



## FEBRUARY MEETING INFORMATION

### HACCP TRAINING/CERTIFICATION AT THE UNIVERSITY OF MARYLAND

**Date:** Wednesday, February 7<sup>th</sup> 2007

**Place:** Dept. Nutrition & Food Science, Univ. of Maryland  
0101 Skinner Building, College Park, MD 20742  
P: 301-405-4509; F: 314-3313  
website [www.nfsc.umd.edu](http://www.nfsc.umd.edu)

**HACCP Training:** 5:00 – 6:00 PM

**Light Dinner:** 6:00 – 7:00 PM

**HACCP Trainer:** Dr. Martin Lo  
Director, Graduate Program in Food Science  
Associate Professor, Food Bioprocess Engineering  
Extension Specialist, Food Processing and Safety

**\*Additional information such as description of training and bio of the trainer on the following page**

**Cost:** \$20 IFT Members & Guests  
\$15 Students  
\*Cost includes HACCP Certification and dinner  
(NO SHOWS WILL BE BILLED)

**RSVP:** By Thursday, February 1<sup>st</sup>, to Stacy VanDenHeuvel at [svandenheuvel@ticgums.com](mailto:svandenheuvel@ticgums.com), or call Stacy at (410) 273-7300 ext. 3319. Please indicate your name and company if emailing or leaving a message.



---

**The Maryland IFT Executive Committee would like to wish everyone a safe and happy holiday season!**

---



## February Meeting – HACCP Training/Certification

### **HACCP Certification with Dr. Y. Martin Lo**

Dr. Y. Martin Lo, Associate Professor of Food Bioprocess Engineering and Director of Food Science Graduate Program at the University of Maryland, is the USDA FSIS-designated Maryland HACCP coordinator. He has conducted HACCP training courses for regional poultry processing industry as well as other commodity and regulatory groups, including the Maryland and DC Dairy Technology Society, Central Atlantic States Association of Food and Drug Officials, and the Central Maryland Vegetable Growers Conference, as well as many international delegates. The HACCP training program is now an integral segment of the international Good Agriculture Practices (GAPs) training program sponsored by the Joint Institute of Food Safety and Applied Nutrition (JIFSAN), a jointly administered, multidisciplinary research and education institute between the FDA and the University of Maryland. Dr. Lo is also a key speaker at the 2006 International HACCP Seminar hosted by Asia-Pacific Economic Cooperation (APEC) this November in Beijing, China. This is a great opportunity to learn first-hand the HACCP Introductory Module from Dr. Lo and, upon completion of the training, you will receive an official HACCP Certificate from the University of Maryland Cooperative Extension Services.

### **Directions to the Dept. of Nutrition and Food, University of Maryland**

#### **From Baltimore and Points North, via I-95 South**

##### **Recommended:**

1. Take I-95 South to the Capital Beltway East (I-495)
2. I-95 South will merge to the left, joining I-495
3. Take Exit 23 "201 Kenilworth Avenue Bladensburg Greenbelt"
4. Proceed south on 201 in the direction of "Greenbelt Road and Bladensburg"
5. At second light, turn right onto Paint Branch Parkway
6. Proceed approximately two miles to U.S. Route 1
7. Turn left onto U.S. Route 1
8. Follow signs to turn right into Visitor Center parking area

##### **Alternate:**

1. Take I-95 south to the Capital Beltway (I-495)
2. Take exit 27 and then follow signs to Exit 25, "U.S. 1 South, College Park"
3. Proceed approximately two miles on U.S. Route 1 South
4. Follow signs to turn right into Visitor Center parking area

**The Department of Nutrition and Food Science is located in Skinner Building (#044), in the southwest quadrant of campus at the corner of Regents Drive and Chapel Drive. Parking will be available at the building.**

**Map of the University can be found at:**  
<http://www.parking.umd.edu/themap/>

<b>Inside This Issue</b>	
<b>1</b>	HACCP Training Meeting
<b>3</b>	Messages from the EC
<b>4</b>	March Casino Night Info
<b>5</b>	Suppliers' Night Info
<b>6</b>	Student Corner

## MESSAGE FROM THE EXECUTIVE COMMITTEE

### From the Chair -



*There is no message from the chair in this newsletter, but for good reasons! Our Chair, Dawn Feakes gave birth to a beautiful baby girl.*

Noelle Elizabeth Lange was born on 12/12 at 12:39 AM weighing in at 9 lbs., 7.4 oz., and 22 3/4" tall!

Dawn, her hubby (Dylan) and Noelle are all doing fine.



### From the Membership Chair –

If you are receiving a newsletter and your information is incorrect or if you need to renew your local only IFT membership, please email the changes or request a membership form from me at (Donna\_Williams@mccormick.com.)

Donna Williams

### From the Chair Elect -

Well, it's December, and the holidays are quickly approaching. Another busy year is coming to an end. My short time on the IFT board has been a great experience, and I look forward to continuing to work for MD IFT.

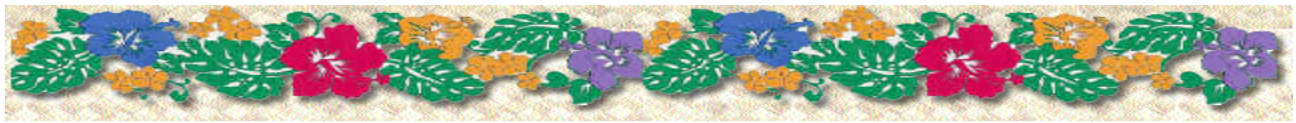
Please don't forget, April 5th is Suppliers' Night. Suppliers' Night is always a huge event, and this year promises to be even bigger. It's always a great opportunity to make contacts and network. I strongly suggest that if there is only one IFT event that anyone can make it to, it's this one. Whether it's someone that has been in our industry for many years, or a student that has yet to find their way into the industry, anyone can get something out of Suppliers' Night.

Lastly, I can't stress enough if anyone has e-mail, please give it to our secretary, Stacy VanDenHeuvel. The MD IFT board wants to be able to contact members easily, and the easiest way to do this is through e-mail. Newsletters and updates can be sent more conveniently and efficiently if we can do it through e-mail, and that is our goal.

To everyone and your families, have a safe holiday, and I'll see you next year.

Tim Ward





# Tropical Casino Night



Come and press your luck at the MD IFT Spring Party! Network around the Craps table or Roulette wheel and enjoy a fun-filled night of chance! There will also be card tables with Blackjack, Poker, and Texas Hold 'Em. The theme is tropical, so come dressed in your most festive outfit!

**Date:** Thursday, March 15, 2007

**Place:** Hilton Garden Inn at White Marsh  
5015 Campbell Blvd.  
Baltimore, MD 21236  
Ph. 410-427-0600  
[www.hiltongardeninn.com](http://www.hiltongardeninn.com)



**Time:** 6:30 – 9:30 pm

**Appetizers:** Coconut Shrimp, Thai peanut chicken skewers, Asparagus roll-ups

**Menu:** Fajitas with all the fixings  
Assorted wraps ~ turkey club, BLT, and Oriental  
Seasonal Fruit Display

**Dessert:** Brownies, sugar cookies, fruit tarts

**\*\*Beer and Wine will be available\*\***

**Cost:** \$35 IFT Members and Guests (**\$40 at door**)  
\$15 Students

**RSVP:** By Friday, March 2, 2007 to Stacy VanDenHeuvel at [svandenheuvel@ticgums.com](mailto:svandenheuvel@ticgums.com), or call Stacy at (410) 273-7300 ext. 3319. Please indicate your name and company if emailing or leaving a message.

**NO SHOWS WILL BE BILLED!**



# Suppliers' Night Information

## Suppliers' Night 2007

What: Suppliers' Night

When: Thursday, April 5<sup>th</sup>, 2007

Where: Holiday Inn Select, Timonium, MD



*Frances Tutt (Suppliers' Night Chair and past Chair) shows off her brand new tree. The tree was given to Frances as a token of gratitude for her past service as the Chair of Maryland IFT Executive Committee.*

## New For 2007

Suppliers' Night information will soon be available online! You will soon be receiving an email with a link that will allow you to fill out a form to be a supplier. Start looking for the email early next year.

## Suppliers' Night Chair -

I have enjoyed having the opportunity to serve on the MDIFT EC. Every year we get better and better. The list of companies our volunteers represent is growing rapidly. We truly have a great group of volunteers and I want to thank all of them for their time and dedication! If you are interested in volunteering please contact any of our officers.

Last year's Suppliers' Night was so much fun I have agreed to be the Suppliers' Night Chair! Actually, it will be easier for the same person to plan the event each year. There is a huge learning curve when planning Suppliers' Night. I have taken steps to make it easier this year and always have had help from my gracious primary assistants Donna Williams and Dawn Feakes! We have selected to have the event on April 5<sup>th</sup> 2007 at the Holiday Inn Select in Timonium, MD. There was positive feedback on the venue change with the suggestion to have more space and not be pressured to stay at the hotel hosting the event. Display tables will be back to the 66.6" x 36". There will be room discounts, but no pressure to stay at the Holiday Inn. Notices to suppliers will be sent out in January. Information on the event will be on the IFT web site as well. We were unable to follow or precede the NY IFT because it conflicted with another event our suppliers and EC members had to attend. Please contact me if you have suggestions. I will be asking for several companies to help sponsor the bar costs.

If you are interested in sponsoring the bar at Suppliers' Night please contact me.

Frances Tutt



# Student Corner

**Happy Holidays!** We're already through our meetings for this year! Our last, held at Boordy Vineyard, was a small, yet cheery gathering with delicious appetizers and tasty wine. The tasting featured six wines along with a tour of the winery, which included the history of Boordy and a walk through the winemaking process. Each wine featured an icon of Maryland such as the terrapin, and included white, red, blush, and their own "Wassal," which we drank warm. It was a pleasant afternoon and most guests were sure to leave with some souvenirs!

## In the Books

### UpCoMiNg MEETing



Our next meeting will be held on home ground at University of Maryland on February 7th. Dr. Lo will be conducting HACCP training for all attendees. Looking forward to seeing you there! Below are some articles to view if interested!

<http://www.cfsan.fda.gov/~dms/fdjuice.html>

<http://www.cfsan.fda.gov/~dms/fdsafe3.html>

<http://www.foodsafety.gov/~fsg/fsghaccp.html>

#### Young adults' diets lacking, finds study

12/4/2006 - Most young adults do not meet the key dietary targets for Americans, primarily because they are too dependent on fast food and convenience food, according to research by the University of Minnesota.

[www.foodnavigator-usa.com/news/ng.asp?n=72491&m=1FNUD04&c=gowvgilpqhplkp](http://www.foodnavigator-usa.com/news/ng.asp?n=72491&m=1FNUD04&c=gowvgilpqhplkp)

#### **New York restaurants slapped with trans fat ban**

12/6/2006 - The New York City Board of Health yesterday voted unanimously to remove trans fats from the city's restaurants in a pioneering move designed to limit the level of the unhealthy fats consumed unknowingly.

[www.foodnavigator-usa.com/news/ng.asp?n=72589&m=1FNUD06&c=gowvgilpqhplkp](http://www.foodnavigator-usa.com/news/ng.asp?n=72589&m=1FNUD06&c=gowvgilpqhplkp)

### LOOKING AHEAD...

#### March Party ~ Casino Night

Instead of a Christmas Party this year, we decided to host a Casino Night Party in March! Since the holidays are already hectic, we decided this would be a better time to get together. Consider this a kickoff to your "Spring Break"! Casino Night will be held at Hilton Garden Inn at White Marsh on Thursday, March 15<sup>th</sup> at 6:30 pm. There will be delicious food, fun and games! More information to come!

#### April 5<sup>th</sup> ~ Suppliers' Night

Just a reminder about the Poster Session held at this event. Keep this in mind as you work on any research projects throughout the year! Prizes will be rewarded for 1<sup>st</sup>, 2<sup>nd</sup>, and 3<sup>rd</sup> place. Contest is open to both graduate and undergraduate students. Any questions or concerns can be directed to me by email ([kkern@ticgums.com](mailto:kkern@ticgums.com)).



## MARYLAND SECTION IFT

### Maryland Section

Dues: Members \$12.00; Students \$4.00

Website: [www.ift.org/sections/maryland](http://www.ift.org/sections/maryland)

Chartered: 1946

The Maryland Section of the IFT was chartered almost 60 years ago and currently has about 500 members working for more than 15 companies. Members are Food Scientists, Food Technologists, Chemists, Biologists, Nutritionists, Engineer Professionals, Students, Lawyers, and Sales & Marketing Professionals. The Maryland section covers a widespread area including; parts of Maryland, Pennsylvania, West Virginia, Washington D.C. and New Jersey.

#### Chair

##### **Dawn Feakes**

McCormick & Co., Inc.  
(410) 771-7477  
dawn\_feakes@mccormick.com

#### Chair-Elect

##### **Tim Ward**

Citrus & Allied  
(410) 273-9500  
tward@citrusandallied.com

#### Past Chair

##### **Karen Siler**

TIC Gums  
(410) 273-7300 ext. 3306  
ksiler@ticgums.com

#### Secretary

##### **Stacy VanDenHeuvel**

TIC Gums  
(410) 273-7300 ext. 3319  
svandenheuvel@ticgums.com

#### Treasurer

##### **Sandra Burt**

McCormick & Co., Inc.  
(410) 771-6923  
sandra\_burt@mccormick.com

#### Membership Chair

##### **Donna Williams**

McCormick & Co., Inc.  
(410) 771-7159  
donna\_williams@mccormick.com

#### Newsletter Editor

##### **Jenny Norton**

TIC Gums  
(410) 273-7300 ext. 3358  
jnorton@ticgums.com

#### Education Chair

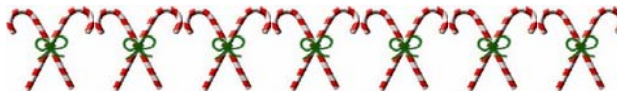
##### **Kara Kern**

TIC Gums  
(410) 273-7300 ext. 3368  
kkern@ticgums.com

#### A NOTE FROM THE PAST CHAIR-

I hope all had a wonderful Thanksgiving and that there was some relaxation time with family and friends to reflect on all that we have to be thankful for. Seems like this is a very busy time of the year. Same with IFT. Lots of planning is going on. We have many events and programs this year as this issue of the newsletter will highlight. A reminder that if there is any topic or location that you would like us to explore, let me or any EC member know. Thanks and I hope to see y'all soon.

Karen V. Siler



#### NEWSLETTER CHANGES

IT'S WORKING! MOST OF YOU PROBABLY RECEIVED THE OCTOBER NEWSLETTER ELECTRONICALLY. THAT WAS THE FIRST TRIAL AND IT SEEMED TO GO OVER WELL. IF YOU HAVE ANY COMMENTS ABOUT THE NEW STYLE OF NEWSLETTERS OR YOU ARE STILL RECEIVING THIS NEWSLETTER BY SNAIL MAIL, PLEASE EMAIL US YOUR EMAIL ADDRESS. EMAIL ADDRESS CAN BE SENT DIRECTLY TO OUR SECRETARY, STACY VANDENHEUVEL AT [SVANDENHEUVEL@TICGUMS.COM](mailto:SVANDENHEUVEL@TICGUMS.COM). WE HOPE THAT THIS NEW WAY OF DELIVERY WILL PROVIDE A QUICK WAY FOR US TO STAY IN CONTACT WITH ALL OF YOU!

THANKS-

Jenny Norton

#### Councilor

##### **Pat Lawler - exp. 2008**

McCormick & Co., Inc.  
(410) 527-8901  
pat\_lawler@mccormick.com

#### Councilor

##### **Nolan Phillips - exp. 2008**

J.M. Huber & Co.  
(410) 939-3500 ext. 222  
hgnlp@huber.com

#### Councilor

##### **Cindy Yoakum - exp. 2007**

Accurate Ingredients  
(410) 374-6937  
cyoakum@acing-iri.com

#### Councilor

##### **Toni Manning - exp. 2007**

Strasburger & Siegel  
(410) 712-7373  
tonim@sas-labs.com

#### Alternate Councilor

##### **Courtney Cioll - exp. 2008**

National Starch Food Innovation  
(856) 228-1898  
courtney.cioll@nstarch.com

Maryland IFT  
%TIC Gums  
4609 Richlynn Drive  
Belcamp, MD 21017

