

Remember to pay your LIFT dues! Go online to the LIFT website <http://www.longhorn-ift.org/> to find the membership form.



October 2010

## *LIFT October Meeting*

### **"People, Politics, and Pathogens"**

**Presented by: Dr. Ranzell "Nick" Nickelson II, Ph. D**

**Dr. Nickelson's talk will educate, entertain and maybe surprise. From his expertise in food safety science and regulation, Dr. Nickelson will share insights that focus on consumer (patient) knowledge and concerns, the current political climate that is focused on "change" and the emerging food borne pathogens that spur the other two elements of the triad.**

**Date:** Thursday, Oct. 14

**Location:** Champs Americana -- Las Colinas  
855 W John Carpenter Fwy, Irving, TX (HW 114 @ MacArthur)  
(972) 373-0333

**Schedule:** 5:30-6:30 - Networking hour  
6:30-7:30 - Dinner Buffet - Champ's appetizers & entrees (menu below)  
7:45-8:30 - "People, Politics & Pathogens" presented by Dr. Ranzell

**Cost:** \$22.00 (\$18.00 for Students)

**Please RSVP by 5pm Tues., Oct 12 to [craig@integra-ingredients.com](mailto:craig@integra-ingredients.com)**

#### **Buffet Menu:**

**Appetizers:** Creamy Lobster dip and Crostini , Chef's Special Bruschetta, Raw Vegetable & Fruit assortment

**Entrees:** Tortellini Sylvina with Sautéed Chicken, Chicken & Beef Satay with Stir-Fry Vegetables

**Dessert:** Ice Cream Sundae Buffet.  
Ice Tea or Soft Drinks

**Meeting Sponsorship Opportunity** - The cost of October's meeting will be subsidized by LIFT. Sponsors are welcome. If your company would like to make a cash contribution or buy the 1<sup>st</sup> round in exchange for copious recognition and

appreciation, please contact Chair Elect [craig@integra-ingredients.com](mailto:craig@integra-ingredients.com)

### ***Our Guest Speaker's Bio:***

Ranzell "Nick" Nickelson, II received degrees in Animal Science, Food Technology and Microbiology from Texas A&M University. He spent 12 years on the faculty at Texas A&M where he had teaching, research and extension responsibilities in food safety. In the commercial sector, Nick established the commercial food testing company Applied Microbiological Services, Inc. (AMSI), served as Vice-President of Technical Services for Silliker Laboratories, Inc. Later he served in roles as President of Red Mesa Microbiology, Director of International Food Safety for IDEXX Laboratories, Inc., Senior VP Food Safety at KPR Foods, LLP. , Chief Scientific Officer at Foodbrands America, Inc., and Director of Food Safety for Tyson Food Service. Nick is currently Chief Executive for Science and Health for Standard Meat Co.

Nick is a retired Colonel in the U. S. Army Reserve. His professional accreditations include President of The International HACCP Alliance and Member of the Boards of Southwest Meat Association, National Meat Association and Texas Food Processors Association. He is a past member of the National Advisory Committee on Microbiological Criteria for Foods, was the 1998 National Meat Association's Professional of the Year and served as Coordinator of the Blue Ribbon Task Force on *Escherichia coli* O157: H7 for the National Live Stock and Meat Board. He was awarded the NSF Lifetime Achievement Award for Research in Food Safety in 2006 and inducted into the Texas Food Processors' Hall of Fame in 2008. Nick is the proud father of Trae, Brian and Katy Jo.

### ***Upcoming LIFT Meetings***

Date	Topic	Speaker	Location
11/10/2010	Meals on Wheels of Tarrant County		Meals on Wheels
12/9/2010	LIFT Holiday Party		The Ranch in Las Colinas
2/10/2011	Consumer Flavor Trends	TBD	TBD
3/11/2011	College Bowl Competition, Scholarship Fundraiser & Other Events	Various	TBD
4/14/2011	Open		
5/12/2011	Lone Star Park or other fun event	TBD	TBD
9/28/2011	Annual Suppliers Night & Expo.	TBD	TBD

### ***Details about upcoming events:***

**December** - Holiday Party will be at The Ranch in Las Colinas Co-Chair Elect Sharon McCabe is organizing an excellent event. Great Food, Live music

(Country, R&B and more) and dancing provided by Ken Savage and the Best Kept Secret Band.

Seeking the following donations for December Holiday Party:

- Door Prize Donations
- Beverage Donations - towards bottle(s) of wine
- Donation towards tumblers for beverages - we are looking at newly designed red acrylic tumblers which will have the IFT logo on, and the logo of the sponsor.

Contact Kathleen Voormolen [kcbyth@hotmail.com](mailto:kcbyth@hotmail.com) for donation details

**March** - Golf Tournament & fundraiser event and Date TBD

**April** - College Bowl Competition and "University Night" look for more details to come

## *Special thanks to our sponsors:*

Thank you to all who attended LIFT's 2010-2011 kick-off meeting at La Hacienda Ranch.

Verbal feedback and the bar tab indicate most had fun!

Speaking of bar tabs... **Precise Food Ingredients** donated a lot of bucks to pay for most of those free beverages. Much thanks to Scott Miller, Marcia Hopkins and the rest of the Precise Food Ingredients team for helping us out with a generous donation of \$600!



**Other sponsors included:**

**Tate & Lyle** - \$100 towards the tab, Thanks to Melissa Shull!

**Integra Ingredients** -- \$100 towards the tab

**Hank's Brokerage** - \$100 towards the tab

## **Networking Opportunities**

### **Join our LinkedIn Group**

If you're not on LinkedIn you are missing out on great networking possibilities. LinkedIn is an interconnected network of experienced professionals from around the world, representing 170 industries and 200 countries. You can find, be introduced to, and collaborate with qualified professionals that you need to work with to accomplish your goals. Plus its free to join!

Sign up today at [LinkedIn](#) and make sure to join the Longhorn Institute of Food Technologists (LIFT) group so you can stay connected with local people in the Food industry.

## ***New Professionals Group***

Are you new to the food industry (less than 10 years)?

Are you ready to meet other new food professionals in DFW and take part in fun activities?

If yes, then you need to sign up for the LIFT New Professionals Group. We are a new group interested in getting new professionals together on a regular basis and finding fun things to do in the DFW area as well as learn about the food industry.

Our first meeting this year will be a fun networking event the first week of November, more details to come. We will also be organizing the November LIFT meeting at Meals on Wheels of Tarrant County tour and dinner on Nov. 10.

If you want to sign up to be in the group email Holly Deal [holly.deal@pepsico.com](mailto:holly.deal@pepsico.com)

## ***Jobs***

**Sales Manager** - Parker Products has an immediate opening for a Central US/Midwest sales manager. Parker Products is a manufacturer of over 2000 ingredients for the baking, ice cream, retail, and foodservice sectors, and is based in Ft. Worth, TX.

**Duties:**

Candidates must develop and execute sales calls to accommodate corporate goals. Extensive regional travel is required to increase client base by delivering sales presentations to clients, and representing company at trade shows. Excellent interpersonal, written and verbal communication skills are required along with computer literacy. No supervisory experience required.

**Qualifications:**

Individual must have at least 5 years of Food Industry experience. Degree in Food Science, Culinary Arts, or equivalent is preferred.

Parker Products offers a competitive salary and a comprehensive benefits package which includes 401K.

**Contact:**

Please send resumes via email to [parker\\_products@yahoo.com](mailto:parker_products@yahoo.com)

**Food Scientist** - Irving, TX, for the retail business of an international company.

The position will research ways to make processed foods safe, palatable, and healthy as well as apply food science knowledge to determine best ways to process, package, preserve, store, and distribute food for the retail business focused on sandwiches, salads and wraps.

**Duties:**

Participate in development of new products from an initial concept through production scale-up, adapting existing formulas and improvement of existing product processes, according to project requirements and timeline in collaboration with the product design team

Identify ingredients and products that enable extended shelf life through coordination with procurement

Perform analysis and studies of current production of products to ensure established target shelf life and other measures are consistently being met in conjunction with the QA group

Support, coordinate and conduct plant trials and start-ups as well as participate in the resolution process for quality issues

Document detailed product specifications, ingredient specifications, in-process control points and test requirements

**Qualification:**

Bachelor's degree in food science or related field

Must have three to five years experience in the food industry that includes perishable food

Must have some experience with food preservation techniques (Irradiation, High Pressure Processing, Non-Thermal Pasteurization, UV, MAP, etc.)

Must be able to do 50%Travel

**Contact:**

Stacie Gettys [Stacie@peopleresourcesunlimited.com](mailto:Stacie@peopleresourcesunlimited.com), 214-677-4747 O, 970-390-5079 C, 888-821-8776 F

**Sr. Quality Assurance Manager** - Northern CA. The base salary range is \$90,000-\$115,000, plus a 10%-15% target bonus. Upon hire, significant relocation assistance is available. A brief description of the job duties is provided below.

**Duties:**

- Ensure the Quality Assurance process is implemented and followed for multi-operation process with over 3000 SKU's and 200 different new products annually.
- Direct supervision and training of Food Safety Manager and Quality Technologists.
- Audit the effectiveness of Quality Programs and recommend and implement changes for improvement
- Develop Quality Assurance Programs minimizing risk from all regulatory agencies. This includes developing documentation for Quality Program, implementing change and ensuring that all practices are followed consistently.
- Establish and maintain a system that guarantees all raw materials meet product specifications and recommend changes to ensure the production of a consistent, unadulterated product.
- Establish operating and capital budgets for Quality. Responsible for establishing capital projects that will improve the quality of the product.
- Develop consumer complaint systematic procedural check and conduct meetings to review all complaints, establish corrective action and respond appropriately to all consumer issues on a timely basis.
- Develop SPC system that will allow for real time information thereby permitting Operators and Leaders to make effective decisions.
- Establish an audit procedure that ensures compliance to the Quality Program and adherence to all standards.
- Develop training programs for Operators and employees that improves their ability to participate in the Quality Assurance Program.
- Monitor the specification for products and establish specific, targeted and acceptable quality check ranges.
- Establish and maintain a Quality Reporting System that allows for rapid deficiency identification, aids in root cause analysis and ensures appropriate response.
- Manage the hold process. Establish procedures that allow for review of held product and the eventual disposition of the product.
- Identify Quality issues which result in scrap. Implement plans to rectify the root cause.
- Coordinate rounds with auditors.
- Establish a system to monitor that the correct raw materials are used appropriately in the run process.
- SQF Practitioner responsible for training and implementation of Quality Programs.
- Serve as the Site Quality Pillar Champion in support of the MOS process.
- Support the Commercialization Process by ensuring that product attributes and playbooks match plant capabilities.
- Provide technical review from the Quality perspective and make process enhancement recommendations to be executed (including capital expenditures).
- Understand all operations of the Production Lines. Understand all GMP's and see that they are followed. Perform all required Quality tests and ensure that manufacturing product specifications are followed.
- Provide development and mentoring to the Food Safety Manager and Site Quality / Sanitation leadership personnel.

**Qualifications:**

- B.S. in Food Science or related field.
- 6 or more years of experience in food industry, including experience with multiple operations.

**Contact:**

Cindy McDaniel Professional Staffing of St. Louis (636) 343-8859 office (314) 791-5277 mobile [mcdaniel513@charter.net](mailto:mcdaniel513@charter.net)

**Research & Development Manager** - in Kentucky. The base salary range is \$95,000-

\$110,000, plus a 10%-15% target bonus. Upon hire, significant relocation assistance is available. A brief description of the job duties is provided below.

**Duties:**

- Lead efforts involved in new product / process development and improvements.
- Initiate, evaluate, plan, direct, execute, implement and report on activities related to the development of new products, improvements or cost savings ideas.
- Mentor team members (3 Food Technologists) and grow their capabilities for contributing to the organization while coordinating and managing the efforts of the divisional R&D team.
- Lead cross-functional teams in the technical aspects of product development through the investigation, planning, execution, evaluating and reporting on new product / process development improvement and troubleshooting projects.
- Initiate, investigate and implement significant new formulations, process improvements, and cost savings projects.
- Assist Food Technologists on portions of project to ensure completion of the department's high priority projects and critical non-project work.
- Act as a technical consultant to all operating units of the company on formulation / processing issues related to assigned projects / products. Complete technical assessments for evaluation of new product / process opportunities.
- Evaluate and make recommendations concerning the application of new ingredient / processing technologies.
- Stay apprised of technologies used by other food manufacturers by reviewing technical literature, attending seminars and maintaining contact with suppliers. Evaluate applicability of those technologies within the organization.
- Develop and maintain project plans, identifying critical paths and resources required.
- Assist in maintaining sanitation, inventory and equipment operation
- Maintain an accurate record of work activities in lab notebooks: objectives of test, accurate formulas, processing conditions, required equipment and equipment setup.
- Assist in development of business goals for divisional team members - individually and collectively.

**Qualifications:**

- Able to travel 25 - 50% of the time.
- B.S. Degree in Food Science, Engineering or equivalent.
- 7+ years experience in product development; including 2 years in food processing and R&D management, preferably in bakery/snack category.

**Contact:**

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[mcdaniel513@charter.net](mailto:mcdaniel513@charter.net)

## ***2010-2011 LIFT Executive Committees***

Chair - Dick Metivier - [dick.metivier@pepsico.com](mailto:dick.metivier@pepsico.com)

Co-Chair Elect Sharon McCabe - [smccabe@netpacsystems.com](mailto:smccabe@netpacsystems.com)

Co-Chair Elect Craig Brazier - [craig@integra-ingredients.com](mailto:craig@integra-ingredients.com)

Secretary - Jaime Reeves - [jaime.reeves@pepsico.com](mailto:jaime.reeves@pepsico.com)

Treasurer - Hank Dres - [hank@dieninc.com](mailto:hank@dieninc.com)

Past Chair-Janet Adams - [janet@parkerproducts.com](mailto:janet@parkerproducts.com)