

INSTITUTE OF FOOD TECHNOLOGISTS

THE SOCIETY FOR FOOD SCIENCE AND TECHNOLOGY

Ohio Valley Section



In 2002-2003, 2003-2004 and 2004-2005, the National Office awarded this regional section a Certificate of Merit and an Excellence Award

MARCH NEWSLETTER

Plant Tour: Wyandot Snacks

Thursday, March 16, 2006

Marion, OH

Wyandot, Inc. is a privately held salty snack chip producer based in Marion, OH. The company has been in business for 70 years producing high quality salty snacks for a number of major food companies (some of whose products you may see on the tour). Wyandot converts over 40 million pounds of corn annually into tortilla chips, corn chips, extruded crunchies and puffs. Since we are a contract manufacturer, confidentiality is key to our business as all brands belong to our customers.

PROGRAM:

We will be touring Wyandot's manufacturing facility in Marion, OH. The tour will then be followed by a brief presentation on the history of Wyandot, given by Wyandot company President, Nick Chilton.

Since this is a tour in a food production facility please be dressed accordingly. Specifically, no open-toed shoes, no jewelry, no pens/pencils in above-the-waist pockets. Hair nets, beard nets (if applicable), and hearing protection will be provided.

EVENT SCHEDULE:

4:00 Registration begins

4:30 Tours begin

6:00 Tours conclude, Dinner begins

6:45 Announcements

7:00 Presentation: **History of Wyandot** by Nick Chilton, *President*, [Wyandot, Inc.](http://www.wyandot.com)

7:45 Estimated Adjournment

Click [HERE](#) to register online

Registration Deadline: **Wednesday, March 8, 2006 at 5PM**

Contact [Rachel Liggett](#) if you have difficulties.

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

******* 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: Wednesday, March 8, 2006 at 5PM

[Click here to cancel a reservation](#)

MENU:

Entree: Choose ONE of the following...

-Oven Roasted Stuffed Pork Loin

-Sliced Whole Roasted Turkey

-Vegetarian Stuffed Pasta Shells

Accompaniments: Oven Roasted Redskin Potatoes, Chef's Blend Vegetables, Rolls with Butter (Garlic Bread with the Pasta Shells), and Garden Style Tossed Salad.

Beverages: Iced Tea and Coffee

Desserts: Homemade Fruit Pies

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:

Marion Homeless Shelter <http://www.marionshelter.com/>

The Marion Homeless Shelter is in need of small toiletries for their residents. So bring any of those hotel soaps, etc. gathering dust in your drawers.

Additionally, monetary donations will be accepted toward the building of a new shelter in Marion that will house only women and children (currently men and women are housed together). Checks may be made out to the "Marion Shelter Program" to support the construction of this facility.

DIRECTIONS:

Wyandot, Inc.

135 Wyandot Avenue

Marion, OH 43302-1595

1 (800) 992-6368

From Cincinnati/Northern Kentucky: Take I -71 North towards Columbus. In downtown Columbus, continue straight onto SR 315 North (do NOT follow 71 as it veers to the right into downtown). North of Columbus, merge onto I – 270 East toward Cleveland. Almost immediately, merge onto US-23 North via exit 23 toward Delaware. Follow US-23 for approximately 37 miles to the MARION – WILLIAMSPORT exit. This will curve around to Marion-Williamsport Rd. Take a right on Marion-Williamsport Rd. (west) and follow this for 2 miles to the first stoplight. Turn left at the stoplight and head south on N. Main St./ OH – 4/OH – 423. Wyandot will be on your right hand side about 1/3 rd of a mile down. Drive to the far west end of the parking lot and park in any available spot. The main entrance is one flight of stairs below the parking lot.

From Columbus:

From the North side of Columbus, take US-23 North for approximately 37 miles to the MARION – WILLIAMSPORT exit. This will curve around to Marion-Williamsport Rd. Take a right on Marion-Williamsport Rd. (west) and follow this for 2 miles to the first stoplight. Turn left at the stoplight and head south on N. Main St./ OH – 4/OH – 423. Wyandot will be on your right hand side about 1/3 rd of a mile down. Drive to the far west end of the parking lot and park in any available spot. The main entrance is one flight of stairs below the parking lot.

From Dayton/Springfield/Marysville: Take OH- 4 North to Marion. Continue on SR4 through the town of Marion. Once you have passed Copeland Avenue, Wyandot will be located on the left hand side of the road within the next block. Drive to the far west end of the parking lot and park in any available spot. The main entrance is one flight of stairs below the parking lot.

From Cleveland: Take I-71 south to SR 30 West to Bucyrus. Turn left onto SR 4 South. Continue on SR 4 to Marion. Wyandot is on the outside edge of Marion on SR 4 and SR423 (aka Main Street) (they will run together for awhile). Wyandot will be on the left hand side of the road just past the Marion-Williamsport intersection. Drive to the far west end of the parking lot and park in any available spot. The main entrance is one flight of stairs below the parking lot.

EVENT ORGANIZER:

Tedley Pihl Member at Large 2007

Letter from the Chair

Please remember to vote for next year's OVIFT officers (details listed in this newsletter) and thanks to those agreeing to run for an office. I have thoroughly enjoyed my time with the board members and have been uniformly impressed with their professionalism and dedication to this section.

Please note the new program *The Science and Scientists Behind the Food*, as you might have seen in the last issue of Food Technology. As background, National IFT and Discovery Education launched a food science learning program to provide all U.S. high school students with an introduction to the food science profession. There are two free, downloadable, multimedia food science resources online for members, high school educators, counselors, and students to use and can be accessed online at: www.discoveryschool.com/foodscience.

Please also visit <http://members.ift.org/IFT/Education/TeacherResources/> to learn how you can serve as a local resource to teachers, counselors, and students interested in learning more about food science. This is an absolutely exciting and long-awaited program that each of us can use to help promote the study of food science with high school students. Thank you for your support in this endeavor.

Steve Dimler Chair 2006

Future Happenings

Please mark your calendar for **SUPPLIERS' NIGHT** on Thursday, April 20, 2006 at the Sharonville Convention Center in Sharonville, OH.

EVENT ORGANIZER: **Jennifer Kaiser** Chair-Elect 2006

This year's **GOLF OUTING** will once again be held at the **Golf Club at Yankee Trace** in Centerville, OH on May 18, 2006. Please return the attached form by May 12 (details on form).

EVENT ORGANIZER: **Steve Swaby**

Reports from Recent Meetings

Student Recognition & Career Night

Thank you to all who came out to the 2nd Annual Student Recognition & Career Night. There were nearly 100 attendees with 19 companies represented in addition to the students, faculty and staff of Ohio State University. Mid Ohio Food Bank benefited from the collection of \$51 in cash and 104 lbs of food.

The evening's award winners included:

Grady W. Chism III Undergraduate Scholarship (\$2,000): Rachel Crockett

John Litchfield Graduate Fellowship (\$2,000): Ramesh Reddy Yettella

OVIFT Food Science Scholarships (\$500 each): Rachel Crockett, Thais De Nardo, Ruth Lucius, Courtney McGinnis

National IFT Certificates of Merit: Ruth Lucius, Courtney McGinnis

2005 IFT Annual Meeting Competition Winners

Division winners: 1st place, Scott Hanna (Biotech); 2nd place, Jenny Halim (Biotech); 2nd place, Nathan Baldauf (Food Micro); 2nd place, Yuwana Halim (Fruit/Vegetable); 1st place, Sandeep Rajan (Nonthermal Processing)

IFT Student Association winners: 2nd place, Yuwana Halim; 3rd place, Puntarika Ratanatriwong; 3rd place team, OSU (College Bowl)

EVENT ORGANIZERS:

[Rachel Liggett](#) Secretary 2006, Newsletter Editor 2006, Councilor 2008

[Carol Borland](#) Councilor 2008

[Cheryl Soledad](#) OSU Food Science Club Industry Recruitment Representative

Upcoming Officer Elections

Please exercise your right to vote in the upcoming National IFT Officer Elections. National officers determine the governance of the organization and shape its future; local officers create the slate of events for the coming year. This year's election will take place online between March 1 and April 1. Details for logging on will come via email to each individual member. If you don't have email, please call Member Services at 800-IFT-FOOD.

The following Ohio Valley Section members are running for office...

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)

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, IAFP, State of Ohio Retail Food Safety Advisory Council, and Conference for Food Protection.

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.

Member at Large (vote for four)

Dawn Mason An alumna 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

OHIO VALLEY SECTION RECEIVES AWARD

For the third year in a row, the Ohio Valley Section of IFT has been awarded a Certificate of Merit from the National IFT Office for recognition of outstanding performance during the 2004-2005 program year.

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** for information about the Cincinnati location. **All OVIFT members are welcome to attend!**

Now available online: Executive Board Meeting Minutes

UCINN / CINCI ST BACHELOR OF SCIENCE IN CULINARY ARTS CO-OP PROGRAM

Full-time students in the program are required to complete 3 quarters of CO-OP in the field. Many students have already been placed at Givaudan, Wild and Degussa but several students are still seeking employment for the upcoming term which runs from March 26 to June 16. If you are willing to assist in the placement of these students at your company, please contact Kathleen Rupert at **kathleen.ruppert@uc.edu** or 513-556-6571 on the UC campus or at **kathleen.ruppert@cincinnatiastate.edu** or 513-569-1633 on the Cinn. St. campus.

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](#)

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 312-782-8424 ext. 220.

Local Job Postings

[Harry and David Operations Corp.](#) is one of the nation's premier direct marketing and e-commerce companies. Our internationally recognized product names include "Harry and David" and "Jackson & Perkins". We are currently seeking qualified candidates for the following position at our Hopewell Campus in Hebron, Ohio:

Quality Control Manager, Food Technologist

This position is responsible for managing all Quality Assurance processes supporting the three business units operating at the Hopewell facility: Perishable Assembly and Fulfillment, Pick-n-Pack Fulfillment, and Stores Distribution. Essential functions include managing and supervising incoming inspections to ensure product received into inventory meets the buyer's specifications and the customer's expectations. Requirements include a Bachelor's degree in Food Technology, Food Science or related field and 3-5 years experience in Quality Control.

For more information or to apply online please visit our website at www.hndcorp.com. You can also apply by submitting a resume, preferably via e-mail, to: jobs@HarryandDavid.com.

We offer a great Corporate Culture and a full benefits package including medical, dental, vision and 401K with generous company match.

Kahiki Foods, Inc. of Gahanna, Ohio has the following opportunities. Please send a detailed resume and salary history to john.roman@kahiki.com or fax to 614-322-3190.

Manager, Research & Development

- A minimum of 10 years of proven track record and experiences in the R&D field, in frozen or refrigerated foods, ideally in the meat business
- Knowledge of fusion, natural, organic and the premium markets ideal
- Thorough understanding of ingredients and processing technology
- Degree in food science, either a MBA or a master degree in food science is ideal
- Team player with past supervisory experiences and the ability to manage a R&D laboratory
- A successful record of R&D project management and accomplishment
- Ability to work under tight time table and computer literate
- Excellent record keeping and presentation skills

Quality Assurance Technologist

Candidate must have demonstrated experience/knowledge with:

- The R&D process within the meat /frozen foods industry. New product and existing line improvements.
- Ability to take projects from conception to finalized plant production with all supporting documents.
- USDA/FDA labeling requirements, domestic and export products.
- A thorough understanding of food plant microbiology and food safety .
- Ingredient functionality and synergy.
- Extended shelf life procedures
- Costing of individual ingredients and final product.
- Some packaging design experience.
- Excellent computer skills

QA/microbiology lab technician

- Candidate must demonstrate a fundamental knowledge of microbiology in the food plant setting.
- Ability to perform microbiological testing and evaluate results.
- Ability to develop and maintain a comprehensive microbiological program and present data and recommendations to upper management.
- Assist the QA lab technicians with prescribed duties or fill in during absences.
- Ability to accurately record/evaluate data and inform line workers about unfavorable trends.
- Keep abreast of new methodology and regulatory requirements.
- Excellent computer skills

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](#)

Opus International has the following opportunities. Contact Lisa Westmark at (954) 428-3888 or Lisaw@foodscience.com for more information.

FLAVOR SCIENTIST

One of the foremost innovators, creators and suppliers of flavors and fragrances in the world is seeking a Flavor Scientist for their corporate R&D facility located in the Mid-West.

The position is responsible for process flavors, reaction flavors, compound flavors, and preparing flavor samples for testing, maintenance of formulas, as well as coordinating projects with other departments to enhance flavor quality and reliability.

Requires a Bachelor's degree in Chemistry, Food Science or a related field with 4-6 years relevant experience. Strong chemistry and mathematic skills are essential. Candidates must possess the ability to work in a team oriented environment as well as independently. Excellent communication, presentation skills and computer knowledge are also required.

FOOD SCIENTIST

Major fruit-based beverage and food company is seeking an exceptional individual to work in their world-class facility in New England.

The Food Scientist will develop and execute action plans to deliver key project objectives in support of strategic plans and initiatives. He or she will work independently to identify and efficiently utilize resources to achieve timely delivery of project objectives. Will be responsible for effectively motivating the team to develop technical action plans, optimize resource utilization, implement plans, anticipate and avoid issues and deliver "on-time". Will become a strong participant in the development of strategic plans for the product or category. Will also be a technical resource for entry-level scientists.

The ideal candidate will have a BS in Food Science, Chemical Engineering or other related discipline with 4+ years of experience. Proven project management skills and cross-functional team experience are required.

QUALITY AUDITOR – PRIVATE LABEL - GROCERY

This position will be responsible for managing the business relationship of suppliers and co-packers of a major food company's private label grocery products. You will be responsible for the quality of products for acceptability against standards established by corporate private label brands.

Bachelor's degree in Food Science, Chemistry, Biology or related field, and 8-10 years experience in a Quality Assurance role with a minimum of 5 years experience conducting outside audits.

Comprehensive knowledge of government and industry grading standards. Excellent communication skills for communicating corrective actions with suppliers and other outside parties and the ability to represent Corporate Private Brands in a professional manner.

MANAGER, RESEARCH AND DEVELOPMENT - DAIRY

National Industry Leader in Cultured Dairy product is seeking a Manager of Research and Development to join their family-owned business. The company has a strong commitment to bringing customers a quality product.

This position will be responsible for innovative new product development and managing two R&D professionals.

The ideal candidate will have: A core competency in dairy-related product development. Strong product development skills along with a high degree of creative, innovative skills and abilities. A strong understanding of consumer behavior and the ability to manage multiple, complex assignments/tasks concurrently. Demonstrated effective communication skills with the ability to foster teamwork within R&D and across all other functional disciplines. Maintain a hands-on understanding of new manufacturing technologies and troubleshooting that provides the company with a competitive advantage.

MS or PhD in Food Science.

Proven experience in project management, process development and commercialization.

Membership Information

Details for joining the Ohio Valley Section of the Institute of Food Technologists can be found at: <http://ssq.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](#). Details are available by visiting the online [Member Center](#). Temporary changes may be submitted to the Ohio Valley Section Secretary [Rachel Liggett](#) but these changes will only take effect locally.

INSTITUTE OF FOOD TECHNOLOGISTS

THE SOCIETY FOR FOOD SCIENCE AND TECHNOLOGY

Ohio Valley Section

Calendar of Events

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**, Golf Club at Yankee Trace, Centerville, OH

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