



FOOD SCIENCE AND TECHNOLOGY NEWS

The Newsletter for Food Science and Technology

VOLUME 33 SUMMER 2005

KOEHLER RETIRING

Upon finding at recent IFT meetings that many of his own graduate students were retired or planning retirement, **Dr. Philip Koehler** thought that it might be time to consider it himself. He is retiring August 1 after serving for 36 years as a Professor of Food Science and Technology. Dr. Koehler grew up in Kansas, obtained a B.S. in Chemistry and then completed his Ph.D. degree in Biochemistry at Oklahoma State University in 1969. He was initially hired to do research with aflatoxin and other mycotoxins, but his research inter-



ests have been many and varied. Dr. Koehler often tailored his research to fit the students' interests rather than vice-versa. He therefore directed theses and dissertations in areas as diverse as osmotic dehydra-

tion of blueberries, properties of date syrup, toxic amines, chemistry of Vidalia onions, peanut quality, and natural food colorants. Over the years, Dr. Koehler has taught food industry survey, food toxicology, food analysis, and food colorants courses. Almost every undergraduate alumnus has taken the survey course FS367-FDST3000 since he has taught this course 62 times. Nearly every graduate alumnus knows Dr. Koehler since he served over 30 years as Graduate Coordinator for the Food Science

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DEPARTMENT HEAD COMMENTS

Greetings from the Department of Food Science and Technology at the University of Georgia. We are excited that Dr. J. Scott Angle from the University of Maryland has accepted the offer to serve as the new Dean and Director of the College of Agricultural and Environmental Sciences. Dr. Angle is scheduled to begin his appointment on August 15, 2005.

Over the past two years, our departmental undergraduate enrollment has increased to 37. While our graduate enrollment is currently about 75 students, the total number of students in the department has remained about the same. The quality of our undergraduates has consistently improved. During Spring Semester 2005, six students were placed on the

Dean's List and four were placed on the President's List. Those students also received scholarships from the College of Agricultural and Environmental Sciences. In addition to the college scholarships, the department awarded several endowed scholarships, and five students received Institute of Food Technologists (IFT) scholarships.

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FOOD SCIENCE ADDITION—RIBBON CUTTING



Then

Now

COMBINED WITH OUR RENOVATED FOOD PROCESSING PILOT PLANTS THESE FACILITIES WILL FURTHER OUR ABILITY TO DO CUTTING-EDGE FOOD SAFETY AND FOOD PROCESSING RESEARCH AND GREATLY IMPROVE OUR ABILITY TO CONDUCT PROGRAMS DESIGNED FOR ECONOMIC DEVELOPMENT.

IN THE FALL OF 2004, WE MOVED INTO OUR NEW 108 SEAT CLASSROOM ON THE FIRST FLOOR OF THE BUILDING.



The UGA Department of Food Science and Technology celebrated the completion of its \$4.2 million building addition on September 5th, 2003 in Athens. A crowd of approximately 200, including several alumni and friends of Food Science, attended the ribbon cutting. Presentations were made by UGA **President Michael F. Adams**, UGA College of Agricultural and Environmental Sciences **Dean Gale Buchanan**, Georgia Poultry Federation President **Mr. Abit Massey**, Georgia Agribusiness Council President **Mr. Gary Black**, Food Science graduate student **Ms. Beth Bland** and department head **Dr. Rakesh Singh**. A reception was held in the outreach seminar room after the building was officially opened. Tours were conducted throughout the morning of the new addition and the renovated processing facilities in the original building.

We have now moved into the addition completely and are using both the research and outreach facilities. The new extension outreach classroom, large enough to seat



70 people, serves a variety of needs--short courses, workshops and certification programs. We even have a lab facility that can be used for workshops where participants can receive hands-on training in lab methods. Our Extension group is now scheduling up to a dozen workshops per year in the facility.

The new addition houses four state-of-the-art microbiology laboratories: three biocontainment level-2 labs and a biocontainment level-3 lab.



The addition was funded through the Georgia Food Processing Advisory Council (FoodPAC). FoodPAC is a public-private partnership among the food industry, Georgia's institutions of higher education, and Georgia's state agencies and seeks to enhance the competitiveness of Georgia's food processing and allied industries.



KOEHLER RETIRING (CONT.)

(continued from page 1)

According to Dr. Koehler one of the interesting aspects of serving as Graduate Coordinator in the Department at UGA has been meeting and learning from the large international graduate body. At one time, he recalls counting graduate students from 14 different countries enrolled at the same time. He has also seen the student composition change from overwhelmingly male to the current female majority. He has always strived to treat the students with courtesy and respect. He cannot recall ever not asking any student who appeared at his office door to just “come on in”.

When Dr. Koehler moved to Athens in 1969, there were no pizza places and the only fast food was McDonalds on Prince. UGA had only 14,000 students. Now restaurant list-

ings occupy 16 pages in the phone book and UGA has over 32,000 students.

In 1969, Food Science graduate students numbered 25. While undergraduate numbers have remained somewhat steady over the years, the graduate enrollment grew to a high of 96 and now stands around 75. Asked about his greatest challenge, he replied that it was probably having to “break-in” so many different department heads during his long tenure here.

Dr. Koehler and his wife, Linda, raised two sons in Athens. Brian is now a Chemistry Professor at Georgia Southern and Warren is a pharmacist in Augusta. The Koehlers are now enjoying their four grandchildren. Dr. Koehler fears that even in retirement he will not have time to

“WHEN DR. KOEHLER MOVED TO ATHENS IN 1969, THERE WERE NO PIZZA PLACES AND THE ONLY FAST FOOD WAS MCDONALDS ON PRINCE.”

indulge in his many hobbies and interests—traveling, camping, photography, model railroading, model airplanes, amateur radio, and gardening. He hopes to be able to meet some of you during his travels or that you will visit him during yours. He sends greetings and best wishes to all.

DEPARTMENT HEAD COMMENTS (CONT.)

(Continued from page 1)

Our faculty has been very successful in competing for grants and contracts. Without extramural grants and contracts, we would be unable to maintain quality programs and support for graduate students in the department. Our grants have come from the food industry, the USDA, various commodity associations, and the state appropriated FoodPAC (Food Processing Advisory Council) in support of research for value-added products, food safety and functional foods. You will also notice that several of our faculty members have received awards for their excellence in research, extension and student advising in 2004-2005. A combination of top quality faculty and bright students make us a winning team.

Professor Phil Koehler is retiring August 1st after a successful and long career with the department. We congratulate him on his past endeavors and wish him good wishes and the best of luck on his future endeavors. The faculty, staff and students in the department will miss his experience and wisdom. We have been approved to fill a new faculty position in Food Chemistry, which will cover some of Dr. Koehler’s teaching and bring a new research focus in the area of functional foods and health.

We have included a link on our departmental web site for alumni and friends to send any updates about their personal and professional careers as well as a form to print out if you are interested in making monetary contributions to our department.

As state support declines, the support from alumni and friends like you help us to maintain our quality programs. Thank you for your past, present and future support of student scholarships and the general teaching and research programs in the Department of Food Science and Technology. We look forward to seeing many of you at professional meetings as well as having you visit the department in the future. Please be sure to keep in contact with us!

Rakesh Singh

Department Head

FACULTY ACTIVITIES



Dr. Bill Hurst

Dr. Bill Hurst received the D.W. Brooks Award for Excellence in Extension for 2004. The Brooks award is the highest honor bestowed by the College of Agricultural and Environmental Sciences upon a member of the extension faculty for achievements in outreach. This award was initiated in the College of Agricultural and Environmental Sciences in 1981 to honor University of Georgia alumnus D. W. Brooks who devoted his professional life to improving the quality of society through sustained service and support of agriculture, agribusiness and the environment.

Dr. Mustafa Hamdy

recently underwent surgery at St. Mary's Hospital in Athens. He is doing well and recovering at home. If you would like to send him a card, his address is 200 Devonshire Dr., Athens, GA 30606.

Current faculty and their research, teaching and outreach interests can be found on our website:
www.uga.edu/fst/

Dr. Robert Shewfelt received the University of Georgia 2003/2004 Outstanding Undergraduate Academic Advisor/Mentor Award. In addition, he earned national recognition for outstanding performance as an academic advisor by receiving the Outstanding Advising Certificate of Merit from the National Academic Advising Association. He was one of 12 people in the nation honored in the Faculty Academic Advising category of the association's national awards program.

In July of 2004, **Dr. Larry Beuchat** received the Institute of Food Technologists' Nicholas Appert Award at the 2004 IFT Annual Meeting in Las Vegas. This is the Institute's highest honor for those in the profession.

Also in IFT news, **Dr. Yen-Con Hung** became an IFT Fellow in 2004 and **Dr. Casimir Akoh** was elected IFT Fellow for 2005.

Dr. Mike Doyle, Regents Professor of Microbiology and Director of the Center for Food Safety in Griffin, has been elected to membership of the Institute of Medicine (IOM), established by the National Academy of Scientists. He will serve on various IOM committees and work on health policies as affected by food safety.

Dr. Casimir Akoh received the Stephen S. Chang Award by the American Oil Chemists' Society (AOCS). This award recognizes a scientist who has made decisive accomplishments in lipid research. At the May AOCS meeting, he was confirmed as the new AOCS secretary for a two-year term. He was also selected as a UGA Distinguished Research Professor this year.

Congratulations are in order for **Dr. Jinru Chen** who made it through the process and was promoted to Associate Professor with tenure effective July 1, 2004.

Each year the students vote on their faculty awards. For 2003-2004 the students' choices were **Dr. Bill Kerr**, Undergraduate Faculty of the Year, **Dr. Mark Harrison**, Graduate Faculty of the Year, **Dr. Dick Phillips**, Griffin Faculty of the Year, and **Dr.**

Rob Shewfelt Outstanding Mentor/Adviser. In 2004-2005 they selected **Dr. Ron Eitenmiller** as Graduate Faculty of the Year and **Dr. Phil Koehler** as Undergraduate Faculty of the Year.

In September of 2003, **Dr. Jeff Kornacki** left the University of Georgia to start his own consulting business Kornacki Food Safety Associates in Madison, WI. He remains affiliated with the department as an adjunct faculty member. We wish him the best of luck in his endeavor.

Dr. Louise Wicker received the 2005 Gamma Sigma Delta Senior Faculty award from the Georgia Chapter of Gamma Sigma Delta.

Dr. Estes Reynolds has been appointed as Emeritus Professor and **Mrs. Kay McWatters** has been appointed as Emerita Agricultural Research Scientist.

In Spring 2005, **Dr. Brian Nummer** who was one of our Adjunct Professors became an Extension Food Safety Specialist in the Nutrition and Food Science Department at Utah State University.

On February 5th, 2005 former Assistant Professor **Milena Corredig** gave birth to Caterina Grace Earl, (5 lb, 13 oz).

Dr. Joe Frank was selected as Fellow of International Association for Food Protection (IAFP) in 2005.

SCIENCE OLYMPIAD

OLYMPIAD IS HELD IN 46 STATES AND HAS COMPETITIONS FOR BOTH MIDDLE AND HIGH SCHOOL STUDENTS.

Science Olympiad is an international nonprofit organization devoted to improving the quality of science education, increasing student interest in science, and providing recognition for outstanding achievement in science education by both students and teachers. Science Olympiad is held in 46 states with competitions for middle and high school students. Teams composed of 15-30 students compete in different events at regional and state levels with winning teams moving on to compete at the National Science Olympiad. National Science Olympiad is held at various colleges and universities across the U. S. and offers 23 events for teams to choose from. Examples of events include Bottle Rockets, Physics Lab, Disease Detectives and most recently Food Chemistry.



Paul Milly,
Heather Nelson,
and Deann Akins

F o o d Chemistry is the newest event to be included at the national and state levels. The event, which focuses on the chemical constituents of food as well as the chemical reactions involved, leads students through two laboratory experiments and one written test about general food chemistry.

The Food Chemistry event was organized and authored by **Heather Nelson** and has been administered with the assistance of **Paul Milly** and **Deann Akins**, all Food Science Graduate Students from

Heather worked to successfully lead the event in several states as trials before running it at the national level. Paul served as the National Supervisor for the middle/junior high level and Deann as the National Supervisor for the high school level.

The Institute of Food Technologists (IFT) played a huge part in the success of this new event. Because the National Science Olympiad competition was held at the University of Illinois this year, the Chicago section of IFT donated funds to help defer the costs of travel and conducting the events at the state and national level. IFT has also shown interest in becoming a sponsor of National Science Olympiad events to be

STAFF NEWS— ATHENS

In the Summer of 2004 **Lisa Porterfield** was hired as the new department Accountant.

Nancy Dillard, our former departmental Accountant accepted a position in the UGA School of Forestry.

Jan Upchurch our former accounting assistant accepted a position in the UGA Graduate School.

Karen Simmons joined the department as an Educational Program Specialist.

ROGERS RETIRES

Wonda Rogers retired from the university in December of 2003. She was honored with a retirement celebration held in the Outreach Seminar Room in the Food Science Addition that was attended by colleagues, friends and family.

For almost 30 years of employment with UGA, she was a Research Technician in the department. During that time, she worked primarily with Dr. Eitenmiller, but also worked with Dr. Koehler in her early years and Dr. Kerr in the past few years. She was always extremely loyal to the program and attended and helped with numerous functions and gatherings that the department has held over the years. Wonda reports that retirement is great and she has plenty of time to spend with her husband Tony and children, Christi and Patrick.



Wonda at her retirement party.

FOOD SCIENCE CLUB

The 2004-2005 Food Science Club had a great year and was involved in many activities. To start out the year, the club grilled hamburgers and hotdogs for the beginning of the year kickoff party. The club also hosted a homecoming tailgate and a Thanksgiving potluck. To finish the fall semester off, the club and department had a holiday party held at Nuci's Space. Nuci's Space is a resource center for musicians, providing practice spaces for musicians. Nuci's Space donated their rooms for our holiday party because the Food Science Club had the most participants in their first ever Nuci's Space 5K.

The Food Science Club also stayed busy with outreach activities. There were 2 high schools that toured the building and participated in different activities such as learning about food safety, participating in a taste test and making ice cream.

Several elementary schools also came to learn more about food science and they were also able to make ice cream.

Another activity the club participated in all year was catering the Food Science Extension workshops. The club was responsible for breakfast and afternoon breaks. Everyone in the workshops seemed to enjoy the breaks and snacks.

Several members from the club volunteered at the Food Bank of NE Georgia. They were able to help box food that had been collected. The club also catered the Habitat for Humanity's Art auction. The club and department hosted 12 high school teams in a New Food Product Fair.

The year would not have been the same without the annual beef jerky sale. Sales once again set a new record high. The club will be selling beef jerky again in the

fall. If you would like more information, please contact **Deann Akins**, dakins@uga.edu for an order form.

To finish the year, the club and the department enjoyed an awards banquet that honored this year's scholarship recipients. Dr. Philip Koehler was roasted since he will be retiring this summer. The club also had an end of the year party at Transmetro-politan where everyone enjoyed music and pizza.

This past year has been very successful. The new officers have already started plans to make next year even better. Be sure to check out our website for up-coming events for the 2005-2006 year.

CHECK OUT THE
FOOD SCIENCE
CLUB'S WEBSITE
AT
[WWW.UGA.EDU/
DAWGFOOD](http://WWW.UGA.EDU/DAWGFOOD)



Club members Rebecca Creasey, Robin Salinsky Broecker, Beth Bland, and Ronita Biswas

Food Science Club Officers and Advisors

Positions	2004-2005	2005-2006
President	Amy Rowley	Joshua Rivner
Vice President	Arpan Bhagat	Deann Akins
Vice President (at Griffin)	Sudeep Jain	Open
Secretary	Rebecca Creasey	Rebecca Creasey
Treasurer	DeAnn Akins	Kathryn Acosta
Historian	Ben Stanley	Open
	Chris Lady	
Ag Hill Reps.	Pallavi Chhabra	Amy Edmondson
	Amy Edmondson	
Faculty Advisors	Dr. Jim Daniels	Dr. William Kerr
	Dr. William Kerr	Dr. Robert Shewfelt

STUDENT AWARDS AND RECOGNITIONS

THE FOOD SCIENCE CLUB'S COLLEGE BOWL TEAM WERE FINALISTS AT THE 20TH ANNUAL IFT MEETING IN JULY 2004

College Bowl Team—2004 Finalists of the 20th annual IFT Meeting— **Mr. Sudeep Jain, Mr. Ben Williams, Mr. Raghunandan Kandala, Ms. Julia Zielke, and Ms. Kortney Karnok**; Coach: **Dr. Robert Shewfelt**

2004 Food Product Development Team— **Ms. Deann Akins, Ms. Amy Rowley, Ms. Pallavi Chhabra, Mr. Abay Shah, Mr. Sudeep Jain, Ms. Melissa Vanchina, Ms. Audrey Kreske, and Ms. Abbie Wolff**; Coach: **Yao-wen Huang**

Undergraduate Students 2003-2004

Institute of Food Technologists (IFT) Undergraduate Fellowships—**Ms. Rebecca Creasey, Ms. Iris Laiw, Ms. Melinda Murray, and Ms. Emily Smith**

Tedford/Tellico Scholarship—**Ms. Iris Laiw**

John C. Ayres Scholarship—**Ms. Kortney Karnok, and Mr. Joshua Rivner**

Cryovac UGA Alumni Scholarship—**Ms. Melinda Murray and Ms. Rebecca Creasey**

Southeastern Meat Association Scholarship—**Mr. Boone Curtis**

Southern Food Processors Association Scholarship—**Ms. Abbie Wolff**

Dairy Products Research Scholarship—**Mr. Rob Bennett**

Virginia Dare Scholarship—**Ms. Dina Lufkin**

Dr. Dorris A. Lillard Scholarship—**Ms. Emily Smith**

Student Association Institute of Food Technologists (IFT) Achievement Award—**Ms. Emily Wise**

CAES W. Tap Bennett Scholarship —**Ms. Rebecca Creasey**

Graduate Students 2003-2004

GAFP Young Investigators Award—1st Place, **Mr. James Folsom**; 2nd place, **Ms. Megan Lang**; and 3rd Place, **Mr. Manan Sharma**

American Association of Candy Technologists—**Mr. Chow Ming Lee**

John J. Powers Graduate Scholarship—**Ms. Darlene Samuel**

2003 IFT Aquatic Foods Division Paper Competition—1st place, **Mr. Rico Suhlim**

Undergraduate Students 2004-2005

Institute of Food Technologists (IFT) Undergraduate Scholarships—**Ms. Rebecca Creasey, Ms. Iris Laiw, Ms. Melinda Murray, Ms. Kristin McDaniel, and Ms. Samantha Haring**

Tedford/Tellico Scholarship—**Ms. Melissa Schink and Ms. Rebecca Creasey**

John C. Ayres Scholarship—**Ms. Ali McDaniel and Ms. Iris Laiw**

Cryovac UGA Alumni Scholarship—**Mr. Adam Sammons and Mr. Ethan Dillion**

Southeastern Food Processors Association Scholarship—**Mr. Jordan Shaw**

Virginia Dare Scholarship—**Mr. Jordan Shaw**

Dr. Dorris A. Lillard Scholarship—**Mr. Nolan Morris**

Morrison and Geneveive Lowenstein Scholarship—**Ms. Patti Hayes and Ms. Melinda Murray**

American Association of Candy Technologists—**Ms. Emily Smith**

Assoc. of Food & Drug Officials of the Southern States Scholarship—**Ms. Melinda Murray**

Graduate Students 2004-2005

John J. Powers Graduate Scholarship—**Ms. Heather Nelson**

2004 International Association for Food Safety's Developing Scientist Award—1st place, **Ms. Kaye Sy**

2004 IFT Sensory Evaluation Division (Rose Marie Pangborn) Competition— **Mr. Chow Ming Lee**

2005 George Washington Carver Award—**Ekuwa Quist**

FOOD SCIENCE GRADUATES—FALL 2003-SPRING 2005

BSA:

Isabel Guenther graduated in the Fall of 2003 and is currently singing in Europe.

Travis Moore graduated in the Fall of 2003.

Nongnart (Jennifer) Yacharn graduated in the Fall of 2003 and is with Delta Vet Co., LTD in Bangkok, Thailand.

Clifford Blanchard graduated in the Spring of 2004.

Cynthia Hodge graduated in the Spring of 2004.

Marshall Howard graduated in the Spring of 2004 and is with Kings Delight in Gainesville, GA.

Brian Jackson graduated in the Spring of 2004 and is with Fieldale Farms Corporation.

Kortney Karnok graduated in the Spring of 2004 and is working for H.C. Brill in Atlanta and attending culinary school.

Joshua Rivner graduated in the Spring of 2004 and is a Ph.D. Student in Food Science and Technology with Dr. Wicker.

Makiko Takada graduated in the Spring of 2004.

Abbie Wolff graduated in the Spring of 2004 and is with Pepsi in New York.

Loren Hicks graduated in the Fall of 2004.

Megan Massey graduated in the Fall of 2004 and is working with Starbucks at their roasting facility in Nevada.

Natasha Sandoval graduated in the Fall of 2004 and works with Gold Kist in Athens in the QC/Marination Lab as a Management Trainee.

Sara Smith graduated in the Fall of 2004 and is working for a poultry company in N.C.

Benjamin Stanley graduated in the Fall of 2004.

Julia Zielke graduated in the Fall of 2004 and is now attending culinary school.

Anna Ellington graduated in the Spring of 2005 and is pursuing her M.S. here at UGA with Dr. Huang.

Brandi Haynes graduated in the Spring of 2005 and has accepted a position with Coca Cola in Atlanta.

P. Chris Lady graduated in the Spring of 2005.

MS:

John Allan III graduated in the Fall of 2003 is an Associate Food Standards Officer for the Food and Agricultural Organization of the U.N. in Rome, Italy.

Adrienne Johnson graduated in the Fall of 2003.

Paul Milly graduated in the Fall of 2003 and is now continuing his education as a Ph.D. student in UGA Food Science and Technology under direction of Dr. Toledo.

Abhay Shah graduated in the Fall of 2003 and is a QA Supervisor for Gold Kist, Inc.

Damian Clark graduated in the Spring of 2004 and is now with Kellogg's in Battle Creek, MI as a Food Technologist..

Laura Vines graduated in the Spring of 2004 and is a Ph.D. student at Michigan State University.

Clint Wills graduated in the Spring of 2004 and is a Plant Manager with South Georgia Pecan Co. in Valdosta, GA.

Dharmendrasingh Pawar graduated in the Summer of 2004 and is working in South Carolina in the poultry industry.

David Peck graduated in the Summer of 2004 and has accepted a position with World Technology Ingredients (WTI) in Jefferson, GA. He worked as a Mechanical Technician in the department for 7 years while completing his M.S. degree.

Sutawee Thitaram graduated in the Summer of 2004 and is a Ph.D. student in Food Science under the direction of Dr. Frank.

IF YOU ARE
ATTENDING THIS
YEAR'S IFT
MEETING IN
NEW ORLEANS,
PLEASE JOIN US
AND FELLOW
ALUMNI
MONDAY, JULY
18TH IN THE
HILTON FOR THE
ANNUAL
UNIVERSITY OF
GEORGIA
BREAKFAST

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FOOD SCIENCE GRADUATES—CONTINUED

(Continued from page 8)

Kaye Sy graduated in the Summer of 2004 and is with Pepsi in Valhalla, NY.

Pallavi Chhabra graduated in the Fall of 2004 and is a Food Scientist for Food Quality Sensor International in Boston, MA.

Rashmi Deshpande graduated in the Fall of 2004 and is working at H.C. Brill in Atlanta.

Minerva Plahar graduated in the Fall of 2004 and is doing an internship with H.C. Brill in Atlanta.

Angela Rincon graduated in the Fall of 2004 and is in HACCP training with Gold Kist in Atlanta, GA.

Beth Bland graduated in the Spring of 2005 and is working as the PR/Marketing coordinator for the Island Tomato Growers on Johns Island in South Carolina.

Debolina Chatterjee graduated in the Spring of 2005 and gave birth to Sirya Chatterjee on June 5th, 2005.

Ekuwa Enyonam Quist graduated in the Spring of 2005 and is assisting on research projects in Griffin.

MFT:

Jeffrey Mitchell graduated in the Spring of 2004 and was assigned to Christchurch, New Zealand where he is auditing inspections of all processing facilities in Australia, New Zealand, and Singapore that support the Antarctic fleet's mission: "Operation Deep Freeze."

Lynne Kuchel graduated in the Summer of 2005 and is with Waffle House as a QA Procurement Manager.

PhD:

Varipat Areekul graduated in the Fall of 2003 and is an Assistant Professor at King Mongkut's Institute of Technology in Thailand.

Panida Banjongsinsiri graduated in the Fall of 2003 and is a Research Scientist at the Institute of Scientific and Technology Research in Pathuinthani, Thailand.

Edwin Palang graduated in the Spring of 2004 and is a senior Food Technologist at Purdue Farms in Maryland.

Glennner Richards graduated in the Fall of 2003 and is an Associate Professor of Biology at Evangel University in Springfield, MO.

Yoo Kim graduated in the Spring of 2004 and is a Research Technologist with USDA in Athens.

Michael Musgrove graduated in the Spring of 2004 and is a Research Food Technologist at USDA in Athens.

Jee-Hoon Ryu graduated in the Spring of 2004 and is a Research Coordinator at the Center for Food Safety.

Ernest Koffi graduated in the Fall of 2003 and returned home to an academic position in the Cote d'Ivoire.

Stephen Kenney graduated in the Summer of 2004 and is a Food Technologist in Atlanta for Rare Hospitality International, Inc., a subsidiary of Longhorn Steakhouse.

Chow-Ming Lee graduated in the Summer of 2004 and is a Postdoctoral Research Associate for the Department of Food Science and Nutrition at the University of Illinois.

Manan Sharma graduated in the Summer of 2004 and is a scientist with ARS-USDA in Beltsville, MD.

Nicole Affrifah graduated in the Fall of 2004.

Lianhuan Song graduated in the Fall of 2004 and is teaching at a college in Florida.

Ragu Kandala graduated in the Spring of 2005 is a Research Scientist for Frito-Lay in Plano, TX.

PLACEMENT OF OUR GRADUATES REMAINS A MAJOR GOAL OF THE DEPARTMENT. IF YOU ARE LOOKING FOR SOMEONE TO FILL ENTRY-LEVEL POSITIONS WITHIN YOUR GROUP, PLEASE SEND US THE INFORMATION SO WE CAN PASS IT ON TO OUR STUDENTS.

ALUMNI NEWS

Rudy Lin (Ph.D., 1982) and **Ann Lin** (Ph.D., 1983) are employed with CAFT Foods Co., Ltd. In Beijing, China.

Hamid Rafiee (B.S.A., 1983) is currently employed with the U.S. Corps of Engineers in Lutherville, MD.

Michael Carson (B.S.A., 1976; M.S. 1989) is a Quality Assurance Manager for the Food Emergency Response Network with USDA/FSIS here in Athens.

Michael Burr (BSA, 1989) is living in Duluth, GA

Jayne Holcomb (M.S., 1989) is a stay-at-home mom with her two kids, is a substitute teacher at the Junior/Senior High School level and is also a demonstrator with Stampin' Up! Jayne lives in Ames, Iowa.

Kit Leung (M.S., 1991) has two children ages (4 and 2) and is with Freshextend Technologies in Vancouver, Canada. Her projects focus on the produce industry, mostly in Asia- China, Thailand and Malaysia.

Kevin Andrews (B.S.A., 1994) is now selling food additives and functional ingredients to large food manufacturers in the Midwest, South and Southeastern U.S.

Leslye (Brudzinski) LaClaire is working for the New York City Dept. of Health as the Bioterrorism Response Training Coordinator.

Donna Garren (Ph.D., 1996) is now the National Restaurants Associations Vice President of Health and Safety Regulatory affairs in Washington, D.C.

Sara Page Patterson (B.S.A., 1998; M.S., 2002) is a Food Technologist in Savory Applications with Givaudan Flavors Corp. in Cincinnati, OH.

Rongrong Li (Ph.D., 1998) is a Food Scientist II in the Sensory Business Unit with Givaudan Flavors Corp. in Cincinnati, OH.

Jack Davis (B.S.A., 1999) is a Research Scientist with the USDA/Agricultural Research Service in Raleigh, N.C.

Rob Hancock (M.S., 2000) is in western NC with Baxter as a Product Development Quality Associate. On October 4, 2004, he became the father of Carly Grace.

Chih-ying (Joey) Lu (M.S., 2001) is a Ph.D. student in Food Science at Rutgers University in New Brunswick, NJ.

Carlos A. Margaria (M.S., 2001) is with USDA Tropical and Subtropical Research Laboratory in Winter Haven, FL.

Chia-Pei Liang (M.S., 2001) is a Ph.D. student in Food Science at Rutgers University in New Brunswick, NJ.

Claudia (Matute) Cornwell (M.S., 2001) gave birth to Gabriella in November 2005.

Windy Wade (M.S., 2002) is employed with Buckhead Beef Company in Atlanta, GA.

Yusuf Yilmaz (Ph.D., 2002) is an Assistant Professor in the Department for Food Engineering at Pamukkale University in Camlik, Turkey.

Hannah Osborn (Ph.D., 2003) is an Applications Research and Technical Services Manager, Functional Foods with Kemin Foods in Des Moines, IA and is married to **Bryan Barnes** (B.S. 1999; M.S. 2001).

Christine Phillips (M.S., 2002) married Matt Gray in October of 2004 and works with the Food Products Association in Washington, D.C.

IF YOU HAVE
NEWS TO SHARE
WITH THE
ALUMNI,
COMPLETE AND
RETURN THE
ENCLOSED FORM
OR USE THE
FORM ON OUR
WEBSITE

IN REMEMBRANCE

Jerry Roland (B.S.A. 1981; M.S., 1983) Marketing Director for SPI Polyols, Inc. in New Castle, Delaware, passed away March 3, 2005 at home, after a courageous battle with liver cancer. He is survived by his wife Jill, and children: Taylor Paige 12 and Christopher James 10. Donations may be made to: Jerry O. Roland Memorial College Fund, c/o SPI Polyols, Inc., 321 Cherry Lane, New Castle, DE 19720



TEACHING PROGRAMS

Graduate Program:

M.S. and Ph.D. Programs:

With 75-80 graduate students, our program remains the largest in the College of Agricultural and Environmental Sciences. We have a diverse group with students from at least 12 different countries. Our student body is almost evenly split between M.S. and Ph.D. students. We also have several students in our Masters of Food and Technology (MFT) program.

Potential graduate students may contact our newly appointed Graduate Coordinator, **Dr. Mark Harrison**, at (706) 542-1088 or mahfst@uga.edu,

or they can visit our web site at <http://www.uga.edu/fst/>.

Masters of Food Technologists Program (MFT):

This fall is the 4th year for our MFT program. Courses are taught usually during the evening, and are offered through the Gwinnett University Center in metro Atlanta. Individuals living and working in metro Atlanta interested in pursuing a graduate food technology degree should contact **Dr. Louise Wicker** for information on course schedules, entrance procedures, and registration (phone 706-542-1055, lwicker@uga.edu, or visit our web site, <http://www.uga.edu/fst/>).

uga.edu/fst/).

Thailand Graduate Program:

Since 1990, over 30 graduate degrees have been granted to Thai students from the Department. Most of these graduates are members of the Agro-Industry Faculties at universities throughout Thailand. **Dr. Ron Eitenmiller** has coordinated the program with Thailand's Ministry of University Affairs since its beginning. **Dr. Dick Phillips** recently returned from Kasetsart University, Bangkok after reviewing the progress of several current and future students. Our graduate program has benefited from the

many excellent students from Thailand supported by the Ministry of University Affairs.

Undergraduate Program:

Dr. Rob Shewfelt, our Undergraduate Coordinator, stays busy with efforts to increase the visibility of Food Science among potential students. This year we had several new Undergraduates join the program, but we can always use help from our alumni and friends in this effort. For information on our undergraduate program or if you know of potential students, please contact Dr. Shewfelt at (706) 542-5136 or shewfelt@uga.edu.

Woodroof Lectures 2004 and 2005

Dr. J. G. Woodroof was an internationally recognized pioneer in food. During his service to the University of Georgia, he greatly influenced the development of our program. Dr. Woodroof joined the University as a faculty member in 1929. After his retirement, he remained very active and interested in the program until his death on November 6, 1998. To recognize his legacy the annual **Woodroof Lecture** is held.

Dr. Elsa Murano, then Under Secretary for Food Safety for the U.S. Department of Agriculture made the 2004 presentation.

Dr. Murano's presentation, "*Legislating Logic: Infusing Science into Food Safety Regulations*" described how, under today's demands, regulatory authorities incorporate science into the development and implementation of food safety regulations. She also discussed hurdles faced in changing the system. Dr. Murano is currently the Vice Chancellor, Dean of Agriculture of Life Sciences and Director of the Texas Agricultural Experiment Station at Texas A&M University.

This year's Woodroof Lecture was presented by **Dr. Barbara O. Schneeman**, Director of

the Office of Labeling, and Dietary Supplements in the Center for Food Safety and Applied Nutrition at the U. S. Food and Drug Administration. Dr. Schneeman's presentation "*Nutrition and Food Labeling: Where Science and Policy Meet*" discussed the issues the industry and regulators face in today's market to provide consumers with accurate, informative food labels. Like the 2004 lecture, the focus was the continued effort to link science with policy making.

DR. ELSA
MURANO
DELIVERED THE
2004
WOODROOF
LECTURE WHILE
DR. BARBARA O.
SCHNEEMAN
DELIVERED THE
2005 LECTURE

**THE UNIVERSITY OF
GEORGIA**

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Check out the new UGA website

www.uga.edu/fst/



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BETH KNIGHT, KAREN SIMMONS,
AND ROBIN LANDRY

**University of Georgia Food Science Club
Beef Jerky Sale**

It is time again for our world-renown beef jerky sale! Our delicious jerky is skillfully crafted from whole cuts of lean beef and spiced to perfection in our in-house processing plant, a USDA inspected facility.

Prices:

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To Order, contact Deann Akins, dakins@uga.edu

before October 4, 2005

Makes great Christmas gifts!

FOOD SCIENCE TAILGATE 2005

Great rivalry, good food and fun folks!

Join us for Homecoming by attending the Pregame activities for the Georgia/Arkansas game, October 22, at the Food Science Building. Alumni, students, faculty and staff will all gather 3 hours before kick-off to prepare for the Dawg dominated match. The Food Science Club will provide hamburgers, hotdogs, chips and non-alcoholic beverages. To help offset costs, a donation box will be available for any gifts you would be willing to give.

Please RSVP before October 7, so we can prepare for you. E-mail Deann Akins, dakins@uga.edu or send the form below. We hope to see you there!

Mail this form to: Food Science Club

Food Science and Technology Bldg.

University of Georgia

Athens, GA 30602

Names of those attending:

* If Food Science alumni, please indicate year and degree.