

## AACCnet Job Center Tips

### Hiring Hints—Attracting the Best and Brightest in Cereal Science



Make sure your job posting delivers qualified candidates by posting it in the AACCnet Job Center. The most effective recruiters today have found that niche career websites deliver the most highly qualified talent and have the best return on their investment. The AACC

International candidate network is made up of targeted professionals in the grain-based foods industry and cereal science fields you want to reach. Post your jobs in the AACCnet Job Center and diminish the arduous task of wading through the résumés of unqualified candidates.

You also have the option of searching the qualified résumé bank. You don't pay to search résumés. Send out as many contact requests as you want. You'll only be charged a small fee if the candidate wants to talk with you about your position. And remember, AACCI members receive a 20% discount on all postings, simply enter the coupon code "AACCI Member."

### Job Seeker Strategies—Four Résumé Tips You Need to Know to Get Hired

The most relevant employers are posting their open jobs in the AACCnet Job Center. Not only does AACCI give you access to the opportunities you're looking for, it can help those opportunities find you, even when you're not looking. Simply upload an anonymous résumé to the AACCnet Job Center, so that employers sourcing talent can find and contact you. Here are some important tips for the résumés you upload:

- 1) Be clear about what you want. State your objectives in a concise manner.
- 2) Don't just list your job skills—list real problems you have solved and the measurable results you have achieved.
- 3) Showcase your strengths by citing key achievements, appointments, or awards you've earned.
- 4) And of course, no errors! Have others proofread your résumés and cover letters.

You only have one chance to make a great impression. Review your online résumé or upload a new one, and find great opportunities through the AACCnet Job Center.

## Call for Best Student Research Paper Competition Participants

The AACC International Professional Development Panel (PDP) is sponsoring the fourth annual Best Student Research Paper Competition, which will be held at the 2012 AACCI Annual Meeting. Academic departments may submit one nominee each for the competition, and the top six submissions will compete for recognition and cash prizes during a special two-hour session at the 2012 AACCI Annual Meeting, September 30 – October 3, in Hollywood, FL.

This competition challenges students to demonstrate superior presentation skills and highlights some of the most outstanding research conducted and presented by our students. Not only do finalists have the opportunity to present their cutting-edge research to their peers and mentors, they also have an opportunity to attend the AACCI Annual Meeting, where the best research and science in the industry is shared. This experience can provide students with a superior springboard into their future careers.

Winners will be announced at the meeting, and all six finalists will receive a \$650 travel grant to attend the meeting. First place receives a \$1,250 cash award, the opportunity to publish their research in one of our cereal science publications, and free student membership for a year. Visit AACCnet for competition rules and deadlines or contact PDP Chair **Pierre Faa** at [Pierre.Faa@pepsico.com](mailto:Pierre.Faa@pepsico.com). Information on the 2011 competition and finalists can be found on page 266 of the November-December 2011 issue of *Cereal Foods World* or online at [www.aaccnet.org/membership/srpaper.asp](http://www.aaccnet.org/membership/srpaper.asp).

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## Welcome Corporate Members

### Innovative Controls Corporation

**Contact:** Mike Hitchens  
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**Website:** [www.innovativecontrolscorp.com](http://www.innovativecontrolscorp.com)

Innovative Controls (ICON) is a full-service engineering and control system integrator and manufacturer. ICON specializes in food packaging machinery rebuilds and retrofits that are designed to increase profitability, productivity, accuracy, and safety.

## New Members

**Appah, Paulyn O.**, Food Development Centre, Portage La Prairie, MB, Canada

**Ayala, Ana**, professor, University Autonoma de Sinaloa, Culiacan, Mexico

**Boyd, Winston A.**, vice president and chief chemist, Lawrence Foods, Inc., Elk Grove Village, IL, U.S.A.

**Church, Elijah**, manager-applications, Roha Food Colors, St. Louis, MO, U.S.A.

**Churchill, Caralee**, San Bernardino, CA, U.S.A.

**De Ronde, Eric C.**, Eurofins, Metairie, LA, U.S.A.

**Ehrenkrook, Brittany**, sensory scientist, Malt-O-Meal Co., Lakeville, MN, U.S.A.

**Gutkowski, Sarah**, Edina, MN, U.S.A.

**Hitchens, Mike**, sales engineer and manager, Innovative Controls Corporation, Toledo, OH, U.S.A.

**Hughes, Margaret**, sales and marketing, Best Cooking Pulses Inc., Portage La Prairie, MB, Canada

**Izzo, Mark T.**, VP R&D and innovation, Post Foods LLC, Parsdippany, NJ, U.S.A.

**Jurgens, Jodi**, vice president operations, AEGIS Food Testing Laboratories Inc., North Sioux City, SD, U.S.A.

**McClelland, Christine M.**, lab manager, Knappen Milling Co., Augusta, MI, U.S.A.

**Melgar, Vanessa**, food scientist, Chem-Mex Industries, South Gate, CA, U.S.A.

**Montes, Guadalupe**, More Program, Los Angeles, CA, U.S.A.

**Muller-Thym, Trey**, vice president, Thymly Products, Coloma, MD, U.S.A.

**Norajit, Krittika**, graduate student, Kongju National University, Choong-nam, South Korea

**Ono, Jun**, Nitto Fuji Flour Milling Co. Ltd., Tokyo, Japan

**Quan-Hum, Winston**, food scientist, Horizon Milling GP/ Cargill Affiliate, Burlington, ON, Canada

**Sanghi, Achint**, National Institute of Technology Karnataka, Mangalore, India

**Sherratt, Chris**, Sherratt Ingredients, Christchurch, New Zealand

**Skeggs, Peter**, Premier Foods, High Wycombe, U.K.

**Stemwedel, Brenda**, South Dakota State University, Garvin, MN, U.S.A.

**Tamai, Yosuke**, Nitto Fuji Flour Milling Co. Ltd., Tokyo, Japan

**Traverse, Jacob**, marketing manager, food, Novozymes, Franklinton, NC, U.S.A.

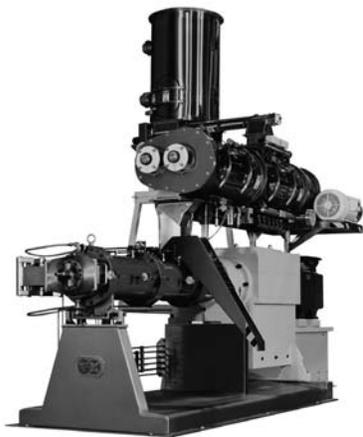
**Wolfe, Rebecca**, quality and regulatory manager, Knappen Milling Co., Augusta, MI, U.S.A.

**Yang, Junyi**, graduate student, University of Nebraska, Lincoln, NE, U.S.A.

**Zeng, Ling**, director/professor, Guangdong Institute for Cereal Science Research, Guangzhou, Guangdong, Peoples Republic of China

**Zhang, Hui Juan**, USDA ARS, Albany, CA, U.S.A.

**Zhang, Yu (Diana)**, National Starch, Bridgewater, NJ, U.S.A.



## Extrusion Processing: Technology and Commercialization

*An International Grains Program Short Course*

August 7–10, 2012

IGP Conference Center  
Department of Grain Science and Industry  
Kansas State University  
Manhattan, Kansas

For Details and Registration Information  
Please Visit the IGP Website [www.ksu.edu/igp](http://www.ksu.edu/igp)

Or Contact:  
Anita McDiffett  
Email: [almgret@ksu.edu](mailto:almgret@ksu.edu)  
Ph: 785-532-4080



## People

**Subi Bhadriraju** has been appointed as the first Donald A. Wilbur Endowed Professor in Stored-Product Protection at Kansas State University. The three-year appointment was made by Interim Dean **Gary Pierzynski** and became effective January 1, 2012. This endowed professorship was created by **Don** and **Eunice Wilbur** to honor Professor **Donald A. Wilbur**, former professor in the Department of Entomology, and to provide financial assistance to an outstanding faculty member in stored-product protection in the College of Agriculture at Kansas State University. [www.k-state.edu](http://www.k-state.edu)



**Jennifer Thomas and Frank Gutjahr** have joined P.L. Thomas & Co., Inc. (PLT) as the East Coast territory manager for nutraceuticals sales and key account manager for food sales, respectively. Jennifer has a successful sales track record as a market development specialist for nutraceutical ingredients. She has previously worked at Aceto Corporation, Purac America, and B&D Nutritional Ingredients. She holds a B.S. degree in biology and has strengthened her technical skills working as a research and development formulation chemist at Luitpold Pharmaceuticals Inc. Frank brings more than 27 years of proven success in food and beverage ingredient sales. He most recently was director of sales at First Choice Ingredients and has also worked as director of sales at Firmenich,



Tastemaker, and Innova. [www.plthomas.com](http://www.plthomas.com)

### Important AACCI Dates

#### February

**29.** Best Student Research Paper Competition department nominations deadline

#### March

**1.** 2012 AACCI Annual Meeting call for papers open

**1.** AACCI undergraduate and graduate scholarships application deadline

**1.** Pinney Travel Award application deadline

#### April

**17.** AACCI Annual Meeting abstract submission close

#### May

**2–4.** AACCI Milling & Baking Division Spring Technical Conference, San Diego, CA, U.S.A.

**15–17.** AACCI Breakfast Cereals Short Course, St. Paul, MN, U.S.A.

#### September

**30–October 3.** AACCI Annual Meeting, Hollywood, FL, U.S.A.

More information is available on [AACCI.org](http://AACCI.org).  
[www.aaccnet.org](http://www.aaccnet.org).

## SAVE THE DATE!

### AACC International Milling & Baking Division Spring Technical Conference

**May 2–4, 2012**

**Embassy Suites San Diego Bay –  
Downtown**

**San Diego, California, U.S.A.**

If you're in the milling and baking industry, this conference is for you! Join colleagues in beautiful San Diego for networking and informative programming.

View the preliminary program, registration materials, hotel information, and sponsorship opportunities on the AACCI Intl. website at [www.aaccnet.org](http://www.aaccnet.org). Registration materials will not be mailed.

For program questions, or to participate in the program, please contact Brian Fatula, Milling & Baking Division Chair, at [Brian.Fatula@dsm.com](mailto:Brian.Fatula@dsm.com).



*Milling & Baking Division*



Courtesy of the San Diego CVB