ATTENDEE ADVANCE REGISTRATION FORM

IFT18: A MATTER OF SCIENCE + FOOD

MCCORMICK PLACE, CHICAGO, ILLINOIS, USA – JULY 15-18, 2018

REGISTER BY JUNE 1 & SAVE! • ONLINE: IFTEVENT.ORG • PHONE: +1.847.996.5848 • FAX: +1.301.694.5124

THIS IS A THREE-PAGE REGISTRATION FORM. BE SURE TO FILL OUT ALL SIDES IN THEIR ENTIRETY OR YOUR REGISTRATION CANNOT BE PROCESSED. KEEP A COPY FOR YOUR RECORDS.

1. ATTENDEE INFORM	ATION				
IFT MEMBER NUMBER (IF APPLICABLE) JOB TITLE ("STUDENT" OF		R "RETIRED" IF APPLICABLE)	COMPANY/INSTITUTION ("RETIRED" IF APPLICABLE)		
FIRST NAME			LAST NAME	PROFESSIONAL DES	IGNATION(S)
ADDRESS THIS IS MY: HOME / BUSIN	ESS / SCHOOL ADD	RESS (CIRCLE ONE)	СІТҮ	STATE/PROVINCE/COUNTRY	ZIP/POSTAL CODE
PHONE		FAX	E-MAIL		
SPECIAL NEEDS (PLEASE DESCRIBE ANY SPE	ECIAL ACCESS NEEDS)	\$			
2. BADGE & EMERGEN	CY CONTA	CT INFORMATION	I		
BADGE NAME (If different than attendee	information)	TITLE	COMPANY NAME	CITY	STATE/PROVINCE/COUNTRY
EMERGENCY CONTACT NAME (Someone	e not attending the mee	ting with you)	EMERGENCY CONTACT PHONE NUMBER	RELATIONSHIP TO Y	ου
IFT Premier Member: IFT Networking & Engagement Mem: IFT Student Member: (must present a valid student Ib) If you are not an IFT member, or need to to 40% on IFT18 registration! Visit ift.o number instantly, or email IFT at info@i Non-IFT Member Rates: Check your Non-IFT Member Rates: Check your Non-IFT Member Rates: Check your Other Access Options (Ch Expo Only: Includes access to the food access to the scientific and applied edue IFT Premier Member: One Day: Includes access to the food a sessions on the day(s) selected: [circle d IFT Premier Member: IFT Networking & Engagement Mem: Non-IFT Member: IFT Networking & Engagement Mem: IFT Networking & Engagement Mem: Anon-IFT Member: IFT Networking & Engagement Mem: IFT Netw	o the food exp on sessions, fea all days of pro e below. Your IFT m dvantage of memb Through June 1 \$380 \$500 \$125 \$75 b renew, do so befo ft torg to request a thore below Through June 1 \$600 \$160 eck your choire lexpo only on all st cation sessions: Through June 1 \$270 \$390 \$490 xpo plus the scient ay(s) desired] MOND Through June 1 \$270/day \$390/day \$490/day tudes access to the future accompania	After June 1 \$750 \$210 After June 1 \$30 \$650 \$185 \$125 re you register and save up will receive your IFT member membership application. After June 1 \$750 \$210 After June 1 \$370 \$490 \$590 ific and applied education After June 1 \$370 \$490 \$590 ific and applied education After June 1 \$370 \$490 \$590 After June 1 \$370 \$490 \$590 After June 1 \$310/day \$400/ay \$50/day \$50/day \$60 dexpo on all show days.	Languages Spoken Please select any languages spoken below. \$ Arabic \$ Bengali 10 Dutch 2 French 9 German 4 Japanese 11 Korean 3 Mandarin 6 Portuguese 8 Russian 1 Spanish Detacy Restrictions: Please indicate if you have any dietary restrictions or food allergies. 0 Vegatarian 0 Vegan 1 Gluten Free 1 Hala 1 Allergy 0 Other Diversity and Inclusion Policy: KT strives to ensure that all attendees feel welcome, included, and saf at 1F178. IF1 is committed to honoring the diversity in our community to providing equal opportunity to all IT The Members and Annual Event tract regardless of race, color, religion, age, sex, pregnancy, national origin, try, disability, military status, Marital status, order of protection status, information, sexual orientation, transgender status and any other cate protected by law.	(Choose all that apply.) Event brochure Exhibitor Invitation E-mail Food Technology magazine Other magazine Co-Worker or Industry Peer Past attendee IFT/IF118 website Other website Social Media Other Is this your first time atten Yes No Questions/Changes For questions about or changes to IFT18 Registration PHONE Toll-free: 880.722. International: +1.4 FAX Toll-free: 888.772. International: +1.4 8:00 a.m 5:00 p.m. Central e and ndcess genetic (Someone not attending th	T18, and its related events?

REGISTRATION OPTIONS SUBTOTAL: \$

FAMILY MEMBER NAME:

Your name: _

B. Pre-Event Short Courses: July 14-15

PM1 & PM11 Course Pricing	Through June 1	After June 1
IFT Premier Member	\$526	\$626
IFT Networking & Engagement Mer	nber \$575	\$675
Non-IFT Member	\$655	\$755
IFT Student Member	\$300	\$400

July 15, 1:00 – 5:00 p.m.

PM12: Design Thinking for the Creative Food Scientist: A Hands-On Innovation Workshop	
PM12 Course Pricing	Through June 1

PM12 Course Pricing	Through June 1	After June 1
All IFT Member Categories	\$297	\$297
Non-IFT Member	\$350	\$350

Two-Day Courses

July	14-15,	8:00 a	ı.m. – 5:	00 p.m.	
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PM2: Certified Food Scientist Preparatory Co	urse	
PM3: Clean Label Product Innovation*		
PM4: Flavor Interactions in Foods*		
PM5: Food Science for the Non-Food Scient		
PM6: Product Development through the ey		
Applying sensory and consumer insig		
PM7: Formulating for Function: Winning nu		
product development using dietary fil		
PM8: Labeling Requirements and Implication		keted in the U.S.*
PM9: IFTNext: Launching a Food and Beve		
PM10: Low moisture foods from ingredient		
science fundamentals, challenges, a	nd opportunities*	
PM2 — PM10 Course Pricing Three	ough June 1	After June 1
IFT Premier Member	\$690	\$790
IFT Networking & Engagement Member	\$780	\$880
Non-IFT Member	\$865	\$965
IFT Student Member	\$300	\$400
*Optional short Course slide printouts	(PM3.4.5.6.7.8	.10): As part of your

* Optional short Course slide printouts (PM3,4,5,6,7,8,10): As part of your registration fee you will receive copies of the PowerPoint presentations pre-loaded on a flash drive. No printed version will be supplied. Add this item if you would like a hard copy (printout) of the presentation slides. Slides will be printed in color, 6 slides/ page, and bound. □\$30

PRE-EVENT SHORT COURSE SUBTOTAL:

COURSE CODE: PM _____ PRICE: \$ _____

Ticket Required Events Sunday, July 15

Sun	day, July 15:			
A1	Fellows Recognition Forum (reception)	\$45		
Mo	nday, July 16:			
B1	Protein Division Event	\$15		
B2	Protein Division Event	\$5		
B3	Biotechnology, Microbiology, and Fruit & Vegetable Divisions Joint Event	\$30		
B4	Biotechnology, Microbiology, and Fruit & Vegetable Joint Divisions Joint Event (Student)	\$10		
B5	IFT Prayer Breakfast	\$35		
B6	CIFST Canadian Breakfast	\$75		
B7	Carbohydrate Division Event	\$30		
B8	Carbohydrate Division Event (Student)	\$5		
B9	Food Engineering, Food Packaging and Nonthermal Processing Divisions Event	\$30		
	Food Engineering, Food Packaging and Nonthermal Processing Divisions Event (Student)	\$5		
B11	Food Laws & Regulations and Toxicology & Safety Evaluation and			
	Quality Assurance Joint Division Event	\$30		
B12	Food Laws & Regulations and Toxicology & Safety Evaluation and			
	Quality Assurance Joint Divisions Event (Student)	\$10		
	International Division Event	\$30		
	International Division Event (student)	\$5		
	Minnesota Cocktail Hour	\$25		
	Michigan State University Depatment of Food Science and Human Nutrition			
	Muscle Foods Division Event	\$30 \$10		
	Muscle Foods Division Event (Student) North Carolina State University Breakfast			
	Nutraceuticals & Functional Foods Division and Education,	\$60		
DZU	Extension, & Outreach Division Joint Event	\$30		
R21	Nutraceuticals & Functional Foods Division and Education,	J J0		
	Extension, & Outreach Division Joint Event (Student)	\$10		
B22	Nutrition Division Event	\$30		
	Nutrition Division Event (Student)	\$10		
	The Ohio State Friends and Alumni Gala	\$50		
B25	Refrigerated & Frozen Foods, Product Development & Food Service			
	Divisions Joint Event	\$30		
B26	Refrigerated & Frozen Foods, Product Development & Food Service			
	Divisions Joint Event (Student)	\$10		
B27	Purdue Indiana Social	\$35		
B28	UGA Food Science Alumni Gathering	\$25		
	UMass Food Science Update	\$20		
	School of Food Science UIWSU Reception	\$36		
	University of Illinois Reception	\$25		
	Marketing, Sales, & Management Division Event	\$15		
	Marketing, Sales, & Management Division Event (Student)	\$5		
B34	Council of Food Science Administrators Luncheon and Workshop	\$80		
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	sday, July 17			
C1	Brigham Young University Alumni Breakfast, IFT18	\$20		
C2	American Association of Food Scientists for the Indian Sub Continer			
СЗ	(AAFSIS) Banquet	\$45		
З	American Association of Food Scientists for the Indian Sub Continer (AAFSIS) Banquet (Student)	nt \$21		
C4		\$21 \$60		
C5	Sensory and Consumer Sciences Division Event Sensory and Consumer Sciences Division Event (Student)	\$60 \$20		
G	Sensory and Consumer Sciences Division Event (Student)	\$20		
т.	huigh Field Tring with Marson Arm for the	_		
Technical Field Trips: visit iftevent.org for descriptions				
	nday, July 16	é		
F1	Barry Callebaut	\$34		
F2	Imbibe	\$34		
_	1			
	sday, July 17			
F3	Illinois Institute of Technology (IIT) – Moffett Campus:	674		
F4	The Institute for Food Safety and Health (IFSH)	\$34 \$34		
г4	SPEC Engineering	4رو		

C. Ticket Required Events

List your ticket code/s, quantity of each ticket, ticket price, and total amount in the spaces below.

Code	Quantity	Ticket Price	Total Amount
		@\$	\$
		@\$	\$
		@\$	\$
		@\$	\$
		@\$	\$
		@\$	s

TICKET REQUIRED EVENTS SUBTOTAL: \$

Your name:

1. Please check your business affiliation: (Check one only.) 3. Please indicate your areas of buying influence. 5. How much do you spend/authorize per year on the purchase of products/services? **Payment** Ingredients 7 Academic Institution 1 Under \$250,000 1 Acidulants 15 Beverage Mfg./Processor 2 \$250,000 to \$500,000 Anticaking Additives 2 6 Consulting 3 \$500,000 to \$1,000,000 3 Antifoaming Additives 5 Contract Processing/Packaging 4 Over \$1,000,000 4 Antimicrobial Foodservice 9 5 🗌 Not Applicable 5 Π Antioxidants 2 Food Ingredients/Flavors Mfg./Supplier Bakery Product Ingredients 6 1 D Food Mfg./Processor 7 Bases/Mixes/Stocks 6. How soon do you anticipate purchasing products/services viewed at the food expo? 17 Devices/Equipment Mfg./Supplier 8 Batters/Breadings 10 Government **1** Within the next 30 days Bulking Agents 11 Independent Testing Lab 9 10 Cereal Grains 2 Within the next 90 days 18 Instrumentation Mfg./Suppliers Optional do Feeding To Cheeses/Cheese Products 3 Within the next six months 11 4 Packaging Equip. Mfg./Supplier 12 Cocoa/Chocolate Products 4 Within the next 12 months 8 Private Research Institution Colors (certified/natural) 13 5 🗌 Other/NA 3 Processing Equip. Mfg./Supplier 14 Confection Ingredients 13 Scientific/Trade Assn. 15 Dairy Product Ingredients 20 🗌 Services for the Food Industry 7. Select the top 3 trends that are of greatest interest 16 Emulsifiers 16 🗌 Student to you. 17 Encapsulated Ingredients 14 🗌 Other -1 Clean and Clear Labeling 18 Enzymes 2 🗌 Gluten-Free 19 🗌 Fat Replacers 2. Please indicate your primary work 3 Health and Wellness 20 Fats & Oils 21 Fiber function. Check the one category that 4 Non-GMO Ingredients most closely describes your job. 22 Elavors 5 Organic Ingredients 23 Flavor Potentiators R&D/Scientific/Technical 6 Proteins 24 🗌 Fruits & Vegetables (fresh/dehyd/freezedried 1 Vice President 2 Director of Research 7 Sugar Reduction/Replacement 25 Gums/Hydrocolloids Maltodextrins 26 3 Tech DirectorTech Services Director 27 Meat/Poultry/Fish/Seafood 4 QA DirectorManagerSupervisor 28 🗌 Nuts QA Other than DirectorManagerSupervisor **Terms of Participation** 29 Paste Products 6 🗌 Research Chef Waiver and Release 30 Proteins/Protein Products 7 Laboratory Director 8 Chemist As a condition of my participation in this meeting or event, I hereby 31 🗌 Spices/Seasonings/Salt CARD NUMBER Waive and release any claim I may have against the Institute of Food Technologists (IFT) and its officers, directors, employees, or 32 Starches 9 Elavorist 10 Food Engineer 11 Food Scientist Technologist 33 Sweeteners agents, or against the presenters or facilitators and release these EXP DATE Vitamins/Minerals/Nutrient Supplements 34 parties from and against any and all liability for damage or injury that may arise from my participation or attendance at the event. 35 Yeasts/Yeast Products 36 Natural Colors 12 Microbiology

I acknowledge that participation in IFT events and activities brings some risk and I do hereby assume responsibility for my own wellbeing

This waiver and release covers my guest's participation in any events.

No substitution

I agree to not allow any other individual to participate In IFT Annual Event related activities in my place.

Ownership of Content

I understand and agree that all property rights in the material presented, including common law copyright, are expressly reserved to the presenter or speaker or to IFT.

Media Release

IFT intends to take photographs and video of this event for use in IFT news and promotional material, in print, electronic and other media, including the IFT website. By participating in this event, I grant IFT the right to use any image, photograph, voice, or likeness, without limitation, in its promotional materials and publicity efforts without compensation. All media become the property of IFT. Media may be displayed, distributed or used by IFT for any purpose.

Use of Personally Identifiable Information

By registering for this event, I agree to the collection, use, and dis-closure of Personally Identifiable Information (PII). PII includes any information that identifies me personally (e.g. name, address, email address, phone number, etc.). IFT will use PII to: (a) enable your event registration; (b) review, evaluate and administer IFT initiatives; (c) market IFT opportunities you may potentially be interested in; and to (d) share your PII with third parties that perform services on behalf of IFT, including but not limited to, database management, event housing, and transportation. IFT may use your PII for so long as IFT remains active in conducting any of the above purposes

By checking this box I acknowledge I have carefully read, accept, and agree to the terms of this waiver, and know and understand their contents.

Enter subtotaled amounts from Section 3, Registration Options. Payment MUST accompany form. U.S. funds only. No wire transfers or purchase orders.

A	\$
+ B	\$
+ C	\$
l donation to + ! Tomorrow	\$
TOTAL DUE: \$ -	

IFT18 and pre-event Short Course cancellation

and refund policy: You may cancel your registration, events, and tickets up through June 1, 2018, for a full refund less a \$50 service charge. After that time, no refunds will be given. Cancellations MUST BE IN WRITING and sent to IFT Registration c/o Experient (address below) and be postmarked on or before June 1, 2018. You may transfer, in writing, your registration to a different participant. Donations are not refundable.

SIGN HERE TO ACKNOWLEDGE ACCEPTANCE

Credit Card Type:

AMEX VISA MASTERCARD DISCOVER

CVV NUMBER

CARD HOLDER NAME (PLEASE PRINT)

CARD HOLDER SIGNATURE

CHECK NUMBER ENCLOSED.

Must be in U.S. dollars, drawn on a U.S. bank, payable to the Institute of Food Technologists. Wire transfers and purchase orders are not accepted.

Hotel Reservations

Please call IFT's official housing provider, Experient, to make hotel reservations.

Toll-Free: 800.462.9440 (8:00 a.m.5:00 p.m. CST) International: +1.847.996.5848 (8:00 a.m.5:00 p.m. CST)

You will not be able to make hotel reservations in the IFT block until your registration is confirmed.

Five Ways to Register

Advance registration opens March 1, 2018 Credit Card Only Options ONLINE: iftevent.org

PHONE: 800.462.9440 | International: +1.847.996.5848

Hours: Monday - Friday, 8:00 a.m. - 5:00 p.m. Central

FAX: 888.772.1888 | International: +1.301.694.5124

Credit Card, Check, Money Order Send your completed form with payment to: MAIL/EXPRESS MAIL Experient - IFT18 5202 Presidents Court

Suite G100 Frederick, MD 21703

44 Lab Equipment/Supplies Services

38

39

42

37 Botanicals

38 Cannabis

Proc/Pkg/LabEquip/Instr

45 Additive/Ingredient Analysis **46** Analytical Testing Service

41 Microorganisms Detection Kits

Chemical/Ingredients Analyzers

- 47 Contract Processing/Packaging
- 48 Education/Information Services
- Foodservice Product/Process Development 49
- 50 Government Regulatory/Inspection/R&D Services

36 ☐ Food Processing Equipment/Systems/Supplies 37 ☐ Food Processing Instrumentation

Food Packaging Equipment/Systems

Food Packaging Materials/Supplies

40 Physical Property Measuring Instruments

43 Temperature/Humidity/Water Activity Instrmnt

- 51 Product Development
- Process Development 52
- 53 Management/Marketing Consulting
- 54 Package Development/Design
- 55 Publications/Books 56
- Quality Assurance/Control 57 Regulatory/Legal Consulting
- 58 Sensory Evaluation
- Personnel Recruitment/Placement 59
- 60 Site Selection/Economic Development
- 61 Computer Equipment/Software/Systems

4. What is your company's sector?

(Check all that apply.) 1 🗌 Bakery

- 2 Beverage
- 3 Confection/Candy
- 4 🗌 Dairy
- 11 🗌 Fats & Oils
- 8 Fruit/Vegetables 9 Food Ingredients/Additives
- 14 Foodservice
- 6 Grain/Mill/Cereal
- 7 Meat/Poultry/Seafood
- 15 🗌 Non-GMO
- 16 Organics
- 17 Naturals
- 12 🗌 Pet Food
- 10 Prepared Foods/Dinners/Entrees 5 🗌 Produce, Fresh
- 18 Snack
- 19 🗌 Vegetarian/Vegan/Plant-Based

- 13 🗌 Nutrition
- 14 Packaging
- 15 Sensory Evaluation **16** Other RDScientificTechnical

18 Vice President (not RDSales&Marketing)

20 EngringProcessing DirectorManagerSuper

Management

19 General Manager

22 Other Management

21 Plant ManagerSupervisor

17 PresidentOwnerPartnerOfficer

SalesMarketing

24 Director

25 🗌 Manager

28 Broker

Purchasing

Education

32

36

23 Vice President

26 Product Manager

27 Sales Representative

30 Other SalesMarketing

29 Technical Sales Representative

Purchasing AgentBuyer

33 Other Purchasing

34 🗌 Administrative

37 Management

40 Other Education

41 TechnicalScientific

43 Other Consultants

44 ManagementAdministrative Post Doctoral Researcher
 Research ______

42 🗌 Management

38 Extension 39 Student

Consultants

Government

45

46

35 TechnicalScientific

TeachingResearch

31 D PurchasingProcurement DirectorManager