

LIFT Newsletter

February 2010

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Speaker Bio

Connie Jones, McCormick Food Insight Strategist

Connie is a Food Insight Strategist with McCormick's Food Insight Group. As a "food futurist," she uses her trend, culinary and food science expertise to evaluate food, cuisine, culinary and other consumer areas such as lifestyle, social and demographics to offer insights impacting the development of future strategies and food products. Prior to McCormick, she has worked with Quaker Oats, General Mills, General Foods, Nestle and Best Foods.

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Joint LIFT and RCA Meeting

Speaker: *Connie Jones, McCormick Food Insight Strategist*

Topic: 2010 McCormick Flavor Forecast

Connie Jones, McCormick Food Insight Strategist, will present McCormick's Flavor Forecast™ 2010. Celebrating a decade of reporting, this milestone Flavor Forecast™ for the first time is also global. To provide insight into the flavors and foods that will shape the way we eat in the coming years, McCormick flavor expertise has joined forces with trendsetting chefs, a mixologist, popular bloggers and a nutritionist. Top 10 flavor pairings and the trends driving them will be presented. Tastings will be provided.

Date Thursday February 11, 2010

Location

New Frito-Lay Culinary Center located in the Frito-Lay R&D Center 7701 Legacy Dr. Plano, TX 75024

[Link to Map](#) --

Directions and Parking Info

From 121 exit Legacy Dr. south, turn right onto headquarters drive then left into the Frito-Lay campus. Once you are on the campus turn right at the first stop sign and follow road to back parking lot (follow signs to R&D building). Escorts will be waiting in the lobby to escort you to the Culinary Center.

RSVP by 5 PM Tuesday 2/9 Craig Brazier craig@integra-ingredients.com or 214-793-0272.

Price \$20.00 Cash or Check at the door. \$1 beer and wine tickets available.

Schedule

5:30-6:30 - Networking, Beverages (water and soda free, alcohol drink tickets for purchase) & Snacks
6:30-7:15 - Hot Appetizer Buffet
7:00-7:15 - Section business announcements.
7:15-7:30 - Welcome & introduction to Culinary Center from Stephen Kallil, Frito-Lay Corporate Chef and Past President of RCA
7:30 -8:30 - Presentation by Connie Jones
8:30 Adjourn

2010 LIFT Annual Suppliers Night Expo is April 1st

This is rescheduled from March 11 - Please change your Calendar to April 1st!

Exhibitor space sales less than we forecasted

Please help LIFT sell more exhibitor tables. Encourage your suppliers and business contacts to register for a table at our Suppliers Night Expo.

Our IFT Suppliers Night is the 3rd largest of the regional IFT Supplier Expos. Many suppliers have ranked it best because of our friendly attendees, golf tournament and free beer (no correlation, I'm sure)

Due to a scheduling conflict with another expo we rescheduled the LIFT Supplier Expo to prevent a serious income loss. Rescheduling helped, but we are still below our target sales of about 300 spaces.

Two suggestions on how you can help.

1. Please encourage any and all your business contacts who want to market their products & services in our region to consider being an exhibitor at our Suppliers Expo.
2. Add a line and link in your email signature line such as:

"Join Us at the Longhorn Institute of Food Technologists (LIFT) Annual Supplier's Show, April 1, 2010 - Info and Registration
<http://www.longhornift.org/registration/>

annualsuppliersnightinfo.htm"

Basic info: 8' Skirted tables with printed sign = \$425.00, \$475 with Electricity

Our profits from the Expo and Golf tournament fund the Student Scholarships, College Bowl, High School science Fair awards (\$1500 Last year) plus subsidize our monthly meeting costs that to include speakers and interesting venues.

Please help the section and students by raising awareness of this important event.

If you have questions and/or helpful ideas, please contact one of us:

LIFT Co-Chair Elect - Craig Brazier craig@integra-ingredients.com

Suppliers Night Suppliers Night Committee Co-Chairs -

Donna Henry dhenry@technicheffoodresearch.com or Greg Hanks greg.hanks@hanksbrokerage.com

Summer Internships Positions Needed

College students majoring in food science or related majors are looking for summer internships. If your company is looking for an intern, please call Hank Dres at 214-507-8115 or email at dresh@fcingredients.com and he will help connect you with the students. This is a great opportunity for the students and employer!

Upcoming LIFT Meetings and Events

March 4, 2010 - "Vanilla, Its not just for Sweet stuff!"

Location TBD

March 31 - LIFT Golf Tournament to Raise Money for Scholarships and other activities.

April 1 - LIFT Technical Session - Embassy Suites, Frisco

April 1 - LIFT Sponsored College Bowl -- Embassy Suites, Frisco

April 1 - LIFT Suppliers Night Expo -- Embassy Suites, Frisco

May 13 - ABSOLUT® VODKA educational seminar and tasting - Dallas Cowboys Stadium

Snaxpo in Ft Worth this year!

<http://www.snaxpo.com/Attendees.html>

Purpose:

SNAXPO is the Snack Food Association's annual trade show devoted exclusively to the international snack food industry. SNAXPO showcases the latest equipment, technology, ingredients, products and services aimed at improving snack manufacturer's operations.

Dates: Wednesday, March 3 through Saturday, March 5, 2010

Location:

Fort Worth Convention Center
1201 Houston Street
Fort Worth, TX 76102, USA

Attendance: estimated 1,500 industry professionals from around the world are expected to attend SNAXPO 2010. The show attracts leading manufacturers and suppliers from all areas of the snack food industry.

Exhibit Space: More than 100 exhibitors are expected to take up over 50,000 square feet of exhibit space.

Programs/Education Sessions: A variety of educational programs, timely speakers and special events are lined-up for SNAXPO. Be sure to check our website frequently for updates.

Event Organizer: The Snack Food Association (SFA) is the international trade association of the snack food industry representing more than 400 snack manufacturers and suppliers around the world.

FAPC/IFT - OK Research Symposium

Please plan to attend the 2010 FAPC/IFT-OK Research Symposium at the Robert M. Kerr Food & Ag Products Center at OSU in Stillwater, OK. The event will be on **Tuesday, 16 February** and is co-sponsored by the Oklahoma Section of IFT and the FAPC as well as Cozzini Group and National Cattlemen's Beef Association

The event, which includes lunch and a nifty simulated leather satchel, is free and counts as an official meeting for our section.

The symposium will include oral and poster presentations of research conducted at the FAPC and OSU, a keynote address by Tony Mata, and a Cozzini Equipment Demonstration.

During lunch, students in the audience will have the opportunity to interact with a panel of industry professionals who not long ago were students at OSU. Panelists will share how their student experiences prepared them for their careers today and offer insight into what current students can do to prepare for a career as they near graduation.

There will also be an opportunity for non-student participants to participate in "Lunch with the Keynote" and continue further discussions with Dr. Tony Mata.

More detailed information about this event including online registration can be found at: <http://www.fapc.biz/researchsymposium.html>. We hope to see you at this meeting. Please register by 1 February to reserve a free lunch and receive a nifty satchel.

Jobs Available

Product Scientist

Seeking a Product Scientist for our flagship manufacturing facility. The position will be based in the Minneapolis/St. Paul, MN metro area. This role will have responsibility for technical trouble-shooting, problem-solving, and design and formulation of new and existing products. The individual is responsible for managing product activities utilizing project management techniques, along with participating in and leading cross-functional product analysis, improvement and development activities. The role is heavily focused on improvements to existing and new products. We provide a highly competitive compensation, bonus, and relocation program.

Location: Minneapolis/St. Paul Metro Area

Compensation: 95-105K plus bonus. There may be some stretch for an exceptional candidate. Relocation included.

Contact - Nick Ryberg, njr@genesys-one.com Genesys-One Professional Search and Consulting Member, NPA Worldwide www.npaworldwide.com

Ingredient Scientist-Sweeteners (Req 25593)

Flavor Scientist - CPG (Req 24011)

Chemist- (Req 25338)

Full time positions at Dr Pepper Snapple Group. If you are interested feel free to reach out to me or you can apply directly on the Dr Pepper Snapple website

<http://www.drpeppersnapplegroup.com/>

Contact - Keith Stewart, Corporate Recruiter (Office) 972-673-5593 Fax: 972-673-5675

Quality Director (KN2470)

BS-Science. 8+ years experience. Prepared Meat Products Company. S. Idaho area. Salary = 80-100K +Bonus (+ -) doe.

Contact - Ken Nelson - Nelson & Associates nelson@foodrecruiter.com, <http://www.foodrecruiter.com/> (425)823-0956

Food Scientist
Sample Receiving Data Entry Technician
Analytical Food Laboratories

Contact: Becky Pfundheller becky@afitexas.com

2009-2010 LIFT leadership

Past Chair/Advisor - Janet Adams janet@parkerproducts.com
Chair - Dick Metivier dick.metivier@fritolay.com
Co-Chair-Elect Sharon McCabe sharon.mccabe@sbcglobal.net
Co-Chair -Elect Craig Brazier craig@integra-ingredients.com
Secretary- Jaime Reeves jaimereeves@fritolay.com
Treasurer - Hank Dres dresh@fcingredients.com
Committee Chairs
Scholarship and Student Outreach - Hank Dres
Suppliers Night - Donna Henry donna.henry@technicheffoodresearch.com
Greg Hanks greg.hanks@hanksbrokerage.com