

O. 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.



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**P. CULINARY ASSISTANT:** Provide the necessary support to the entire Culinary Team allowing professional focus on department key initiatives/responsibilities. Responsibilities include: general daily maintenance of the entire culinary center area. Work under direct supervision of a Research Chef or Corporate Executive Chef. Clean & sanitize dishes, work stations, equipment and surrounding areas in the Culinary Center including detailing and polishing. Requirements: HS diploma or GED. 3 – 4 years of kitchen experience and/or training, or equivalent combination of education and experience.

**Q. 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. Requirements: B.A. or B.S. with emphasis on Marketing or Business Administration. MBA preferred.

**R. RESEARCH LIQUIDS DEVELOPMENT CHEF:** Enable the ability for company to execute on Liquids business category strategy. Lead product development and culinary applications execution for liquids focused activities. 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. CRC Certification preferred.

**S. SENSORY ASSOCIATE:** Responsible for supporting the Sensory & Consumer Insight Team. Includes the set-up and execution of all sensory tests, including scheduling test participants and confirming attendance, monitoring and maintaining testing protocol conditions, sample preparation, etc. Responsibilities include knowledge of sensory evaluation principles, practices and procedures, including Compusense computer software, knowledge of sound scientific practices, etc. Requirements: Associates degree in sciences. Proficiency in Microsoft Office. Relevant experience in sensory testing is a plus.

**T. NATIONAL SALES SPECIALIST:** Third party certification body seeking a highly motivated and talented individual to support continued growth. Major duties include identify and develop commercial opportunities, manage internal processing of opportunities and proposals, develop and conduct presentations, manage superior client relations and customer satisfaction, travel nationally when required. Requirements: Bachelor's degree with 3+ years of sales experience, knowledge of 2<sup>nd</sup> or 3<sup>rd</sup> party auditing in the F&B industry, presentation skills, excellent customer service skills, etc.



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**U. 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. Work 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.

**V. 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.

**W. FOOD SCIENTIST:** Global leader in food ingredients seeks Food Scientist at their Chicago headquarters. Responsibilities include formulating batter and breading products in a fast-paced environment, interface with customers, commercialization, working with production and QC to meet customer specifications. Requirements include BS Food Science or related; min 3-5 yrs experience in product development; Team player, Self starter, good verbal and written communication skills, proven ability to handle multiple projects concurrently, strong technical foundation.

## **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.