

# MEETING MINUTES 1/27/2021

## PRODUCT PITCH

Howdy! For those of you who could not make it or didn't remember everything that was said during the meeting, here are the meeting minutes from last meeting. If there are any recommendations to improve meeting minutes please feel free to contact me at [bethanygawalis17@tamu.edu](mailto:bethanygawalis17@tamu.edu).

## MEETING MINUTES

- Reviewed the Club's Mission, Vision, and Values
- DUES!!
  - \$10 IFT Members
  - \$15 Non-IFT Members
  - Get a goodie bag!
- Get Involved
  - Join Product Development Team: [bethanygawalis17@tamu.edu](mailto:bethanygawalis17@tamu.edu)
  - Join College Bowl: [luchas050@tamu.edu](mailto:luchas050@tamu.edu)
  - Join the Newsletter: [allisonbrenner@tamu.edu](mailto:allisonbrenner@tamu.edu)
- Join IFT!
- Department Opportunities
  - Seminar Series on Fridays from 9:20-10:10 AM
  - Departmental Water Cooler Chats on Wednesdays at Noon
- Social Media
  - Instagram: @tamu\_fsc
  - LinkedIn: TAMU IFTSA
- IFT Updates, Scholarships, and Internships
  - 2021-2022 University Scholarship Applications are due February 1<sup>st</sup>
  - IFT Scholarships due March 2nd
  - ASF Scholarship: Application Deadline February 12<sup>th</sup>
    - Juniors and Seniors intending to go to graduate school with a GPR of 3.8 or higher
    - Informationals in January
  - JBS/Pilgrim's Internship/Management Trainee
  - ANRP Internship
  - MAGI R&D Internship
  - Graduate Development Program: Sensory with Synergy
  - Dairy Farmers of America
  - For links & more information, check out the club's "I&S January 2021" Document with Internships, Jobs, Scholarships, Study Abroad, and More sent out after the meeting
  - AGLS Career Fair (Virtual) February 18<sup>th</sup> 9:00am-4:00pm
  - US Dairy and Education Training Consortium
- Hosted a Product Pitch (think Shark Tank)
  - We split the members in teams and gave them a prompt and 30 minutes to make a presentation:
    - Povero Bakery is an up-and-coming food company looking to hire a product development team. Being a start-up, they have very little money to spend and due to some bad money management, they can only afford to purchase food waste and food by-products from nearby processing facilities and in terms of equipment... You have access to some home baking supplies from one of the founding members' kitchens. You have access to ingredients typically found in a kitchen, but the primary component of your product should be an upcycled ingredient.
  - Congratulations to Turkish Tart for making a delicious product using four upcycled ingredients!
- We hope to see you next week when we host Dr. Pillai to talk about the E-Beam Research Facility!

NEXT MEETING: FEBRUARY 3<sup>RD</sup> 7:00PM HOSTING THE E-BEAM RESEARCH FACILITY WITH DR. PILLAI