

Newsletter of the
Rocky Mountain Section
of IFT - Internet Version



YOUR RMIFT OFFICERS:

Susan Easley, Chair
seasley@hain-celestial.com
303-581-1522

Anne Craddock, Chair Elect
anne@montblancgourmet.com
303-755-1100

Brent Olsen, Past Chair
bocof6@comcast.net
303-988-2719

Ann Schimschal, Secretary
annbroecker@hotmail.com
303-388-3843

Gina Osburn, Treasurer
gosburn@hain-celestial.com
303-581-1285

Natalie Murphy, Councilor
r-d@rockymountainispice.com
303-308-8066

Ally Newman, Alternate Councilor
anewman@whitewave.com
720-562-2602

Diana Ferriola, Member At Large
dferriola@chefamerica.com
303-705-2195

RMIFT

ROCKY MOUNTAIN INSTITUTE
OF FOOD TECHNOLOGISTS

November 2004

Tour Of Pasta Fresca & Dinner At Bucca Di Beppo

Tuesday November 9th, 2004

**- Tour starts at 5pm -
- Dinner at 7pm -**

Pasta Fresca

340 S. Taylor Avenue
Louisville, CO 80027
303.996.8881

Bucca Di Beppo

615 Flatiron Marketplace Dr.
Broomfield, CO 80021
303.464.7673

MENU

First Course

FRESH TOMATOES with red onions, olive oil & basil
PIZZA MARGHERITA - tomatoes, fresh mozzarella & basil

Main Course

CHICKEN PARMIGIANA
VEGETARIAN MANICOTTI

Includes

SAUSAGE, GARLIC MASHED POTATOES

Dessert

BUCA BREAD PUDDING CAMELLO

CHOICE OF COFFEE, ICED TEA OR SOFT DRINK

[Alcoholic drinks can be individually purchased. Individual glasses of wine are \$6.95 for an 11 oz. pour. There are also several beers on tap for beer drinkers.]

Prices

STUDENTS \$10.00, MEMBERS \$15.00, NON-MEMBERS \$20.00

Please RSVP by November 5th to Anne Craddock at
anne@montblancgourmet.com OR CALL 303.755.1100.

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Tour Of Pasta Fresca & Dinner At Bucca Di Beppo cont'd.

ABOUT PASTA FRESCA

Pasta Fresca is a leading manufacturer of pasta, sauces, soups, and dough products. Their primary service is to assist growing food service groups to achieve product consistency with reduced labor. Pasta Fresca began 12 years ago in Boulder, Colorado. This location served as the retail outlet for fresh pastas and sauces and was a home meal replacement concept before they came into fashion.

Due to the popularity of the products and the vast local acclaim, area restaurants solicited the company for fresh pastas and sauces for use in their own stores. Eventually, the retail and foodservice operations split, and today Pasta Fresca has grown and diversified into many exciting new areas. They are now located in a new state of the art facility in Louisville, Colorado, which is equipped to produce not only their core business of pasta, doughs, sauces, soups and entrees, but also accommodates their exciting new line of low carb products –pizza dough, pizzas and entrees.

Pasta Fresca products are not only available in a number of regional and national restaurant chains, but also in a variety of grocery chains. This is an exciting new event for the RMIFT... A few things you will observe include pizza production including dough making to tomato, cheese, and pepperoni topping as well as pasta extrusion and Larabar production. You won't want to miss this!!

Directions to PASTA FRESCA: (from north Denver or south Denver)

- I-25 to US-36 (Denver-Boulder turnpike)
- Continue to the Storagetek Drive exit (S. 96th Street) and head NE on StorageTek (Go right if coming from Denver, go left if coming from Boulder)
- Continue North on S. 96th Street, and be sure to move to the left lane before the tollway (there is a sign with a warning "last chance before the NW tollway")
- Turn right (East) onto Dillon Road (intersection with a light)
- Turn left (North) onto S. Pierce Ave. (there is a sign there which says "Colorado Technology Center")
- Turn right (East) onto S. Taylor Avenue
- The address is 340 S. Taylor Avenue
- Pasta Fresca has a large sign on the lawn in the front of their building

Directions to BUCCA DI BEPPO from PASTA FRESCA: (Distance 3.26 miles)

- Exit the Colorado Technology Center
- Go west onto Dillion Rd
- Turn south onto S. 96th St
- Turn Right onto NW Pkwy W/S 96th St, continue to follow S 96th St
- Turn Left onto Interlocken Blvd
- End at 615 Flatron Market Place/Bucca Di Beppo



www.ift.org/sections/rockymountain

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



...**SPOTLIGHT**...

ON RMIFT MEMBER

VAN HALLOWELL

Director of Product Development for Pasta Fresca

Van has been a member of the Institute of Food Technologists since 1997 and he has a Business Degree from the University of Colorado. Van has over 20 years experience in the food service industry and held management positions for the Rock Bottom/Old Chicago group. During his tenure, Van was manager of concept development and menu management for the organization. He joined Pasta Fresca in 1994 to expand the production facilities and oversees research and development and technical support. Van is responsible for the product development and re-engineering process. We are happy to have Van as a member and thank him for letting RMIFT tour Pasta Fresca!

Student Corner

ROCKY MOUNTAIN IFT WOULD LIKE TO THANK . . .

UKRIT LAOSIRIPORNWATTANA, JULIE POTTER, JANICE BROWN, CHRISTINA MUNTEANU, AHUVA SADEH, TRICIA DIPERSIO, AND KRIS ZEHREN, ALL FROM CSU, FOR VOLUNTEERING AT THE FOOD EXPO. ALSO, FROM THE U OF WY, WE WOULD LIKE TO THANK ALEX WOLF, SHANE THOMPSON, AND KEITH UNDERWOOD. WE REALLY APPRECIATE YOUR HELP!

EMPLOYMENT OPPORTUNITIES

Our new employment coordinator is Anne Craddock. For new job openings in the area, please email Anne at anne@montblancgourmet.com

FIND THE
RIGHT . . .

- PERSON!
- POSITION!

MAVERICK RANCH NATURAL MEATS

A QA AND SANITATION MANAGER POSITION IS OPEN IMMEDIATELY AT MAVERICK RANCH NATURAL MEATS. MANAGES A 4 PERSON QA STAFF AND 5 PERSON SANITATION CREW. MANAGES SSOP'S AND HACCP. PLANT IS NEAR I-70 AND I-25 IN NORTH DENVER. SALARIED POSITION WITH GOOD BENEFITS PLUS 401 K. FAX RESUMES TO 303-294-0623 OR EMAIL: REXMOORE@MAVERICKRANCH.COM

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