

BY MARY ELLEN KUHN





# THE PREMIER FOOD SCIENCE EVENT

Chicago will host the 2013 IFT Annual Meeting & Food Expo®, an ovation-worthy gathering that highlights scientific advances and showcases new products, technologies, and services.

**W**ant a front-row seat for the world's foremost celebration of food science innovation, insight, and information coupled with powerful presentations by prominent thinkers and leaders? Then plan to be in Chicago this summer for the Institute of Food Technologists' Annual Meeting & Food Expo® July 13–16. It will be a big event packed with big ideas.

More than 20,000 food science and technology professionals from around the globe will be on hand to glean new scientific knowledge, get close-up exposure to cutting-edge products and technologies, and make connections with presenters, exhibitors, and attendees representing industry, academia, and government. Those who arrive hungry for knowledge about product development, health and nutrition, food safety, and myriad other topics will find it in 100+ Scientific Program sessions. The halls of McCormick Place South, one of the world's premier exhibition facilities, will be home to the industry's largest collection of suppliers of food ingredients, equipment, packaging, and

services—with nearly 1,000 exhibitors participating.

Bestselling author and CNN host Fareed Zakaria, an expert on international affairs, will apply his multi-layered world view to a discussion of the food challenges facing the planet in the keynote address on Sunday. In addition, three high-profile Beacon Lecturers will bring global perspectives to their addresses on issues of importance to the food industry. The Beacon Lecturers are Catherine Geslain-Lanéelle, Executive Director, European Food Safety Authority, David W. Robson, Head of Energy and Environmental Foresight for the Scottish Government, and Mark J. Manary, a physician, researcher, and professor, who works to end childhood malnutrition in Africa.

Each year organizers of the Annual Meeting & Food Expo ensure that the event serves up much that is fresh and different, and this year is no exception. 2013 will bring more than 100 new exhibitors to the Food Expo, introduce a Cooking Up Science recipe competition on the show floor, and mark the

*For four days in July, Chicago's state-of-the-art meeting facility McCormick Place South will be headquarters for the IFT Annual Meeting & Food Expo.*

Photo courtesy of Choose Chicago



debut of a teaching and learning program for academics as well as the Fennema Lecture & Workshop. IFT is proud to host the 2013 Annual Meeting & Food Expo on its home turf of Chicago, a vibrantly diverse destination noted for its shopping, cultural activities, professional sports teams, and award-winning cuisine.

#### **Learning Starts Early**

Practical, in-depth education is on the agenda in the days prior to the official start of the Annual Meeting & Food Expo in the form of 10 short courses that range in length from a half day to two-and-one-half days. Courses will be held Thursday, July 11, through Saturday, July 13, at the Hilton Chicago.

***More than 20,000 food science and technology professionals from around the globe will be on hand to glean new scientific knowledge, get close-up exposure to cutting-edge products and technologies, and make connections.***

This year's schedule boasts five new courses including "Advances in Commercialization of Nonthermal Processing," "Certified Food Science Prep Course," "New Applications and Products Using Soy," "Antioxidants: Fundamentals, Food Application, and Health Effects," and "Fundamentals of Textural Design: The Importance and Means to Drive Product Liking Through Considered Textural Design."

Returning favorite short courses will include "Integrating Risk-based Preventive Controls Into Your HACCP Program," "Food Science for the Non-Food Scientist," "Flavor Interactions in Food," "Commercializing Innovation in Food Products," and "Labeling Requirements and Implications for Foods Marketed in the U.S." IFT's short courses always receive high marks from participants; in 2012, 93% of attendees said they were satisfied with overall course quality.

Another program that will take place prior to the start of the Annual Meeting & Food Expo is the IFT International Food Nanoscience Conference on Friday, July

12, and Saturday, July 13, at the Hilton Chicago. Experts from around the world will provide updates on topics such as nanomaterial safety, emerging nanoscience applications, and consumer perceptions. The one-and-a-half-day conference, which begins at 1 p.m. Friday, will be preceded by a primer workshop on Friday morning.

#### **IFT Achievers in the Spotlight**

Annual Meeting & Food Expo activities will get under way on an upbeat note Saturday evening, July 13, in the Arie Crown Theater in McCormick Place with a celebration of IFT's own. The annual Awards Celebration honoring 13 recipients of Achievement Awards, 12 newly elected IFT Fellows, and two student recipients of Excellence in Leadership Awards will take place from 5:30 p.m. to 6:45 p.m.

Following the Awards Celebration, a Welcome Reception will be held on the Lakeside Terrace at McCormick Place. Chicago-style cuisine, entertainment, and dramatic views of the Chicago skyline will enhance the experience of mingling with friends and colleagues and making new acquaintances.

#### **Big-Picture Insights**

During the Opening General Session in the Arie Crown Theater from 8:30 a.m. to 10:15 a.m. on Sunday, July 14, keynoter Zakaria will explore some of the pressing food issues facing both developed and developing nations, zeroing in on the topics of food waste, food safety, food insecurity, and the limitations of natural resources.

Zakaria, who hosts "Fareed Zakaria GPS" on CNN and is a *Washington Post* columnist and Editor-at-Large for *Time* magazine, has a unique ability to identify and interpret global economic and political trends and to speak and write eloquently about them. He is noted for



**Fareed Zakaria**  
Photo courtesy of Royce Carlton Inc.

his humor, wit, and an approach to international relations that combines a strong command of both history and political science.

Born in India and educated at Yale and Harvard, Zakaria is the author of the critically acclaimed bestseller *The Post-American World*, which explores the dramatic growth of nations such as China, India, and Brazil and analyzes the significance of this demographic trend. As editor of *Newsweek International* from 2000–2010, Zakaria oversaw all of the magazine's overseas editions.

The Opening General Session will also feature video updates on IFT accomplishments and activities and presentations by IFT leaders.

#### Scientific Program Will Nourish Intellectual Advances

Talk about food for thought. The Annual Meeting Scientific Program will serve up plenty of it, thanks to hundreds of presenters from all food industry sectors. Throughout the three days of the program, they will address topics ranging from arsenic to ultraviolet technology. In addition to the Scientific Program sessions, more than 1,200 poster presentations are scheduled.

Content for the Scientific Program is developed in an exhaustive, year-long process in which IFT members volunteer their time to evaluate session proposals and select an agenda of the most timely, relevant programming. Sessions are organized into tracks that focus on key industry themes, thus making it easier for registrants to identify sessions of the greatest value.

"For so many food scientists, the scientific program at the IFT Annual Meeting is the highlight," said Hilary Thesmar, Vice President of Food Safety Programs, Food Marketing Institute, and Chair of the Annual Meeting Scientific Program Advisory Panel. "Finding out what is

new, learning from industry leaders and colleagues, and gathering ideas and best practices to take back to our job is the main reason we love attending the IFT Annual Meeting year after year. The Scientific Program is developed by hundreds of IFT members with the goal of having the strongest program possible."

Beacon Lectures featuring short but powerful presentations by individuals who can offer game-changing perspectives on issues of importance were introduced as part of the Scientific Program two years ago. This year the schedule for these popular lectures has been expanded to include a third lecturer.

The lecture series will get under way with a presentation that explores the European Union's (EU) groundbreaking decision to elevate the role of science in the policymaking process with the 2002 enactment of the General Food Law.

Geslain-Lanéelle will address the topic in a presentation titled "Can Science Do More to Support Food Policy? The European Union Experience" that will begin at 4 p.m. on Sunday, July 14.

Geslain-Lanéelle has served as Executive Director of the European Food Safety Authority, the EU's independent risk assessment body, since 2006. Her résumé also includes posts as a risk manager in the European Commission and in France and as Chair of the Codex Alimentarius Committee on General Principles to chart European progress in establishing evidence-based food policy.

On Monday, July 15, at 4 p.m. presenter Robson will speak on the topic "Food, Water, Energy Nexus: Surprise Is Inevitable, Being Unprepared Is Not."

In his current role, Robson leads an international government security community that works on issues that contribute to human and natural resources security; the issues of focus include energy, environmental degradation, water and food security, global health, climate change, and biodiversity. His lecture will zero in on critical issues such as disputes between nations related to resources, the impact of emerging economies on global resources, and related policy and investment decisions. »»



Catherine Geslain-Lanéelle



David W. Robson

## Digital Access Options for Scientific Program Content

IFT has numerous options for those interested in tapping into the wisdom and insights dispensed by presenters in Chicago.

- **Live Stream.** There's no substitute for actually being on hand for the Annual Meeting & Food Expo, but those who are unable to be on-site will be able to experience a live streaming video of the Opening General Session featuring keynote presenter Fareed Zakaria as well as Beacon Lectures by David Robson and Catherine Geslain-Lanéelle. Get more information on accessing the live stream at [ift.org/IFT13](http://ift.org/IFT13) under the "Learn" tab.

- **Digital Library.** Annual Meeting Scientific Program sessions will be recorded, and all full paid Scientific Program registrants will receive complimentary access to the digital library and all of these audio recordings for a full year.

- **Webcasts.** Full paid Scientific Program registrants will also have complimentary access to two webcasts selected from proposals submitted for consideration for the Scientific Program.



# IFT 13

## PREVIEW

ANNUAL MEETING + FOOD EXPO®

In the third Beacon Lecture, Manary, Director of the Global Harvest Alliance, a joint venture between St. Louis Children's Hospital, Washington University in St. Louis, and the Donald Danforth Plant Sciences Center, will speak at 7 p.m. on Monday at the Hilton Chicago in conjunction with the IFT Student Association (IFTSA) Closing Ceremony. The lecture is titled "The Future of Food Aid: From the Miracle of RUTF (ready-to-use therapeutic food) in Malawi to Appropriately Designed Food Aid in the 21st Century."

Manary is a pioneer in developing ready-to-use therapeutic food for treating malnourished children. His presentation will detail some of the ways in which this form of food has dramatically improved recovery rates in cases of severe childhood malnutrition. He will discuss the potential to apply the lessons he has learned treating the severely malnourished to preventing malnutrition and customizing food aid for other vulnerable target groups including pregnant women and HIV-infected individuals.

Beacon Lectures are designed to be interactive events between presenter and audience. The format is typically a 30-minute talk followed by a 15-minute question-and-answer exchange.

### New Approaches to Teaching and Learning

This year's educational offerings will include some new features developed for academicians and food science educators but open to all interested persons. The Teaching & Learning program will include shorter, interactive skill-building sessions, a designated SPA (Science Practice Application) Lounge created to provide a dedicated place for networking and knowledge sharing, and the Fennema Lecture & Workshop. This new lectureship, which pays homage to IFT Past President and pioneering food science author and educator Owen Fennema, who passed away in 2012, will feature a presentation by Kipp Herreid, a teacher, author, and case studies expert. The lecture will take place from 10:30 a.m. to 11:15 a.m. Sunday, July 14. Herreid, who has spent 25 years experimenting with innovative teaching strategies, will discuss the use of case studies, problem-based learning techniques, and other active-learning teaching methodologies. A hands-on case study exercise will follow in a workshop from 1:30 p.m. to 3 p.m. on Sunday in the SPA Lounge (room S103cd).

Also new for 2013 is the Learning Lab, which will be home base for a series of interactive professional development sessions on topics such as "Managing Generational Clashes in the Work Environment," "Business



Transformation—Creating & Sustaining High Performance,” and “Communicating to the Non-Technical Audience.”

“Sprint” sessions, which are just 30 minutes long, will provide students, new professionals, and anyone who is interested with effective tactics for freshening up presentation skills, networking, and résumé writing.

### Exponentially Exciting

What will Food Expo exhibitors be cooking up this year? The full picture won’t be revealed until the doors open for the start of the expo on Sunday, July 14, but it’s a sure bet that the experience for attendees will be diversified, delicious, and decidedly information-rich. For a taste of where food industry product development is headed, there’s no better place to be than in the halls of McCormick Place South from Sunday through Tuesday, July 14–16.

The show floor will be open from noon to 5 p.m. on Sunday, July 14, 10 a.m. to 5 p.m. on Monday, July 15, and 10 a.m. to 4 p.m. on Tuesday, July 16.

To get a sense of the size and scope of the Food Expo, consider a few statistics. The 974 companies exhibiting at McCormick Place South will occupy 2,335 booths,



sprawling across space that is the equivalent of six and one-half football fields in size. Here’s a look at some of what’s in store at the Food Expo this year.

• **Taste the Expo.** One of the things Food Expo attendees say they appreciate most about the event is the opportunity to sample food and beverage prototypes, and this year’s show will definitely deliver on that front. As of *Food Technology* press time, nearly 100 companies were slated to serve up samples (with more to be added to the list in coming months), and IFT’s Taste the Expo program will make identifying those exhibitors a simple proposition. Participants in the Taste the Expo program will be highlighted on IFT’s smartphone mobile app and in *IFT*

***Food Expo exhibitors will occupy 233,500 square feet of space in McCormick Place South.***

Photo © Oscar Einzig Photography

*Live*, the official digital publication of the event, and via various social media channels.

- **Cooking Up Science.** This brand new recipe competition held on the show floor in the Cooking Up Science Theater (booth 4748) will feature chefs making delicious, healthful meals that showcase ingredients from companies that are exhibiting in the Food Expo. Recipes will be judged on creativity and presentation. An Ingredient Basket Demo sponsored by American Pistachio Growers is scheduled for 3:15 p.m. Monday, July 15. The winner of the recipe competition will be announced at 3 p.m. Tuesday, July 16, at the Cooking Up Science Theater.

- **What's New!** To simplify the process of locating companies showcasing some of the Expo's latest and greatest product offerings, IFT offers the What's New! program. Companies that are highlighting new products and services will be identified with bright yellow What's New! floor stickers in front of their booths, as well as within a special section of the mobile app, and in a tabbed section of the *Program and Exhibit Directory*.

- **Food Expo Innovation Awards.** Food industry ingenuity will be celebrated in the annual Food Expo Innovation Awards, open to exhibiting companies that have introduced a new product, technology, instrumentation, equipment, or service since January 2012. Judges from industry, academia, and government will select the winners from a pool of 60 qualified entries. To help the award honorees make a splash at the show, winners will be highlighted in *IFT Live*, on the IFT13 website, and via show floor decals.

- **Innova Pavilion.** Always a show floor favorite, the Innova Market Insights Taste the Trend Pavilion, booth 1576, will display more than 200 innovative food and beverage products from around the globe. This year's display will offer in-depth analysis of critical food and beverage issues, including strategies for maximizing sustainability and addressing future sourcing challenges. The pavilion will highlight 10 new consumer mega-trends that are driving the industry; insights on packaging, technology, and flavor drivers will be highlighted. A team of experts from Innova Market Insights will be on hand to guide visitors through the Taste the Trend display and to share their perspectives.

- **Mintel Pavilion.** Real-world market examples and trends forecasting will be featured at the Mintel New Products and Consumer Insights Pavilion, booth 2375. The Mintel pavilion activities will include a series of main-stage presentations as well as the opportunity for close-up views of numerous successful and innovative food and beverage products. This year's presentation topics are "Colors and Flavors: The Move to More Natural," "Reducing Salt and Sugar: Perils and Potential," and "Protein: Is It the Next Big Thing?" In addition to the general presentations, the market intelligence provider will offer smaller-group "Ask the Analyst" sessions.

- **Food Expo Forum.** The presentation topics will be



*Looking for a taste of where food industry product development is headed? The IFT Food Expo will serve up plenty of it. Photo © Oscar Einzig Photography*

varied, but all of the programs scheduled for the Food Expo Forum promise to be informative and engaging. Here's a preview of the events that will be taking place at the forum (booth 2490), which is sponsored by Almond Board of California.

- 2 p.m. to 2:45 p.m. Sunday, July 14, "How to Avoid the 9 Major Pitfalls in Food Concept Development"
- 3:15 p.m. to 4:15 p.m. Sunday, July 14, "Stand Out in the Crowd: Become a Certified Food Scientist" »»

## Smart Ways to Stay in the Know

Being fully informed about all the people, events, and activities that are part of the Annual Meeting & Food Expo has never been simpler thanks to an assortment of new technologies and media options.

- **Smartphone Mobile App.** The official IFT13 mobile app is available to download on iPhones, iPads, and the iPodTouch through the App Store (IFT 13). For other types of web-enabled phones, point your browser to [www.m.core-apps.com/IFT13](http://www.m.core-apps.com/IFT13) to be directed to the proper download version for your device. App users will find that it's a valuable tool for keeping tabs on exhibitors, session and speaker listings, floor maps, handouts, and updates from event organizers. IOI Lodgers Croklaan Americas is a gold sponsor for the mobile app.

- **IFT Live.** IFT's digital show daily, *IFT Live*, will be the ideal way to stay up-to-date on scientific program sessions, news from the show floor, competition results, and more. Lots of interactive content including videos, photos, and Twitter feeds will be featured. Check it out at [live.ift.org](http://live.ift.org).

- **Social Media.** IFT is using the social media channels LinkedIn (Institute of Food Technologists), Facebook (IFT), Twitter (#IFT13), YouTube (IFTlive), and Flickr (IFT) to share information about the Annual Meeting & Food Expo.





*The Annual Meeting & Food Expo schedule includes many opportunities for socializing and networking.*

Photo © Oscar Einzig Photography



- 10:30 a.m. to 11:30 a.m. Monday, July 15, “Building Successful Industry Engagement in Childhood Obesity Prevention”
- 11:45 a.m. to 12:45 p.m. Monday, July 15, “Build Consumer Confidence in Food Technology”
- 2 p.m. to 5 p.m. Monday, July 15, “Disney–IFTSA Product Development Competition: Nutritious Foods for Kids”
- 10:30 a.m. to 11:30 a.m. Tuesday, July 16, “Value of Innovation Product & Intellectual Property Assets”
- Noon to 1 p.m. Tuesday, July 16, “Get to Market Faster with Efficient Recipe-Formula Management.”

#### On the Schedule for Students

In addition to canvassing the show floor, delivering poster presentations, tapping into the educational opportunities the Scientific Program delivers, and serving as volunteers in numerous capacities, student attendees at the Annual Meeting & Food Expo have opportunities to participate in a variety of competitions, social events, and leadership development programs designed specifically for them.

The student lounge located in room S104b in the convention center will be an ideal spot for students to relax, socialize, pick up Official Food Geek swag, and view Chapter of the Year displays. Here are some of the highlights of the student activities scheduled for Chicago.

• **Division Poster Competition.** Some of IFTSA’s stellar student members—winners of the division poster

competitions—will be announced at the Phi Tau Sigma and IFT Division Poster Competition Award Ceremony held from 3 p.m. to 4:15 p.m. Saturday, July 13, in Room N426 in McCormick Place.

• **Developing Solutions for Developing Countries Competition.** Dedicated to engaging student members from around the globe and prompting them to put their scientific skills to work for a worthy cause, this competition is now in its fifth year. For 2013, competing teams were asked to formulate food products appropriate for use as supplements to address malnutrition at HIV relief clinics in developing nations. The finalists—three domestic teams and three from international institutions—will compete for top honors. Oral finals will be held from 9:30 a.m. to 1 p.m. on Monday, July 15, in room S504 in McCormick Place. Program support for the Developing Solutions for Developing Countries competition is provided by General Mills, Cargill, and DSM.

• **Disney–IFTSA Product Development Competition.** Nutrition and fun come together in this competition, also now in its fifth year, which invites student teams to propose a market-relevant, nutritious, delicious food or beverage snack targeted to kids age 10 and younger that includes at least one fruit, vegetable, whole-grain ingredient, or lowfat dairy product. Five teams will vie for grand prize and first prize recognition, and three honorary prizes will be presented by

## On the Move for IFT Scholarships

Fitness and fundraising will come together early Monday morning, July 15, when the 13th annual Fun Run & Walk gets under way in



Arvey Field in Chicago’s beautiful Grant Park starting at 6:15 a.m. On-site event registration will open at 5:45 a.m.

The 5K/3.1 mile Fun Run & Walk is sponsored by the IFT Student Association and Feeding Tomorrow, the Foundation of the Institute of Food Technologists. Proceeds from the event fund scholarships for undergraduate and graduate food science students.

Advance registration is \$15 for students and \$30 for all others. On-site registration is \$35. Those who pre-register may pick up their race bibs at the Fun Run booth located in the Connection Center general registration area of McCormick Place from 2 p.m. to 6 p.m. on Saturday, July 13, and from 10 a.m. to 5 p.m. on Sunday, July 14.

For those eager to support the cause but reluctant to rise in the pre-dawn hours, an “I Slept in for the Fun Run” t-shirt is available for \$30. To help make it easier for individual Fun Run & Walk participants or teams to collect pledges, this year organizers are utilizing an online fundraising portal with a goal of raising an additional \$25,000 to support food science scholarships.



sponsor Disney Consumer Products. Adding to the excitement of the competition is the fact that its final phase will take place on the show floor in the Food Expo Forum from 2 p.m. to 5 p.m. on Monday, July 15.

• **IFTSA & Mars Product Development Competition.**

Six finalist teams will go head to head in a bid to clinch top honors in this prestigious annual competition, which asks participants to conceptualize a new food idea and bring it through the production and marketing process—much in the manner of a commercial product development team. Sponsored by Mars Chocolate North America, the contest's components include an oral competition from 11:30 a.m. to 2:30 p.m. on Sunday, July 14, in room S504 in McCormick Place followed by poster presentations from 3 p.m. to 5 p.m. that day in McCormick Place.

• **Undergraduate Research Competition.** Six finalists chosen to present their original research orally and via poster will compete for first-, second-, and third-place prizes from 3 p.m. to 4:30 p.m. on Sunday, July 14, in Room S504 in McCormick Place.

• **IFTSA Mixer.** Students will have the opportunity to network and socialize in a fun environment at the IFTSA mixer from 5:30 p.m. to 7 p.m. on Monday, July 15, in the International South Ballroom at the Hilton Chicago. The mixer is sponsored by PepsiCo.

• **IFTSA Closing Ceremony.** Directly after the conclusion of the IFTSA Mixer, the closing ceremony, held at the Hilton Chicago in the International North Ballroom, will feature the Beacon Lecture address by Manary, along with the introduction of IFTSA leadership, and the awards presentations for competitions including Chapter of the Year,

*Several competitions challenge students to apply their classroom knowledge to the process of developing real-world product concepts. Photo © Oscar Einzig Photography*



Most Improved Chapter, Fun Run, and the product development contests. The Excellence in Leadership Award recipients will also be recognized.

• **College Bowl Competition.** The rivalries promise to be friendly but fierce in the annual College Bowl Competition, which will pit eight regional teams against one another in a test of food science and technology knowledge. Questions may also cover the history of foods and food processing, food law, and general IFT/food-related trivia. The competition, sponsored by Nestlé Gerber & Nestlé Purina, will take place in the International North Ballroom of the Hilton Chicago on Monday, July 15, immediately following the closing ceremony.

• **IFTSA Networking Party.** The focus will be on fun in an informal, relaxing atmosphere at the annual Networking Party, which will begin at 8 p.m. Sunday, July 14, in a venue on Chicago's Navy Pier. More information on the event will be available in the Student Association Lounge at McCormick Place.

## Make a Difference with IFT Cares

On Wednesday morning, July 17, a group of IFT members will team up to participate in the sixth annual IFT Cares philanthropic event by volunteering at the Greater Chicago Food Depository.

Those who lend a hand in Chicago will be continuing an IFT Cares tradition begun in 2008 at the Annual Meeting & Food Expo in New Orleans. Chicago food bank volunteers are needed to assist with inspecting and sorting donated food, labeling products, and repacking bulk products among other tasks.

A nonprofit food distribution and training center, the Greater Chicago Food Depository supplies donated and purchased food products through a network of 650 qualified agencies in the local area. Last year, the food bank distributed 64 million pounds of food, the equivalent of more than 134,000 meals daily.

A bus for the volunteer activity will leave from the Hilton Chicago and return volunteers there; the event will take place from 7:30 a.m. to noon. Those interested in helping out in Chicago may sign up when registering for the Annual Meeting & Food Expo or on-site at the Ticket Desk located in the registration area. The registration fee is \$15; for students, it is \$10.



### And That's Not All

There's much more on the agenda in Chicago, including the following activities and events.

• **Poppy Awards.** IFT's Poppy Awards video competition will make a return appearance this year, offering budding filmmakers a chance to compete in two categories—one for students and another for food science professionals. The theme for the student competition is "A Day in the Life of a Food Science Student." For professionals, the theme is "What's Fun About Food Science." The winning videos will be showcased during the Annual Meeting's Opening General Session on Sunday, July 14.

The criteria for judging both competitions will be creativity, content, and production quality. IFT members and Annual Meeting & Food Expo attendees will also have the opportunity to select "Fan Favorite" videos from among those posted on IFT's Facebook page. »»



# IFT<sup>®</sup>13

## PREVIEW

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• **New Professionals Mixer.** A social event for those who have been in the industry for less than 10 years, the New Professionals Mixer will serve up appetizers and an ambiance conducive to mixing and mingling. It will take place from 6 p.m. to 7:30 p.m. Sunday, July 14, at Rockit Bar & Grill, 22 W. Hubbard St., Chicago.

• **Career Center Live.** Job seekers and employers will have multiple opportunities to connect at Career Center Live events at the convention center Sunday, July 14, Monday, July 15, and Tuesday, July 16. A new event, an open networking reception, will take place from 3 p.m. to 5 p.m. on Sunday. Career Center Live events also include opportunities for formal interviews, which are granted by appointment only.

• **Connection Center.** Its name says it all: The Connection Center, a centrally located community space, is the place for Annual Meeting & Food Expo attendees to pick up an event badge and program directory, get answers to questions, and even recharge mobile devices. The Connection Center will also include a comfortable lounge area, Internet access, the IFT Learning Center, a restaurant desk, and the Fun Run booth.

• **Division Connection Networking Event.** And on the topic of connections, the IFT Community Live: Division Connection Networking event will take place from 5 p.m. to 6:30 p.m. Monday, July 15, in room S105 of McCormick Place. All attendees regardless of membership are invited to meet and mingle with others within various specialty areas, to learn more about what IFT divisions have to offer, and to identify ways to get involved with IFT.

• **Town Hall Forum.** This annual event affords IFT members opportunities to ask questions, exchange ideas, and learn more about a variety of IFT initiatives. It will take place from noon to 1:30 p.m. Sunday, July 14, in Room S105abc.

### Get Inspired in Chicago

Want to learn more about the topics and presenters for Scientific Program sessions and what Food Expo exhibitors will be displaying in Chicago? This issue of *Food Technology* is packed with that kind of information. A full list of Food Expo exhibitors begins on page 127, and a schedule of Scientific Program sessions can be found starting on page 131.

Chicago is IFT's world headquarters, and for those who attend the Annual Meeting & Food Expo, it will also be *the* headquarters for food industry innovation, information, and inspiration. If you haven't registered yet, now is the time to visit [ift.org/IFT13](http://ift.org/IFT13) to start the planning process. **FT**

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## Get Registered

Registering online for the Annual Meeting & Food Expo is easy. Just go to [ift.org/IFT13](http://ift.org/IFT13) and click on the "Register Now" button or go to the "Register" area of the website.