

Newsletter of the  
Rocky Mountain Section  
of IFT - Internet Version



# RMIFT

ROCKY MOUNTAIN INSTITUTE  
OF FOOD TECHNOLOGISTS

August, 2007

## YOUR RMIFT OFFICERS:

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PLEASE JOIN US AGAIN THIS YEAR!!

For a fun day of golf at . . .



Located At:  
3050 Illinois St.  
Golden, CO 80401  
[www.fossiltrace.com](http://www.fossiltrace.com)

WEDNESDAY, SEPT. 19th  
TEE TIME: Noon

Not a Golfer??

Come by Fossil Trace and join us for dinner instead!!

Wednesday, September 19th

Dinner: 6pm

Then Join Us For Our Annual Food Expo!!

Thursday, September 20th

4pm – 7pm

Mile High Station

2027 W. Colfax

Denver, CO 80204

[www.milehighstation.com](http://www.milehighstation.com)

*Admission is free with  
complementary food and beverages!!!*

## RMIFT Golf Outing Details

- Cost is \$125/player – this includes golf carts, green fees, bucket of balls, tournament gifts and dinner!
- \$100 to sponsor a hole. All proceeds go towards RMIFT student scholarships!
- Tee time: Noon
- For more information, please contact Sandy Baack 303.343.7585, [sandy@milehighingredients.com](mailto:sandy@milehighingredients.com)
- Registration must be submitted by September 8th, 2007
- Please visit [www.fossiltrace.com](http://www.fossiltrace.com) for directions.

## RMIFT Fossil Trace Dinner Details

- Not a golfer? Come by and congratulate the golfers on a great day of golfing by joining them for dinner afterwards. Reconnect with old friends and enjoy a relaxing dinner at the beautiful Fossil Trace Golf Club.
- Time: 6pm
- Dinner includes a Mexican buffet of pulled pork, shredded chicken and ground beef tacos, cheese enchiladas, Mexican style beans and rice, fruit, cookies, lemonade and iced tea.
- Cost: \$18.00
- Please RSVP by Friday, September 14th to Sandy Baack, [sandy@milehighingredients.com](mailto:sandy@milehighingredients.com)

## RMIFT Supplier's Night Expo Details

- This year's Expo features exhibitors who will be demonstrating the latest in food ingredients, flavors, equipment, packaging, lab testing, food safety and more.
- Door prizes will be donated by the exhibitors and don't miss your chance at 3 cash drawings of \$50 each donated by RMIFT! Bring lots of business cards!
- Alcoholic beverages and complimentary buffet will be served from 4:00pm – 7:00pm.
- Please visit [www.milehighstation.com](http://www.milehighstation.com) for directions. The website has a map which you can download as a printable file.

### NEEDED: STUDENT VOLUNTEERS FOR SUPPLIER'S NIGHT

Student volunteers are needed for the 2007 RMIFT  
Supplier's Night on September 20th

Please contact Rob Safford at [robsafford@hotmail.com](mailto:robsafford@hotmail.com) for more information.

## **MARK YOUR CALENDARS!!** **OCTOBER TOUR AND DINNER ANNOUNCEMENT**

**Please join us on Thursday, October 25th**

FOR A TOUR OF THE



**SCHOOL OF CULINARY ARTS**  
AT  
**THE ART INSTITUTE  
OF COLORADO**

FOLLOWED BY DINNER AT

## **ASSIGNMENTS RESTAURANT**

(A unique educational and dining establishment run entirely by students)

**DATE:** THURSDAY, OCTOBER 25TH

**TOUR:** 5:30PM

SCHOOL OF CULINARY ARTS • 675 S. BROADWAY • DENVER, CO 80209  
303.824.4738

[WWW.ARTINSTITUTES.EDU](http://WWW.ARTINSTITUTES.EDU)

**DINNER:** 6:00PM

ASSIGNMENTS RESTAURANT • 675 S. BROADWAY • DENVER, CO 80209  
303.778.6625

**MENU:** MENU DETAILS WILL BE SENT OUT AT THE BEGINNING OF OCTOBER. DINNER TO INCLUDE: SALAD, ENTREE, DESSERT AND NON-ALCOHOLIC BEVERAGES. ALCOHOLIC BEVERAGES WILL BE AVAILABLE FOR PURCHASE.

**COST:** \$20 MEMBERS, \$25 NON-MEMBERS, **STUDENTS FREE!!!**

**RSVP:** RSVP INFORMATION WILL BE SENT OUT AT THE BEGINNING OF OCTOBER AS WELL.

- Article continued on next page

## ART INSTITUTE OF COLORADO

**C**reative people require creative careers. They've been preparing for them at The Art Institute of Colorado for over 49 years. Now that we have entered the 21st century, our world is more visual and more dynamic than at any time in history. There are more career opportunities in creative fields than ever before. The Art Institute of Colorado leads the way to these opportunities. Solid, innovative programs prepare students for employment in a number of creative fields. Some programs focus on design - graphic, industrial, interior, and Web design. Others concentrate on creative applications in photography, animation, multimedia, Web site development, video, and culinary arts. These programs at The Art Institute of Colorado have been developed with an eye toward tomorrow's technology and draw on almost five decades of educational experience. The Art Institute of Colorado is located near downtown Denver, and relocated to a new modern facility in 2000. Students learn from a faculty of experienced educators and professionals. The Institute is in session year-round and, depending on the program, students can graduate in 18 to 48 months with either an Associate of Applied Science or Bachelor of Arts degree. New online course opportunities are available to students as well.

## ASSIGNMENTS RESTAURANT

**T**he Art Institute of Colorado, Student run Assignments Restaurant is located at 675 S. Broadway, Denver, in the Inter Plaza Collection. Assignments is a unique educational and dining establishment designed to create an open environment run entirely by students. Assignments' staff of professional chefs and instructors appreciates your participation as we fulfill our mission of providing educational opportunity within a working restaurant environment.



Michelle received her bachelors in Nutrition and Dietetics from the University of New Mexico in 2001. She grew up in a health-conscious family which is what drew her to a career in food and nutrition. Michelle spent time working in a public hospital as a diet tech and realized she wanted to pursue a career in food outside of the healthcare system. Luckily, a friend introduced her to the field of Food Science and she was hooked. In 2005 she received a Masters of Food Science from Colorado State University in Fort Collins. She worked as an intern with Martek Biosciences, producer of the omega-3 fatty acid DHA, prior to graduating and was hired back full time after graduation. She is now a Senior Research Associate on Martek's Ingredient Applications and Technical support team. Michelle has been a member of IFT since 2003 and is excited to begin her role as Chair-Elect for RMIFT this fall.

## Student Section

*Each of the students in this section either received a scholarship or a travel grant. These are their "thank you notes" and descriptions of how they used their money!*

**Mike Platt** - Department of Food Science and Human Nutrition, Colorado State University

Firstly, I want to thank everyone at RMIFT for this scholarship award. It couldn't have come at a better time! As classes begin again in the fall I will be entering my second and final year of the graduate program. I'm looking forward to starting my thesis research and finish up my few remaining classes. As eager as I was to get into the food science/food safety program at CSU, I think I'm more excited to leave and start my new career. My overall professional goal is to work in product development, but there are so many areas that interest me that it is going to be hard to choose which direction to go when the time comes. Thank you again, and I feel extremely honored to have been selected.

**Heather Troxell** - Department of Food Science and Human Nutrition, Colorado State University

Thank you for the RMIFT travel grant to attend the IFT 2007 Annual Meeting in Chicago! I enjoyed the opportunity to present my poster, Impact of Cultivar and Growing Method on the Sensory Qualities of Melon, during the sensory science poster session. I learned a great deal from the excellent symposium sessions I attended covering topics on produce food safety, risk communication, quality assurance, and sensory analysis. The IFTSA Fun Run, keynote speaker Jason Jennings, and IFT Food Expo were also highlights. I appreciate the commitment RMIFT has for helping students take part in this valuable conference.

**Sharon Yeh** - Department of Food Science and Human Nutrition, Colorado State University

My RMIFT travel grant sent me to the IFT Short Course: "From Concept to Commercialization: Blending Culinary Arts and Food Science" and the IFT Food Expo. It was a great networking experience for me and exposed me to a lot of new product ideas!

**Alex Byelashov** - Department of Animal Sciences, Colorado State University

I am grateful for RMIFT's financial support of my 2007-2008 doctorate work. I received a Bachelor's degree in Food Technology from Odessa State Academy of Food Technologies in the Ukraine and a Master's degree in Food Science from Iowa State University. My research at Iowa involved the control of *Listeria monocytogenes* in ready-to-eat meats using generally recognized as safe antimicrobials and irradiation. Currently, I am pursuing a Ph.D in Food Science/Safety at Colorado State University under the supervision of Dr. Sofos. My research involves the control of *L. monocytogenes* in ready-to-eat meats and the development of food storage recommendations for consumers. In my Ph.D work, I want to gain experience in research and obtain an understanding of research in food technology and food safety and the microbiological issues involved. After graduation I hope to continue research in this field and find better ways to control food borne pathogens through work at a university or in the food industry.

- Article continued on next page



### Student Section - Cont'd. from Pg. 5

**Sheila Beckley** - Department of Food Science and Human Nutrition, Colorado State University

I would like to thank RMIFT for awarding me with one of the travel grants this summer. I was able to attend the IFT Expo in Chicago and that was a very worthwhile experience. I stayed in Chicago for 4 days and 3 nights.

As a somewhat new Food Science student, I learned a lot about the industry by going through the hundreds of booths in the expo. The highlights of the trip for me were:

- Talked with a former pastry chef turned corporate chef and encouraged me to explore RCA (Research Chef Assoc.) because that is where my interests are.
- Attended the RCA presentation on Healthy Breakfast Packed food
- Attended opening ceremony with keynote speaker, Jason Jennings--the best!
- Attended Mintel Inc., Group's presentations on "Free-From Foods and Flavor Trends -- learned about new foods in Europe and tasted 60 local and foreign products for each presentation
- Walked through the EXPO floors - tried a lot of great products and concepts, a LOT! Many or even most of them I have not been exposed to before, such as, the many uses of yeast. I met so many wonderful and helpful people.
- Met Dr. Sofos of CSU's Animal Science Department at the Evening Reception-Cocktail Party

Thanks again very much. I really learned a lot and had a lot of fun, too.

**Ashlee Armfield** - Department of Food Science and Human Nutrition, Colorado State University

I am truly honored to have received the RMIFT Travel Grant for the 2007 school year! From my experience of receiving the award last year, this grant gives students the opportunity to gain more experience in their field of interest. I plan to use the monetary award to fund my trip to Chicago to attend the short course, "Developing and Marketing Products for Consumer Health and Wellness". The combination of both food science/product development and nutrition has always been a focus of mine, and I am excited about the opportunity to learn more and expand my creativity. I hope to further my knowledge on the product development cycle and gain insight on consumer trends. I would like to express great gratitude towards the RMIFT for allowing me to participate in this food science short course. Thanks!

### THE RMIFT EXECUTIVE COMMITTEE WOULD LIKE TO WELCOME:

**RMIFT Chair-Elect – Michelle Crandell**

Michelle will be joining the RMIFT executive committee as Chair-Elect in September of this year. Please see the Spotlight on Michelle (pg. 4) for more information.

**RMIFT Treasurer – Greg Godsil**

Greg joined the RMIFT executive committee as Treasurer in April of this year. Greg is a 14 year veteran salesperson in the food industry, having sold milk proteins, emulsifiers and healthy ingredients. He's been married almost 20 years and has 2 high school aged children. He enjoys all sports and officiates basketball and baseball.

**RMIFT Member At Large – Rob Safford**

Rob joined the RMIFT executive committee as Member At Large in April of this year. Rob has been recruiting for the scientific and healthcare industries for the past 5 years, placing qualified candidates in the pharmaceutical, food, medical device and biotech fields, just to name a few.

## EMPLOYMENT OPPORTUNITIES

*Please also check our website for more postings.*

Our employment coordinator is Anne Craddock. If you have a job you would like posted on our website, please email Anne at [annec@allamericaseasonings.com](mailto:annec@allamericaseasonings.com).

***Please do not send resumes to Anne.***



## POSITIONS AVAILABLE



**Job Title:** Quality Manager

**Location:** Boulder/Celestial Seasonings

**Department:** Product Development

**Reports To:** Sr. Director, Product Development

"The Hain Celestial Group is a leading natural and organic food and personal care products company in North America and Europe. With an integrated portfolio of natural and organic food and personal care products, we strive to meet consumer demand for convenient, innovative products that taste good, are better for you and provide A Healthy Way of Life(tm). Sorry, relocation is not available for this position at our Celestial Seasonings site in Boulder, Colorado."

**BASIC PURPOSE:** To ensure food safety and quality through the development and continuous improvement of a Hazard Analysis Critical Control Point Plan, applicable Standard Operating Procedures, pest control, and process improvement.

### **Responsibilities:**

1. Direct the functions of the Quality Group and provide comprehensive reporting, analyzing, and communication of finished goods quality.
2. Direct the laboratory quality assurance testing including raw materials and finished goods.
3. Maintain product ingredient specifications, including compliance with all labeling and regulatory concerns.
4. Develop and maintain the site's HACCP Plan through continuous improvement and annual third party auditing.
5. Update and maintain Standard Operating Procedures relating to food safety and quality through continuous improvement and regular auditing of the manufacturing processes and procedures.
6. Responsible for all insect control and other pest control activities including the management of a third party pest control service.
7. Maintain packaging supplier qualification processes and ongoing packaging quality. Manage zero waste efforts with suppliers and internal defective material tracking.
8. Oversee process improvement initiatives related to new product introductions and material qualification.

### **Supervisory Responsibilities:**

1. Quality Support Group – three employees
2. Analytical Lab – two employees

### **Qualifications:**

1. Two to five years related manufacturing experience with supervisory experience.
2. College (4 year degree preferred) or associates degree in related field.
3. Working knowledgeable of HACCP, Food and Drug Administration Good Manufacturing Practices and other relevant regulations.
4. Current knowledge of related FDA regulations.
5. Proven track record in providing resource to continuous improvement efforts and customer satisfaction improvements.
6. Familiarity with statistical process control preferred.
7. Strong project management and process improvement experience.
8. Computer literate with working knowledge of Word, Excel, and Power Point.
9. Strong and effective communication skills (written and verbal).
10. Ability to meet attendance guidelines.
11. Ability to maintain an effective working relationship with all contacts inside and outside the company.

If you meet the above qualifications you may apply by sending resumes **with salary history** to The Hain Celestial Group by email to [hdept@hain-celestial.com](mailto:hdept@hain-celestial.com) or fax 303-581-1332. May also apply in person at Celestial Seasonings, 4600 Sleepytime Drive, Boulder, Colorado. No phone calls, please. EEO/M/F/D/V Drug Free Workplace

## EMPLOYMENT OPPORTUNITIES- Cont'd. from Pg. 7



- Exempt Position Available -

Position Title: Manager Nutrition and Food Sciences

Location: Golden, CO

**BASIC PURPOSE:** The Nutrition and Food Sciences Manager supports GTC Nutrition's business objectives by communicating the health benefits, technical benefits, and scientific support for our ingredients to internal and external audiences. This Manager supports the sales process, marketing activities, regulatory initiatives and supervises the applications team. This Manager also identifies emerging health trends based on science and provides feedback for growth opportunities for the company.

### **Key Result Areas:**

**1. Nutritional Sciences Support** - The Nutrition and Food Sciences Manager leverages supporting science by clearly understanding and communicating the nutritional benefits of the company's ingredients to support the company's business objectives.

*Measures of performance:*

- Supports the company's sales activities by providing timely, accurate nutrition support and training to the sales team, customers and prospective customers as required.
- Develops scientific positions, white papers, power point presentations, and other sales tools related to nutrition issues.
- Presents the nutritional and functional benefits of the company's ingredients and relevant supporting science at selected industry events, trade shows, seminars, customer meetings, and other events.
- Clearly understands the company's marketing objectives as they relate to nutrition and supporting science and leverages existing and emerging science to support a wide variety of marketing activities, including article contributions, press releases, brochure and web site copy, public relations activities, and others.
- Applies nutritional science to support the company's regulatory program, including providing nutritional support and interpretation of science to support promotional communications, including health claims.
- Enhances the company's strategic position and provides input in strategic development by providing meaningful differentiation of the company's ingredients as compared to competing ingredients.

**2. Food Science and Applications Support** - The Nutrition and Food Sciences Manager manages the company's applications team and supports applications and food science initiatives in support of the company's business objectives.

*Measures of performance:*

- Provides direct supervision of the Applications Specialists, including managing work flow and project prioritization.
  - Provides timely, accurate food science support and training to the sales team, customers and prospective customers as required.
  - Provides food science support to internal and external audiences as required.
  - Identifies opportunities to extend the applications for ingredients and oversees execution of food science related research projects.
  - Supports various marketing activities by leveraging the food science and applications benefits of the Company's ingredients for use in various marketing activities, including, for example, industry publication submissions.
- 3. Scientific Database** - The Nutrition and Food Sciences Manager is responsible for maintaining an up-to-date database of existing science supporting the key nutritional benefits of the company's ingredients and competing ingredients, understanding the nutritional benefits and supporting science, and communicating the benefits and supporting science.

*This Job Listing is continued on page 9*



## EMPLOYMENT OPPORTUNITIES- Cont'd. from Pg. 8



- Exempt Position Available -

Position Title: Manager Nutrition and Food Sciences

Location: Golden, CO

*This is a continuation  
of the Job Listing from  
Page 8*

**Key Result Areas:** (Continued)

**3. Scientific Database Cont'd.**

*Measures of performance*

- Maintains an organized, up-to-date database of relevant, existing and emerging nutrition science for each company ingredient and relevant competing ingredients.
- Maintains relationships with external nutrition and food science experts/consultants to provide nutrition and food sciences support to the business.
- Reviews new scientific publications to determine and communicates key points of differentiation between the company's ingredients and competitive ingredients and leverages this differentiation to support the company's business objectives.

**4. Planning and Opportunity Identification** – The Nutrition and Food Sciences Manager assists senior management in identifying future business opportunities for the company's ingredients through analysis of existing and emerging nutrition research, review of the consumer marketplace, and coordination with other company employees and consultants. Based on company strategy, the Nutrition and Food Sciences Manager suggests areas of potential future research for current ingredients.

*Measures of performance:*

- Working in conjunction with the company's sales, marketing and other departments and outside Scientific Advisory Board, identifies and understands consumer nutritional demands and trends to develop planning for future growth.
- Identifies potential new applications for the company's ingredients to meet current and emerging consumer nutritional demands using existing and emerging nutritional science.
- Identifies scientifically valid growth opportunities for the company's ingredients through ingredient combinations or modifications.
- Reviews and seeks opportunities for new research to facilitate sales of the company's ingredients based on emerging nutritional benefits.

- Supports the New Ingredient Development function by reviewing science related to potential new ingredients, identifying potential ingredient additions, and keeping management and the team apprised of emerging ingredients.
- Identifies and communicates potential weaknesses in existing supporting sciences and recommends actions to mitigate identified weaknesses.

**Selection Criteria:**

1. Food industry experience preferred; some teaching or related experience preferred. Some non-research industry experience preferred.
2. Excellent oral and written communications skills; public speaking experience required. Ability to clearly communicate technical topics to a non-technical audience.
3. Familiarity with clinical trials and scientific publications, and the ability to read and understand scientific publications
4. Familiarity with FDA and FTC regulations concerning communication of health benefits in foods.
5. Computer skills: strong PowerPoint skills required; experience with nutrition database search programs and other basic computer skills.
6. Strong teamwork skills.
7. Ability to succeed in a fast-past, entrepreneurial environment.
8. Fluent English speaker; A second language is a plus (Spanish, Portuguese, or Japanese preferred).
9. Ability to travel frequently (estimated 30-40%).
10. Ph.D. in nutrition or related field; Undergraduate degree in food science or related field. Registered dietitian a plus.

**For additional information regarding this position, contact [recruiting@cornproducts.com](mailto:recruiting@cornproducts.com).**

**Thank you for your interest in Corn Products International, Inc.**

**We will contact you only if your career history meets our current needs.**

# Rocky Mountain Section of IFT Dues Renewal

To receive the newsletter and stay informed you must be an RMIFT member! To ensure you continue to be a part of the action, complete this dues renewal form and mail it to the address listed. The RMIFT newsletter is distributed by e-mail so be sure to include your e-mail address.

(Some of you pay through National IFT and they will send us your information).

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## RMIFT Membership Form

(Dues run from Jan 1 to Dec 31)

Name \_\_\_\_\_

Company \_\_\_\_\_

Mailing Address \_\_\_\_\_  
\_\_\_\_\_

Phone \_\_\_\_\_

FAX \_\_\_\_\_

Email Address \_\_\_\_\_

**Mail To:**  
Ann Schimschal  
RMIFT Secretary  
13218 Kearney St.  
Thornton, CO 80602

**Professional Member \$15.00**

**Student Member \$5.00**

**Make checks payable to: Rocky Mountain Section IFT**