

Newsletter of the
Rocky Mountain Section
of IFT - Internet Version



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RMIFT

ROCKY MOUNTAIN INSTITUTE
OF FOOD TECHNOLOGISTS

April, 2005

WHAT DO I WANT TO BE WHEN I GROW UP?

- A PRESENTATION BY DAVE PRESZLER
OF ET HORN ON CAREER PATHS
WITHIN FOOD INDUSTRY.

DATE: Tuesday, April 19th, 2005

PLACE: College Hill Library
Front Range Community College/
Westminster Campus
3705 W 112th Ave.

NOTE!
Previous edition
said "Thursday"

**SOCIAL
HOUR:** 5:30-6:00pm

DINNER: 6:00pm

- Menu -

ONE POTATO, TWO POTATO, THREE POTATO BAR!

- Idaho "Spuds" served with the following toppings: homemade chili con carne, cheddar cheese, steamed broccoli, bacon bits, green onion, sour cream and butter
- Tossed green salad with Ranch or Italian dressing
- Soup du jour
- Seasonal fresh fruit platter
- Fresh baked cookies & brownies
- Assorted soft drinks, juices, teas and water

(Article Continued on Next Page)

WHAT DO I WANT TO BE WHEN I GROW UP? - Cont'd.

SPEAKER: 6:45pm

Dave Preszler of ET Horn Company

Please join us for an informal skit on fun and exciting career paths in the food industry.

Dave will use his experience in product development and technical sales to present options to consider when looking at a career in the food industry. Although directed toward the students and decisions they face when planning their programs and graduation opportunities, there will be plenty of valuable insights for all of us in the food industry. Please join us for this informative and entertaining presentation.

**COST: \$ 10.00 STUDENTS
 \$ 20.00 IFT MEMBERS
 \$ 25.00 NON-MEMBERS**

**RSVP by April 15th, 2005 to Anne Craddock via email at
anne@montblancgourmet.com OR CALL 303.755.1100**

**DIRECTIONS: Front Range Community College is located in Westminster
 on 112th between Sheridan and Federal.**

FROM I-25 SOUTHBOUND:

- Exit onto 120th and head west
- From 120th, turn left onto Federal and head south
- From Federal, turn right onto 112th and head west
- FRCC is located on the north side of 112th
- The library is located at the west end of the campus; the building has pyramid structures on the roof, and there is a sign over the door which says "College Hill Library"

FROM I-25 NORTHBOUND:

- Exit onto 104th and head west
- From 104th, turn right onto Federal and head north
- From Federal, turn left onto 112th and head west
- FRCC is located on the north side of 112th
- The library is located at the west end of the campus; the building has pyramid structures on the roof, and there is a sign over the door which says "College Hill Library"

ONCE YOU SEE THE LIBRARY:

- Enter the library at street level (entrance is under the sign "College Hill Library")
- Once you enter the library, turn left; walk back to the south end of the library and turn left again
- Our meeting will be in room L211

RMIFT Upcoming Events

**SUPPLIER'S
NIGHT
09/22/05**

**GOLF
OUTING
09/21/05**

Mark your calendar!

2005 ROCKY MOUNTAIN SUPPLIERS' NIGHT and GOLF OUTING

!!! NEW VENUE !!!

This year's expo will take place on September 22, 05 at the Mile High Station in Downtown Denver. We are very excited to have this year's expo at a new venue. The Mile High Station is located adjacent to Invesco Field, and is a former Midwest steel and ironworks building dating back to the turn of the century. We will also have an excellent day of golf on September 21st at Fossil Trace Golf Course. If you are not an avid golfer, don't be discouraged, this is a great time to meet people and have lots of fun. More information to follow!!

WHOLE GRAINS HEALTH SUMMIT

May 18-20th, 2005 Minneapolis, MN

For more information, please contact Susan Easley: seasley@hain-celestial.com.

Student Corner

ROCKY MOUNTAIN IFT EDUCATIONAL SCHOLARSHIP

The Rocky Mountain Section of IFT awards scholarships each year to students in food science/meat science programs. RMIFT is now accepting applications for student scholarships from students attending Colorado State University and the University of Wyoming. One scholarship will be awarded to qualified applicants from each school (a total of 2 scholarships). Applicants may be either undergraduate or graduate students. Scholarship applications and scholarship recommendation forms are available on the RMIFT website, www.ift.org/sections/rockymountain, or contact Ann Schimschal, RMIFT Secretary, 720.939.2623, annbroecker@hotmail.com.

ROCKY MOUNTAIN IFT TRAVEL GRANTS

In the continuing effort to support future professionals in the food industry, the RMIFT awards travel grants each year to qualified students from Colorado State University and the University of Wyoming. The travel grants assist students to attend scientific meetings in their area of interest, including the 2005 National Expo in New Orleans. To apply for the 2005 grant, submit a current resume with a cover letter describing your involvement in food science and the RMIFT. The letter must also name the scientific meeting the applicant would like to use the grant to attend. Send the application information by May 6th, 2005 to: Ann Schimschal, RMIFT Secretary, 13218 Kearney St, Thornton, CO 80602. 720.939.2623 annbroecker@hotmail.com



• **DAVE PRESZLER of ET HORN**

After graduating from the University of California – Davis with a BS in Nutrition Science in 1979, Dave Preszler entered the food industry as a product development food scientist for the Carnation Company. He spent the next 16 years in product and process development with Carnation and several other major food companies such as Del Monte, Armour-Dial and Hunt-Wesson. Dave gained experience across a broad line of food products including meal replacement bars and beverages, canned foods, sauces, soups and processed meats. This technical background and experience with ingredient functionality proved valuable as he moved into technical ingredient sales with FMC in 1995. Dave has been with E.T. Horn since 1998.

Certificate of Merit

The Rocky Mountain Section has received a Certificate of Merit from the Committee on Sections and Divisions for excellence in programming during the 2003-2004 program year. In order to be eligible, the program report must reflect a minimum of three meetings held during the year and 75% of our membership must also be national members. Our programming was reviewed with consideration given to innovative programming, scholarships, career guidance activities, and fiscal responsibility. Thank you to everyone who has made our section a success.



EMPLOYMENT OPPORTUNITIES

Please also check our website for more postings.

Our employment coordinator is Anne Craddock. If you have any employment positions you would like to have posted, please contact Anne at anne@montblanc-gourmet.com. (Please do not send Anne your resume as she does not place people nor is she a placement coordinator).

Company Name: Rocky Mountain Spice Company - Custom Blending Solutions

**Address: 1805 E. 58th Avenue, Unit G
Denver, CO 80216**

Person to Contact: David Tenenbaum

Email: david@rockymountainspice.com

Fax: 303.308.8067

Job Title: Quality Control/Research & Development Technologist

Education Requirements: BS degree in appropriate discipline, preferably Food Science.

Rocky Mountain Spice Company, located in Denver, Colorado is seeking an enthusiastic food science professional. This full-time position will be responsible for the following:

Quality Control:

- Responsible for all aspects of Sanitation Standard Operating Procedures and HACCP program (where applicable)
- Maintain consistent sample retentions (on finished blends) and quality control paperwork
- Continued development of specifications for all new blends produced by RMSC

Research and Development:

- Matching or creation of various dry blend formulations based on customers needs (blends include seasonings, soup mixes, drink mixes, and bakery mixes)
- Matching or creation of various dry blend formulations based on RMSC needs
- Continue the program in place for sample retention of R & D blends
- Writing of nutritional facts and ingredient statements for all products

Experience:

Ideal candidate should have:

1. 2-4 years of food industry experience, wholesale preferred
2. Basic knowledge of the food industry
3. Excellent oral and written communication skills
4. Essential computer skills, esp. MS Excel
5. The ability to work without close supervision, and should be a team player
6. Must be capable of organizing work and completing work independently.

**FIND THE
RIGHT . . .**

PERSON!
 POSITION!

EMPLOYMENT OPPORTUNITIES
CONTINUED



Please also check our website for more postings.

Company Name: Hauser Laboratories
Job Title: Quality Assurance Officer/Scientist

Immediate Opening exists for a Quality Assurance Officer/Scientist for a diversified analytical testing laboratory. Position offers attractive career opportunity with well-established company that is continuing to improve and grow.

Desired candidate will have a degree in science or mathematics, and prior quality assurance experience. Candidate must possess good communication skills, including technical writing, and computer skills must include word processing, spreadsheets, and databases. Position will have responsibility for the overall Quality System in a commercial testing laboratory which performs mechanical, chemical, and microbiology testing. Key job functions include management of: ISO 17025 Accreditations, Calibrations Database, Employee Training, Internal Audits, and QA Manual. Reports to Director of Hauser Laboratories.

Company offers competitive compensation, health, dental, vision and life insurance, 401(k), and other benefits. Interested candidates should send cover letter, resume, and salary history/expectations to: jobs@hauserlabs.com.
www.hauserlabs.com

www.ift.org/sections/rockymountain

Remember to check our web site for info on upcoming meetings, members, job announcements, food industry links & more!

EMPLOYMENT OPPORTUNITIES CONTINUED

Please also check our website for more postings.

**FIND THE
RIGHT . . .**

PERSON!
 POSITION!

Company Name: Wild Oats Markets, Inc.

Person to Contact: Dan Heiges

Fax: 303-402-2118

Job Title: Food Safety Manager

Responsibilities:

- Develop and implement Food Safety programs for all stores and commissaries.
- Monitor all inspection and audits (including regulatory and third party) for all stores and commissaries.
- Identify trends at both store level and corporate level that identify potential areas of risk. Work with training department to develop training programs to reduce or eliminate these risks.
- Work directly with SD and DO to correct critical violations.
- Administer recalls and improve recall tracking
- Ensure Regulatory compliance of all Foodservice items and procedures
- Support training in nutritional and Food Safety issues.

Knowledge, Skills and Abilities:

- Food Science, Microbiology or other related background.
- 2-5 years experience in Food Safety or Quality Assurance.
- Foodservice or Ready to Eat consumer packaged goods experience preferred.
- Passionate about good food!
- Experience and knowledge of natural and organics industry desirable.
- Strong analytical skills.
- Ability to absorb, understand and relate scientific understanding.
- Strategic thinking, problem solving and decision making skills.
- Excellent written and verbal communication skills.
- Ability to handle sensitive and confidential information.
- Very Strong proficiency in Microsoft Word, Excel, Outlook and Access.
- Strong attention to detail.

If you are interested in this position please fax your resume to Dan Heiges at 303-402-2118.

Rocky Mountain Section of IFT Dues Renewal

To receive the newsletter and stay informed you must be an RMIFT member! To ensure you continue to be a part of the action, complete this dues renewal form and mail it to the address listed. The RMIFT newsletter is distributed by e-mail so be sure to include your e-mail address.

(Some of you pay through National IFT and they will send us your information).

RMIFT Membership Form

(Dues run from Jan 1 to Dec 31)

Name _____

Company _____

Mailing Address _____

Phone _____

FAX _____

Email Address _____

Mail To:
Ann Schimschal
RMIFT Secretary
13218 Kearney St.
Thornton, CO 80602

Professional Member \$15.00

Student Member \$5.00

Make checks payable to: Rocky Mountain Section IFT