



The Society for Food Science and Technology FOODSERVICE DIVISION NEWSLETTER

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Foodservice Division Mission: "The mission of the Foodservice Division is to disseminate and promote research and other information on food technology as it relates to foodservice with the objective that operating conditions in the industry are improved."

<http://www.ift.org/divisions/foodservice/>

SPRING 2006

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**IFT
Annual Meeting
+ Food Expo!**
June 24-28, 2006
Orange County Convention Center
Orlando, Florida

Visit ift.org/amfe to register now!
Early bird registration deadline:
May 26, 2006

MESSAGE FROM THE CHAIR Bill Baran

Dear IFT Foodservice Division Members:

I hope all is going well with you as we get closer to the IFT Annual Meeting + Expo June 24th through June 28th in Orlando, Florida.

The Foodservice Division will present a poster session, *Development Of A Value-Added Product From Salmon: Preparation, Optimization, And Shelf-Life Study* (Session 020F), Monday June 26th, 8:30 a.m. to noon.

Your Division leadership has been working on a panel discussion / symposium that will be presented Monday June 26th, 2:30 to 4:50 p.m., Session 051: *Concept Development For A Global Foodservice Industry*.

We will have our Executive and Business Meeting on Sunday June 25th at the Rosen Center Hotel (Headquarters Hotel) 3:00 to 5:00 p.m. in Salon 13, with a reception to follow, 5:00 to 6:00 p.m. in Salon 12

I hope we see you all there in attendance at these events.

The Executive and Business Meeting will be open to all members. The reception will be for networking and meeting old friends. We will have light refreshments and an open bar. Come meet your reception sponsors in person.

If you have any agenda items for the business meeting that you would like to present, let me know (WBaran@cox.net). The leadership team is looking for new ideas and projects that will add value to your membership. Some agenda items will be scholarships, website improvements, symposium ideas, symposium speakers, and other value-added items. (*cont'd on page 2*)

FOODSERVICE DIVISION EXECUTIVE BOARD	Chair Bill Baran	Secretary Robert Deeds	Members at Large Brittany Klimstra Ed O'Neill Lori White Scott Brooks Kathleen Kostival Vala Stults	Student Rep John Smythe
	Chair-Elect Don Schaffner	Councilor John Randall		TPC Rep Helen Alexanderson-Lee
	Past Chair Kathy Ware	Alternate Councilor Mary Adolf		Editor Pete Snyder

IFT accepts and adopts the concept of diversity which views society as a mixture of all backgrounds, each with a unique contribution. IFT seeks to retain and celebrate individual differences and therefore will not discriminate based on race, color, gender, sexual orientation, age, religion, national origin, disability or veteran status.

The opinions expressed in this newsletter are the opinions of the contributors and do not necessarily represent the official position of IFT, nor of the Division, and should not be interpreted as such.

IFT MISSION STATEMENT: The Institute of Food Technologists advances the science and technology of food through the exchange of knowledge.

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MESSAGE FROM THE CHAIR (cont'd)

In March, I was able to represent the Foodservice division at the IFT-sponsored 2006 Leadership Conference. It was hard to go from sunny Arizona to cold, gray Chicago, but the conference was very well done.

There was training in identifying one's individual style of leadership using the DISC system. I found out that I am an "encore volunteer" (2nd-time volunteer) with a strong I (influence) and a Appraiser Pattern classical profile. I am not sure what it all means, but I did find out that I will need a timekeeper at the meeting to keep me from going over our time constraints.

At the conference, we also had presentations from various IFT staff members and updates on IFT projects. A new member brochure has been developed to explain IFT to new members. It is very informative and well done. We also had round table discussions with various segments of IFT. I attended a meeting with other Division leaders, and after discussion with some of them, it appears that we have a lot going for us. However, we need to focus on communication improvements; update our website making it more functional; and use the latest technology to make our tasks easier. The IFT staff is available to help take some of the old burdens off the officers so that they can focus on identifying the right changes to make our IFT Division experience more meaningful.

The Foodservice Division just received our 2nd quarter results. We are ahead on our budget. This is mainly due to 87 new members that we welcome. I hope you will all consider becoming active members and help make the Foodservice Division an asset to all members.

This is the time of year for Division Executive Committee elections. Positions open for elections for 2006-2007 are Chair-Elect; Secretary; and three Members at Large. You will receive a separate sheet (by the e-mail listserve or by mail) about the candidates running for these positions. See the article, "Online Newsletter and Ballot," which describes the process of online and paper-ballot voting. Please take a moment to vote for the candidates of your choice.

I appreciate the opportunity to serve you and the Division, and I look forward to seeing you all at the IFT Annual Meeting and Expo. Please be sure to introduce yourselves as Division members.

CONFERENCE FOR FOOD PROTECTION – A FIRST-TIMER'S PERSPECTIVE Don Schaffner

I had been promising myself for several years that I really should attend the Conference for Food Protection (CFP)... and this year, I finally made it... and I was blown away! For those of you who are not familiar with the CFP, here is what you need to know.

The CFP (<http://www.foodprotect.org/>) is a non-profit organization that originated in 1971. The structure of the conference provides a representative and equitable partnership among regulators, industry, academia, professional organizations and consumers to identify problems, formulate

recommendations, and develop and implement practices that ensure food safety. New, rapidly developing food technologies and marketing innovations challenge all groups involved in food production and monitoring to work together to enhance the quality of our food supply. The Conference for Food Protection meets at least biennially to provide that forum.

The objective of the conference is to assist the U.S. FDA in creating the Model Food Code, a guidance document that may (or may not) be adopted by states to assist them in ensuring food safety in all manner of foodservice operations.

Having just returned from my first CFP, I must say, I was impressed. The Conference is highly structured, yet flexible and adaptive at the same time. It provides an excellent working example of getting things done through "Robert's Rules of Order".

From the opening workshop (on interventions for *Listeria monocytogenes* in retail food establishments), through the three co-current council meetings (Council I, which deals with laws and regulations; Council II, concerned with education, certification and administration; and Council III, covering science and technology) and the final assembly of delegates (where representatives from various branches of state government vote on issues formulated by the Councils), there was something to learn at every turn.

If you are interested in foodservice food safety science and policy, the CFP is the place to be. The next Conference will be in San Antonio, Texas in April 11-16, 2008, so you might want to mark your calendar now.

WHAT'S NEW AT THE 2006 ANNUAL MEETING?

Helen Alexanderson-Lee (TPC Representative)

Do you want to actively participate in Technical Presentation and bring back memorable experiences with you?

This year, you will find Themed Programs on emerging topics (Food Allergens, Bioterrorism / Food Defense, Globalization, and Functional Foods). The Themed Programs are enhanced to provide hands-on, interactive learning experiences and active involvement of audiences.

Themes were developed by small groups of members with expertise in each topic area. All four themes have incorporated at least one symposium submitted to a Division. In addition, the symposia submitted through "Call for Proposals" were incorporated in each Themed Program.

There are innovative educational formats and interactive exercises and demonstrations such as: 1) Interactive bioterrorism case study; 2) Table top demonstration on food allergen testing kits; 3) A Socratic program; 4) Combining both poster and oral presentations; and 5) A mock Codex session. Many exciting presentations are incorporated in the Annual Meeting programs, and you will be able to feel, test, touch, taste, and experience the presentations. The key is to **REGISTER EARLY** and make your selections in the registration forms.

Participation is open and free to all the audiences, but numbers are limited. First Come, First Served! Please join in the ACTION, now!!

Non-Technical programs have been improved and expanded with many timely and valuable topics – Managing Multiple Tasks; How to Negotiate with Vendors and Suppliers; Wine Tasting; Coaching and Teambuilding Skills for Managers and Supervisors. . . just to name a few.

Food Expos present exciting innovations and adventures with hands-on trend-setters. How about the "New IFT Connections!" – networking with "Like-Mind" with sound science?

This is a brief "Tip of the Big Taste" of the Annual Meeting. Remember, click on www.am-fe.ift.org/cms. You will be glad that you are ON.

Please send the **flash presentation** (http://www.am-fe.ift.org/attendee_tour) to your friends and colleagues.

See you all in Orlando!

FOODSERVICE DIVISION EVENTS AT THE IFT ANNUAL MEETING + FOOD EXPO

Pete Snyder

POSTER SESSION

The Foodservice Division's poster session, *Development Of A Value-Added Product From Salmon: Preparation, Optimization, And Shelf-Life Study* (Session 020F), will be presented Monday June 26th, 8:30 a.m. to noon at the IFT Annual Meeting, in the Orange County Convention Center (Hall SB). The author is R. SIMPSON: Universidad Tecnica Federico Santa Maria, E. Carevic, M. Escobar, M. Pinto, S. Almonacid.

PANEL DISCUSSION / SYMPOSIUM

The panel discussion / symposium, *Concept Development For A Global Foodservice Industry* (Session 051), will be presented Monday June 26th, 2:30 to 4:50 p.m. at the IFT Annual Meeting, in the Organge County Convention Center (Room S320E) as follows:

Session Leaders: William Baran, Arizona State University, Phoenix, AZ; Mary Adolf, National Restaurant Association Educational Foundation, Chicago, IL; Donald Schaffner, Rutgers University, New Brunswick, NJ

Presentations:

- 2:30 p.m. to 2:35 p.m.--Introductory Remarks
- 2:30 p.m. to 3:50 p.m.--Organizer--W. Baran: Arizona State University
- 2:30 p.m. to 3:50 p.m.--Moderator--M. Adolf: National Restaurant Association Educational Foundation
- 2:30 p.m. to 3:50 p.m.--Moderator--D. Schaffner: Rutgers University
- 02:35 p.m. to 2:50 p.m.--Global trends of retail food operations and processes--O. SNYDER: Hospitality Institute of Technology and Management
- 2:50 p.m. to 3:05 p.m.--Fats and oils on a global basis--F. T. ORTHOEFER: FTO Food Technology LLC
- 3:05 p.m. to 3:20 p.m.--Marketing ingredients in the global marketplace--B. KETCHNER: Sterling Rice Group

- 3:20 p.m. to 3:35 p.m.--Thoughts on developing international standards for global food quality and safety--D. BATRA: Biosystems/Atlanta
- 3:35 p.m. to 3:50 p.m.--Nutritional concerns in a food service global environment--B. LAYDEN: LaydenWorks, LLC
- 4:05 p.m. to 4:50 p.m.--Roundtable Discussion--W.L. Baran: IFT Foodservice Division

ONLINE NEWSLETTER AND BALLOT

Pete Snyder

We continue to disseminate our newsletters online. Also, IFT has again set up Division ballots online and has provided information as to how to vote online. People without e-mail access will be sent their newsletters and paper ballots by mail, as previously done.

This has proven to be very effective and a much more efficient way to reach our membership and to make voting easier. It has also cut our expenses so that our funds can be used for other projects and activities.

Foodservice Division Executive Committee ballot information – a review of the candidates – will be sent separately.

ACTIVITY CENTER

How you can get involved!

Write a newsletter article: Pete Snyder, our newsletter editor, would like to receive more articles from the Foodservice Division membership. If you have a story to share or know of some pertinent research, please write about it and send it to Dr. Snyder for our next newsletter. Submission deadline for the next newsletter is August 15, 2006.

Do you have an idea that you would like to share? Contact an Executive Committee member. The Committee roster is at the end of this newsletter and on the Division website.

MAKING OUR WEBSITE WORK FOR YOU

The Foodservice Division's website continues to add pertinent information to keep you informed and up to date. The Fall 2005 newsletter is now archived on the Division website.

[Submission deadline for next issue: August 15, 2006.]

VISIT THE WEBSITE!

NEW ARTICLES AND LINKS!

Let the Foodservice Division's website be your source for current information and updates! We have added several new articles and links. Visit the Division's website at www.ift.org/divisions/foodservice to find the following – and much more!

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IFT Annual Meeting + Food Expo!

June 24-28, 2006

Orange County Convention Center Orlando, Florida

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May 26, 2006

AT A GLANCE: FOODSERVICE DIVISION EVENTS

At the IFT Annual Meeting + Food Expo

Sunday, June 25th

Foodservice Division Meeting and Reception

June 25th, 3:00 to 5:00 p.m.

and 5:00 to 6:00 p.m.

Rosen Center Hotel, Salons 13 and 12

Monday, June 26th

Poster

Session O20F:

**Development of a value-added product from salmon: Preparation,
optimization,
and shelf-life study**

June 26th, 8:30 a.m. to 12:00 noon

Orange County Convention Center, Room Hall SB

Panel Discussion / Symposium

Session O51:

**Concept Development
For A Global Foodservice Industry**

June 26th, 2:30 to 4:50 p.m.

Orange County Convention Center, Room S320E

MEET THE IFT FOODSERVICE DIVISION CANDIDATES FOR OFFICE!

Vote for the candidates of your choice TODAY!

Candidate information for the 2006-2007 Executive Committee

<p style="text-align: center;">CHAIR-ELECT (1-year term as Chair Elect, 1-year term as Chair, 1-year term as Past Chair) VOTE FOR 1</p> <p>Gideon Zeidler Dr. Gideon Zeidler is a Poultry Extension Specialist with the University of California Riverside: His research interests include refrigeration and cold transportation, and quality, safety, and improvement of food. Dr. Zeidler has been active in the IFT Foodservice Division for many years.</p>	<p style="text-align: center;">SECRETARY (1-year term) VOTE FOR 1</p> <p>Stephen Williams I am Stephen Williams, Associate Director of Operations and Technology for Kraft Food Ingredients Corporation, a division of Kraft Foodservice, North America. I have eighteen years of industrial experience in the retail, foodservice and industrial ingredients sectors with a strong background in flavor chemistry, savory flavor applications, cheese product development and culinary management. I received my Ph.D. from Louisiana State University in Food Science, 1988 and have held R&D positions at the Unilever Corporation, Englewood Cliffs, N.J. and McCormick Company, Hunt Valley, MD, prior to joining Kraft in 1996.</p>
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<p style="text-align: center;">MEMBERS AT LARGE (2-year term) VOTE FOR 3</p>		
<p>Linda Halik Linda Halik is a seasoned foodservice industry professional with strong & varied background in Product Development, National Account Sales, & Marketing. She earned BS degrees in Chemistry & Biochemistry from Syracuse University and an MBA from Pace University and worked with such major manufacturers as the former Kraft General Foods, Diamond Crystal, & Domino Sugar prior to her current position as Director of R&D with United Citrus Products in the Boston area.</p> <p>Valuing her professional and personal associations in the industry & understanding the value & fun of networking with those of similar disciplines, Linda is interested in perpetuating the invaluable networking that the group provides, helping to increase membership, involvement and camaraderie in the organization in the capacity of a Member At Large position.</p>	<p>Sheri Mock Upon earning my B.S. in Food Science and becoming an IFT member in 1985, I began my career in Dairy products manufacturing. I later worked as a Microbiologist in the Beverage Industry for about 10 years and taught Community College for two years while attaining an M.S. in Biology, focusing on Microbiology. Five and half years ago I entered the restaurant industry in Quality Assurance, and continue to be involved in several IFT divisions and my regional IFT section, and am active in restaurant Quality Assurance groups.</p>	<p>Stephanie P. Struble Stephanie is the Director of the Research & Development department of Zaxby's Franchising, Inc. where her major focal points are the development and optimization of projects and processes for menu items and foodservice equipment used in the Zaxby's Restaurant system. Stephanie received her B.S. Biology from the University of Georgia. She's been a member of IFT since 2002, IFT Food Laws & Regulations Division Secretary 2005-2006 and attended the IFT Leadership Conference in March 2006.</p>