

Newsletter of the
Rocky Mountain Section
of IFT - Internet Version



RMIFT

ROCKY MOUNTAIN INSTITUTE
OF FOOD TECHNOLOGISTS

October, 2007

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PLEASE JOIN US FOR AN EXCITING CULINARY TOUR OF THE ART INSTITUTE OF COLORADO



FOLLOWED BY DINNER AT ASSIGNMENTS RESTAURANT

Thursday, October 25th, 2007

PLACE: CULINARY DEPT. CAMPUS/ASSIGNMENTS RESTAURANT
375 S. BROADWAY
DENVER, CO 80209
303-824-4965
[HTTP://WWW.ARTINSTITUTES.EDU/DEN-
VER/ABOUTUS_REST.ASP](http://www.artinstitutes.edu/denver/aboutus_rest.asp)

DATE: THURSDAY, OCTOBER 25, 2007

RSVP BY: WEDNESDAY, OCTOBER 17, 2007

TOUR: 5:30 PM

DINNER: 6:00 PM

- Article continued on next page

CULINARY TOUR OF THE ART INSTITUTE (CONT'D. FROM PG. 1)

- MENU -

DINNER OPTIONS

(PLEASE CHOOSE SOUP **OR** SALAD, ENTRÉE AND DESSERT)

APPETIZERS

WILD MUSHROOM STRUDELS WITH ROSEMARY SCALLION OIL AND BRESAOLA WRAPPED PERSIMMONS
WITH ARUGULA, SEA SALT & BALSAMIC VINEGAR

SOUP OR SALAD

(PLEASE CHOOSE SOUP **OR** SALAD)

SWEET POTATO AND LINGUICA SAUSAGE SOUP

OR

CELERY ROOT, RADISHES AND WATERCRESS SALAD WITH MUSTARD SEED DRESSING

ENTRÉE CHOICES

(PLEASE CHOOSE AN ENTRÉE)

1. WHOLE WHEAT SPAGHETTI WITH WILD MUSHROOMS AND ASIAGO CHEESE (VEGETARIAN)
2. OVEN ROASTED CHICKEN WITH ROASTED BEET OIL AND BUTTERNUT RISOTTO
3. WHOLE WHEAT SPAGHETTI WITH ROASTED DUCK, BACON, WILD MUSHROOMS AND ASIAGO CHEESE
4. CABERNET BRAISED SHORT RIBS WITH GORGONZOLA POLENTA
5. SEARED TRI TIP WITH CHIVE BUTTER AND SCALLOPED POTATOES
6. SEMOLINA FRIED SHRIMP WITH BUTTERNUT RISOTTO
7. PISTACHIO CRUSTED LAMB CHOPS WITH BRANDY CREAM SAUCE SERVED WITH SWEET POTATO MASHED
8. STEAK DIANE PREPARED TABLESIDE WITH SWEET POTATO MASHED

DESSERT

(PLEASE CHOOSE A DESSERT)

SPICE PUMPKIN LAYER CAKE WITH COCONUT FROSTING

OR

CHOCOLATE, CARAMEL, HAZELNUT TART

CULINARY TOUR OF THE ART INSTITUTE (CONT'D. FROM PG. 2)

PLEASE GO TO THE LINK BELOW TO **RSVP** FOR THIS EVENT **BY OCTOBER 17, 2007**

http://www.surveymonkey.com/s.aspx?sm=c3WKDus_2fuhsCvYWvdbB_2fUg_3d_3d

MEMBERS \$20 • NON-MEMBERS \$25 • STUDENTS FREE

If the survey is not your preferred method to RSVP for the event or you would like to RSVP for multiple people, please email Michelle Crandell at Michelle.RMIFT@hotmail.com indicating the names of the persons attending and their dinner choices (soup or salad, entrée and dessert). Please RSVP by October 17, 2007.

DIRECTIONS:



- ABOUT THE ART INSTITUTE OF COLORADO -

The Art Institute of Colorado offers solid, innovative programs which 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 part of The Art Institutes system of schools.

The staff of professional chefs and instructors as well as the students from School of Culinary Arts welcome you to Assignments, a unique educational and dining establishment designed to create an open environment run entirely by students.

...SPOTLIGHT... ON RMIFT EXECUTIVE COMMITTEE MEMBER **ROB SAFFORD, Member at Large**



Rob joined the RMIFT executive committee as a Member at Large in April of 2007. After graduating from the University of Colorado in Boulder with a degree in Communications, Rob utilized his skills by working in the medical field. He sold cosmetic surgery procedures until making the transition to a Help Desk Specialist during the IT boom. During this time, he worked for a geriatrics company, assisting medical personnel from phlebotomists to physicians. In 2000, Rob found his passion as a recruiter and has not looked back. From 2000 to 2005, Rob recruited primarily in the medical industry. This included travel RNs, medical assistants, phlebotomists, front office personnel, and medical records technicians.

In 2005, Rob transitioned to the scientific realm and found he loved the interaction with the candidates and clients in the industry. During his tenure at a staffing company, he placed candidates in all kinds of scientific disciplines ranging from pharmaceutical chemists to food scientists. Continuing on in his role as a recruiter with his new organization, On Call Consulting, he has the ability to continue staffing scientists, as well health care professionals.

One of Rob's loves outside of work is for the game of tennis. Having grown up as a child playing the sport, he enjoys stepping onto the court for a competitive match.

RMIFT VOLUNTEER OPPORTUNITY

Are you interested in becoming more involved with the RMIFT??
The RMIFT is currently looking to fill one executive committee position:

Chair Elect

Please contact Cristina Munteanu at cmunteanu@gtcnutrition.com or at 303-468-5085 for more information or if you are interested in filling this position.
We would love to have you join us!!

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.

Thank You!!

**WE WOULD LIKE TO THANK ALL EXPO AND
GOLF PARTICIPANTS FOR ATTENDING!**

**RMIFT Suppliers Night
Mile High Station**



**THANK YOU FOR YOUR CONTINUAL
SUPPORT FOR STUDENT SCHOLARSHIPS AND
TRAVEL GRANTS AND FOR DONATING DOOR PRIZES.
WE HOPE TO SEE YOU AGAIN NEXT YEAR!!!**

RMIFT WOULD ALSO LIKE TO THANK ESTHER STENGEL, SHARI HIGA, KIMBERLY KINSEY, KATIE CASSIDY AND CASSIE WENDORFF FROM THE UNIVERSITY OF NORTHERN COLORADO FOR VOLUNTEERING AT THE FOOD EXPO.

THANKS FOR ALL YOUR HARD WORK!!!

RMIFT Golf Outing

Fossil Trace Golf Club



2007

1st Place Team



Included: John Musselman & Andrea Bernier from GTC Nutrition and Greg Simpson & Troy Thomas from WhiteWave Foods Company.

2nd Place Team



Included: Mike McGuire & Matt Murphy from Henningsen Foods, Tony Hadzeriga & Gene Van Horne from All American Seasonings and Sandy Baak who organizes the event for us every year.

OUR GOLF OUTING WAS ALSO A SUCCESS WITH 44 PARTICIPANTS. WE WOULD LIKE TO EXTEND OUR SPECIAL THANKS TO THE FOLLOWING COMPANIES FOR THEIR SUPPORT FOR STUDENT SCHOLARSHIPS AND TRAVEL GRANTS:

BLOOMER CHOCOLATE • BUTTER BUDS FOOD INGREDIENTS, INC.
DAVID MICHAEL & CO. • OAT INGREDIENTS INC.
PENFORD FOOD INGREDIENTS • RIBUS
TELEDYNE TEKMAR • TIC GUMS • TRIPPER-PRIMESPICE

Is there a company you would like to tour??
Do you think RMIFT should tour YOUR company??
Do you know someone at a company we
might be able to tour??

The RMIFT is looking for recommendations for a company
to tour for our April 2008 meeting.
If you have a recommendation or a referral for a company to tour,
please contact Michelle Crandell
at Michelle.RMIFT@hotmail.com. Your input is greatly appreciated!!

**RMIFT UPCOMING SPEAKER MEETING
FEBRUARY 28, 2008
MARK YOUR CALENDARS!!!**

**TOPIC: Health Claims in the U.S. -- Public Health Boom
or a Tower of Babel?**

SPEAKER: Clare Hasler, PhD



www.ift.org/sections/rockymountain

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

EMPLOYMENT OPPORTUNITIES

Please also check our website 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@hain-celestial.com.

Please do not send resumes to Kris.

**FIND THE
RIGHT . . .**

- PERSON!**
- POSITION!**

POSITIONS AVAILABLE

Manager of Food Product Safety

Rocky Mountain Foods, Inc., Denver, CO

Job Description:

Assist the Director of Operations in assuring the best quality products are produced and shipped from our Denver facility.

Job Function:

- Ensure the quality of all products produced and shipped
- Facilitate internal and third-party audits
- Working knowledge of HACCP, GMP, and government regulations
- Coordination of Kosher and organic requirements
- Implementation of OSHA compliance programs
- Maintain, review and have responsibility for food label compliance
- Investigate and resolve customer complaints and concerns
- Develop and implement food safety, HACCP, and quality control programs.

Requirements:

- Bachelors Degree in food product safety related area
- 5-years experience in food product safety
- An understanding of food safety principles
- Working knowledge of GMP, HACCP, OSHA
- Excellent communication skills and computer skills
- Self-motivated.

Position will begin as a part-time (20 hours per week) eventually working into full-time.

Please email resume and salary requirements to: jlathers@rockymountainfoods.com

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).

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