

Newsletter of the  
Rocky Mountain Section  
of IFT - Internet Version



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# RMIFT

ROCKY MOUNTAIN INSTITUTE  
OF FOOD TECHNOLOGISTS

February 2004

## ROCKY MOUNTAIN IFT MEETING ANNOUNCEMENT

**Tuesday, February 10th, 2004 - 5:00 p.m.  
Industrial Laboratories Tour, Wheat Ridge**

**Tour & Dinner**

Tour: 5:00 PM – 6:00 PM

Dinner: 6:15 PM – 8:00 PM

Members \$15/ Non Members \$20 / Students \$12

**Industrial Laboratories Tour**

Our meeting begins a 5:00 PM at the Industrial Laboratories facility in Wheat Ridge. We will have an overview of the company's history, capabilities, meet some of their key personnel, view their labs and equipment, and learn about new testing procedures that have been added to meet customer demands.

**Dinner**

**ABRUSCI'S ITALIAN RESTAURANT**

3244 Youngfield St, Ste G • Wheat Ridge, CO 80033 • [www.abruscis.com](http://www.abruscis.com)

**DINNER MENU**

Bruschetta appetizer

Abrusci's house salad

Main courses are served family style - choices include:

- Spaghetti w/ meatballs
- Linguini w/pesto chicken
- Penne w/ grilled vegetables
- New York style cheese cake
- Coffee, tea, soda

**\*\*RSVP to Susan Easley by Monday, February 5th at: [seasley@hain-celestial.com](mailto:seasley@hain-celestial.com) or 303.581.1522**

**Directions to Industrial Laboratories**

**STREET ADDRESS:**

4046 Youngfield St.  
Wheat Ridge, Co. 80033  
Phone: (303) 287-9691  
[www.industrialallabs.net](http://www.industrialallabs.net)

**FROM DENVER:**

Take I-70 West to the Ward Rd Exit  
Turn Left onto Ward Rd  
Turn Right onto 44th  
Turn Left onto Youngfield St  
IL is # 4046 just after Camping World on left

## Student Corner

The Rocky Mountain Section of IFT awards scholarships and travel grants to students in food science/meat science programs as funds allow. This year we will be awarding 2 scholarships valued at \$1000 dollars each to one student from CSU and one student from UW. We will also be awarding travel grants in the amount of \$500 dollars each to assist our students with their travel expenses to various food related conferences. Applications for both awards are attached at the end of this newsletter.



## CONGRATULATIONS RMIFT!!

The Rocky Mountain Section of the IFT has been recognized by the National IFT. We have received a certificate of Merit for meeting all of our section requirements which includes three meetings a year, filing of financial reports, and maintaining a proper membership ratio.



## ELECTION TIME!!

This April, RMIFT will be looking to fill the Chair-elect and the Councilor positions. If you have ever wanted to join in to be a part of the decision making process, now is your chance! Positions officially start in September, but a transition meeting will occur sometime over the summer. We are always looking for new people to share their ideas! Both positions require membership in RMIFT and National IFT. Please speak with one of the executive committee member to learn more about membership.

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 Division, and should not be interpreted as such.

**Volunteers are  
always needed and  
welcome.**

If you would like to help, contact Claire  
Burnett at [clairejburnett@aol.com](mailto:clairejburnett@aol.com)

## EMPLOYMENT OPPORTUNITIES

For additional information, please contact Linda Douglas at: [Ldouglas@gtcnutrition.com](mailto:Ldouglas@gtcnutrition.com)

### QUALITY ASSURANCE MANAGER

Management Recruiters of Dallas Northwest  
US-CO-Denver, Job Ref: 98000

Fortune 100 food manufacturer is in immediate need of a Quality Assurance Manager. This position will report to the Director of Quality, with dotted line responsibility to the Plant Manager. The ideal candidate must have a BS degree, ideally in Food Science. Additionally, the candidate must have knowledge of meat processing, equipment, statistics and regulatory affairs. Responsibilities include assuring product quality is at target levels, food safety requirements are met, and assuring compliance with all established safety procedures. As QA Manager, you will be responsible for 2-3 supervisors and 12-15 technicians. This position will interface with R&D, Engineering, Procurement, Distribution, HR, Operations, and Plant management; so good communication skills are an absolute must. If you meet the above criteria, this may be the next step in your career. Please submit resume in word format to [jdavis@mrdallas.com](mailto:jdavis@mrdallas.com)

### MECHANICAL ENGINEER, DDS TECHNOLOGIES

Looking for very bright and talented Mechanical Engineer with milling experience preferably in food or animal feed industries. This job requires complete understanding of brand new patented technology which uses high velocity air streams to dis-aggregate and separate organic materials. We are looking for someone to fully understand the technology and head up our start up operations in the US. This position requires travel to Italy to train for approximately 2 months; fluency in Italian a big plus. Position will be in Nevada, Colorado, or Boca Raton, Florida. Please send resume and letter of interest to Kerin Franklin at [KERIN0085@aol.com](mailto:KERIN0085@aol.com) OR fax to 303.665.1402.

### ASST. BLENDMASTER, CELESTIAL SEASONINGS

The Hain Celestial Group markets, distributes and sells natural, organic and specialty food and beverage products under brand names which are sold as "better for you" products. The product categories encompass natural and organic foods and beverages, medically directed foods, snack foods, and kosher foods. We are currently seeking an experienced individual to fill the position of Assistant Blendmaster at the Celestial Seasonings' site in Boulder, Colorado.

#### JOB RESPONSIBILITIES:

1. Taste & evaluate incoming ingred. for specific flavor quality.
2. Taste & analyze each batch produced in blending for reference standard quality.

(Continued Next Column)

#### JOB RESPONSIBILITIES (continued from previous column):

3. Audit finished product using established endline system for flavor assurance from packaging through store shelf.
4. Report established flavor quality and blending level. Maintain database.
5. Assist Blendmaster by preparing blend prototypes prior to scheduled production.
6. Prepare blend production recipes utilizing blending management database. Maintain database which includes Materials, QA, and Recipes.
7. Train and provide backup to Blendmaster.
8. Execute established new product testing at mfg. level.
9. Update & maintain product Gold Standards as necessary.
10. Be a resource to processing/packaging for any material related Quality issues
11. Be a resource to manufacturing objectives of Quality, Service, Cost, and People.

#### QUALIFICATIONS:

1. H.S. diploma or equivalent. BS in Food Science Preferred.
2. Must complete and pass a sensory perception test.
3. Min. 2 yrs. exper. in food processing/quality environment.
4. Strong computer skills with emphasis in MS office software/Manbase.
5. Excellent communication and people skills.
6. Strong analytical skills; Must be flexible to work any shift; Self starter.

Only qualified applicants need apply by sending resumes with salary history to The Hain Celestial Group by email to [hrdept@hain-celestial.com](mailto:hrdept@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

#### R&D – Contract, part time, Mont Blanc Gourmet, Dnvr CO

Mont Blanc Gourmet is a family owned "Chocolate" business located in Denver, CO. They specialize in flavored syrups, dry beverage mixes, and concentrated coffee drink mixes. They are currently looking for an R&D person to work on a part time, contract basis to assist with new and existing formulas.

#### Requirements:

Food Science background with emphasis in product development  
Experience with syrups, sauces, dry mixes (sweet), and hot fill preferred  
Ability to create new formulations and successfully take from bench top to full scale roll out; refine current formulas; flavor matching; ingredient sourcing  
Knowledge of basic QA/Lab procedures including pH and Aw is a plus. Email resume to: [amie@montblancgourmet.com](mailto:amie@montblancgourmet.com)

**More Employment Opportunities  
On Next Page!**

## EMPLOYMENT OPPORTUNITIES

### **Nestlé USA – Project Engineer**

US-CO-Englewood  
Full Time, Employee  
Manufacturing and Production  
Bachelor's Degree  
EOE/MFDV

Nestlé is an "Equal Opportunity Employer" and is looking for diversity in candidates for employment.

### **Responsibilities**

The project engineer is responsible for identifying new technology, developing and implementing process improvements to new and existing systems to optimize product quality, food safety and conversion costs. Supports operations improvement efforts, identifying opportunities to reduce labor and improve production efficiency and quality. Responsibilities will include all phases of project management from concept through commercialization. This position interacts closely with Operations, Quality Assurance, R&D, Marketing and Logistics. Overtime is routinely expected in the accomplishment of departmental objectives. The Senior Project Engineer reports directly to the Plant Engineering Manager and has a support responsibility to project engineers/managers.

### **Qualifications**

BS degree in Engineering/Engineering Technology or equivalent experience. Additional course work in project management, quality management (TQM) and problem-solving techniques is preferred. Requires strong Technical, Managerial, and Leadership ability with exceptional facilitation and communication skills. Minimum 5 years experience implementing projects in a USDA environment. Must have detailed knowledge of USDA sanitary design principles, AIB standards, OSHA, GMP's and related regulations. Design experience to include packaging, automation, material handling, product handling, process and sanitary design. Has strength in visualizing complete projects at the conceptual stage. Project experience to include contracts, scope development, facilities construction and renovation, and project accounting. Highly motivated, well organized, goal oriented, capable of operating alone, with a minimum of direct supervision. Must be a team player and have strong abilities to lead project teams. Must be able to maintain a positive attitude and establish a forward focus while managing multiple projects with changing priorities in a whitewater environment. Must be proficient in the use of common software packages including Microsoft Office, Visio, Project and AutoCAD for the preparation of presentation and working documents.

### **Apply Online:**

[www.nestleusa.com/careers/apply?n=03-0002301](http://www.nestleusa.com/careers/apply?n=03-0002301)

### **Leprino Foods Company**

Denver, CO 80211  
Job Ref: 98000

1830 W. 38th Avenue  
FAX: 303-209-6001  
[jobs@leprinofoods.com](mailto:jobs@leprinofoods.com)

### **Senior Microbiologist**

Purpose of position: to supervise the tech. activities of the microbiologists & microbiology laboratory to ensure accurate & timely processing of samples & reporting results; troubleshoot problems & coordinate proj. work involving microbiology; train microbiologists; ensure testing uses most current, accurate, & efficient methods; provide expertise to the company in area of microbiology.

BS degree in Microbiology or related field, 5+ years of food / environmental microbiology exp. with emphasis in pathogen testing, familiarity with autoclave, microscope, vials, aseptic technique, food pathogen testing, & ability to work some weekends & holidays on rotational basis. Good working knowledge of FDA Bacteriological issues, experience troubleshooting microbiological testing problems, supervisory experience, strong interpersonal skills, professionalism, and familiarity with BAM and AOAC.

### **Lab Chemist**

Purpose of position: to organize, perform, & report all proximate & chemical testing on cheese, whey products, & purchased items in timely manner. BS degree in Chemistry or related field, 1-3 years practical experience, basic lab skills, & ability to multi-task. Kjeldahl protein testing exper., dairy ingred. testing exper., & computer database knowledge. Specific responsibilities include performing requested & routine chem. testing & analysis; keeping accurate, detailed records on testing, results, & controls; troubleshooting problems & recommending appropriate changes/methodologies to apply in both routine & non-routine testing situations; maintaining current info. on equipment, test methods, & industry trends & standards; as well as solution prep. & sample tracking.

### **Lab Microbiologist**

Purpose of position: to perform & report all requisite microbiological testing on cheese, whey prod., purchased food items, & environ. samples in timely manner, and to provide microbiological expertise to those requesting assistance. BS degree in Microbiology or related field, 1-3 years of lab exper., prev. pathogen exper., basic lab skills (plating, media prep, & pipette usage), ability to lift up to 50 Lb., strong atten. to detail, ability to work with wide variety of people, ability to handle fluctuating workload, safety & sanitation awareness, & ability to work some weekends & holidays (& possibly some 2nd shift hrs. if needed). BAM / AOAC pathogen testing exper., willingness to cross-train & perform other lab duties, & PC experience with Word, Excel, and Access.

For more information on the company and its employment opportunities, please visit our website at [www.leprinofoods.com](http://www.leprinofoods.com) If you have an interest in pursuing any of our openings, please send a resume with salary history to [jobs@leprinofoods.com](mailto:jobs@leprinofoods.com) or fax to 303-209-6001.

# Rocky Mountain IFT Educational Scholarship

The Rocky Mountain Section of IFT awards scholarships to students in food science/meat science programs as funds allow. Applicants must have demonstrated interest in food science & technology as evidenced by work experience, membership in RMIFT and their local Food Science club and/or other special projects.

**Awards:** For 2004, one student scholarship will be awarded at both Colo. State University and the Univ. of Wyo. (total of 2 scholarships). Applicants may be either undergrad. or graduate students.

**Award Amount:** \$1000

**Application deadline:** March 1, 2004

**Eligibility:** Outstanding students enrolled in Food Science and Technology or Animal Science with a strong interest in food science and technology. Successful undergraduate applicants will have at least two semesters of course work remaining. RMIFT scholarship applicants must be RMIFT members.

**Application process:** Applicants should submit:

- This form, including responses to the two questions on the next page.
- Two letters of recommendation, which may be from professional, work, acad. or personal sources.
- A brief resume
- Current transcript

**Selection process:** Applications will be reviewed and ranked by the RMIFT Scholarship Committee.

**Notification/Recognition:** The RMIFT Scholarship Committee will notify all applicants of the results.

**Score/Ranking**

Question 1 (20 points)
Question 2 (20 points)
Resume (20 points)
Recommendations (20 points)
Transcript (20 points)
<b>Total (100 points)</b>

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## Rocky Mountain IFT Educational Scholarship Application Form

### Personal information:

Name: \_\_\_\_\_

Address: \_\_\_\_\_

Telephone: \_\_\_\_\_

E-mail: \_\_\_\_\_

Expected graduation date: \_\_\_\_\_

**Question 1** – Briefly outline your career objectives and why you are studying food science/animal science.

**Question 2** – Summarize your experiences related to food science (e.g. club activities, research activities, employment, RMIFT or National IFT involvement).

**Please return complete application by March 1, 2004 to:** Ann Broecker, Secretary  
annbroecker@hotmail.com  
303-388-3843 wk • 720 939 2623 cell  
10229 Lodestone Way  
Parker, CO 80134

## Travel Grants

In the continuing effort to support future professionals in the food industry, the RMIFT awards travel grants each year to qualified students from Colorado State University and the University of Wyoming. The travel grants assist students to attend scientific meetings in their area of interest, including the 2004 IFT Convention.

**Award Amount:** \$500

**Application deadline:** March 1, 2004

**Application process:**

Applicants should submit:

- Application Form (below)
- Cover letter describing involvement in Food Science and RMIFT; specific meeting you plan to attend and why.
- A brief resume.

**Selection process:**

Applications will be reviewed and ranked by the RMIFT Scholarship Committee.

**Notification/Recognition:**

The RMIFT Scholarship Committee will notify all applicants of the results.

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## Travel Grant Application Form

**Personal information:**

Name: \_\_\_\_\_

Address: \_\_\_\_\_

Telephone: \_\_\_\_\_

E-mail: \_\_\_\_\_

Expected graduation date: \_\_\_\_\_

**Please return complete application by March 1, 2004 to:** Ann Broecker, Secretary  
annbroecker@hotmail.com  
303-388-3843 wk • 720 939 2623 cell  
10229 Lodestone Way  
Parker, CO 80134

# 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 expire December 31)

Name \_\_\_\_\_

Company \_\_\_\_\_

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

Phone \_\_\_\_\_

FAX \_\_\_\_\_

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

### Mail To:

Ann Broecker  
RMIFT Secretary  
10229 Lodestone Way  
Parker, CO 80134

Professional Member \$15.00

Student Member \$5.00

Make checks payable to: Rocky Mountain Section IFT