

NOVEMBER NEWSLETTER

INSTITUTE OF FOOD TECHNOLOGISTS
THE SOCIETY FOR FOOD SCIENCE AND TECHNOLOGY

Ohio Valley Section

Advancing the Science of Food through the Exchange of Knowledge

Presenting, with the UC Culinology® Team,

Molecular Gastronomy

By Skip Julius

Thu November 19, 2009

**6501 Kenwood Rd
Cincinnati, Ohio 45243**

Skip Julius, Director of Innovations at Pierre Foods, specializes in concept development, design and project management. He will be speaking about the roots of Molecular Gastronomy, such as what it involves, where it originated, how it evolved and who is currently using this technique in the food industry. Also on the agenda are the differences between science cooking (creative cooking) vs. culinary arts, architecture vs. flavor and a potential cooking demonstration, using functional ingredients.

EVENT SCHEDULE:

4:00 – 5:00 PM *Registration*

4:30 – 5:15 PM *Savory Starters*

5:15 – 6:00 PM *Skip Julius, presenting Molecular Gastronomy*

6:00 – 6:30 PM *Warm Autumn Fusion*
6:30 – 7:15 PM *A Feast Under Pressure*
7:15 – 7:45 PM *Indulgences*
7:45 – 8:00 PM *Closing Statements*

Contact [Megan Damen](#) to make your reservation!

Reservation deadline: Friday Nov 14, 2009

COST:

Pay at the door; cash or check only (sorry, no credit cards). Make checks payable to OVIFT.

Members: \$30

Students: \$15

Non-members: \$40

******* Note: Un-cancelled and unpaid reservations will be billed to the person making the reservation. The full \$40 price of the event will be charged! *******

Deadline to cancel: Tue Nov 17, 2009

Email [Megan Damen](#) to cancel your reservation

MENU:

SAVORY STARTERS

cod ceviche on avocado marble

layered caesar salad

WARM AUTUMN FUSION

butternut squash & pumpkin soup

with a syrup reduction foam

and mushroom caviar

A FEAST UNDER PRESSURE

stuffed breast of turkey roulade

sweet potato mash, haricot-vert

and sauce ravigote

INDULGENCES

deconstructed carrot cake

duo chocolate consommé

deep fried chocolate-covered cheesecake

EVENT ORGANIZER:

Christian Serrato Student Representative 2010

UPCOMING EVENTS

March 2010 - Symposium: Functional Foods for the Health Conscious Consumer hosted at Ohio State University, Columbus

April 2010 – Suppliers' Night, hosted at the Savannah Center, West Chester, Ohio

OVIFT will post regional food or flavor industry related announcements, conferences, etc. Please send pertinent info (approx. 100 words or less) to Jessica Lippert. Deadline for announcements to be included in the next newsletter is *Friday, November 20, 2009*.

IFT EMPLOYMENT INFORMATION

IFT Career Center <http://careers.ift.org> is free to job seekers, allowing them to post resumes online and view job opportunities. If you have questions, contact [Nora Schabold](#) (312-782-8424 ext. 220).

Local Job Postings

Employers: OVIFT will post local food and flavor industry job openings in this newsletter for FREE (100 word max.). Each issue, this newsletter reaches nearly 1000 members, ranging in experience from students to thirty plus years in the industry! You may even avoid relocation expenses by finding someone locally. Please send pertinent info to [Jessica Lippert](#). Deadline for announcements to be included in the next newsletter is *Friday, November 20, 2009*.

MEMBERSHIP INFORMATION

MEMBERSHIP TYPES - Ohio Valley Section of the Institute of Food Technologists

Member \$10 per year, requires membership in National IFT

Student Member \$3 per year, requires membership in National IFT Student Association

Regional Associate \$15 per year, regional membership in Ohio Valley Section only (no national membership)

Membership forms available at: <http://www.ovift.org/Join.asp>

If you move or change companies, all permanent changes must be processed through the national office of IFT <http://www.ift.org>. Details are available by visiting the Member Center.

Temporary changes may be submitted to the Ohio Valley Section Secretary, [Caryn Crawford](#), but these changes will only take effect locally.