

Longhorn IFT Newsletter

November LIFT Meeting

Dr. King presents:

Choosing the Best Oils for Your Product and Process

Join Dr. Clay King and his students for a tour of TWU's Product Development facilities.

Dinner will be a Deep Fried Turkey Challenge, complete with endless

Thanksgiving sides and pies! Dr. King will

then present his presentation on how to choose the best oils for your product and process. Join us afterward for entertainment at the Abbey Inn on the square in Denton.



Date: Thursday, 11/19/09

Time:

5:30 PM-Networking & Tour @ Old Main Building, Rm 300

6:30 PM-Turkey Challenge @ Human Development Building, 2nd floor

7:30 PM-Dr Clay King's Presentation @ Human Development Building, 2nd floor;

8:30 PM - Entertainment at Abbey Inn on the Square in Denton

Locations:

Texas Woman's University - N Bell Ave., Denton, Visitor Parking is # 68. Old Main Building is #12, TWU Campus map [click here](#)

The Abbey Inn Restaurant & Pub - 101 W Hickory St., Denton, website [click here](#)

Cost: \$20/Person, \$15/Student

RSVP by 11/16/09 to cking@twu.edu

Dues Time

It's that time of year again. If you haven't paid your LIFT dues through National IFT or in person please click on this link ([Membership Form](#)) to download the membership form and mail it to our Treasure - Hank Dres 905 Autumn Court McKinney, TX 75070

LIFT Dues are \$15 (\$10 if student, free if emeritus)

[Join Our Mailing List!](#)

LIFT Christmas Party

Dec. 10 - Christmas Party! with Elves at Ferrari's Italian Villa

Seeking Donations for Christmas Party!

Please help us off-set the cost of the party by donating monetarily or door prizes. Donations can be brought to the party or picked up beforehand. Please contact Sharon McCabe 972-727-4988 sharon_mccabe@sbcglobal.net or Janet Adams janet@parkerproducts.com if you need your door prize picked up.

New Professionals

Are you a new professional? New to the area? Want to meet other food-minded individuals?

If so, join us for our first Longhorn IFT New Professionals networking event on Thursday, Dec 3rd at Sigel's Vin Classic Wines. We will be tasting 6 bottles of wine and learning how to discuss the differences between acids, tannins, sugar levels and body/weight found in wine, plus the principle characteristics and aroma profile of each. It will be a great introductory class for the novice wine drinker to help expand their palate and take the mystery out of wine.

Event specifics:

Location: [Sigel's Vin Classic Wines](#) 5717 Legacy Drive Suite 120, Plano, in the Shops at Legacy.

When: Tasting starts at 6 pm on Thurs., Dec 3rd

Cost: \$20/person

RSVP: Jaime Reeves jaime.reeves@fritolay.com or 972-3344377 by Fri., Nov. 27

More about the New Professionals Community:

IFT New Professionals Community will offer opportunities to meet like-minded new professionals, grow your professional network, enhance your professional skills, get involved in the organization, and have some fun! If you are interested in receiving more communication about future events from us please email jaime.reeves@fritolay.com to be added to our distribution list.

Job Wanted

Accomplished Mechanical Engineer seeks a position in the Food, Pharmaceutical and Cosmetic industries.

Significant experience and highly competent in mechanical design and manufacturing processes -- including FDA regulated facilities.

Skills and Background Include:

- Mixing, liquid and gel filling line operation and troubleshooting.
- Assembly line operation and troubleshooting
- Tooling and fixture design and implementation
- Assembly and detail drawings (AutoCAD, SolidWorks)
- Creation of BOM, PFD, PFMEA, CP, Operation Standards

Please contact: Aron Shubin @ p: (972) 612-4464; e: aqshub@yahoo.com

A MS Food Scientist and experienced product developer is seeking for a part/full time position in product development and/or sensory lab.

Please contact Bharvi Bhuta at (972) 900-8168