



Chicago Section IFT
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**CHICAGO SECTION IFT
EMPLOYMENT COMMITTEE NEWSLETTER
September, 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 October newsletter by September 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. **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. BS or MS 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 3rd party GFSI certification audits (SQF, BRC, IFS, FSSC 22000, GlobalG.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%.

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: **ASSOCIATED 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: **SR. ASSOCIATE PRINCIPAL SCIENTIST—MICROBIOLOGY & FOOD SAFETY (MADISON, WI):** Develop and implement programs, manage and appropriately communicate scientific & technically based microbiological and food safety information to the R & D and Sr. Management. Work closely with the BU to develop key microbiological and food safety related strategic initiatives that both, ensure brand protection & contribute to business growth. Provide scientific and technical microbiological and food safety support to the BU to ensure product quality and safety. Ensure HACCP and PEM programs are



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current and validated. Qualifications: MS or PhD in Microbiology or closely related field. Min. 5 years experience in applied microbiology or product development.

I: SR. SCIENTIST, TOXICOLOGY (EAST HANOVER, NJ): Provide expertise in toxicology and chemical risk assessments and help resolve current and emerging food safety issues. Provide sound safety assessments of ingredients, products, packages and technologies. Represent the company externally and drive efforts to defend food ingredients and technologies and favorably influence food safety regulatory developments. Qualifications: Advanced degree in Toxicology, Pharmacology or related discipline with 3 – 5 years industrial experience (food or pharmaceutical).

J: 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%.

K: 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.

L. SR. ASSOCIATE PRINCIPAL ENGINEER—PACKAGE EQUIPMENT DEV., GUM & CANDY: Identify and develop innovative and unique packaging equipment technologies and platforms that would help drive growth, productivity, quality and increased brand value through novel packaging. Qualifications: Min. 10 years experience in a technical function or engineer. Min. 5 years experience in food/consumer products businesses. Willing to travel 50%.

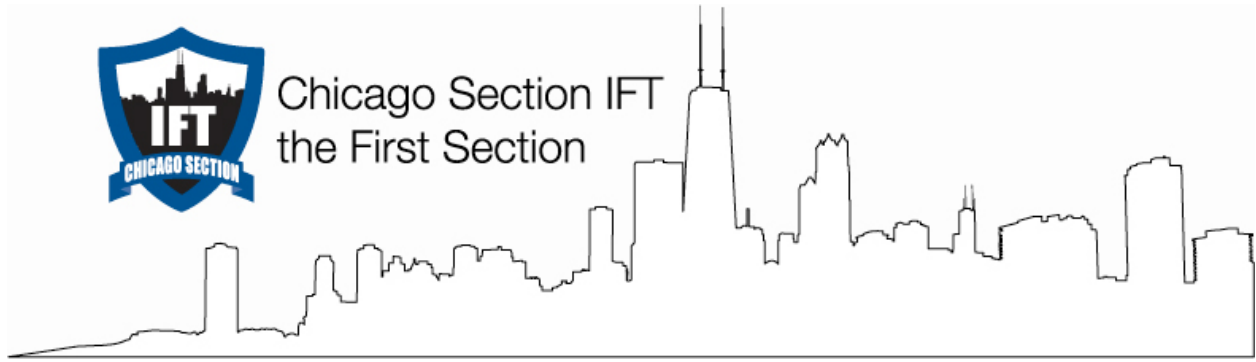
M. SCIENTIST/ENGINEER (TARRYTOWN): Support R&D activity associated with the start-up of new manufacturing assets as well as development and commercialization of new products. Qualifications: Bachelor's degree in Engineering or Food Science. 5+ years in R&D/Manufacturing experience (food industry preferred).

N. SALES REPRESENTATIVE: Food ingredients brokerage company searching for a sales person with food science background. Min. 1 year sales experience.

O. CEREAL SCIENCE AND DOUGH LAB TECHNICIAN (SOLON, OH): Organize laboratory layout and equipment placement for effective testing, coordinate area to perform analytical trials and prepare samples and setup analytical instruments for scientific testing. Qualifications: BS degree plus min. 3 - 5 years related experience.



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P. MICROWAVE TECHNOLOGY SPECIALIST (SOLON, OH): Responsible for management of specific development activities in support of Innovation, Renovation and Knowledge Building projects for Frozen and Chilled prepared meals and Pizza Dough based products. Qualifications: PhD in Food Science & Technology preferred with specific focus in microwave related area.

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.