

NOVEMBER 2006 NEWSLETTER

Institute of Food Technologists Ohio Valley Section

INTERNATIONAL DINNER

Thursday, November 16, 2006
Cincinnati State
Midwest Culinary Institute

Teamwork, Cross-functional Groups, Collaboration, Culinary Arts and Food Science.....How does this work in the food industry and in product development? Join other OVIFT members for an evening of hands on experimentation and team building education.

The Ohio Valley Section of the Institute of Food Technologists will be holding an International Dinner on Thursday, November 16th at the Midwest Culinary Institute at Cincinnati State. Using the state of the art laboratories, teams will be assigned to a region of the world, and asked to work together to create their own salad dressing based on supplies that are provided. Space in the laboratory is limited to 50 people so sign up early to be assigned to a cross-functional team. The salad dressings created will be part of our dinner and the team creating the preferred salad dressing will be announced at the end of the evening.

Geographical Regions for Salad Dressing Competition

Pacific Islands (Japan, Philippines, Hawaii, ...)

Asia (China, Thailand, India)

Mediterranean (North Africa, Greece, Egypt, ...)

Latin America (South, Central, and Mexico)

EVENT SCHEDULE:

4:30 - 5:15PM Registration

5:30 - 6:30PM Lab/Salad Dressing Creation

6:45 - 7:00PM Opening Comments by Chef Yak and Culinary Students

7:00 - 8:00PM Dinner

Make reservations by sending an email to: ovift@yahoo.com

Be sure to include: **Name, Company and Occupation (Expertise)**
(also indicate if you require a vegetarian entrée)

Reservation deadline: **Thursday, November 9, 2006**

COST:

Pay at the door; cash or check only (sorry, no credit cards). Make checks payable to OVIFT.

Members: \$40

Emeritus: *gratis*

Students: \$10

Non-members: \$45

******* Note: Un-cancelled and unpaid reservations will be billed to the person making the reservation. The full \$45 price of the event will be charged! *******

Cancel reservations by sending an email to: ovift@yahoo.com

Reservations must be cancelled by: **Thursday, November 9, 2006**

As a reminder, we will be working in a kitchen, so please dress accordingly and remember to wear closed toed shoes.

MENU:

Soup - Ecuadorian Pumpkin Squash Soup

Salad - Mixed greens with baby carrots, cucumber and celery sticks

Duet Entrée - Thai Spice crusted Sea Bass with Tamarind fruit compote, Moroccan Filet of Beef with Sweet and Sour Black Bean and Tomatillo Relish, Israeli Cous Cous and Grilled Asparagus

Vegetarian Entrée - Thai Crusted Tofu with Tamarind Fruit Compote, Moroccan Grilled Portobello Mushrooms with Sweet and Sour Black Bean and Tomatillo Relish, Israeli Cous Cous, and Grilled Asparagus.

Dessert - Marion Berry Crème Brule

DOOR PRIZES:

Bring a business card to put into the drawing. We will also accept door prizes from your company to give away!

CHARITABLE DRIVE:

Let's help everyone get their fill this Thanksgiving!!

Freestore Foodbank of Cincinnati, founded in 1971, serves the tri-state area by ***"providing food, products and services to help people overcome barriers to their basic survival needs, and to further their self-reliance."***

But there's much more to the Freestore Foodbank than just food. Food and clothing are provided to people who are unemployed, or whose homes have been destroyed by flood or fire. Evening meals are provided to hungry children through Kids Cafe. Food is delivered to approximately 500 non-profit agencies in 20 counties, who in turn help prevent hunger in their own neighborhoods.

In short, Freestore Foodbank wants to make sure that families aren't forced to choose between buying food and paying rent, taking a sick child to the doctor, or repairing the car used to drive to work.

Canned food and monetary donations will be accepted. Make checks payable to: *The Freestore Foodbank, Inc.* These food items are ALWAYS needed: *canned meat products* (tuna, chicken, ham, spaghetti with meatballs, chili with meat and beans, beef stew, beans and hot dogs, etc.), *peanut butter, canned vegetables, and fruits.* Other items needed include: *canned soups, macaroni and cheese, and personal care items* (soap, shampoo, deodorant, toothpaste/brush, feminine hygiene products, disposable diapers). **Please, no glass items.**

DIRECTIONS:

Cincinnati State

**Midwest Culinary Institute
3520 Central Parkway
Cincinnati, Ohio 45223**

From the North: Head South on I-75 and take the Hopple Street exit. At the traffic light, turn left. Turn Left at the very next light –this is Central Parkway. Approximately one-half mile down Central Parkway, turn right into Central Parkway Garage.

From the South: Head North on I-75 and take the Hopple Street exit. At the traffic light, turn left. Turn Left at the very next light –this is Central Parkway. Approximately one-half mile down Central Parkway, turn right into Central Parkway Garage.

From the West: Head East on I-74 and take the Central Parkway Exit. Turn left on College Drive. Follow campus directional signs to Visitors Parking in the Central Parkway Garage.

EVENT ORGANIZERS:

Lisa Sanders Member-at-large 2007

Karen DeWitt Councilor 2007

Dawn Mason Member-at-large 2008

LETTER FROM THE CHAIR

Recently I had the opportunity to shelf my calculator in exchange for a hammer and some nails. Fourteen months after Katrina, the New Orleans area is arduously rebuilding itself, so this year I used my vacation to volunteer for the East St. Tammany Habitat for Humanity (ESTHFH).

Like many of us who attended the 2005 IFT Annual Meeting and Food Expo in New Orleans, I was deeply affected by the images of residents using the convention center as shelter. The enormous Ernest N. Morial convention center that housed the symposia and Food Expo was barely recognizable amidst the people and supplies. Having just been there, it made the Katrina disaster that much more personal for me. The wonderful people who helped us all when we were there now faced what was likely the biggest disaster in each of their lifetime.

Those images stayed with me for an entire year, compelling me to help reconcile a city that has been so hospitable to me and IFT. ESTHFH is a small Habitat affiliate that has committed to build 100 homes in a year. I had the fortunate opportunity to work with Claire, a woman whose house we were building. On her days off from her job at the casino, she goes to her build site to help build her new home. This instantly brought to mind that while a lot of people left the city for good, a lot of people *stayed*. Claire's conviction to restore her life after losing everything was second only to her spirit.

So New Orleans continues to rebuild itself, although slowly, and the rebuilding is possible by people the likes of Claire. If you have a moment, I encourage you to visit their website (<http://www.esthfh.org>). Slowly but surely, the city and surrounding areas are being restored. With any luck, they'll be back on track for us to enjoy the food, culture and people for the 2008 Annual Meeting.

Kind regards,

Jennifer Kaiser Chair 2007

FUTURE HAPPENINGS

The February 2007 event will be Student Recognition and Career Night held in Columbus. The event will showcase top students in Food Science. Details of the event will be announced in the next newsletter. Students: Be on the lookout for scholarship application details.

EVENT ORGANIZERS:

Rachel Liggett Secretary and Newsletter Editor 2007, Councilor 2008

Ramesh Reddy Yettella Industry Recruitment Chair, OSU Food Science Club

REPORTS FROM RECENT MEETINGS

October 2006 “Entrepreneurs in Food Science”

We first met at Coalescence, a start-up dry blending operation, for a tour and background on how they got started and some of their experiences. Delicious appetizers were provided by Kahiki Foods. The group then traveled to Hickory House for dinner. The numbers attending dinner were 22 students, 20 OVIFT members, 9 nonmembers of OVIFT, and 3 gratis for a total of 54!

After dinner, Jeni Britton from Jeni's Ice Creams, shared some of her uniquely delicious ice creams and told us about her company and experiences. For more information about these three companies, visit www.kahiki.com, www.coalescencellc.com, and www.jenisicecreams.com.

The charitable drive focused on October's theme “Give Nature A Break” Month!! Donations totaling \$155 will go to [Green Energy Ohio](http://www.greenergyohio.org) (GEO), a nonprofit organization dedicated to promoting environmentally and economically sustainable energy policies and practices in Ohio.

EVENT ORGANIZER:

Steve Dimler Past Chair 2007

Mark McLaughlin Alternate Councilor 2007

ANNOUNCEMENTS

A Golden Acknowledgement

The Institute of Food Technologists would like to congratulate Philip J. Bouckaert for 50 years of membership. Philip is a member of the Ohio Valley Section and was recently honored in *Food Technology* magazine, IFT's Weekly Newsletter and *ExpressConnect*. Many thanks to Philip for his long-term commitment to the organization.

IFT Student Association News

The Ohio Valley Section is proud to announce that Taylor Wallace is the 2006-2007 IFTSA President. Taylor received a Bachelor's degree in Food Science from the University of Kentucky and is now a graduate student in the Department of Food Science at The Ohio State University.

Ohio State Food Science Seminars

Autumn Quarter; Tuesdays at 11AM
118 Parker Food Science Building
2015 Fyffe Road, Columbus, Ohio

| Date | Speaker | Affiliation | Topic |
|---------|------------------|---------------------------------------|---------------------------------------------------------------------|
| Nov. 7 | Martin Cole | Illinois Institute of Technol., NCFST | Food Safety Objectives (FSO) and redefining pasteurization |
| Nov. 14 | Melvin Pascal | Food Sci & Technol OSU | Food packaging research at OSU |
| Nov. 21 | Michael Davidson | University of Tennessee | No preservatives added!!...Why not? |
| Nov. 28 | S. T. Yang | Chemical Engineering OSU | Bioprocessing for value-added products: from biofuels to prebiotics |

Submitted by **Ahmed Yousef** 614-292-7814, yousef.1@osu.edu

We will be happy to include your regional food or flavor industry related announcements, conferences, etc. Please contact Rachel Liggett at liggett.30@osu.edu. Deadline for announcements to be included in the next newsletter is *January 1, 2007*.

IFT Employment Information

The IFT Career Center at <http://careers.ift.org> is free to job seekers, allowing them to post resumes online and view job opportunities. If you have questions, contact **Nora Schabold** at njschabold@ift.org or 312-782-8424 ext. 220.

Membership Information

If you move or change companies, all permanent changes must be processed through the national office of **IFT**. Details are available by visiting the online **Member Center**. Temporary changes may be submitted to the Ohio Valley Section Secretary **Rachel Liggett** at liggett.30@osu.edu but these changes will only take effect locally.

Local Job Postings

Employers: OVIFT will post local food and flavor industry job openings in this newsletter for FREE (100 word max.). Each issue, this newsletter reaches 1000 members, ranging in experience from student to thirty plus years in the industry! You may even avoid relocation expenses by finding someone locally. To post job openings in the next OVIFT newsletter, please contact **Rachel Liggett at liggett.30@osu.edu.**

Calendar of Events

November 16, 2006: **Cincinnati State**, Salad Dressing Competition, Cincinnati, OH

February 15, 2007: **Student Recognition Night**, Columbus, OH

March 15, 2007: **Plant Tour**, to be determined

April 12, 2007: **Suppliers Night**, Cincinnati, OH

May 2007: **Golf Outing**, to be determined