

Ticketed Events

Hopper Pass Events

Academic Mixer	NA
African American, African, Black Resource Group Social Event	NA
Aquatic Food Products Division Social	Join your fellow colleagues from the Aquatic Food Products Division (AFPD) for an event of networking, recognition, and support of student competing in the Student Oral Competitions! The AFPD is a unique division with long standing traditions. Whether you're currently working in seafood or just curious about the field you are at the right place. We look forward to your involvement this year as we reconnect with old friends and make new ones. Please be sure to congratulate our student winners and invite any of your friends who will enjoy and learn from fellow seafood colleagues.
Biotechnology, Food Microbiology, and Fruit & Vegetable Products Division Social	Join the Biotechnology, Food Microbiology, and Fruit & Vegetable Products Divisions to networking like-minded individuals who are passionate about these 3 topics. This event will include guest speakers for each topic and several breakout sessions for networking.
Carbohydrate Division Social	Join your fellow carbohydrate enthusiasts for an event of networking, recognition, and support of students competing in the Graduate Student Research Competitions! This social is open to everyone who is working with or interested in carbohydrates, join this event from beginning to end or any point in between.
Dairy Foods Division Social	Join us for networking, socializing, meet and greet new and known dairy professionals. Participate in trivia to win door prizes. Student winners from oral competition will present their research. Same as every year lots of door prizes will be given away.

<p>Food Chemistry Division Social</p>	<p>Join your fellow colleagues working in the field of Food Chemistry for a virtual social event of networking and recognition, to spot cutting-edge research topics in the field, as well as to congratulate finalists and winners competing in the Graduate Student Research Competitions! Whether you're currently working in the Chemistry of Foods or just curious about the field, join this event from beginning to end or any point in between.</p>
<p>Food Engineering, Food Packaging, Nonthermal Processing Divisions Social</p>	<p>Join colleagues from Food Packaging, Food Engineering, and Nonthermal Processing Divisions for an exciting event of networking and recognizing award recipients and student competition winners!</p>
<p>International Division Social</p>	<p>The International Division welcomes you to our annual social event. Learn about our programs and activities, celebrate our award winners, get to know the leadership team, mingle with our global members, and find out how to get involved. Everyone's invited!</p>
<p>LGBTQ+ Social Event</p>	<p>NA</p>
<p>Muscle Foods Division Social</p>	<p>Join your fellow colleagues working in the field of muscle foods for an event of networking, recognition, and support of students competing in the Graduate Student Research Competitions! Whether you're currently working in muscle foods or just curious about the field, join this event from the beginning to end or any point in between.</p>
<p>New Professional Mixer</p>	<p>NA</p>
<p>Protein Division Social</p>	<p>Join your fellow colleagues working in the field of Protein science for an event of networking, presentation & panel discussions, recognition, and support of students competing in the Graduate Student Research Competitions! Whether you're currently focused on protein or just a fan of this essential nutrient, join this event from beginning to end or any point in between.</p>

<p>Sensory and Consumer Sciences Division Social</p>	<p>Join your fellow colleagues working in the field of sensory and consumer sciences for an event of networking, recognition, and support of students competing in the Graduate Student Research Competitions! Whether you're currently working in sensory or just curious about the field, join this event from beginning to end or any point in between.</p>
<p>Sustainable Food Systems Division Social</p>	<p>Join the new Sustainable Food Systems Division members and sustainability enthusiasts for a networking, discussion of the new division structure, planned activities and improvements, and more. This event marks the second social gathering of the new Sustainable Food Systems Division. Members across all the IFT Divisions are invited!</p>
<p>Women's Resource Group Social Event</p>	<p>NA</p>

Ticketed Activities, Meetings and Breakfast/Luncheons

<p>Certified Food Scientist Preparatory Course</p>	<p>This preparatory course is designed to help people considering or preparing to take the Certified Food Scientist exam to earn their CFS credential. A “crash course” in all eight content areas covered on the exam, this course brings in experts from academia and industry to go over the key topics and concepts in their respective content area and share real-life examples to help attendees understand the application of the concepts.</p> <p>A resource for CFS candidates with various backgrounds and from many countries, this course attracts a broad audience of professionals looking to enhance their knowledge and demonstrate their understanding of the wide area of food science. The course reviews the eight content areas covered on the CFS Exam: 1. Sensory Evaluation & Consumer Testing 2. Food Microbiology 3. Food Safety 4. Food Engineering 5. Food Chemistry and Food Analysis 6. Quality Assurance & Quality Control 7. Regulatory 8. Product Development</p>
<p>Council of Food Science Administrators (CFSA) Meeting</p>	<p>This is a networking and professional development event for academic administrators of U.S.-based and international food science departments.</p>

<p>Food Laws & Regulations, Quality Management, and Toxicology & Safety Evaluation Division Luncheon</p>	<p>Toxicology & Safety Evaluation, Quality Management, and Food Laws & Regulations Divisions Joint Luncheon</p>
<p>Food Science for the Non-Food Scientist</p>	<p>Learn the basic principles of food science in IFT's most popular online course. Equip yourself with an enhanced understanding of the role of food science in the development of food products, gain a better understanding of the importance of food safety, basic regulatory issues and food science trends.</p> <p>Learning Objectives:</p> <ul style="list-style-type: none"> • Better understand the field and processes involved with food science, and develop a common vernacular • Identify ways food science impacts and supports various aspects of non-scientific work • Identify trends in food science
<p>Labeling Requirements and Implications for Foods Marketed in the U.S.</p>	<p>Food labeling requirements in the U.S. are complex, and you need to stay ahead of the curve as they continue to be redefined. This course will provide you with the foundational and practical knowledge you need to comply with new and established labeling laws and regulations. Instructors will also cover emerging issues in regulation and labeling to help regulation professionals and product developers reformulate and react to marketplace drivers such as clean/clear labeling, corporate social responsibility, and responsible sourcing they need to understand the regulatory implications.</p> <p>Learning Objectives:</p> <ul style="list-style-type: none"> • Understand the specific labeling requirements of both the FDA and USDA • Identify which mandatory information must appear on the label of your food product, and which voluntary statements may be made. Discussions include ingredient statements, nutrition labeling requirements, nutrient content claims, health claims and structure/function claims • Become familiar with legal references for labeling requirements • Understand label statements that contribute to food safety and promote health and wellness

<p>Marketing, Sales, & Management Division Breakfast</p>	<p>Join your fellow colleagues working in the fields of marketing, sales, and management for an event of networking, recognition, and planning for the IFT 22-23 year ahead! Whether you're currently working in these fields or curious to learn more, join this event from beginning to end or any point in between.</p>
<p>Nutraceutical & Functional Foods, Nutrition, and Education, Extension & Outreach Division Luncheon</p>	<p>Join this event to network with individuals passionate about the fields of Nutraceutical & Functional Foods (NFFD), Education Extension and Outreach (EEO), and Nutrition, while learning about activities from this past year and how to get involved in the year ahead. The awardees and winners of poster competitions will be recognized during the event!</p>
<p>Refrigerated & Frozen Foods, Product Development, and Foodservice Division Luncheon</p>	<p>Join your fellow colleagues working in the field of frozen food, foodservice and product development for an event of networking, recognition, and support of students competing in the Graduate Student Research Competitions! Whether you are currently working in food innovation or just curious about the field, join this event from beginning to end or any point in between.</p>
<p>Technical Field Trips</p>	
<p>Technical Field Trip - McDonalds</p>	<p>Have you ever wondered how the world's largest restaurant chain develops its iconic menu items? Register for this glimpse into Menu Development, the Food Journey, Hamburger University, and the sustainability initiative called Scale for Good. As the industry leader serving 60 million worldwide customers a day, see how the Chefs, Food Scientists, Nutritionists and other leaders within the organization gain insights, develop new products and launch menu items for McDonald's restaurants.</p>

<p>Technical Field Trip - Imbibe</p>	<p>Imbibe is dedicated to the design of high-performing ingredients that support product differentiation in an increasingly crowded food and beverage marketplace. Uniquely positioned with expertise across multiple food and beverage categories and applications, Imbibe’s sole focus is to deliver customized support backed by an ensemble of product developers, flavorists, taste modulation gurus, regulatory/compliance specialists, and sensory aficionados, united and working together in concert. Imbibe is here to accelerate your food and beverage capabilities and provide your business with access to the right knowledge and expertise. The Field Trip will comprise of a protein-rich presentation and tour of our 40,000 sq. ft. Beverage Innovation Center, with multiple stops along the way.</p> <p>The presentation will focus on tactical solutions to real world problems to avoid setbacks during development and scale-up. Attendees will improve their understanding of protein chemistry, functionality, and stability, as well as gain useful knowledge of the various chemical and physical changes protein may undergo because of processing conditions. Actual case studies will be discussed to illustrate the key concepts. Participants will learn how products are created from concept to commercialization. No perfume or fragrance and non-slip closed toe shoes are required.</p>
<p>Technical Field Trip – The Institute for Food Safety and Health (IFSH)</p>	<p>At IFSH, the National Center for Food Safety and Technology (NCFST) is a consortium of the U.S. Food and Drug Administration, Illinois Institute of Technology and over 40 food industry members as of December 2021. At the NCFST, FDA research scientists and IIT professors, technicians and graduate students work collaboratively on food safety research and education.</p> <p>The Moffett technical tour will highlight the expertise of the NCFST by showcasing the GMP pilot plant; processing and novel technology areas for high pressure, pulsed ultraviolet light, infrared thermal processing and cool plasma technologies; and laboratories for microbiological, instrumental analysis and high throughput genomic sequencing.</p>

Technical Field Trip - Knechtel

Knechtel is a 76 year old full-service international food and pharmaceutical consultant/pilot plant operation that assists clients with creating new products, evaluating new ingredients, improving existing products and problem solving. From bench top to full scale production, Knechtel is involved in the following processes – snack food, nutraceuticals/pharmaceuticals, confectionery (applications such as panning, enrobing, molding, depositing), tableting and encapsulation, chewing gum, liquid and dry mix blending and filling operations.

Their 25,000 square foot research laboratory consists of five buildings and is equipped with a broad array of equipment in both laboratory and pilot plant sizes. The tour of the facility will include demonstrations of various food, nutraceutical, confectionary/chocolate, soft drink, bakery operations, and other processes. Participants will be separated into smaller groups, allowed to view each operation, ask questions, and where possible taste and examine intermediate resulting products from the demonstrations. For additional information on Knechtel, visit their website at www.knechtel.com.

Non-Ticketed Events

Awards Celebration Reception	More details to be announced soon!
Opening Party	More details to be announced soon!
Destination IFT	More details to be announced soon!