

May 2009

Location

Santorini
13000 Technology Drive
Eden Prairie, MN 55344
952-546-6722
www.santorinimn.com

Date

Tuesday, May 19, 2009
Social Hour/Networking Event: 5-6:00 PM
Dinner: 6:00 p.m.

Cost

Members/Guest - \$ 30.00
Retiree's/Displaced - \$ 13.00
Students - \$ 5.00

Reservations

Register and pay online at www.mnift.org. Reservations are due by Friday, May 15. If you have questions, need to cancel or inquire about late registration call 612-590-8902. If you cancel after the deadline you are still responsible for payment. Please let us know you will not be attending.

Menu

Taste of the Mediterranean Buffet

Appetizer:

Pita with Tahini Hummous Spread and Kalamata and Goat Cheese Tapenade Spread

Buffet:

Steak Souvlaki - Marinated steak skewered and grilled
Chicken Santorini - Marinated Chicken grilled with artichoke hearts, roasted peppers and feta
Spanakopita - Fresh Spinach and tangy Greek Feta cheese wrapped in crispy phyllo
Taverna Pasta- Angel hair pasta with browned butter, garlic and mizithra cheese
Grilled Vegetables
Garlic Mashed Potato

Dessert:

Baklava

Directions: <http://santorinimn.com/contact.html>

**Section Meeting May 19
Committee Recruitment and Section Awards**

Please join your MN IFT Section colleagues for our last meeting of the year May 19 at Santorini!

We will be recruiting members for various Committee needs for next year.

Looking forward to a great evening!



**Northwest Section of
AACC International
May 14 Meeting**

The Northwest section of AACC International invites you to their last meeting of the season.

May 14, 2009 from 4:00-6:00 p.m.

It will be an educational event with Buhler Inc. at their Plymouth location. Learn about the latest, greatest and next generation in Food Extrusion. Dinner will follow.

To RSVP, online registration is preferred at www.aaccnet.org. Click on "Event Registration" under the AACC INTERACTIVE tab. The pay-at-the-door option is also available by contacting Rachel Prosocki at Rachel.Prosocki@genmills.com or calling 763-293-1232.

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Meeting Schedule

- September 15 Clare Hasler -
Health Benefits of Wine
- October 29 Supplier's Night/
AACC luncheon meeting
- October 30 Joint RCA meeting-
Target's Innovation Model
- November 17 Dan Buettner-Blue Zones
- January 12 Dairy Meeting: Matt McKnight
- February 10 AACC Joint Meeting/
IFT Foundation Silent Auction
- March 16 Macy's Award
- April 21 Student Recognition Night
- May 19 Networking and Committee
recruitment

To place an ad, please contact:

Karen Spartz: usksp@chr-hansen.com

Space is limited and is on a first-come, first serve basis.

- Rates: \$25.00 Business Card
\$50.00 1/4 Page
\$100.00 1/2 Page
\$200.00 Full Page

The Minnesota Section is published monthly, September through April, as a service to members of the MN Section, Institute of Food Technologists. The opinions in this newsletter are the opinions of the contributors and do not necessarily represent the official position of IFT nor the Regional Section, and should not be interpreted as such.

Do YOU have a submission for the newsletter?!

The MN Section IFT Newsletter is distributed to *hundreds* of students, industry professionals and companies across Minnesota, South Dakota and Wisconsin. And it's available for YOU to use! **We as Editors, welcome articles, news and announcements for the Newsletter.** Simply send your questions and submissions to Nicole Falk (nicole.falk@genmills.com, 763-764-5073) and Julie Cox - julie.cox@genmills.com.

2009 MN IFT Scholarship Awards Congratulations!

Graduate Awards: 3 at \$1250

Stelios Viazis, University of MN
Catherine Lee, University of MN
Bridget McClatchey, University of MN
Chenchaiah Marella, South Dakota State University
Yu Zhang, North Dakota State University

Undergraduate Awards: 2 at \$1000

Sarah Gutkowski, University of MN
Christa Larson, South Dakota State University

Travel Awards: 4 at \$350

Catherine Lee, University of MN
Keith Petrofsky, University of MN
Chenchaiah Marella, South Dakota State University

Caldwell Award: 1 at \$2250

Jackie Koch, University of Minnesota

University of Minnesota Food Science & Nutrition Club Update

As this year comes to a close, the University of Minnesota Food Science and Nutrition Club is proud of our accomplishments. We've had numerous guest speakers, visited companies, social activities, fundraising efforts, and community service events. One of the most noteworthy events was establishment of a food industry tour, where 24 students visited General Mills headquarters, Bellisio, and ConAgra! The club also completed over 200 community service hours! All of these activities will make us top competitors in the IFTSA Chapter of the Year competition!

The club is also happy to announce advancement of three teams to the final round of competition at the IFT Annual Meeting. The Product Development Team, Developing Solutions for Developing Countries, and the Disney Product Development Team all will compete for 1st place in Anaheim. There will be ~25 students from the University of Minnesota attending the IFT Annual Meeting for competitions and research presentations, so look forward to cheering on Minnesota!!!!

-Jackie Koch, Food Science & Nutrition Club President

Welcome New MN Section Members!

Gretchen Doyle, job transitioning
Tanya Portnoy Schmidt, Kelly Scientific/Cargill
Melinda Murray, University of Minnesota
Debra Tilque, Univar USA
Errol Williams, job transitioning
Bart Press, Custom Search Inc.



ENJOY A SOUTH AFRICAN ADVENTURE IN WINE!

Please join the MN IFT New Professionals for a Wine and Cheese networking event. Come and learn about South African wines and how they pair with various cheeses. This experience will provide you with a breadth of knowledge in the artistry of South African wines without the expense of traveling there yourself!

Who: New Professionals (professionals working <10 years)

What: Wine and Cheese Tasting (dinner will not be served)

Where: Rooftop and Presentation Center of the Eitel Building
(Downtown Minneapolis, 1367 Willow Street)

When: June 17, 2009 from 5:00-7:00 p.m.

Cost: \$10/person

Parking: Metered street parking or parking ramp

Wine presentation and tasting will begin promptly at 5:30 p.m. After the presentation, we will adjourn to the rooftop to enjoy the evening. Event is limited to 50 people, so register early!
Must be 21 years or older.

Register and pay online at www.mnift.org.

Advanced registration only - No payments at the door.

Registration closes June 12.

Contact rachel.prososki@genmills.com or dana.dronen@genmills.com for questions.



Wine Tasting Menu (Courtesy of Wines USA):

Paarl Hills Chenin Blanc
Heron's Nest Chardonnay
Bush Camp The Sundowner Chenin Blanc
Bush camp Our Daily Red – Rhone-style blend
Paarl Hills Pinotage

Minnesota Academy of Science State Fair Winners!

The Minnesota Academy of Science (MAS) State Fair is an annual event that showcases Minnesota's best and brightest students in the field of science. It is the culmination of regional Minnesota Fairs occurring throughout the winter. Participants in the MAS State Fair are in Junior or Senior High. Senior High students participate in the project competition, Junior High students may participate with a project, research paper or both. MN IFT has been sponsoring awards to winning projects in the field of Food Science to promote Food Science as a career option. Two \$500 and two \$250 awards were given to the first and second place winners in the Junior and Senior High categories.

This year's winners were:

Junior High

First Place-\$500

David Campeau - "Internal Contamination of Serrano Peppers by Salmonella Species" from Willow Creek Middle Creek

Second Place-\$250

John Bode - "Why the Chill Failed: Understanding the Chemistry of Dried Beans" from Bode Homeschool

Senior High

First Place-\$500

Prithwis Mukhopadhyay - "A Common Food Additive Induces Cell Migration and Neoplastic Phenotype by Decreasing ASB Activity" from Woodbury Senior High

Second Place-\$250

Kristal Jameson & Anna Skov - "The Effects of Ultraviolet Radiation on E.coli" from Alden High

Survey of Cheeses and Cheesemaking

A one-day course designed for culinary professionals and anyone who loves cheese and would like to learn more!

When?

Tuesday July 7, 2009

8:30 – 4:30 at the University of Minnesota, Department of Food Science and Nutrition, 1334 Eckles Ave, St. Paul, MN 55108

Class Description

The cheeses we know and love are the product of 1000's of years of innovation by cheesemakers from around the world – and they are easier to make than you might think! In this class you will learn the basics of cheesemaking and learn how to make cheese in your own kitchen. You will make several different cheese varieties in our pilot plant, and will enjoy sampling cheeses made using the various techniques you've learned about.

Who Should Attend?

Adventurous culinary professionals and anyone with an interest in cheese who has always wanted to try their hand at the process.

What to Expect?

The course will be led by faculty and staff in the Department of Food Science and Nutrition at the University of Minnesota

The schedule for the day will include:

- A brief introduction to the chemistry and microbiology involved in turning milk into cheese.
- Cheesemaking experience: You will participate in making batches of Queso Fresco, Cheddar and Mozzarella cheese in our pilot plant, and will be able to take samples home with you to share. Be prepared to work in a plant setting (have sturdy shoes and clothes that can get wet).
- Survey of cheeses: Throughout the day, you will be able to sample different cheeses and learn about how the varieties differ because of different cheesemaking steps and microbes used to make them.

Cost: \$150 per person

Includes: Lunch, cheesemaking experience and the book "Making Cheese at Home" by Ed Zottola and Howard A. Morris.

This course is limited to 15 participants so sign up soon!