



Great Lakes Section  
Institute of Food Technologists

# Great Lakes IFT News

March 1 Spring 2015



## Student Recognition Night—March 24

Mark your calendars for March 24, an evening to honor students in the IFT Student Association from Michigan State University and Wayne State University!

Our March dinner meeting will take place at the Old Town Marquee in Lansing, and will feature a presentation by John Mossman, principle partner from MK and Associates, Inc., entitled “Networking: Not Just for Job Seekers”.

In addition to the dinner meeting, we have the wonderful opportunity to tour the MSU Cyclotron. This free tour (limited to the first 12-24 registrations) will provide guests with demonstrations, background on this superconductor, and an introduction to the goals and methods of nuclear science.

Register today for this exciting opportunity!

<http://greatlakesift.org/events/>

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### Upcoming Events:

- **Student Recognition Event**  
March 24, Old Town Marquee, Lansing, MI
- **Supplier's Day Expo and Wine Dinner**  
April 22, Kellogg Arena, Battle Creek, MI
- **May Dinner Meeting Getaway**  
May 15, Black Star Farms, Traverse City, MI

**For More information on our upcoming events, be sure to visit our website:**

**[www.greatlakesift.org](http://www.greatlakesift.org)**

# Join us for the first GLS Weekend Getaway!

Mark your calendars! The Great Lakes Section of IFT will be hosting its first weekend getaway meeting, May 15 at Black Star Farms in Traverse City, Michigan. This event will combine a gourmet three course meal and wine tasting with an informative presentation by Lynda O'Neill on the topic of 'Sustainable Nutrition'.

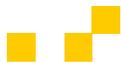
The meal will be provided by chef Luis Amado, the program director for Baking and Pastry Arts at Baker College. Luis has won more than 17 gold medals and six best of show awards from prestigious competitions including the Culinary Olympics in Berlin, Germany, as well as the Puerto Vallarta Chef's Festival! Please join us for what is sure to be an outstanding meal.



After dinner, plan to stay for the weekend, and attend a winery tour at Mission Peninsula Winery. This event will take place from 3:30—7:30 on Saturday, and will cost \$45-60 per person. Registration for this event will take place on a first come, first served basis, with a limit of 14 spaces available for the tour. Sign up today!

A block of hotel rooms have been reserved of the weekend stay at the West Bay Beach (Holiday Inn Resort), as well as the Fairfield Inn and Suites. The block will be available for reservations until April 15. Please visit [greatlakesift.org](http://greatlakesift.org) for more

information and to register.



## Join us for the annual Supplier's Day Expo!

Take a step into the Wild, Wild West at this year's Great Lakes Section IFT Supplier's Day! This year's event will be hosted at the Kellogg Arena in Battle Creek, Michigan, and is sure to be a hit! Admission is free; there will be over 130 exhibitors, and several exciting door prizes!

After the expo, please join us for our annual wine dinner at the beautiful Yarrow Golf and Conference Resort in Augusta, Michigan. Carl Crocker, district manager for Trincherro Family Estates, as well as representatives of Great Lakes Wine and Spirits will share their wine knowledge for the evening's pairing of food and wine. Always a delicious dinner, the Yarrow chefs have developed an outstanding menu for this year's event!

Register today at [www.greatlakesift.org](http://www.greatlakesift.org)



## GLS IFT Member Feature

**Calling all GLS IFT members!** We would like to begin a feature in the newsletter with information about our members and member companies. Do you or one of your colleagues have a really interesting job, or work for a great company? Let us hear about it!

**Email your submissions to:**  
[greatlakesift@gmail.com](mailto:greatlakesift@gmail.com)

## January Dinner Meeting: A History of the FDA

On January 29, the Great Lakes IFT opened our 2015 Dinner & Presentation series with two FDA distinguished speakers, and enjoyed really good American food at Zingerman's Road House Restaurant, in Ann Arbor. Thirty members, students and guests joined the event.



We had a fantastic selection of four mouthwatering real American entrées, such as Pit Smoked Spare Ribs, Butter-milk Fried Chicken, Grilled Carolina White Grits, and Cornman Farms BBQ Beef all cooked to perfection, everybody enjoyed their meal and the fantastic & very generous portions.

Dawn Cargle-Pyant's FDA Presentation took us into a very interesting historical overview,



explaining the origins & reasons for FDA to exist, and shared about its present and future. Philip Klimkewicz shared about the recently-enacted Food Safety Modernization Act, FDA timelines, and its historic shift of our food safety system from reaction to prevention.

We thank you for joining, we trust you enjoyed the opening of 2015 Great lakes IFT series, and we look forward to seeing you again!!



## December Holiday Social



On December 11, the Great Lakes IFT celebrated the Holiday Season with a festive and jovial get together at The Wine Loft in Kalamazoo. Twenty one members, students and guests joined in the festivities. We shared fun times raffling six gift baskets through the night, mingling in a cozy, modern and welcoming room with a fireplace. We had plentiful variety of drinks, a great wine selection

and delicious appetizers to choose from such as salmon canapés, two different types of bruschetta, chicken skewers, meatballs, and cheese & fruit platters. For desert, five mini-cupcake types - the Boston cream pie was hats off, the true favorite!

In the holiday spirit of sharing, especially with children – the future of our Nation, thanks to your generous gift donations, we were able to deliver a full big box to Toys for Tots!!



We toast to Your Health and to 2015 New Beginnings, we wish you all the best and definitely look forward to seeing you again!

## Area Job Openings

### Title: Process Engineer (Food Technologist)

#### – Research and Development



Lead and manage complex food process technology projects and programs including scale-up and introduction of new products, product quality improvements, productivity increases, and capacity changes in Kellogg North America Manufacturing. Apply your knowledge to create and define new processes or operating procedures that lead to competitive advantages.

#### **WHAT WILL I BE DOING?**

In your role as Process Engineer (Food Technologist) you will be part of our success by:

- Developing, organizing, managing, and coordinating projects while increasing your level of understanding of project executions, processes, and methods.
- Giving direction to assigned cross-functional teams in accomplishing projects on scientific and technical investigation or developments.
- Providing technical direction and keeping current with the latest developments through investigation, training, and communication.
- Exhibiting innovation in discovery and evaluation of new technologies in the area of food/process research and development.

Functioning effectively as a Project Manager, Planner, Coordinator, Communicator, Technical Expert, and a Job Coach to junior members of the department.

#### **WHAT DO I NEED TO DEMONSTRATE?**

To be considered for this position you must be able to meet the following requirements:

#### **Required:**

Bachelor or Masters Degree in Food Engineering or Technology, Chemical or Mechanical Engineering, Bio-Systems Engineering, Agricultural Engineering, Food Science or related discipline.

Experience working in a food manufacturing facility in roles such as production engineer, team leader, supervisor, technical support, or maintenance.

Manage projects, plan and coordinate project activities, communicate progress and challenges, and be a technical expert.

Have flexibility to work beyond normal workday hours, shift work, and some weekends. Traveling to domestic manufacturing or test facilities 50-75% of the time.

**APPLY TODAY FOR FOOD TECHNOLOGIST POSITION:** [Kelloggcareers.com](http://Kelloggcareers.com)

Requisition # 000360

## Area Job Openings

### Title: Product Development Scientist

#### – Research & Development



Lead medium to large size projects to develop and introduce new products, improve product quality, productivity and capacity in operations. Become a technical resource to various functions and provide support to project teams. Develop and refine food products from idea generation through proof of concept to commercialization.

#### **WHAT WILL I BE DOING?**

In your role as Product Development Scientist, you will be:

- Developing, organizing, managing, and coordinating important product development projects.
- Providing scientific direction as an expert in a specific discipline.  
Exhibiting innovation in discovery, advancement, and evaluation of new technologies in the area of food/process research and development.
- Providing innovative, timely, and cost-effective improvements, developments with respect to new or existing products.

Traveling to domestic manufacturing or test facilities 25-40% of the time.

#### **WHAT DO I NEED TO DEMONSTRATE?**

To be considered for this position you must be able to meet the following requirements:

##### **Required:**

- Bachelor, Masters, or PhD Degree in Food Science, Chemical Engineering, or related field.
- Leadership within a specific discipline and assists in developing.
- Able to make recommendations and develop new products
- Understanding of industry trends, competitor technologies, and regulatory issues
- Able to develop test plans and work effectively with plants to execute small to medium project tests and startups.  
Ability to creatively solve problems that arise during plant testing.

##### **Preferred:**

Leadership, cost consciousness, communication skills, and diplomacy that will promote good relations with all facets.

Function effectively as a Project Manager, Planner, Coordinator, Communicator and Senior Technical Expert.

**APPLY AT:** Kelloggcareers.com

Requisition # 000361

# Area Job Openings

**Title: Assistant Professor in Sensory Science and Product Development**  
**Department of Food Science and Human Nutrition, Michigan State University**



**Position:** The Department of Food Science and Human Nutrition at Michigan State University seeks a faculty member with experience/expertise in sensory and food product development. This position is a full-time, 12-month fixed-term appointment at the level of Assistant Professor with 75% outreach and research, and 25% teaching. The position is available on July 1, 2015.

**Professional Qualifications:** The successful candidate must have a Ph.D. in Sensory Science, Food Science, or a closely related field, with a background in food industry preferred. The candidate must also have excellent communication, leadership and networking skills to be an effective educator and work effectively with the food industry and appropriate agencies. A commitment to high teaching and student mentoring standards is required. A demonstrable commitment to promoting and enhancing diversity and ability to work collaboratively across agricultural disciplines is a must.

**Responsibilities:** The successful candidate will plan and execute the appropriate sensory tests for research and industry testing, provide analysis and written reports, and schedule and supervise sensory laboratory operations. An emphasis will be on Michigan plant-based products, for sensory and product development activities. This person will be responsible for managing the maintenance of the sensory facilities ([http://www.fshn.msu.edu/facilities/the\\_food\\_sensory\\_laboratory](http://www.fshn.msu.edu/facilities/the_food_sensory_laboratory)), hiring and supervising student workers, bringing in outside funding to support the program, and publishing research findings. Furthermore, this person will work closely with the MSU Product Center (36% of assignment; <http://productcenter.msu.edu/>) as the food and ingredient specialist (sensory, product improvements, product testing, nutritional labeling, etc.), plus educating Innovation Counselor Network and Product Center clients as opportunities present. In addition, this person will teach undergraduate courses (FSC 470: Integrated Approaches to Food Product Development, and FSC 410: Sensory Analysis and Consumer Research), advise graduate students and product development teams, and provide service to the professional and practice communities.

**Salary and Benefits:** Salary is competitive and commensurate with education and experience.

Michigan State University provides its faculty and academic staff with a variety of benefits, which are among the best in academia. Among the most important are a retirement program, and health, prescription drug, dental, and life insurance coverages (<http://www.hr.msu.edu/benefits/>).

**Application Procedures:** Please submit the following: 1) a 1-page letter of intent; 2) a 1-page statement of teaching philosophy; 3) a 2-page statement of research interests; 4) a detailed *curriculum vita* including a summary of relevant experiences and accomplishments; and 5) the names and full contact information for three or more references. Submit application to: MSU Applicant Page, position number 0864.

Applications will be accepted until the position is filled. Screening of applications will begin on March 15, 2015.

For questions, please contact:

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## Call for Volunteers

Our Section is always looking for volunteers to provide many different services. Volunteers are needed this year to help with event planning, event photography, writing articles about recent meetings, Facebook updates, judging student scholarship applications, and more!

Email us at [greatlakesift@gmail.com](mailto:greatlakesift@gmail.com) and let us know how you would like to serve your section.

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