

Positions Available

THIRSTY FOR A NEW CHALLENGE?

Want to work on fun and innovative beverages like Dr Pepper, Mott's, Snapple, Sunkist, and 7UP to name a few? Join our Science & Technology team and be a key contributor in driving our aggressive innovation agenda.

Our ability to innovate is one of the key elements of our success. The Science & Technology Center is at the heart of our innovation capabilities, supported by a talented group of individuals, valued for their unique expertise.

We are looking for individuals to bring their passion, talent, creativity and individuality to our team to create brands people love. We will have openings at our new state-of-the-art laboratory facility in Plano, Texas in areas such as Product Development, Ingredient and Flavor Technology, Sensory, Packaging, Regulatory Affairs, Nutrition, and Process Engineering. In addition, we are building a Pilot Plant in Irving, Texas and new Analytical Chemistry and Microbiology lab facilities in St. Louis, Missouri and we will have positions in these locations as well.

We provide opportunities for career growth and advancement to employees at all levels. In addition, we offer excellent benefits and competitive salaries. If you or someone you know is looking for an extraordinary company to work for, we are the place for you!

Join the Best Beverage Business in the Americas! Apply today at www.cadburyschweppesna.com.

EOE
M/F/D/V

Cadbury Schweppes
AMERICAS BEVERAGES



Senior Product Development Technologist (Pepperidge Farm/Norwalk): Provide scientific & technological expertise in dvl'g new products in cracker & cookie categories in lab & lead commercialization at plant level. Ensure products meet all safety & quality standards. Collaborate w/ mktg, operations, quality & other functions to ensure successful product launch. Reqs: Masters Deg - food science + 2 yrs exp in job offered or 2 yrs exp w/baked food dvlpmnt. Must have demonstrated knowl of ingredient functionality, food chemistry & food processing technologies in mfrg context. 40 hrs/wk. Salary commensurate w/exp. Send resume to classifieds@ift.org with *Box #0907 in subject line*.

FDA-CFSAN POSITION AVAILABLE

College Park, Maryland

Project Description: A project is available in the Research Participation Program at the Center for Food Safety and Applied Nutrition (CFSAN), U.S. Food and Drug Administration (FDA). The appointee will be assigned to the Food Labeling and Standards Staff in the Office of Nutritional Products, Labeling, and Dietary Supplements in College Park, Maryland. The Food Labeling and Standards Staff is responsible for:

- (a) food standards of identity, quality, and fill of container;
 - (b) issuance of temporary marketing permits for foods deviating from standards of identity;
 - (c) development of various food labeling regulations; and
 - (d) provision of technical comment and support of issues relating to food standards, food labeling, food safety and nutrition.
- The candidate will be provided training in the evaluation of data and other available information relevant to requests from stakeholders or to Agency-initiated actions related to food standards.
 - The candidate will use knowledge of food processing and food science and technology to evaluate the data and will gain an understanding of how such data determine to a large extent whether the request, in whole or in part, can be granted, in the case of petitions, or whether the Agency will take some other action.

Education Requirements: The candidate must have pursued studies leading to a masters or doctoral degree in the area of food science or food technology. Additionally, excellent writing and oral communication skills are required since the candidate will be required to provide written documents, including guidance documents, memoranda, and letters, and will also be responsible for oral communication with colleagues in meetings, seminars, etc.

The appointment is for up to one year and may be renewed for another year upon recommendation of CFSAN and subject to availability of funds. The participant will receive an annual stipend of up to \$66,500 depending on background and experience. This Research Participation Program at CFSAN is administered by the Oak Ridge Institute for Science and Education (ORISE).

For further information, contact: Geraldine June, Supervisory Consumer Safety Officer, 301-436-1802 or at geraldine.june@fda.hhs.gov



www.ars.usda.gov

Research Chemist/Research Food Technologist/Research Biologist/Research Geneticist

GS-1320/1382/0401/0440-14/15,
\$89,115 - \$136,273 per annum

The USDA, Agricultural Research Service (ARS), Grain Quality and Structure Research Unit of the Grain Marketing and Production Research Center at Manhattan, Kansas, is seeking a permanent, full-time scientist with demonstrated expertise in cereal chemistry, food technology, biology, and/or genetics to serve as Research Leader. The incumbent will be responsible for all aspects of the Unit management including research on the relationship between chemical content and end-use performance and functionality of cereal grains; and interaction with USDA administrators and cooperators in Universities and Industry. The incumbent will maintain a research program in his/her area of specialty. U.S. citizenship and a Ph.D. in Cereal Chemistry, Food Technology, Biology, Genetics, or a closely related field or equivalent is required.

A comprehensive benefits package includes paid sick leave and annual leave, life and health insurance, a savings and investment plan (401K type), and a Federal retirement plan.

For more information on the research program and/or position, contact Dr. Thomas Shanower at (785) 776-2702. Complete information and application procedures may be obtained at <http://www.afm.ars.usda.gov/divisions/hrd/vacancy/VAC2.HTM>. To have a printed copy of the vacancy announcement mailed to you, call (785) 776-2737. Send applications to:

USDA, Agricultural Research Service
Human Resources Division
Attn: Keli A. Martin
5601 Sunnyside Avenue, Stop 5106
Beltsville, MD 20705-5106
Fax: (301) 504-1535
e-mail: scirecruit@ars.usda.gov

Applications must be marked ARS-X7W-0307 and **postmarked by October 16, 2007**. U.S. Citizenship is required.

USDA/ARS is an Equal Opportunity Employer and Provider

R&D DEVELOPMENT MANAGER

Bear Naked, a rapidly growing, innovative natural foods company located in Norwalk, CT is seeking a Development Manager with 4 to 6 years of experience. They will be responsible for developing and launching new products, as well as improving quality, costs and nutritional properties of existing products.

Resumes to mary@eat-granola.com

Visit www.bearnaked.com



Northern Crops Institute
DIRECTOR

Applications are being accepted for twelve (12) month, full-time director's position at Northern Crops Institute located at NDSU, Fargo, ND, USA. Director provides administrative leadership and vision for Institute's fiscal, personnel and program efforts.

Qualifications: Candidates must possess master's degree in food science/processing, marketing or related field; Ph.D. or equivalent experience desirable. Candidates must have experience in administration and public relations, effective oral and written communications skills, proven effectiveness with diverse cultures, and familiarity with crops grown in the northern plains. Experience in international marketing, teaching, and food science or biochemistry is preferred.

Application: For full consideration, apply **by October 12**. See www.northern-crops.com for full description and application procedure. For more info, call 701-231-7736.

NDSU is an equal opportunity institution



The Nestlé Research Center (NRC) in Lausanne, Switzerland, is the world's biggest private facility for nutrition related fundamental research with a long standing reputation for scientific excellence. Over 250 scientific publications every year are only one illustration of this. Research areas include safety of products, processes and ingredients, sensory and nutritional quality, physiology and metabolism, food structure, food consumer interactions, nutrient uptake and the evolution of nutritional needs with age.

To support its research strategy, the Scientific Nutrition Support Department at the NRC is seeking a:

Nutrition Expert in Prebiotics and Dietary Fibres

who will contribute to the design and development of nutritional concepts integrating prebiotics and functional carbohydrates in the innovation & renovation process of all Nestlé product categories. He/she will also provide scientific support to the Nestle business community for all requests and questions related to the benefits of prebiotics and fibres. Eventually, he/she will prepare scientific dossiers to support nutrition and health claims.

Expected Competencies:

- Experience in R&D or scientific communication on prebiotics and dietary fibres. PhD in this research area would be a plus
- Excellent communication skills. A previous professional experience in writing scientific/regulatory dossiers will be appreciated
- Good Insight on Nutrition and Health
- Fluent in English (written & spoken), French would be a plus
- Highly proactive personality who enjoys networking
- Ability to perform alone and within a team
- Open-minded, creative and innovation driven personality
- Ability to impact, motivate and convince others

If you fit the profile and are interested in tackling one of these challenges, then apply with us now by posting your complete application (incl. your CV, a cover-letter, list of publications and references) on www.careers.nestle.com/Requisition ID number: 594.

COLLEGE OF
AGRICULTURAL
 & **L**IFE SCIENCES
 UNIVERSITY OF WISCONSIN-MADISON

FOOD SCIENCE LECTURER

The Department of Food Science at the University of Wisconsin-Madison is recruiting for a Lecturer. Duties include, but are not limited to, developing lab activities and instructional materials, conducting lab sessions, coordinating maintenance of instructional labs, holding office hours and review sessions, preparing and grading exams, preparing and presenting lectures. A M.S. degree in Food Science, Nutritional Sciences or related field in biological or chemical sciences required.

A complete job description can be found at http://www.ohr.wisc.edu/pvl/pv_056130.html.

Send resume with the contact information for three references to: Professor James Steele via email to JLSteele@wisc.edu *before October 24th, 2007 to insure consideration.*

The UW-Madison is an Equal Opportunity and Affirmative Action Employer.



**SAN DIEGO STATE
UNIVERSITY**

**FOOD SCIENCE – ASSISTANT PROFESSOR
VPAA 2008/2009-D**

The School of Exercise and Nutritional Sciences invites applications for the position of Assistant Professor in Food Science. Requirements include Ph.D. in Food Science or closely related area, and record of scholarly activity. Desire effective university teaching, experience in the food industry, department and university service, community outreach and partnerships, service to professional organizations, successful pursuit of external funds, and commitment to working in a multicultural environment. Responsibilities: teach undergraduate courses in food science and integrate food science into graduate curriculum; teach undergraduate courses in other areas of expertise as needed by the School; pursue program of scholarly activities including successful grant activity; develop partnerships with relevant industry/community organizations; mentor graduate student research; and engage in service to the School and University.

The School of Exercise and Nutritional Sciences has 18 tenure-track faculty. Undergraduate enrollment includes approximately 180 foods and nutrition majors, and 1,350 kinesiology majors. There are about 100 graduate students in the School's several Master's degree programs. San Diego State University has an enrollment of over 30,000 students. School Website: <http://www-rohan.sdsu.edu/dept/ens/> Review of applications *will begin October 1, 2007* and continue until position is filled. **Position begins August 2008.** Submit a letter of application tying your accomplishments and future plans to the qualifications for the position, detailed curriculum vita, examples of scholarly publications, and three letters of reference to: Mark Kern, PhD, RD, Search Committee Chair, School of Exercise and Nutritional Sciences, 5500 Campanile Drive, San Diego State University, San Diego CA 92182-7251.

SDSU is a Title IX, equal opportunity employer and does not discriminate against individuals on the basis of race, religion, national origin, sexual orientation, gender, marital status, age, disability or veteran status, including veterans of the Vietnam era.

"We take pride in meeting the specific needs of our customers by creating value and delivering superior products."



Product Manager

Company: Blount

Location: Fall River, MA 02720

Relevant work experience: 1-3 Years

Education level: A Bachelor of Science and/or Business from a four year college; or two years related experience or an equivalent combination of education and experience to perform successfully in the position.

Status: Full time, employee

Job category: R&D Department

Salary/Benefits: Salary commensurate with experience

Blount Seafood Corp., a privately held company, has been processing clams and other shellfish since 1946. Our product line includes gourmet chowders, soups and sauces, sea clams, ocean quahogs, calamari, and littleneck clams.

We are seeking a Product Manager, with 1-3 years of experience. Qualified individual will be proactive, take the lead in communication and coordination, able to manage multiple projects, and have excellent computer skills, including proficient with Excel. Food background preferred.

Responsibilities include:

- Develop Project Tracking system
- Computer entry of new recipes and products
- Fill out new customer computer profiles
- Assist production in new product launches
- Assist marketing in packaging artwork; design, approval and production
- Communicate with broker, customer and team when applicable on all stages of the project
- Develop and maintain case label design and database.
- Create and maintain customer P&L statements
- Manage costs and activity of discontinued products

Blount offers a comprehensive benefit package:

- Health programs (Medical, Dental, Vision, Flexible Spending)
- Short Term Disability, Long Term Disability, Life Insurance
- 401k Plan (first 4%, 100% match)
- Profit Sharing Plan (100% employer contribution)
- Bonus program
- Education Assistance
- Discounts on products

Contact Information

Company: Blount

E-mail: jobs@blountseafood.com

BLOUNT
fine foods

VISIT WWW.IFT.ORG TO SEE THIS MONTH'S CLASSIFIEDS