

INSTITUTE OF FOOD TECHNOLOGISTS

THE SOCIETY FOR FOOD SCIENCE AND TECHNOLOGY

Ohio Valley Section



In 2002-2003 and 2003-2004, the National Office awarded this regional section a Certificate of Merit and an Excellence Award

JANUARY NEWSLETTER

Student Recognition and Career Night

Thursday, February 16, 2006

Buckeye Hall of Fame Cafe in Columbus, OH

Due to the overwhelming success of last year's event, OVIFT is once again teaming up with the OSU Food Science Club to sponsor this event. The purpose of the event is to bring in members from the food industry to mentor, inform, and recruit undergraduate and graduate students, as well as recognize the achievements of the Food Science Department's outstanding students. We plan a beneficial experience for all! Also back by popular demand...an informational packet about your experiences in the food industry will be compiled. In order to assist us in compiling the information, please visit

<http://www.surveymonkey.com/s.asp?u=662571673397> to complete our brief online questionnaire. You are welcome to complete the questionnaire even if you are unable to attend. Contact Rachel Liggett at Liggett.30@osu.edu or 614-247-6864 if you have difficulties completing the questionnaire.

PROGRAM:

Networking is the name of the game at this event. Attendees will have several opportunities to mingle with students and share their experiences. **Dr. Michael Mangino**, Professor Emeritus and Interim Chair of the Department of Food Science & Technology at The Ohio State University, will give a brief State of the Department Address. The **Awards Ceremony** will highlight this year's OVIFT scholarship winners as well as Competition winners from IFT 2005 held in New Orleans.

EVENT SCHEDULE:

5:30 Registration, Networking, Charitable Drive, Appetizers

6:30 Dinner Buffet, More Networking

7:15 State of the Department Address

7:30 Dessert, More Networking and Awards Ceremony

7:50 Door Prizes

8:00 Estimated Adjournment

Register online at: <http://sfg.fst.ohio-state.edu/OVIFT/ReservationInput.asp>

or contact Rachel Liggett at Liggett.30@osu.edu or 614-247-6864

Registration Deadline: **5PM Friday, February 10, 2006**

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

Members: \$25

Emeritus: *gratis*

Students: \$10

Non-members: \$30

Sponsor a Student for only \$5, check the appropriate box during registration.

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

The full \$30 price of the event will be charged! *****

Deadline to cancel: Friday, February 10, 2006 at 5PM.

Cancel reservations at: <http://ssg.fst.ohio-state.edu/OVIFT/cancellationinput.asp> or contact Rachel Liggett

MENU:

Appetizers: Cheese and Cracker Display; Vegetable Display with Ranch Dip

Salad: Mixed Salad Greens with Assorted Dressings; Pasta Salad

Buffet: Stuffed Chicken Florentine; Salmon in Champagne Dill Sauce; Vegetable Lasagna;
Au Gratin Potatoes; Green Beans Almondine; Rolls and Butter

Desserts: Assorted Array

Beverages: Coffee and Tea

DOOR PRIZES:

Bring a business card to put into the drawing to win a door prize

We will also accept door prizes from your company to give away!

ICE BREAKER:

TBA

CHARITABLE DRIVE:

Mid-Ohio Food Bank <http://www.midohiofoodbank.org/>

Mission Statement: Mid-Ohio FoodBank is a not-for-profit organization dedicated to feeding hungry people by providing food and grocery products for distribution in the Ohio counties we serve, and increasing awareness about hunger in our community.

A member of America's Second Harvest, Mid-Ohio FoodBank has provided more than 330 million pounds of food and other grocery products for hungry people in our community since 1980. Mid-Ohio FoodBank keeps the food shelves stocked for a network of more than 560 emergency food pantries, soup kitchens, emergency shelters, senior dining centers, day care and after-school enrichment programs.

How to help: Non-perishable food items and/or cash donations will be collected.

Bring 5 items or \$5 to be entered into a door prize drawing. Acceptable items include:

For Kids	Boxed/Dry Goods
Peanut butter, Jelly or jam Macaroni & cheese "Spaghetti-o's" type canned pastas Pudding, gelatin & fruit cups Cheese & cracker snacks Juice boxes	"Bisquick" type and Baking mixes Oatmeal, Dry beans Corn meal, Pasta, Rice Pancake & bread mixes
Meat Group	Fruits & Vegetables
Canned chili, stew, fish, meat Condensed or chunky soups	Canned vegetables, fruits, juices Instant potatoes

DIRECTIONS:**Buckeye Hall of Fame Cafe**

1421 Olentangy River Road

Columbus, Ohio 43212

614-291-2233

From Cincinnati/Northern Kentucky: Take I-71 North towards Columbus. In downtown Columbus, continue straight onto SR315 North (do NOT follow 71 as it veers to the right into downtown). Take the King Ave./Medical Center Dr. exit. At the end of the ramp, turn Right onto Cannon Dr. At the next light, turn Right onto King Ave. At the next light, turn Left onto Olentangy River Rd. Buckeye Hall of Fame Cafe will be on the Right just passed Bob Evans. You can self park in the lower lot or use the complimentary valet service. The event will be held in the Woody Hayes Room, Lower Level.

From North Columbus: Take SR315 South to the Kinnear Rd. exit. At the end of the ramp, turn left onto Kinnear Rd which turns into Olentangy River Rd. Pass through 2-3 stoplights and Buckeye Hall of Fame Cafe will be on the Right just passed Bob Evans. You can self park in the lower lot or use the complimentary valet service. The event will be held in the Woody Hayes Room, Lower Level.

From Dayton: Take I-70 East towards Columbus. In Columbus, veer to the Left onto I-670 East towards the Airport and then exit onto SR315 North. Take the King Ave/Medical Center Dr exit. At the end of the ramp, turn Right onto Cannon Dr. At the next light, turn Right onto King Ave. At the next light, turn Left onto Olentangy River Rd. Buckeye Hall of Fame Cafe will be on the Right just passed Bob Evans. You can self park in the lower lot or use the complimentary valet service. The event will be held in the Woody Hayes Room, Lower Level.

EVENT ORGANIZERS:

Rachel Liggett Secretary 2006, Newsletter Editor 2006, Councilor 2008

Carol Borland Councilor 2008

Cheryl Soledad OSU Food Science Club Industry Recruitment Representative

Letter from the Chair

We are mid-way through this year's activities and have coordinated two excellent evening programs. We also coordinated one great social gathering primarily for The Ohio State University Food Science students. For those folks hesitant about volunteering to coordinate a meeting, we are developing a template of items to give future meeting coordinators more information to help them plan for their respective events. We are also trying to pair a new coordinator with an experienced one to help with the planning. If you envision a program that would provide new insights to the OVIFT members, please let us know.

I encourage everyone to attend the OSU Food Science Student Recognition and Career Night planned for February. It was a great event last year and should be equally so this year.

We have just finalized the nominations for the election of next year's slate of officers. Please be sure to read the bios found later in this newsletter and VOTE online in the upcoming election. OVIFT is a strong section, both monetarily and in its people resource. It is a great organization to develop your leadership skills and to help promote food science. Please contact me or any of the current **officers** (see <http://ssq.fst.ohio-state.edu/OVIFT/Officers.asp>) if you'd like to become more involved. Thank you.

Steve Dimler Chair 2006

Future Happenings

Please mark your calendar for the next OVIFT meeting...

Tour of Wyandot Snacks on March 16, 2006 in Marion, OH.

A catered dinner will be served on-site following the tour. Wyandot's President, Nick Chilton, will then speak about the history of Wyandot Snacks.

EVENT ORGANIZERS:

Tedley Pihl Member at Large 2007

Bill Riddle Member at Large 2006

Reports from Recent Meetings

IFT Distinguished Speaker

Thanks to all who came out to the Cincinnati Museum Center Losantiville Cafe in November to see the interesting presentation on Functional Foods given by Mary K. Schmidl, IFT Distinguished Speaker. There were over 50 in attendance, representing over 20 companies. In addition, over \$200 was raised to benefit the American Diabetes Association.

EVENT ORGANIZERS:

Lisa Sanders Member-at-Large 2007, November Meeting Organizer

Karen DeWitt Councilor 2007, November Meeting Organizer

Upcoming Officer Elections

Here are the nominees and their bios...

Chair-Elect (vote for one)

Edward Rigelsky I currently work for The Kroger Company as an assistant buyer in the meat//bakery/deli group for Smiths and Fry's Grocery Divisions. Previously at Kroger I held the position of bakery specialist, working in PD, labeling and providing technical services to our bakeries and delis. Prior work experience included operations supervisor for ConAgra, Technical sales engineer for Aeroglide, support engineer for APV Baker, a food equipment manufacturer, food technologist for Stephan Machinery and packaging supervisor for Wyeth Ayerst. A 1985 Ohio State Graduate of Food Technology, professional IFT member since 1992.

Secretary (vote for one)

Rachel Liggett Rachel Liggett is currently the Sensory Program Coordinator for the Sensory Science Group in the Department of Food Science & Technology at The Ohio State University, Columbus. Previously, she was a Sensory Scientist with Kerry Ingredients in Beloit, WI. Rachel holds B.S. ('97) and M.S. ('04) degrees in Food Science and Nutrition from OSU and is currently a Ph.D. candidate in the same program. Rachel now serves as the Secretary and Newsletter Editor of the Ohio Valley Section of the Institute of Food Technologists and will serve as a Councilor through 2008. She is also a member of the United States Chapter of the World Aquaculture Society. Rachel was the first place winner in the 2003 Rose Marie Pangborn Graduate Research Paper Competition sponsored by the Sensory Evaluation Division of IFT. She is currently the Supporting Adviser for the OSU Food Science & Technology Club and is organizing the Student Recognition and Career Night sponsored by OVIFT for the second year in a row.

Treasurer (vote for one)

Orlan Jennings As a professional member of the IFT (and also a member of OVIFT), I have been in the food industry for over 30 years in R&D positions with several major food companies. I am currently employed as Director of Research for Seasonings at Mane Inc., a flavor company in Cincinnati. During my career, I have been an active member of local IFT sections and have served on award committees and as councilor. On the personal side I am a woodworker, building musical instruments and carving. I reside in Cincinnati with my wife Sandra.

Alternate Councilor (vote for three)

Mona Wolf Mona Baker Wolf, President of The Wolf Group, has over thirty years of experience in Sensory Evaluation. Ms. Wolf has been a professional member of the IFT / SED since 1972, and is currently Chairman for the ASTM E18 main committee of Sensory Evaluation. She holds a Bachelor of Science degree in Food Science from Purdue University and an MBA from Rochester Institute of Technology.

V.M. (Bala) Balasubramaniam, Ph.D. V.M. (Bala) Balasubramaniam, Ph.D., food safety engineering faculty member at OSU Department of Food Science and Technology is a nonthermal food-processing expert with emphasis on high pressure processing. Dr. Bala is a graduate of The Ohio State University where he earned his doctoral degree in Food Process Engineering. He received his M.S. degree from Asian Institute of Technology, Thailand, and B.S. from Tamil Nadu Agricultural University, India. Before joining OSU faculty, he was with National Center for Food Safety and Technology and University of Georgia's Center for Food Safety and Quality Enhancement. His current research program at Ohio State focuses on food safety applications of high-pressure pasteurization and sterilization, developing kinetic models for microbial destruction and estimation of thermo physical properties of foods. He teaches courses on principles of food processing. He has developed fact sheets on various alternative processing technologies including high pressure processing (<http://grad.fst.ohio-state.edu/hpp/>). Since inception, Dr. Bala has actively participated in Institute of Food Technologists (IFT) Nonthermal Processing Division (NPD) activities. He served as the member at large, technical program representative, and chair of graduate paper competition committee. Dr. Bala is also a member at large of IFT Food Engineering Division and Ohio Valley section.

Tim Lawlis Tim Lawlis, currently Director of Technical Services at Bob Evans Farms, attended and graduated from The Ohio State University with a BS and MS in Animal Science, specializing in meats. Upon graduation he was hired by Cryovac as a packaging application specialist. During his tenure at Cryovac, Tim worked with a variety of foods packaging systems, with a focus on design and release of retail modified atmosphere packaged meats. In 1991, Tim began his career at Bob Evans in the Purchasing/Technical Services Department. In his current capacity, Tim provides microbiological, analytical and organoleptic support to the restaurant and retail divisions, along with monitoring restaurant food product specifications, monitoring products on the menu for compliance, auditing suppliers, approving alternate suppliers, establishing nutritional profiles for restaurant/retail products, and maintaining food safety and quality standards. He is a professional member of OVIFT, IAFF, State of Ohio Retail Food Safety Advisory Council, and Conference for Food Protection.

Member at Large (vote for four)

Dawn Mason An alumnus of The Ohio State University with a Bachelor of Science in Food Science I have spent the last 20 years working with various companies while residing in the Cincinnati area. I am currently a sales manager for Red Arrow Products Company, LLC, managing territory sales east of the Mississippi river within the food industry focusing on savory applications. My background has included dairy, fruit, and aseptic product processing and quality assurance, before moving into the sales area. Focus continues to be on providing solutions for customers that have a technical and scientific basis. Other organizations that I am currently representing my company at include various IFT sections, Research Chef's Association and Association of Dressings and Sauces. Up to now I have not held a position in the OVIFT or IFT and am looking forward to participating and supporting in the growth of the organization by volunteering as needed. My interests include increasing the awareness of food science as a field of study within the community.

Dan McElwee Dan McElwee works for Cargill Sweeteners North America business unit in Dayton, Ohio as the East Region Technical Services Manager. Dan started his career with Cargill as a Quality Assurance Chemist in 1993 before making the switch to Technical Services in 1996. His main area of responsibility includes servicing customers' technical needs on the use of sweeteners in a variety of products and applications. Dan is a 1993 graduate of Wittenberg University in Springfield, Ohio with a BS in Chemistry. He is currently a member of IFT, AACC, AACT, and ADS.

Kim McGinty Kim A.B. McGinty, Assistant Food Scientist, Product Development, Ross Products Division, Columbus, Ohio. Her employment at Ross started upon completion of her B.S. degree in Food Science and Nutrition from the Ohio State University in March 2000. As an undergraduate, she was the recipient of various university scholarships and an IFT Scholarship in 1999-2000 sponsored by the IFT, the Abe Mittler Memorial Scholarship sponsored by Quality Assurance Division IFT, and the OVIFT Food Science Scholarship for 1999. She has been in her current position for 5 ½ years and has worked on Ross Metabolic Formula System products and a variety of specialized pediatric products, mainly for pre-mature infants. Kim first became a member of IFT/OVIFT in 1998, and has completed Better Processing School. Her early experience related to the Food Industry includes quality inspection of extruded plastic bottles at Liqui-Box in Worthington and at Hoover Universal in Wilmington, Delaware. Kim has also previously been employed as a Market Research Associate, mainly performing quality assurance interviews with regard to Hershey's candies, and as a Quality Assurance Laboratory Technician at Anheuser-Busch.

William R. Riddle, Ph.D. A member of IFT and OVIFT since 1984, Dr. Riddle is president of AgriTech, Inc., a firm he founded in 1985. AgriTech conducts market research, and strategic development, feasibility studies, strategic and technology planning studies for agribusinesses, with particular emphasis on food processors and distributors. Prior to AgriTech, he managed the agricultural economics consulting practice at Battelle Memorial Institute-Columbus Division where he was employed from 1970 through 1985. Dr. Riddle believes in using economics to solve business and market related problems. He received his B.S. and M.S. degrees in food science and his Ph.D. in agricultural economics.

Richard Young Member of National IFT since 1990 and OVIFT since 1972. Served the food industry since 1972. Began with The Kroger Company starting in Quality at their Processed Meat Plant. Advanced to Kroger's Research and Development for their Processed Meat Plant. Advanced to Director of Technical Services for E. Huttenbauer & Son where Richard managed Quality, Research and Development in their custom processed meat operation and food canning. Richard became recognized as a canning Process Authority by both USDA and FDA for all his work in this field. Served AOAC as a member of the Statistics Committee and as the consulting statistician for the Microbiology Committee of the AOAC. Served the Scientific Affairs Committee of the American Meat Institute beginning in 1980. Richard has been a member of the Institute for Thermal Processing Specialist since 1990. Also has been a member of the American Society for Quality since 1993. This past year Richard became a Senior Member of the American Society for Quality and a Professional Member of National IFT. Richard has attended Eastern Kentucky University and Northern Kentucky University. Currently Richard is serving Pierre Foods in Regulatory Affairs and Technical Services.

Newsletter Editor (vote for one)

Rachel Liggett See bio under Secretary above

Announcements

EXECUTIVE BOARD TELECONFERENCE: Thursday, March 2, 2006

There will be a teleconference held by the OVIFT Executive Board on Thursday, March 2, 2006 at 4:30PM. Columbus board members will meet at OSU Food Science Dept., 2015 Fyffe Rd, Parker Food Science Building, room 120, Columbus, OH 43210. Contact **Rachel Liggett** for information about the Columbus location. Cincinnati board members will meet at Aerotek Scientific, 5181 Natorp Blvd, Suite 201, Mason, OH 45040. Contact **Becca Weinstein** at bweinste@aerotek.com or 513-229-2068 for information about the Cincinnati location. **All OVIFT members are welcome to attend!**

Now available online: Executive Board Meeting Minutes at http://ssg.fst.ohio-state.edu/OVIFT/Newsletter/newsletter.asp#Meeting_Minute_Archive

OHIO WATER QUALITY AND WASTE MANAGEMENT CONFERENCE

Onsite Treatment of High-Strength Wastewater

February 2 & 3, 2006

Holiday Inn on the Lane

Columbus, OH

If you are interested in learning more about food processing wastewater, please check the conference brochure at http://ssg.fst.ohio-state.edu/OVIFT/Newsletter/2006_water_quality_conf_1.pdf.

Submitted by **Gonul Kaletunc** (kaletunc.1@osu.edu)

CONFERENCE FOR FOOD PROTECTION

April 7-12, 2006

Hyatt on Capitol Square

Columbus, OH

The Conference for Food Protection meets every two years to debate issues relevant to food safety and the regulation of retail food establishments. Representatives of state and local regulatory bodies, industry, academia, consumer groups, and federal agencies (FDA, USDA, EPA, CDC) will all be present.

Recommendations from these deliberations may be incorporated into the FDA Model Food Code. This meeting may not be held in Ohio again for many years. This is a unique opportunity to attend and participate in a significant gathering of food safety professionals from across the country and across disciplines.

Submitted by **Barbara Hunt** (Barbara_Hunt@wendys.com)

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

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.

Local Job Postings

Opus International, Inc.
Lisa Westmark

(954) 428-3888
Lisaw@foodscience.com

Senior Food Technologist II

Flavor Applications - Savory

POSITION SUMMARY:

Develop both standard and innovative food products to demonstrate company's products in support of existing and new business growth opportunities at targeted customers. Works well in a team environment and actively contributes ideas and physical assistance while striving to develop an expertise in the use of flavors and food ingredients. Can work independently, with moderate supervision, and balance a multi-task workload. Effectively communicate the features and benefits of company's product lines and assists in delivering presentations to customers, sales and internal management.

QUALIFICATIONS:

- Bachelors Degree in food science, chemistry or related technical area and a minimum of 10 years experience in the food industry with a background in product development.
- Demonstrated understanding of flavors and food ingredients with expertise in key technical areas.
- Ability to accurately formulate finished food products in related area.
- Knowledge of pertinent food processes, regulatory food guidelines, and sensory testing.
- Solid communication skills with the ability to deliver formal presentations.
- A working knowledge of appropriate computer software applications.

RESPONSIBILITIES:

- Create food products to demonstrate product lines and effectively communicate the status of projects to the Applications Manager.
- Maintains accurate records of work. Able to organize projects and prepare reports including: project objectives, project progress, technical formulations, and customer data sheets
- Assists in maintaining a safe and professional environment.
- Demonstrate leadership skills by integrating creative and technical expertise in a team environment. Lead cross-functional project activities.
- Work with a sense of urgency and be customer-oriented. Provide on-going communication with the Sales team to provide the customer with timely service to meet their objectives.
- Required to accompany Account Representatives on customer calls to help educate our customers on company strengths and capabilities. Assist the customer by providing flavor/enhancer solutions to their product/process challenges.
- Identify and focus resources on new technologies that will provide innovative solution to customer/industry issues.
- Utilize the expertise of the creative flavorists and sensory groups to develop/recommend flavor systems to meet or exceed project objectives. Assist in establishing descriptive sensory attributes to communicate a common language for the food application groups. As needed, identify and test products for stability and shelf life. Participate in scheduled sensory panels.
- Utilize computer systems to insure that applications data is maintained in a timely and accurate fashion. Utilize the computer system's capabilities for selection and screening of flavor/flavor enhancement systems.
- Assume management of day-to-day operations of applications lab in the absence of Manager.

SUPERVISION:

Required by Supervisor: Minimal - should be direction setting with reviews of progress. Should be able to work independently most of the time.

Normal working conditions are in a laboratory setting with some travel. Travel would generally be limited to US locations with meetings at customer's locations, trade organization meetings or at plant sites.

Employers: OVIFT will post local food and flavor industry job openings in this newsletter for FREE. 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

Membership Information

Details for joining the Ohio Valley Section of the Institute of Food Technologists can be found at: <http://ssg.fst.ohio-state.edu/OVIFT/Join.asp> Several types of membership are available.

If you move or change companies, all permanent changes must be processed through the national office of **IFT** at www.ift.org. Details are available by visiting the online **Member Center** at <https://members.ift.org/IFT/Member/MemberCenter/> or by calling 800-IFT-FOOD. Temporary changes may be submitted to the Ohio Valley Section Secretary **Rachel Liggett** but these changes will only take effect locally.

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Ohio Valley Section

Calendar of Events

February 16, 2006: **Student Recognition and Career Night**, Columbus, OH

March 16, 2006: **Plant Tour of Wyandot Snacks**, Marion, OH

April 20, 2006: **Suppliers' Night**, Sharonville Convention Center, Sharonville, OH

May 18, 2006: **Golf Outing**, Yankee Trace Golf Club, Centerville, OH

Ohio Valley IFT Newsletter
c/o Rachel Liggett
2015 Fyffe Rd
Columbus, OH 43210