

Newsletter of the
Rocky Mountain Section
of IFT - Internet Version

E-NEWS

RMIFT

ROCKY MOUNTAIN INSTITUTE
OF FOOD TECHNOLOGISTS

April, 2009

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Please join us for a
sushi making demonstration
at Johnson & Wales University
followed by an Asian themed
dinner catered by Chartwells,
the Johnson & Wales
catering group.



THURSDAY, APRIL 30, 2009
JOHNSON & WALES UNIVERSITY (JWU)

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SUSHI MAKING DEMONSTRATION AND DINNER (CONT'D. FROM PG. 1)

WHEN: THURSDAY, APRIL 30, 2009

WHERE: JOHNSON & WALES UNIVERSITY (JWU)
Jared Polis Auditorium
7150 Montview Blvd.
Denver, CO 80220
(303) 256-9300

MIXER: 5:30-6:00pm AT THE JARED S. POLIS AUDITORIUM

SUSHI DEMONSTRATION 6:00-7:00pm AT THE DEMONSTRATION KITCHEN,
JARED S. POLIS AUDITORIUM

DINNER 7:00-8:00pm in the Dick Saunders Dining Room

MENU

Asian Inspiration!

- Your choice of vegetable lo mein or vegetable fried rice -
- Your choice of sweet and sour pork or sesame chicken -

vegetable egg rolls, Asian slaw with a Thai peanut dressing with mandarin orange segments and banana spring rolls with caramel sauce.

Non-alcoholic beverages included.

MEMBERS \$25 • NON-MEMBERS \$30 • STUDENTS \$10

**Please RSVP to our Chair Elect, Jeremy Adler, by Friday April 24, 2009
at Jeremy_RMIFT@yahoo.com**



Mark Your Calendars!!

2009 RMIFT SUPPLIER'S NIGHT

This year's expo will take place on September 24, 2009 at the Mile High Station in Downtown Denver from 4-7pm. We are excited to see all of our exhibitors and attendees again this year! We will be hosting a poster session for students, door prizes will be given away and there will be free food and drinks for all!!

*Exhibitors, please see our website for more information and the
NEW ONLINE registration form and payment with Paypal!!!*

2009 ROCKY MOUNTAIN GOLF TOURNAMENT

We are finalizing the details of this fun event! It will take place on September 23, 2009. More information will be posted on our website in the coming weeks. This is a great opportunity to spend time with your customers and vendors. Dinner will be served after the tournament with an awards ceremony and great networking.

Please visit our website for online registration for this event!

WE NOW HAVE ONLINE REGISTRATION AND PAYPAL FOR THESE EVENTS!!

Please see website for more information.

<http://www.ift.org/sections/rockymountain/>



RMIFT
ROCKY MOUNTAIN INSTITUTE
OF FOOD TECHNOLOGISTS
WEBSITE

www.ift.org/sections/rockymountain

Remember to check our web site for info on upcoming meetings, members,
job announcements, food industry links & more!

RMIFT Volunteer Needed!

The RMIFT Executive Committee is looking for a new Secretary to join us in September of 2009! The appointment is for 1 year and details about position requirements can be found at

<http://www.ift.org/sections/rockymountain/volunteer.html>

under RMIFT Bylaws, Secretary.

If you think you'd like to become a part of the RMIFT Executive Committee and this great section, please contact our Chair, Michelle Crandell at michelle.rmift@hotmail.com!

— Students Corner —

RMIFT Scholarships & Travel Grants

Do you need money for school?

Would you like to attend a scientific meeting in the field of Food Science or a related field?

RMIFT can help!!!

Your local Rocky Mountain Institute of Food Technologists section is giving away three \$1500 scholarships and four \$750 travel grants this year!! If you are an undergraduate or graduate student studying Food Science, Nutrition, Animal Science or other food related field, you are eligible to receive these scholarships and grants.

The deadline is MAY 1st! Applying is easy!

For more information on how to apply, please visit www.ift.org/sections/rockymountain

View the 'Students' tab.

Other Student News from National IFT:

DISNEY CONSUMER PRODUCTS AND THE INSTITUTE OF FOOD TECHNOLOGISTS STUDENT ASSOCIATION® (IFTSA) DEBUT THE NUTRITIOUS FOOD FOR KIDS COMPETITION

Food Science Students Vie to Develop Nutritious Food Products

March 23, 2009 – Chicago, IL and Glendale, Calif. – Disney Consumer Products (DCP) and The Institute of Food Technologists Student Association (IFTSA) proudly announce the inaugural Nutritious Food for Kids Competition. Reinforcing Disney's long term commitment to providing more nutritious food options for kids around the world and recognizing the need to foster food science talent, DCP and IFTSA are launching this Competition to give students the opportunity to apply food science skills through the creation of nutritious, fun, kid-friendly food products.

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— Students Corner (Continued from Pg. 5) —

“Offering parents a product assortment that is nutritious while fun for kids remains a companywide goal for Disney, “ said Lance Gatewood, vice president of food, health & beauty for Disney Consumer Products North America.” “The DCP and IFTSA Food for Kids Competition will inspire kids to take an active role in developing food products that are nutritious, but also taste good and are appealing to kids. We look forward to seeing the results of the student-teams’ hard work and innovation.”

The Walt Disney Company introduced nutritious food guidelines in 2006 which limit the use of the Disney name and its characters to only those kid-focused products that meet specific limits on calories, fat, saturated fat and sugar. DCP’s food portfolio offers nutritious options in key meal categories including, bread, pasta, dairy and baked goods. Additionally, its fresh produce category continues to grow globally with more than 400 million servings of Disney produce served to date.

Since its official beginning in 1975, the IFT Student Association has grown to over 2,000 student members from around the world. As the premiere food science and technology student organization, IFTSA prepares its members for advancement in food related disciplines by providing a community for valuable connections and enhancing professional and technical skills. This competition seamlessly integrates with the Institute of Food Technologists (IFT) and the Student Association’s commitment to health and wellness and the organization’s long term vision of “healthier people everywhere.”

Teams made up of two to five food science students (current IFTSA members only) were tasked with creating a retail or foodservice product for children under the age of 12 that incorporates a fruit and/or vegetable into the product or formulation. Preliminary proposals for the first round of the Competition were due March 1, 2009. Six finalist teams will be selected from among the preliminary proposals submitted. Final proposals are due by May 1, 2009, and each of the six finalist teams will receive a \$1,000 travel grant to attend and present their entries at the final round of the Competition during the 2009 IFT Annual Meeting & Food Expo in Anaheim, CA on June 8, 2009.

Student teams will be evaluated on three major criteria including:

β Product description – use, formulation, ingredient/component functionality, nutritional benefit, sensory tests, shelf life estimate, price/cost evaluation, and nutrition label

β Process description – basis for selection, process flow diagram, hazard analysis critical control points (HACCP), and operating costs

β Safety/regulations – focusing on formulations, functionality, and processing, legal implications of the product, good manufacturing processes (GMPs), and state and federal regulations

Four winning teams will be selected from among the six finalist teams. Two grand prize winning teams, one consisting of all graduate students and one consisting of all undergraduate students, will each receive \$2,500, a trophy, Park. A third winning team will receive a first“and a VIP tour of Disneyland place award of \$1,250, and a fourth winning team will receive a second place award of \$750.

For detailed information about the application process, rules, and deadlines visit:

<http://www.iftsa.org/competitions/dc/index.php>

Are you interested in what's going on with other food related groups in Colorado?

Take a look!

**2009 ROCKY MOUNTAIN FOOD SAFETY CONFERENCE
TUESDAY, MAY 5TH & WEDNESDAY, MAY 6TH
at The Wildlife Experience in Parker, CO**

Established in 1972, the Rocky Mountain Food Safety Conference has become the premier food safety conference of the Rocky Mountain region and beyond.

For more information on this event please go to:

<http://www.rmfoodsafety.org/index.php>

RMIFT Membership Renewal **Reminder**

If you would like to become a member of RMIFT or if you need to renew your membership, please click the link below and fill out the form.

Dues can be paid in person at one of our events or by mailing the form and payment to Elizabeth Kraterfield, RMIFT Secretary.

Membership is only \$15.00 for professionals and \$5.00 for students!

<http://www.ift.org/sections/rockymountain/membership.html>

Rocky Mountain IFT Newsletter is published in August, October, February, and April. The opinions expressed in this newsletter are the opinions of the contributors and do not necessarily represent the official position of IFT, nor of the Section, and should not be interpreted as such.