



## Minnesota IFT February Meeting

Tuesday, February 21, 2012

The Metropolitan Ballroom & Clubroom  
5418 Wayzata Boulevard, Golden Valley, MN. 55416



### Predicting the future by learning from the past: Food safety recalls

**Scott Hood, Ph.D., Director, QRO for Global Food Safety and Regulatory, General Mills, Inc.**

Food safety recalls are a top concern in many food industry professionals' minds. From Feb 1st to Feb 12th this month alone, there were 12 recalls, including Walmart's recall on Cruller Bakery Pastries and Whole Foods Market's recall on Pumpkin Bundt Cakes. Different from other discussions on this hot topic, this speech will be focusing on what and how we learn from the past recalls, and lower the risks of future recalls in doing so.

Scott has a broad experience base in Quality and Regulatory leadership. Lead responsibilities of Scott in the past year include:

- General Mills Global Microbiology and Thermal Processing strategy management
- Regulatory affairs and industry communications
- Global Food safety and Regulatory management

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## Speaker Biography Continued.....

Scott began his *General Mills* career in 1999 as a research microbiologist. Scott then expanded his role to product quality manager, and further as global microbiology and thermal processing expert. Scott is active externally serving on or chairing a number of scientific, regulatory and trade association organizations such as International Association of Food Protection, U of Georgia Center for Food Safety and the Grocery Manufacturers Association. Scott received his B.S. in Food Science from University of Wisconsin - Madison and his Master and Ph.D. in Food Science from University of Minnesota. Prior to joining *General Mills*, he worked for Land O'Lakes and Kohler Mix.

## MN IFT February Meeting Details

### Date

Tuesday,  
February 21,  
2012

4:30-6:00 PM  
Silent Auction

5:00-6:00 PM  
Social Hour &  
Check-in

6:00-7:00 Dinner

7:00-8:00 PM  
Speaker

### Menu

#### *Hors d'oeuvres*

Regional hard and soft cheeses with berries,  
candied nuts, and flatbreads

#### *Buffet Selections*

- Bibb Lettuce Salad with Grapefruit, Avocado, Pumpkin, Seeds, and Citrus Vinaigrette
- Pan Seared Breast of Chicken with Gremolata Sauce
- Braised Beef Short Ribs w/ Balsamic glaze
- Vegetarian Lasagna w/ Wild Mushrooms, Artichokes, and Roasted Red Peppers
- Spinach, Sundried Tomato, and Radicchio Orzo
- Fire Roasted Vegetable Platter

#### *Dessert*

Assorted miniature desserts

### Location

The Metropolitan  
Ballroom & Clubroom  
5418 Wayzata  
Boulevard  
Golden Valley, MN  
55416

Directions to  
Metropolitan

### Cost

Members/Guests: \$35  
Retirees/Displaced  
Members: \$15  
Students: \$ 5

## Reservations for February Meeting

Register on line at [www.mnift.org](http://www.mnift.org) . On-line credit card payment is preferred or you can pay the night of the event if needed. **Reservations are due by Friday, February 17, 2012 by 5:00 PM.** If you have special dietary needs such as allergies, gluten free etc, have additional questions or need to cancel please call 612-590-8902. Please note this location will NOT allow us to make any changes to the number of meals ordered after registration closes. I do order additional meals so please call if you missed the registration deadline. If you cancel after the deadline you are still responsible for payment but please let us know you will not be attending.

## Upcoming Dinner Meetings

March 19, 2012: March Meeting - Embassy Suites MSP  
April 16, 2012: Student Night - Location TBD

## Do YOU have a submission for the newsletter???

The MN Section IFT Newsletter is distributed to *hundreds* of industry professionals, companies, students, and academia 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 Bridget McClatchey ([BCMClatchey@landolakes.com](mailto:BCMClatchey@landolakes.com)) and Katie Koecher ([kkoecher@umn.edu](mailto:kkoecher@umn.edu)).

Also, consider signing up for **advertising** for the MN IFT Newsletter this year. The money earned from the ads helps cover some of the newsletter expenses and remaining funds go towards scholarships. Prices vary depending on your ad size (\$25-200 each ad). It's easy and a great way to reach customers! Contact Karen Spartz ([usksp@chr-hansen.com](mailto:usksp@chr-hansen.com)) for more info.

## February 2012 Chair's Message

MN IFT works hard to ensure that all members have an outlet to expand their professional expertise. With a diverse membership representing all aspects of the food industry, there are so many great topics and ways to achieve this goal. The ExComm and the committees work diligently to provide meaningful events throughout the year.

Beyond the monthly dinner meetings and speakers, there are great New Professional events, the annual Supplier Expo, and so much more. I encourage everyone to take advantage of all MN IFT has to offer as well as to reach out to any member of the Executive Board to suggest an event, activity, and/or location.

Our commitment to learning and development runs beyond our professional members. MN IFT has long prided itself on supporting all of our student members and their affiliated Universities. Every year MN IFT provides thousands of dollars in student scholarships and travel awards to help support our future industry leaders.

The annual Silent Auction is a fun way we help raise money for both the IFT Foundation and Section scholarships. Thanks to the generosity of many donors, the hard work of the Silent Auction Committee, as well as everyone who bid on items, last year's auction raised over \$9,000. This year, the committee has put together another great selection of auction items and the auction will surely prove to be another great event. The online portion of the auction runs February 12th through Friday the 17th. It's quick and easy to sign up and start bidding via the MN IFT webpage ([www.mnift.org](http://www.mnift.org)). If you prefer the action of bidding live and in person, make sure to attend the dinner meeting on February 21<sup>st</sup>. Live bidding will begin at 4:30pm and end at 6pm. Please note that a preview of the live auction items is also available on the webpage. What a fun way to support IFT, scholarships and win some amazing prizes!

I would also like to remind students that the deadline for scholarship applications is quickly approaching. Scholarships are available to outstanding food science undergraduate and graduate students currently enrolled at North Dakota State University, South Dakota State University, the University of Minnesota, University of Wisconsin -River Falls, or University of Wisconsin-Stout. All applications are due by March 2<sup>nd</sup>. Scholarships will be formally awarded at the April dinner meeting.

Lastly, please remember to take a few minutes to review and vote on the Section Bylaws. An email with voting directions will soon be sent out to all MN IFT members. Your assistance in helping to approve this important document is greatly appreciated.

Kimberly

The Minnesota Section Newsletter 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 Section, and should not be interpreted as such.



## MINNESOTA SECTION IFT 2011-2012 CALL FOR STUDENT APPLICANTS: Caldwell Volunteer Service Scholarship Award Graduate, Undergraduate & Travel Scholarships

Each year, the Minnesota Section of IFT awards scholarships to outstanding food science graduate and undergraduate students. These student scholarship awards are given to encourage volunteer service, leadership, academic achievement, professional development and to support research in Food Science. We encourage all students studying food science to apply!

**Apply:** Download the applications at: <http://www.mnift.org> ; or contact your Food Science Department representative for more information.

**Application Deadline:** Completed applications (including letters of recommendation) must be submitted by end of day on **Friday March 2, 2012**.

**Student Classification:** Applicants must have student status within the 2011-2012 academic year. Award winners must be current student members of MN IFT (<http://www.mnift.org/join.php>).

### Eligible University Students:

- North Dakota State University
- South Dakota State University
- University of Minnesota
- University of Wisconsin River Falls
- University of Wisconsin Stout

**Award Presentation:** April 16<sup>th</sup>, 2012 – Minnesota Section IFT Student Recognition Night, location TBD

**Questions?** Contact **Dana Dronen**, MN IFT Scholarship Chair  
[dana.dronen@genmills.com](mailto:dana.dronen@genmills.com), tel: 763-293-2441

## *The 7<sup>th</sup> Annual*



Featuring **Two Unique Events . . .**

Items are unique to the Online Auction or Live Auction. Keep an eye on [www.mnift.org](http://www.mnift.org) to get what you want and help us make this year's goal of raising \$9000.

### **Part I - Online @ [www.mnift.org](http://www.mnift.org)**

Preview Week: February 6-12, 2012

Online Bidding Week: **February 12-17, 2012**

Bidding Opens: Feb 12 at 8:00 PM- Bidding Closes: Feb 17 at 8:00 PM

### **Part II - Live Silent Auction @ Metropolitan**

In conjunction with the MNIFT/AACC February Dinner Meeting

**February 21, 2012**

Bidding Starts: 4:30 PM- Bidding Ends: 6:00 PM

The proceeds from these auction events will be divided equally between the MNIFT General Scholarship Fund and National IFT Scholarship Fund.

THERE IS STILL TIME TO DONATE ITEMS OR SKILLS TO THE AUCTION!!

**Please Contact:** Joel Reiman @ [jdreiman@hormel.com](mailto:jdreiman@hormel.com) or 507-226-6289

## SAVE THE DATE(s) !

### **\*MISA-MN IFT Golf Tournament\***

Date: Monday, May 21st, 2012

Location: Edinburgh USA Golf Course in Brooklyn Park, MN

Time: Shotgun at 1:30pm

Cost: \$125/golfer or discounted rate available for groups of four (includes dinner following the tournament)

Proceeds from the tournament will be donated to a local charity. Don't golf, but would still like to participate? Volunteers are needed for registration, hole contests, etc.

- \* Donations are accepted for goody bags and contests
- \* Hole sponsorship will be available for an additional charge

If you would like to RSVP or have questions, please contact Lisa Zylkowski at [lzylkowski@caravaningredients.com](mailto:lzylkowski@caravaningredients.com)

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#### In Memoriam, David P. Min, Past MN IFT Macy Award Winner:

David P. Min, Professor of Food Science and Technology, Ohio State University, conducted research to improve the oxidative and flavor stability of foods by understanding and controlling the chemical mechanisms for flavor compound formation. He was a scientific editor of Journal of Food Science and served on editorial boards for other food science-related associations' publications. As recognition of his research and teaching achievements, Min received more than 35 awards and honors from various sources, including the Stephen S. Chang Award for Lipid or Flavor science, which honors an Institute of Food Technologists member food scientist or technologist who has made significant contributions to lipid or flavor science. An active member of IFT, Min was elected IFT Fellow in 2002. He earned his B.S. degree from Seoul National University, Korea, his M.S. degree from University of Minnesota, and his Ph.D. degree from Rutgers University. He held positions with Quaker Oats Co. and CPC International for several years before beginning his career in academia at Ohio State University.

## February Spotlight: Katie Koecher

Katie Koecher has been interested in food science since she was a kid, although she did not call it food science at that time. She loved to experiment in her kitchen, creating anything as simple as cakes to silly putty and was always wondering why things were happening (let's just say she had a tendency to over mix her angel food cake batter). She didn't, however, take a food science course until she transferred to the University of Minnesota and a family member suggested that she consider the food science program. Katie took an introduction to food science course, and eventually changed her major.

Katie Koecher received her B.S. in food science from the University of Minnesota in 2003. She is currently working on her PhD in food science at the University of Minnesota, working with Dr. Joanne Slavin. Her project is on the gut health response to a new fiber blend. It is a project that embodies functional foods and nutrition. She also continues to work a partial appointment in the University of Minnesota Food Science and Nutrition department as coordinator/communication support.

Katie Koecher has been working in the food science field for 7 years now. Since she graduated in 2003, she worked as a microbiologist in pharmaceuticals for 2 years. Afterwards, Katie returned to a Food Science position, working as a junior scientist in flavor chemistry. Katie then worked as a coordinator in the Food Science department at the University of Minnesota.

Katie Koecher was looking to be more involved with MN-IFT last year and she approached Dr. Tonya Schoenfuss about what kinds of opportunities there were. At the time, a newsletter position was available and she had experience working with the University of Minnesota FScN newsletter, therefore it was a great fit.

Although Katie herself is still a student, her advice to current food science students would be to experience as many Food Science opportunities as possible. She is continually amazed at the professional opportunities that exist with a Food Science degree - everything from a product development position to a regulatory position to a flavor scientist.

During her free time, Katie loves "edible gardening" otherwise known as vegetable gardening! She is a big fan of growing heirloom tomatoes, sweet corn and just about any other vegetable! One of her big accomplishments was growing parsnips - she had a competition with her dad to see who could grow them!





## Call for Volunteers!



**Your help is needed to encourage the next generation of Scientists – give your time as a State Science and Engineering Fair Judge or Volunteer!**

The Minnesota Academy of Science is hosting its **75<sup>th</sup> State Science and Engineering Fair**, at the Doubletree Hotel (formerly Sheraton in Bloomington), **Saturday-Tuesday March 17-20** and we need judges and volunteers!

**Judges are** Scientists with experience, interest and a desire to mentor students in all scientific disciplines and are needed to judge independent student research projects and presentations.

**Volunteers** help work throughout the four day event.

Sign up online at <http://www.fair.mnmas.org/Volunteers/sfJudges.asp>

Students present their original research and are evaluated on four criteria: the process of science; effectiveness of communication; context of the project and their scope of understanding. Projects and Oral Presentations are presented in ALL scientific disciplines, so no matter your background, you can help out!

Project Competition is on **Monday, March 19**. Oral Presentation Judging occurs on **March 17** (for High School papers) and **March 18** (for Middle School papers). More information can be found online in the registration process.

**There are two ways to register:**

1. You may either register yourself online at <http://www.fair.mnmas.org/Volunteers/sfJudges.asp>
2. You can email the judge coordinator at [Judge@mnmas.org](mailto:Judge@mnmas.org).

DEPARTMENT OF  
**Food Science and Nutrition**

## **Introduction to Food Chemistry Short-course**

**Offered:**

**March 27-29, 2012**

**Location:**

**Continuing Education & Conference Center  
University of Minnesota  
St. Paul Campus  
1890 Buford Ave.  
St. Paul, MN 55108  
RM: 42 B**

**Cost:**

**Register on or before March 1, \$775  
(\$825 after March 1)**

**For further information & registration, visit:**

**<http://fscn.cfans.umn.edu/outreach/shortcourses/index.htm>**

This course is intended to be an introduction to food chemistry for those who are working in any aspect of the food industry but have not had formal training in food chemistry. We will cover basic food chemistry principles and other topics such as the functionality of food ingredients in product development, manufacturing and storage; functional foods or food ingredients; and the primary reactions in foods that lead to changes in nutritional and sensory qualities during processing and storage. Numerous examples will be presented to give the course a very applied nature.

## Food Science Club Updates

### University of Minnesota

Students are back into the swing of classes at the University of Minnesota, and the Food Science and Nutrition Club is busily putting their big event plans for the semester into action. The week of February 14th will bring with it the club's annual Valentine's treat fundraiser, and a Valentine's cooking decorating event for students, faculty, and staff! New to the fundraiser this year, Valentines will be available for sale, and can be hand-delivered to any office or lab in the department! The club is also looking forward to a visit from Bob Koch of the IFT Management and Marketing Division, as well as tours of General Mills, and Summit Brewery!

### UWRF

In February the University of Wisconsin-River Falls Food Science Club is preparing for the IFT quiz bowl competition in April. We have had two club meetings where we have discussed many various topics. We have closed up our sales of smoked turkeys.

Stay connected to MN IFT for a quick snapshot of events, pictures from the ones you attend, and conversations!

Join our community by searching for "[MN Section IFT - Institute of Food Technologists](#)".

