



LONGHORN SECTION
INSTITUTE OF FOOD TECHNOLOGISTS

The Society for Food Science and Technology

Happy New Year!

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JANUARY 2012

Please join us on January 12 for the presentation of:

"Gluten Free; not just for Celiacs anymore"

Speakers: Alison Brushaber & Dr. Claudia Pillow

Alison Brushaber is the Chief Operating Officer and Partner of Hail Merry Snack Foods a manufacture of RAW-VEGAN-GLUTEN FREE healthy snacks. Hail Merry snacks are offered nationally in over 600 natural foods grocers including Whole Foods.

As Vice President of Food and Beverage for national restaurant chains, her career in Research and Development produced award winning menus and innovative new food, beverage and equipment products. Under her culinary leadership in Quick Service, Family Dining, and Casual Dining chain restaurant operations experienced solid growth. At TurboChef Technologies she was a key member of the team developing speed cooking ovens. She wrote the cookbook that comes with the residential oven. To launch the oven, she worked along side celebrity chefs like Charlie Trotter, Sarah Moulton, Guenter Seeger and Jonathan Waxman performing cooking demonstrations around the country.

Active in the food industry, she is currently on the Board of Directors for the Research Chef's Association, served on the Board of Directors for the Women's Foodservice Forum and has been a featured speaker at many industry events. Alison holds a Bachelors degree in Food Science from the University of Minnesota and has completed further studies at the Culinary Institute of America.

Date: Thursday, January 12, 2012

When: 5:30 PM - 6:30 PM Networking
6:30 PM - 7:30 PM Dinner
7:00 PM Presentation



Where:

Blue Mesa Grill
5100 Belt Line Road
Addison, TX 75254

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

Menu:

- Chips
- Red Salsa
- Roasted Salsa
- Fresh Guacamole
- Mini Chicken Chipotle Tacos
- Mini Smoked Brisket Tacos
- Mini Beef Skewers
- Mini Grilled Veggie Skewers
- Ginger Rice Smokey Black Beans

Cost: \$20 Members/Non-Members and Guests
\$15 Students
***Please pay cash or check at the door.**

RVSP by Monday, January 9

Katie Novak, Secretary
katie@parkerproducts.com

CHRISTMAS PARTY THANK YOU!

**Special Thank You to the following Companies
for Donations and Door Prizes at the 2011 LIFT
Christmas Party:**

- Weber Flavours
- Illes
- Sensient
- Southwest Ingredients
- NutraGenecs
- Comax Flavours
- Haile Resources
- Prinova
- Integra Ingredients
- ViaChem
- Parker Products
- Crown Packaging

- Hanks Brokerage
- SGS

A **BIG** Thank you to all who made the event a success! We could not have done it with out you!
-Longhorn IFT Section

COLLEGE BOWL JUDGES NEEDED

Call for IFTSA College Bowl Judges!

Do you love food trivia?

Have you worked in the industry for 5 or more years?

Do you have either a MS or PhD in Food Science?

Do you have expertise in Food Chemistry, Food Engineering, or Food Microbiology?

If yes to all, then we need you!

LIFT is looking for IFTSA College Bowl Judges to judge the South Central Regional Competition in the Spring (date TBD, but sometime in either March or April).

Time commitment would be all day on a Friday.

Please send a quick summary/resume of your experiences to Lisbeth.Pacheco@pepsico.com so that we can select a well rounded panel of judges for this event!

Please respond if you are interested by Jan 31, 2012.

NEW PROFESSIONALS EVENT

RECONNECT EVENT!
JOIN US FOR HAPPY HOUR
AT
THE FLYING SAUCER

14999 MONTFORT DRIVE,
DALLAS, TX
(ADDISON NEIGHBORHOOD)

972-991-7093
WEDNESDAY, JANUARY 25
6:30PM

Join us to re-connect with those that you may have met at previous New Professional events and meet a few more!

RSVP by January 23 to Holly.Ramage@pepsico.com

JOBS AVAILABLE

Quality Assurance Laboratory Technician
Food Ingredient Manufacturer in Carrollton, TX
Contact: For consideration, please send resume to:
discoveropportunities@yahoo.com

Essential Functions:

- Product and ingredient testing.
- Maintain related records (COAs, Testing Records, etc).
- Laboratory Equipment: Maintains testing equipment and calibration records
- Conduct line checks (Metal detector, HACCP records, Weight Checks, etc.).
- Place materials on hold.
- Monitor sanitation, chemical concentrations and usage.

Requirements (Education, Experience):

- 4 Year Degree Desired
- 1 - 2 years experience in the food industry
- Working Knowledge of Microsoft Office and basic computer entry.

Production Team Leader
MillerCoors Brewing in Ft Worth, TX
Contact: Krista.ashbrook1@millercoors.com
Essential Functions:

- Act as a coach to ensure operations adhere to safety and brewery guidelines

- Ensure that production line is complying with quality standards, GMP and sanitation practices
- Developing team members and achieving SPQSC targets
- Monitor the performance of production team
- Establish weekly staffing requirements
- Participate in coordination of maintenance activities
- Maintain an effective labor/employee relations climate

Requirements (Education, Experience):

- BS or BA degree
- MS Engineering, MBA or other advanced degree preferred
- Front line leadership experience in the food/beverage industry
- 1-6 years prior manufacturing experience

If you'd like to include a job posting in the next newsletter please send the information to katie@parkerproducts.com

JOBS WANTED

DAN ASHLOCK

Phone: 254-644-4000

E-Mail: dan.ashlock@yahoo.com

Objective:

Seeking an opportunity for penetrating accounts with available products enticing acquisition of product expansion enabling product growth with customer. Also, to build a personal relationship with owners and managers to encourage loyalty, trust and confidence in company services. Seeking a position with a progressive organization in Sales that will effectively utilize my experience in Sales to make a positive contribution to the growth and profits of that organization.

TOM CAMPBELL

Phone: (214) 729.5867

E-mail: wcampbell11@tx.rr.com

Virtual Profile: <http://www.arecompanies.com/view/?tomcampbell>

BUSINESS DEVELOPMENT / OPERATIONS MANAGER

20+ years of experience developing solutions to generate company growth and secure market presence. Several years franchise sales development. In-depth COO level operations experience. Past franchisee. Work experience with multi-billion dollar international franchise companies.

STEFFEN SPRINGBORN

Phone: 612-845-0513

E-mail: steffen.springborn9@gmail.com

--Experienced process engineer with broad project knowledge
--Chemical Engineering degree from the U of Minnesota
--Lead multi-discipline teams

Food experiences: Early conceptual design of a meat processing plant, some design experience with soybean crush plants and yogurt processing

Other: Lead process engineer for design and construction of \$20MM bio-polymer plant; Enjoys analyzing and solving complex problems **Bilingual:** English and German

If you'd like to post your information in the next newsletter please email katie@parkerproducts.com

2011 - 2012 LIFT Executive Committee

Chair Elect - Kim Holdridge kholdridge@comaxflavors.com

Chair - Sharon McCabe smccabe@netpacsystems.com

Secretary - Katie Novak katie@parkerproducts.com

Treasurer - Hank Dres hank@parkerproducts.com

Scholarship Chair - Dick Metivier dick.metivier@pepsico.com

Past Chair - Craig Brazier craig@integra-ingredients.com

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