

MINNESOTA SECTION NEWSLETTER  
**FOODIE FACTS**

**Minnesota November Dinner Meeting**  
**Tuesday, November 15<sup>th</sup>**  
**Heartland Restaurant 289 E 5<sup>th</sup> St, St. Paul, MN, 55101**



## School Lunch--Why it is such a Hot Topic

Jean Ronnei, Nutrition Services Director, Saint Paul Public Schools will share her views on the current changes coming from Washington DC, what is happening on the local front, and what are the food trends "lunch ladies" are seeing.



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## Speaker Bio

Jean is responsible for leading the Nutrition Services, Custodial Department and the Print, Copy and Mail Center for the Saint Paul Public Schools. The district has 38,000 students with 72% of students eligible for free or reduced-price meals; and over 70 languages and dialects spoken. Nutrition Services has been recognized nationally for innovation in menu development and marketing; Farm to School and Breakfast to Go programs; and financial management systems. Jean is currently serving as the School Nutrition Association's Education Chair for its 53,000 members.

# Minnesota IFT November 15<sup>th</sup> Meeting Details

## Date

Tuesday,  
November 15,  
2011

5:00-6:00 PM

*Social*

*Hour/Check-In*

6:00-7:00 PM

*Dinner*

7:00-8:00 PM

*Speaker*

## Menu

### Amuse-bouche:

(A tidbit, often tiny, served as a free extra to keep you happy while you are waiting for your first course to come. It gives you an idea of the chef's approach to cooking and the restaurant's attention to your appetite. French word meaning something similar hors d'oeuvre.)

Mushroom mousse

### Salad:

Late autumn greens w/ cranberry vinaigrette

### Entree Choice:

Rainbow Trout w/ sides

Poussin (Young Chicken) w/ sides

Pumpkin Barley Risotto- (Vegetarian)

### Dessert:

Tarte Tatin

(Upside down tart which the fruit is caramelized in butter and sugar before tarts baked.)

## Location

Heartland Restaurant  
289 E 5<sup>th</sup> St.  
St. Paul, MN 55101  
651-699-3536

[Information](#)

Parking Available In  
General Area (surface  
lots, ramps)

[Directions](#)

## Cost

Members / Guests -  
\$35.00

Retiree's/ Displaced  
Members - \$15.00

Students - \$ 5.00

## Parking

St Paul Farmer's Market (across the street), various surface lots and ramps within 1-2 blocks

Meters are enforced until 4:30

Handicap access on the East Side

## Directions

<http://www.heartlandrestaurant.com/index2.php#/info4/1/>

## Reservations

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 November 11 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.

November 2011

## MN IFT Chair's Message

Fall is definitely upon us and MN IFT is in full swing.

Last week's MN IFT Suppliers' Expo was a huge hit. This event continues to draw more and diverse vendors and attendees, making it one of the biggest and best Suppliers' Expos in the country. This year we had 250 vendors and sold out all the booths well ahead of the event. Thank you to all the vendors that participated. I appreciate your support of the event and your enthusiasm throughout the day. I hope all that attended found the event to be beneficial. Thank you for your attendance. Please feel free to let us know how we can improve the experience.

I would be remiss if I did not highlight the Suppliers' Expo Committee and all their hard work. Led by Tina Hacker (Kerry), this team volunteered hundreds of hours in order to organize and seamlessly execute the event. Your Suppliers' Expo Committee members are: Tina Hacker, Cherie Jones, Anand Rao, Fern Panda, Leslie Buehler, Patty Flaig, Colleen Eliason, Carolyn Craft, and Felicia DeSantos.

MN IFT and IFT operate thanks to thousands of volunteers who donate their time and skills. While volunteers give their time the individual rewards are significant. Volunteers benefit by building leadership skills, exposure to new skills and experiences, establishing mentor/mentee relationships, networking opportunities, and much more. I encourage everyone to consider volunteering with MN IFT. We have a broad array of committees and events to fit a variety of interests and time commitments. If you are interested in volunteering, please reach out to any of the Committee Chairs (contact information can be found at [www.mnift.org](http://www.mnift.org)).

I hope to see many of you at our November 15<sup>th</sup> dinner meeting. Remember to check the MN IFT webpage for information on all events and activities.

Kimberly

*Would you like to help out a great cause AND  
advertise your company?*

Donate to and Support the



Please help us make this year's goal of raising \$9000.

All proceeds go to the IFT Foundation Scholarship Fund.

Donations due by January 6, 2012, Auction is February 2012

**DONATE TODAY!**

**Contact:**

Joel Reiman

[jdreiman@hormel.com](mailto:jdreiman@hormel.com)

507-226-6289

## Featured Member Profile: Tina Hacker

Tina Hacker knew as a student that she liked science, but it wasn't until her sophomore year in a chemistry major that she took a 'Food Science 101' class and had her interest in the field piqued. She had been looking for a more diverse science experience; something that she could relate and apply to everyday life. She took to the course of study without looking back, graduating with a BS in Food Science and Human Nutrition from Iowa State University.

Tina now works at Kerry Ingredients and Flavors where she is an account manager working with industrial, manufacturing, as well as foodservice clients. Though Kerry has a broad range of technologies that Tina deals with on a day to day basis, her focus is on ice cream and beverage platforms. She loves being able to see Kerry's ingredients in her customer's products at the grocery store or restaurants.

Tina had always thought IFT was a great way to keep in touch with the technical community outside one's area of work/ expertise. In her time in R&D she used IFT's meetings and newsletters to stay in-touch with the broader food industry. Now in her time in sales, she's grateful to be able to rely on IFT to keep her connected and up to date with her technical knowledge.

As the MNIFT Supplier Expo Chair, Tina is coming off a very busy few weeks (and months) and an enormously successful Expo. She believes the reason the Expo continues to be so successful is that planners and participants have made a commitment to continuously work to improve the experience for everyone. She says that each year is a learning experience, and there are always ways to improve. Some new things offered this year to enhance the experience were: attendee pre-registration, preprinted name tags and a technical seminar. (And of course, she's already thinking about what to try for next year!)

She also says that there's no way the show could have been so successful without the devoted volunteers behind the scenes who make the Expo happen! "Many people probably don't realize how labor intensive our show is. Our volunteers each put in an average of 30+ hours for the event. Most of the work is done in the late summer and fall so the last few months have been very busy for all of us. Everyone on the committee has "jobs" and is so dedicated to their tasks. It's what makes the show work so well."

When she's not off at work or volunteering her time with MNIFT, Tina is busy spending time with her two little girls (3 and 6 years old). (Read: lots of swimming lessons, gymnastics and games of Hungry Hungry Hippo.) When she has free-time outside of parenting and work, she like to read and workout. She says she's lucky enough to have a workout routine with two of her best friends. "We meet very early in the morning to 'work out' but it's really more socializing. I like to think of it as *multitasking*."

-Submitted by Kirsten Rudd



## 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:** Starting in mid-December, download the applications at: <http://www.mnift.org> under the **AWARDS** heading; or contact your Food Science Department representative for more information.

**Application Deadline:** Completed applications (including letters of recommendation) must be submitted by February 17, 2012.

**Student Classification:** Applicants must have undergraduate or graduate 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 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

## CALL FOR NOMINATIONS!!

Your Minnesota IFT needs great volunteers for its leadership positions! Please consider using your time and talents to make the section even stronger, while strengthening your professional network and leadership experience. If you would like to be on the ballot for the elected positions below, please respond to [Ron.Heddleson@genmills.com](mailto:Ron.Heddleson@genmills.com) to be included on this year's ballot. The open positions are listed below. Thank you!

Section Chair-Elect

Recording Secretary - term of one year

Membership Secretary - term of one year

Section Representatives - term of two years - two new representatives are needed

### 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 [BCMcClatchey@landolakes.com](mailto:BCMcClatchey@landolakes.com), 219-863-4080 and Katie Koecher [kkoecher@umn.edu](mailto:kkoecher@umn.edu), 612-625-5264.

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.

## Upcoming Minnesota-IFT Dinner Meetings

<b>January 15, 2012:</b>	Dairy Meeting
<b>February 21, 2012:</b>	Joint Meeting with AACC/Silent Auction
<b>March 19, 2012:</b>	Macy Award
<b>April 16, 2012:</b>	Student Awards Night

### Need to get the word out?

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.

## **Food Science Club Updates**

### **University of Minnesota**

Greetings from the University of Minnesota Food Science and Nutrition Club!

The Food Science and Nutrition Club at the University of Minnesota kicked off the semester with their Annual Fall Barbeque. Students, faculty, and staff from the department stopped by for burgers and brats from the Meat Science Department, ice cream from the Pilot Plant, and a chance to mingle in the great fall weather. The club has been lucky enough to be visited by General Mills, Land O'Lakes, and Hormel in the past few weeks who each outlined their company's philosophies and professional development opportunities for students. The club is looking forward to future industry visits, as well as other social events and trips to Feed My Starving Children and Second Harvest Heartland. Many students in the department are busy working in teams to prepare for the many IFTSA competitions held every year. The University of Minnesota plans to have several teams entering the Disney Product Development, Developing Solutions for Developing Countries, New Product Development, and Collegebowl Competitions. Go Gophers!

For details, visit our web page (a part of the Food Science and Nutrition Department web page) at <http://fscn.cfans.umn.edu/people/studentclubs/fscnclub/index.htm> -Kirsten Ruud, FScN Club President

### **University of Wisconsin-River Falls**

This month the UWRF Food Science Club went bowling on 10/23/11. We had a total of five people show up and we all had a great time and refined our bowling skills. Next Monday (11/7/11) we will be picking up 120 13-15 pound turkeys that will be smoked and sold for \$25 each. On Nov. 10th we will begin processing the turkeys by removing neck, inner parts of bird, and plastic pieces placed in the birds. These birds will be sold before Thanksgiving and hopefully many people will have them for their Thanksgiving meal. In October we three club meeting (3rd, 17th, and 31st) where we discussed topics that pertained to the food science club. On average we had 8 people show up to these meetings. October was an eventful and fun month for the UWRF Food Science Club and we are preparing to do some hard work while processing the turkeys. -Nathan Price, UWRF Food Science Club President

### **National FFA Organization:**

### **National Food Science & Technology Winners, 2011**

Minnesota's Howard Lake-Waverly-Winsted FFA Team composed of Katie Hirsch, Sarah Marketon, Ariel Kocher, and Kyla Mauk placed 1<sup>st</sup> in the National Food Science & Technology FFA Competition. The top six individuals and the national winning team members received scholarships to further their education at a post-secondary institution of their choice. The scholarships and the food science and technology event are sponsored by Kraft Foods of Illinois as a special project of the National FFA Foundation.

The National FFA Food Science and Technology CDE is designed to test a student's basic knowledge of food science as well as the student's ability to apply this knowledge to practical situations. Each team participates in a timed team product development project, and each individual participates in practicums involving food sensory evaluation and food safety and sanitation as well as a written exam.

This event, held at the Indiana State Fairgrounds in Indianapolis, Ind., is one of many educational activities at the national FFA convention in which FFA members apply classroom knowledge to real life situations.