

Newsletter of the  
Rocky Mountain Section  
of IFT - Internet Version



# RMIFT

ROCKY MOUNTAIN INSTITUTE  
OF FOOD TECHNOLOGISTS

August, 2009

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ONCE AGAIN, IT'S TIME FOR OUR  
ANNUAL GOLF OUTING & RMIFT  
SUPPLIER'S NIGHT!



We are pleased to  
announce that  
we will be having  
Supplier's Night at  
Mile High Station in  
Denver again this year.

*and*

Our Golf Outing  
will take place at  
the beautiful Omni  
Interlocken Resort  
in Broomfield, CO.



**WE HOPE YOU CAN MAKE IT!**

- Article continued on next page

## 2009 RMIFT Suppliers Night Details

Date: September 24, 2009 Time: 4:00-7:00 pm  
Mile High Station  
2027 W. Colfax Ave., Denver, CO 80204  
Ph: 720-946-7721  
<http://www.milehighstation.com/home.htm>



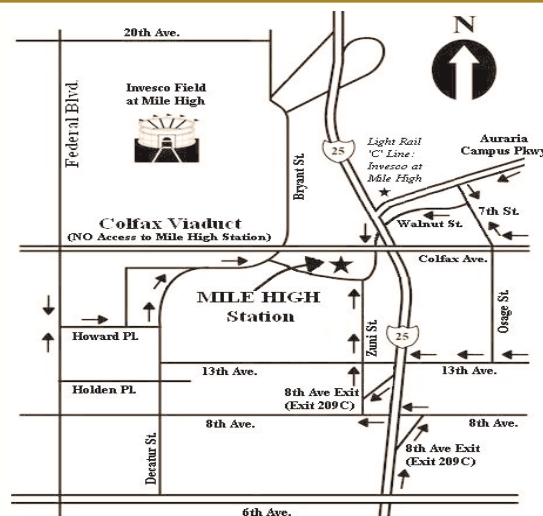
**Attendees Corner:** RMIFT Supplier's Night offers attendees the chance to see the latest products and services courtesy of over 40 exhibitors. This year's Expo features exhibitors who will be showcasing ingredients such as, flavors, chocolates, sweeteners, spices, emulsifiers and other items such as equipment, packaging, lab testing, food safety and more. We also have staffing companies exhibiting. There will be free appetizers and beverages for the entire evening as well as amazing DOOR PRIZES generously donated by our Supplier's! Please come to tout for the 2009 RMIFT Supplier's Night and enjoy the opportunity to find what you need along with meeting great people, eating good food and the opportunity to win free stuff!

**Exhibitors Corner:** The RMIFT Supplier's Night is a great opportunity to reach a broader customer base and network with other people in the industry. In order to better serve you, we have updated our website this year to include ONLINE REGISTRATION and PAYMENT for our exhibitors. We also have a picture of our floor plan so YOU can choose what booth you would like! There will be free appetizers and beverages during the show!

**For more information on attending and to register to exhibit, please visit our website at:**

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

If you have questions regarding the 2009 RMIFT Supplier's Night, please contact our Chair, Michelle Crandell, at [michelle.rmift@hotmail.com](mailto:michelle.rmift@hotmail.com) or (303)357-2810 or our Chair Elect, Jeremy Adler, at [Jeremy\\_RMIFT@yahoo.com](mailto:Jeremy_RMIFT@yahoo.com) or (303) 468-5085



**PARKING IS ON WEST SIDE OF BUILDING**

**Link to Further Directions:**

<http://www.milehighstation.com/findUs.htm>

### **Directions to Mile High Station**

**From downtown** – Go West on W. Colfax Ave (towards mountains). Turn right onto 7th St. Turn left onto Walnut St. which becomes 1st St. which then becomes Zuni St. Stay straight to go onto W. Colfax Ave. Mile High Station is on the right.

**From south** – Take I-25 North to 8th Avenue EXIT 209C. Turn left onto 8th Avenue. Turn right onto Zuni St. Turn Left onto W. Colfax Ave. Mile High Station is on the right.

**From north** – Take I-25 South to 23rd Avenue/20th Avenue EXIT 211. Keep right at fork in ramp. Turn left onto Bryant St/Mile High Stadium Cir. Continue to follow Mile High Stadium Circle-it becomes Bryant St. Turn left onto West Colfax, Mile High Station is on the left.

## 2009 RMIFT Golf Outing Details

**Date:** September 23, 2009

**Check in:** 10:30 am

Omni Interlocken Resort Golf Club

800 Eldorado Blvd., Broomfield, CO 80021

Phone: (303) 464-9000

<http://www.omnihotels.com/golf/denver/index.html>

The Omni Interlocken Resort Golf Club is a 27-hole facility, consisting of three individual regulation 9-hole courses. The course offers a stunning panoramic view of the Colorado Rockies. For the tournament, you can sign up to play with a foursome or choose to have us put you with a group.

### **Tee Times: Start at 11am**

After the tournament, we will have hors d'oeuvres and cocktails on the terrace overlooking the 9th hole.

### **Cost: \$125**

Include: Green Fees, Cart, Range Balls,  
Hors D'oeuvres & Raffle Prizes

### **Hole Sponsorship: \$100**

Includes your logo on a sign at one of the holes and recognition at the 2009 Supplier's Night, in our October Newsletter, and on our website following the event.

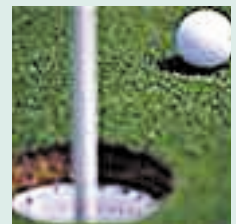
**For more information and to register,  
please visit our website at:**

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

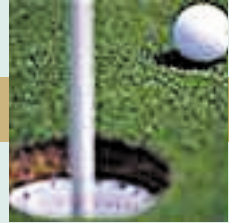
If you have further questions please contact RMIFT Member at Large  
Sandy Baack

[sbaack@rockymountainingredients.com](mailto:sbaack@rockymountainingredients.com) or by phone 303.278.8729

You can also contact our Chair Michelle Crandell at  
[michelle.rmift@hotmail.com](mailto:michelle.rmift@hotmail.com) or 303-357-2810.



## 2009 RMIFT Golf Outing Details Continued



### Directions to Omni Interlocken Resort from Denver International Airport

Exit Airport via Pena Blvd. Take Pena Blvd to Exit # 6B to Fort Collins / E-470 Toll way. E-470 eventually becomes the Northwest Parkway. You will travel 32 miles along E-470 and there are 3 toll booth stops along the way costing \$2.00 each (total cost of tolls = \$6.00). Northwest Parkway ends and becomes Interlocken Loop which will cross over US 36. Exit the highway at Interlocken Loop and continue down to Eldorado Blvd., turn right, and then the course is on the left.



**RMIFT**  
ROCKY MOUNTAIN INSTITUTE  
OF FOOD TECHNOLOGISTS



**Events!**

**Mark your calendars!**

**Stay tuned for information on  
our Fall 2009 RMIFT meeting.  
Details will follow in  
our October newsletter!**

**ANNOUNCING!**

## RMIFT's Facebook Page!!!

RMIFT has now joined Facebook. We will post upcoming events on the page and would love your comments and feedback as well. To join our RMIFT group, go to [www.facebook.com](http://www.facebook.com), sign in and then look us up under groups as 'RMIFT'.

...**SPOTLIGHT**...

**RMIFT SUPPLIER AND SUPPORTER**

**DAVE PREZLER**



We feel it is a great opportunity to spotlight, in this newsletter, one of our suppliers and great supporters, Dave Prezler of E.T. Horn. Dave often attends our meetings and brings along his great personality and always has a few door prizes! Please read on to learn more about one of our RMIFT members.

Dave Prezler – ET Horn Company FoodTech Group - Senior Account Manager

After graduating from the University of California Davis with a BS in Nutrition Science in 1979, Dave Prezler entered the food industry as a product development food scientist for the Carnation Company. He spent the next 16 years in product and process development with Carnation and several other major food companies such as Del Monte, Armour-Dial and Hunt-Wesson. Dave gained experience across a broad line of food products including meal replacement bars and beverages, canned foods, sauces, soups and processed meats. This technical background and experience with ingredient functionality proved valuable as he moved into technical ingredient sales with FMC in 1995 selling hydrocolloids. Dave has been with E.T. Horn since 1998 supplying a variety of food ingredients into the food industry in the western US. Dave is also a Key Account Manager in ET Horn FoodTech's Animal Wellness Division which supplies many raw materials into the companion, equine and zoo animal food industries.

Dave has been involved with IFT sections in many locations throughout his career. In the past he has served as Educational Grant Committee Chair in the Southern California section, and Chair of the Bonneville (Utah) section. He is currently serving as chair of the Food & Candy Expo (Suppliers Night) for the Bonneville section.

Dave is married and has five children. He enjoys woodworking, home fit-it projects, and hiking - but his real passion is cycling (both mountain bikes and road bikes). Dave and his family reside in beautiful Farmington, UT.

## EXECUTIVE COMMITTEE UPDATES!!

### Goodbyes...

After this year's RMIFT Supplier's Night, we will be saying goodbye to two wonderful Executive Committee members.

**Cristina Munteanu:** Since September 2006, Cristina has been lending her top notch professional skills along with her great personality to RMIFT. Cristina began volunteering for RMIFT three years ago as our Chair Elect. Now as our Past Chair, and after numerous contributions both on a personal and professional level, we are saying goodbye and thank you for all of her hard work. We wish Cristina all the best as she moves forward in her career and life!

**Elizabeth Kraterfield:** Liz has been an outstanding Secretary for the past year. She came on last September and single-handedly improved our membership tracking system and efficiently dealt with all of the necessary Secretary duties. She has been a great presence on the Executive Committee and we wish her good luck on her future endeavors!

### Welcome...

It is with great pleasure that we welcome Tony Zarlingo as our new Secretary and Fabiola Kather as our new Chair Elect for the 2009-2010 year. They will begin their positions in October of 2009. Please stay tuned for more information on these new Executive Committee Members in our October Newsletter!

## Student Section

*Congratulations to each of the students listed in this section for receiving a scholarship or a travel grant.*

### Scholarships Recipients:

- Changliang Shen, PhD candidate of Food Safety, CSU
- Oleksander Byelashov, PhD candidate of Food Safety, CSU
- Aliyar Fouladkhah, MS candidate of Food Science & Nutrition

### Travel Grant Recipients:

- Hanaa Thiageel, MS candidate of Food Science & Safety, CSU
- Twila Henley, MS candidate of Food Science & Safety, CSU
- Heather Ross, BS candidate of Dietetics, UNC
- Shivani Gupta, PhD candidate of Meat Safety and Microbiology, CSU

## STUDENTS!!

It's not too early to start thinking about fulfilling the requirements for next years Scholarships and Travel Grants! Please visit our website for more information. Applications are due in May of 2010.  
<http://www.ift.org/sections/rockymountain/students.html>

## EMPLOYMENT OPPORTUNITIES

*Please see our website as well for more postings.*

Our employment coordinator is Kris Zehren. If you have a job you would like posted on our website, please email Kris at [kzehren@hotmail.com](mailto:kzehren@hotmail.com).

*Please do not send resumes to Kris.*

**FIND THE  
RIGHT . . .**

**PERSON!**  
 **POSITION!**

## POSITIONS AVAILABLE

**Employer:** Quiznos

**Job Title:** Manager and/or Sr. Manager, Bakery Quality Assurance

**Job Summary:** The Quality Assurance Manager is responsible for maintaining consistent bread quality within Quiznos specifications across all production plants, and implements corrective action to correct all quality deviations in a timely manner. He/she is responsible for assisting with the development of all new bakery products as requested by VP QA. The Bakery QA Manager will also manage the Bakery QAR (Quality Assurance Representative) or Plant Auditor, and provide Quiznos with regular plant QA performance reports on a monthly, quarterly, and annual basis.

**Education:** BS and/or MS degree in Milling and Baking from Kansas State University (or similar university), or extensive American Institute of Baking training in Bakery Quality Assurance, Baking Technology, and/or QA Plant Auditing.

**Experience:** (Preferred)

- 5 – 10 years experience as Bakery Plant QA Manager, and/or
- 5 – 10 years experience as Bakery Plant Production Manager, and/or
- 5 – 10 years experience in Bakery Product Development, and/or
- 5 – 10 years experience as Bakery Plant QA Auditor

**Interested candidates should contact:**

Darrel Suderman, Ph.D.

VP Quality Assurance

Quiznos Corporation

1001 17th Street, Suite 200

Denver, CO 80202

[dsuderman@quiznos.com](mailto:dsuderman@quiznos.com)

303-405-1781 (O)

303-522-9648 (M)

303-454-6749 (Fax)

==== *More Positions Available, see next page!* ====

## EMPLOYMENT OPPORTUNITIES - Continued from page 7

*Please see our website as well for more postings.*

Our employment coordinator is Kris Zehren. If you have a job you would like posted on our website, please email Kris at [kzehren@hotmail.com](mailto:kzehren@hotmail.com).

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

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## FURTHER POSITIONS AVAILABLE

**Employer:** Johnson & Wales University

**Job Title:** Adjunct Faculty Position

**Job Summary:** The Culinary Nutrition program at Johnson & Wales University is seeking an adjunct faculty member to teach Product Research and Development for 5 1/2 weeks in the fall term beginning September 8, 2009. The class is held from 7:00 am – 12:00 pm on Tuesdays and Thursdays. Candidates can select to teach both the lecture and the lab between 7:00 am – 12:00 pm or only the lab component from 8:30 am to 12:00 pm.

**Course information:** CUL 4165 Product Research and Development Senior level three-credit course that builds upon and applies knowledge learned in several previous courses, including nutrition and sensory analysis, food science and cost control. Students have to complete several experiments on food products during the first two weeks of class. During weeks 3 through 5 students are required to work in teams and create food products from concept through prototype development.

The class is conducted in a non-production kitchen and students are expected to scale and convert formulas, complete basic costing calculations as well as perform and interpret nutritional analyses.

**Interested candidates should contact:**

Marleen Swanson, MS, RD  
Department Chair Culinary Nutrition  
Johnson & Wales University, Denver Campus  
303-256-9539  
[mswanson@jwu.edu](mailto:mswanson@jwu.edu)



# 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!

Please see the link below for more information and Liz's address.

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



[www.ift.org/sections/rockymountain](http://www.ift.org/sections/rockymountain)

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

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.