



Great Lakes Section
Institute of Food Technologists

Great Lakes IFT News

June Summer 2015



Summer Golf Outing—July 28

Mark your calendars!

Please join us for the 31st annual IFT Great Lakes Section Golf Scramble! We will be at a new location this year: Riverside Golf and Banquet Center, located just off the business loop near downtown Battle Creek. Start off the morning with registration, a continental breakfast, then get ready for our shotgun start four person (team) scramble. Following golf, enjoy an early buffet BBQ dinner as we announce our event winners and draw for some great prizes. If you'd like to donate snacks or items for the "goodie bags" please let us know!

Register by July 18 for this exciting opportunity!

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

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Upcoming Events:

June 19—MSU IFTSA Product Development Competition Finalist Presentation

1135 South Anthony Hall
East Lansing

July 28—IFT GLS Annual Golf Scramble

Riverside Golf Club
Battle Creek, MI

Congratulations Section Members on Recognition as a Section of Excellence!



Student Recognition Night a Great Success!

On Tuesday, March 27th, 2015, the Great Lakes Section of IFT held its monthly meeting/annual student recognition dinner in Lansing, MI at the Old Towne Marquee Event Center. Thirty four of our members gathered to recognize the accomplishments of 6 outstanding food science students.

The evening started for some with a “behind-the-scenes” tour of the MSU Cyclotron, followed up by a social hour at Old Marquee and a delicious dinner catered by Morton’s Fine Catering.

After the meal, some socializing and a chapter activities update, attendees were treated to an insightful and entertaining presentation about the value and importance of “Networking....Not Just For Job Seekers” by John Mossman, Principle Partner at M.K. and Associates. John emphasized the many benefits of maintaining face-to-face and verbal relationships with our industry contacts, as well as the need in this day and age for always keeping your online “profiles” (LinkedIn, Facebook, Twitter, etc.) both current and positive. And he reminded us that while the convenience of email and texting is great, these technology tools should not be looked at as replacements for “good ole conversation” and personal interactions. This message most certainly had relevance for our many student attendees, as well as seasoned professionals. We want to thank John for his presentation and thank the scholarship committee for their commitment to selecting the most deserving students for this year’s scholarships.

The GLSIFT scholarship winners for 2015 were as follows:

Undergraduate Achievement Award – Kelly McClelland

Clifford L Bedford Memorial Scholarship – Claire Fuelling

Ph.D. Achievement Scholarship –Yan Wu

Great Lakes Diversity Scholarship –Abraham Arce

Great Lakes Section Active Member Scholarship - Erin Hand

Master of Science Achievement Scholarship – Vasiana Tomco



Section Buddy Luis Fernandez paid a visit to the section during the Student Recognition Event in March



Section Leaders congratulating scholarship recipients (L to R):

Andrea Kirk,
Yan Wu,
Claire Fuelling,
Vasiana Tomco,
Andrea Gerstle

Great Lakes IFT Summer “Getaway” Meeting in Traverse City

On Friday night May 15th, GLS IFT held its final dinner meeting for 2014/2015 at Black Star Farms in Traverse City. The Traverse City location was selected to continue to provide an opportunity for members in all parts of Michigan to attend meetings and participate in events sponsored by the section. Since Traverse City is also a tourist destination the meeting offered members the opportunity to stay for the weekend and enjoy the Traverse City area. The event began with a tour of Black Star Farms, a winery and Inn located in Suttons Bay Michigan, about 15 minutes from Traverse City. Black Star Farms features an award winning winery, a premium restaurant and farming and stables on site where the majority of the produce, meat and herbs are grown and harvested for meals prepared by chef Jonathan Dayton.

The tour was followed by a Presentation on “Sustainable Nutrition” by Lynda O’Neill, PhD, Senior nutritionist at Nestle. This new aspect of Food Science focuses on the sustainability of food items in terms of five key areas (Carbon footprint, Water usage, Land Use, Energy usage and Ecosystems quality) as well as the Nutritive value / balance of food products.



The presentation was followed by a wine tasting including red, white and sparkling wine made at Black Star Farms, courtesy of A.P.I. (American Proficiency Institute). Members enjoyed a three course dinner and a special sampling of Black Star Farms Sirius raspberry dessert wine.

Some members also enjoyed the beautiful weather and sites in the Traverse City area including a tour of 3 Mission Peninsula wineries on Saturday afternoon including Chateau Chantal, Bowers Harbor and the newest addition to the Old Mission wineries, Bonobo winery.

Supplier's Day Wild Wild West Expo

Over 130 suppliers came together on April 22, 2015 to host the 37th Supplier's Day Expo! This year, the event theme was Wild Wild West, and attendees had a great time both at the expo and the annual Wine Dinner following the event.

Back for a second year was a themed photo booth—an attendee favorite!

Congratulations to door prize winners Scott Peterson from nestle, Erin Hand from MSU,

and Christina Byers from Post Foods! Each took home a \$100 gift card for pre-registering and attending the event.

See you next year!



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

Don't forget to send a picture too!



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

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), 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:

Dr. Perry K.W. Ng, Search Committee Chairperson Dept. of Food Science and Human Nutrition

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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 and let us know how you would like to serve your section.

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