



OHIO VALLEY SECTION

Thursday March 17, 2005

Plant Tour of Portion Pac, Inc. Sauces and Condiments for Food Service Mason, Ohio

4:00 - 4:30 PM Tours Begin of Portion Pac, Inc., a Division of Heinz
4:30 - 6:00 PM Networking and Cash Bar at the Marriott NE
6:00 - 7:00 PM Dinner at the Marriott NE
7:00 - 8:00 PM Speaker Amanda Heffelfinger, Research Chef at Cargill
Custom Dressings, "Developing Sauces and Condiments for Food Service
from a Chef's Perspective"
8:00 - 8:15 PM Raffle Drawings and Meeting Closing

Cost:

Members: \$35.00

Non-members: \$40.00

Students: \$10.00

Emeritus Members: Gratis

Pay at the door. Make checks payable to OVIFT.

Note: Un-cancelled and unpaid reservations will be billed to the person making the reservation.

Reservations Deadline Friday March 11, 2005

To register online, click

<http://ssq.fst.ohio-state.edu/OVIFT/Reservations/ReservationInput.asp>

If you experience registration difficulties, please contact [Rachel Liggett](#).

For the tour, please bring already filled out the following form:

<http://ssq.fst.ohio-state.edu/OVIFT/PortionPacVisitorsSheet.pdf>

All visitors must strictly adhere to GMP regulations.

Meeting Organizer: Karen DeWitt of Skidmore-Sales, OVIFT Councilor

Buffet Style Dinner Menu:

Entrées – Roast Beef, Chicken Cordon Bleu, Broiled Tilapia, and Pasta Primavera

Sides -- Garden Salad, Fruit Display, Seasonal Vegetables, Potatoes, and Rolls with Butter

Desserts -- Carrot Cake or Chocolate Truffle Mousse Cake

Beverages – Coffee and Iced Tea

Speaker Biography:

Amanda Heffelfinger is a Research Chef for Cargill Custom Dressings in Port Saint Lucie, Florida. She received her B.S. in Culinary Arts from Chef John Folse Culinary Institute at Nicholls State University. Following a career in the restaurant industry, she received her M.S. in Food Science from The Ohio State University. She will be speaking about the role of culinary in the quick-service restaurant product development cycle.

Community Service Activity:

On March 17, OVIFT is holding a collection for the **YWCA Battered Women's Shelter of Greater Cincinnati**, <http://www.ywcacincinnati.org>.

“The mission of the YWCA of Greater Cincinnati is to empower women and to eliminate racism. By means of education, advocacy, and programming, the YWCA works to advance racial justice and to empower women of all races, ages, status, experience, and beliefs to take control over their lives, to be abuse-free, and to positively influence their community.”

“The YWCA Battered Women's Shelter provides the only emergency protective shelter for battered women and children in Hamilton County. Newly renovated, the facility can serve up to 55 women and children at once. The goal of the YWCA Battered Women's Shelter is to provide safe, secure, temporary shelter and to provide necessary supportive services for battered women and their children to move them towards living independently and free from violence. Every aspect of the programming is designed with the safety of the victim and her children in mind. Supportive services include provision of food, clothing, and personal care items to shelter residents, case management and advocacy, group support, onsite employment training, financial and transportation assistance, children's programming, and community education.”

The following items are needed:

- Footies, socks, and slippers
- Towels and wash cloths
- Paper goods (paper towels, toilet paper, plates, cups, plastic ware, napkins, etc.)
- Personal items
- Used but working cell phones with chargers (they are made available to women to use for 911 emergencies)
- Cash donations

Please take your contributions to the meeting registration table at the Marriott NE. Do **not** take the items into Portion Pac, Inc. Contributors will be entered into a **prize drawing**, one ticket for each item or \$5 donated.

Directions to Portion Pac, Inc.

7325 Snider Rd.
Mason, OH
(513)398-0400

From Cincinnati:

Take I-71 North towards Columbus. Exit at Mason-Montgomery Rd./Fields Ertel (#19) and turn Left/North onto Mason-Montgomery Rd.; go 2.6 miles. Turn Left/West onto Cedar Village Dr.; go 1 mile. Turn Right onto Snider Rd. Almost immediately, Portion Pac, Inc. will be on the Left.

From Columbus:

Take I-71 South towards Cincinnati. Exit at Mason-Montgomery Rd./Fields Ertel (#19) and turn Right/North onto Mason-Montgomery Rd.; go approximately 2.4 miles. Turn Left/West onto Cedar Village Dr.; go 1 mile. Turn Right onto Snider Rd. Almost immediately, Portion Pac, Inc. will be on the Left.

From Dayton:

Take I-75 South towards Cincinnati. Exit at Tylersville Rd. (#22) and turn Left/East towards Mason; go 2.7 miles. Turn Right onto US-42/Reading Rd. (BP on the right corner); go 0.5 miles. At the first traffic light, turn Left/South onto Snider Rd.; go 1.1 miles. Portion Pac, Inc. will be on the Right.

Directions to the Marriott Northeast

9664 Mason-Montgomery Rd.
Mason, OH
(513)459-9800

From Portion Pac, Inc.:

Head South/Right on Snider Rd. Turn Left/East onto Cedar Village Dr. (go 1 mile) and turn Right/South onto Mason-Montgomery Rd. The Marriott Northeast will be on the Left.

From I-71:

Exit at Mason-Montgomery Rd./Fields Ertel (#19) and turn North onto Mason-Montgomery Rd. The Marriott Northeast will be on the Right.

FUTURE HAPPENINGS

Get ready, Suppliers' Night is next. On April 14, suppliers will be presenting their wares at the Sharonville Convention Center. Come one come all! No registration necessary and entry is free for attendees. Several speakers will be making presentations. Hours are from 2:00 PM – 6:00 PM.

GOLF OUTING 2005

The annual Golf Outing will be held Thursday May 12 at The Golf Club at Yankee Trace in Centerville, OH. There will be a shotgun start at 9:00 AM. Cost per person is \$65.00. Cost includes greens' fees, golf cart, box lunch, and door prizes. The reservation deadline is 5:00 PM on Wednesday May 4, 2005. For additional reservation information, please contact Steve Swaby at (513)771-4682 or e-mail steve.swaby@degussa.com.

Link to the registration form:

<http://ssq.fst.ohio-state.edu/OVIFT/OVIFT%20Golf%20Outing%20Registration%20Form%202005.pdf>

LETTER FROM THE CHAIR

I am happy to report that we had another sold out event that was enjoyed by all who attended. The combination of the Third Annual Food Science Club Industry Dinner with OVIFT's Annual Student Recognition Night was a great success, as evidenced by the many who lingered for conversation after the end of the program. As a result, we plan to do the same thing next year, and likely for several years to come. Special thanks to our secretary, Rachel Liggett, for putting together the "mentoring books" and otherwise organizing the event.

Debby Poskanzer has compiled the results from our membership survey, and her summary is below in the newsletter. Not mentioned in her summary is the fact that one area for improvement noted in the survey was community service. This is the first area we have begun to work, and have included a community service activity in each of our meetings this year. So far this year we have held a variety of drives to assist an assortment of causes. We look forward to working on other areas that need improvements in the coming months.

Our next event includes a tour, an excellent speaker, and promises to be another exciting event. I look forward to seeing you there.

Jeannine Delwiche, Ph.D.
OVIFT Chair 2004/2005

TECHNICAL PROBLEM SOLVING

If you have a technical food science problem, consider letting the students at OSU solve it. The Technical Problem solving course (FST 696) meets during Spring Quarter (starts April 5, 2005). You are invited to submit either a short term or long term problem for use by the class, or just submit a problem(s) and let me decide. The solutions suggested by the students will be sent to you upon completion of their analyses. They learn a lot from the experience, and they always come up with solutions the company had not thought of. The best problems are ones you are currently working on, for example: 1) An instant gravy mix produces lumpy gravy, but this was not a problem six months ago. 2) The meringue shrinks away from the crust during baking. 3) A salad dressing separates into layers.

Problem statements are needed by March 28, 2005, at the latest. The students work on the issues April, May, and June. Short term problem reports are returned April/May. Long term reports are returned to the company in early June. Let me know if you have any problems that you would be willing to share. Problems can be e-mailed to barringer.11@osu.edu, faxed to (614)292-0218, mailed to 2015 Fyffe Road Columbus OH 43210, or recited via phone (614)688-3642.

Sheryl Barringer, Ph.D.
Professor and Graduate Studies Chair
Department of Food Science and Technology
The Ohio State University

IFT JOBS AVAILABLE BULLETIN

To receive a copy of the latest IFT bulletin, contact Rachel Liggett at (614)247-6864 or liggett.30@osu.edu. All inquiries will be kept confidential. There will be a few hard copies available at all of the section meetings. Members may register to view, or employers wanting to post job openings, may go on-line to <http://www.ift.org/employment/jobs>.

LOCAL JOB OPENINGS

Employers do not forget: we post local job openings in the food and flavor industries for **free**. Have your posting read by 1000 members, ranging in experience from student to thirty plus years in the industry! Maybe even avoid relocation expenses. To post openings in the next OVIFT newsletter please contact Sophia Sperelakis at sophia.sperelakis@qivaudan.com.

SURVEY RESULTS

Key Summary Points from the Ohio Valley IFT Survey

N=151 people responded

Where respondents live?

Cincinnati/ N. KY Area	58%
Columbus Area	36%
Other	6%

Main reasons people joined Ohio Valley IFT?

To network with other people in my field	50%
To hear interesting programs/speakers	26%
Seemed appropriate for someone living in this area	24%

Things the section is doing well (rated good to excellent by 65% percent or more):

- Providing information regarding employment opportunities (67% said good to excellent)
- Putting together informative dinner/speaker programs (93% said good to excellent)
- Providing networking opportunities for members (84% said good to excellent)
- Putting together an informative newsletter (86% said good to excellent)
- Putting together a valuable Supplier Expo (89% said good to excellent)

Areas for improvement (rated fair to poor by 25% or more):

- Providing information regarding employment opportunities (33% said fair to poor)
- Providing volunteer opportunities (38% said fair to poor)

There were many wonderful ideas in the comments to help us provide more value and develop meetings that would entice you to attend. Thanks for all the great suggestions of programs and speakers! We will try to use this feedback as the section plans for the future.

The complete results are posted on our website at:

<http://sfg.fst.ohio-state.edu/OVIFT/Survey%20results.pdf>

Debby Poskanzer
OVIFT Councilor and Survey Conductor

STUDENT RECOGNITION NIGHT SUMMARY

The first annual Student Recognition & Career Night co-sponsored by OVIFT and the OSU Food Science Club was a landmark event and an unmitigated success. Even though the OVIFT Student Recognition Night and OSU FSC Career Night previously existed as separate entities, the synergy that arose from combining these events was extraordinary and we plan to do it again next year. It was yet another record-breaking event with 50 students and 30 non-students (industry, academia, etc.) attending.

The "non-students" contributed over \$100 in sponsorships to pay for student dinners, and many other gifts and door prizes were donated as well. Our community service project was also a success. McGuffey Elementary School in Clintonville will benefit from an entire trunk full of school supplies collected and \$50 in cash donations. Thank you to all who contributed!

Most importantly, it was a great night of networking! With 21 companies and 3 universities represented, there was never a silent moment. Dr. Ken Lee gave an interesting "State of the Department" address on the changing financial culture at Ohio State, and several students were recognized. For those who were unable to attend, the honorees were:

National Level

Julie Jenkins, \$2000 Fellowship sponsored by IFT

Owen Jones, \$1000 Scholarship sponsored by Givaudan Flavors Corp.

Sarah Herringshaw, \$1000 Scholarship sponsored by IFT

Sarah Zevchak, \$1000 Scholarship sponsored by IFT

Regional Level

Rachel Crockett, \$500 Scholarship sponsored by OVIFT

Thais De Nardo, \$500 Scholarship sponsored by OVIFT

Ruth Lucius, \$500 Scholarship sponsored by OVIFT

Courtney McGinnis, \$500 Scholarship sponsored by OVIFT

Local Competition Winners from the 2004 Annual Meeting in Las Vegas, NV

Christie Goerlitz: IFT Student Association Achievement Award, Semi-finalist in Phi Tau Sigma Graduate Paper Competition

Erin Horton: 3rd place in Food Microbiology Division's John Ordal Oral Competition

Rongmin Huang: 3rd place in Food Chemistry Division's Graduate Paper Competition

Monica Valdez: Winner of Dairy Foods Division's Poster Competition

Amanda (Hubbard) Warnock: 2nd place in Sensory Evaluation Division's Rose Marie Pangborn Research Paper Competition

Ohio State Food Science Product Development Team: 2nd place in Student Association's Product Development Competition; Team members: **Jennifer Ahn-Jarvis**, **Julie Jenkins**, **Corunda Pruitt**, **Marjory Renita**, **Robin Rosselot**, **Vijaykrishna Sivaramakrishna**, and **Monica Valdez**.

Thanks again to all who attended and made this a special evening for our students and non-students alike!

Rachel Liggett
OVIFT Secretary and Meeting Organizer

CONTACT INFORMATION

If you move or change companies, please remember to update your contact information with the OVIFT Secretary Rachel Liggett at liggett.30@osu.edu.

If you would like to change from a hard copy mailing to an electronic copy of the newsletter, please contact Sophia Sperelakis at sophia.sperelakis@givaudan.com.

SPECIAL THANKS

Thanks to everyone who has contributed to this issue:

Sheryl Barringer, Ph.D.
Jeannine Delwiche, Ph.D.
Karen DeWitt
Rachel Liggett
Debby Poskanzer
The Wolf Group

CALENDAR OF EVENTS 2004/2005

March 17th	Tour of Portion Pac, Inc., a Division of Heinz Dinner at the Marriott NE Speaker: Amanda Heffelfinger, Cargill Custom Dressings Topic: "Developing Sauces & Condiments for Food Service from a Chef's Perspective"	Mason
April 14th	Suppliers' Night Sharonville Convention Center, 2:00 PM – 6:00 PM	Cincinnati
May 12th	Annual Golf Outing Yankee Trace Golf Club Shotgun Start at 9:00 AM	Centerville
May 19th	Spring Colloquium	Columbus
June 9th	Executive Board Teleconference	
