



The University of Georgia

# Food Science and Technology News

The Newsletter for Food  
Science and Technology

Volume 34  
Summer 2006

## Pegg Signs on...

**Dr. Ron Pegg** has joined the faculty in Athens as the new Assistant Professor as of Spring 2006. Previously in Canada, Dr. Pegg was employed by the University of Saskatchewan, in the Department of Applied Microbiology and Food Science. There he was involved in research and teaching. His research investigated natural antioxidants and their applications to food systems. He also did research with meat and functional meat products and the utilization of herbs and spices as antioxidants. Another area he was involved in was meat processing tenderization strategies through marination. Bison meat was often used because it is a more commonly consumed meat source in Canada. He also taught a functional foods and nutraceutical course.

Dr. Pegg received his Ph.D. from Memorial University in St. John's, Newfoundland. He went there with Fereidoon Shahidi who was his supervisor at the time. Coincidentally, his neighbor in the lab was Dr. Eitenmiller's first Ph.D. student Michael Voigt. At Memorial he completed his graduate studies and did some post-doctoral work before going



to the University of Saskatchewan.

Here in Athens, his research will be in functional foods and health aspects of food products. Dr. Pegg says the training he received in his Bachelor's program in chemical engineering from the University of Toronto could play a role in his research here. He believes in balancing research with teaching.

On a lighter note, Dr. Pegg is an avid duplicate bridge player. He looks forward to the climate change which will not involve five months of snow.

## Department Head Comments

Our department has built a reputation for excellence in research, scholarship, and teaching ability. The faculty members have continued to excel in scholarly pursuits including competitive grants and contracts to support our mission. We were awarded an USDA national needs fellowship grant to educate four Ph.D. students in the functional foods area. The functional foods research area will become stronger due to the addition of a new faculty member,

Dr. Ron Pegg, who joined our department on March 15, 2006.

Our undergraduate numbers have increased to about 40 students and at the same time the quality of incoming students has also improved. Many of our students received scholarships from the Institute of Food Technologists (IFT), our college and the department. Six undergraduate students were placed on the Dean's list *(continued on pg. 3)*

## Inside this issue:

<i>Food Science Club News</i>	2
<i>Woodroof Recognition and the 2006 Woodroof Lecture</i>	3
<i>Koehler's Retirement Update</i>	4
<i>4H Food Product Development Contest</i>	4
<i>Faculty News and Awards</i>	5
<i>Athens Staff News</i>	5
<i>Alumni News</i>	6
<i>UGA at the 2006 IFT Annual Meeting</i>	6
<i>Student Awards</i>	7
<i>Teaching Program</i>	7
<i>Graduates</i>	8-9
<i>2006 College Bowl and Product Development</i>	10
<i>Food Engineering Job Announcement</i>	11



### Food Science Club News



**“The Mad Food Scientists”**  
Left to right: Dr. Bill Kerr, Suttawee Thitaram, Jacob Polsky, and Josh Rivner.



The Power’s Room recently had the addition of a large flat screen TV. Above, students using the room for study and “relaxation” during finals week.

The 2005-2006 IFT Chapter 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 tried many alternative programs such as Food Science Club “Yoga Night” lead by a certified yoga teacher. Watching students and professors twist into unusual shapes provided many laughs and lots of relaxation to the participants. The Club also had a fall carnival at a local farm. Students dressed in costume and many activities and contests were held. The fun did not stop there as the Club had a night out downtown and a billiards contest. Recently, the Club has been taking advantage of the Powers Student Room by holding a weekly movie night every Monday.

The Club also had many events for professional development. Several representatives from Coca-Cola came to the department and talked about what it is like to be a food scientist and what it is like to work for Coke. We also had a similar program with GoldKist poultry company that was well attended. **Dr. Ann Hollingsworth**, a past president of the Institute of Food Technologists (IFT), visited with the Club and told us about IFT. We also had a representative from Kforce, a job placement

agency, come talk to the students about how to find a job once they graduate.

The Food Science Club also embraced community service this year by doing a monthly community service project. These projects ran the gauntlet from buying Valentine’s Day cards for local students at an elementary school to cooking dinner for the homeless shelter and making Easter baskets for children of needy families. The students really enjoyed having the opportunity to give back to the community. The Club also helped sponsor a local New Food Product Fair for a local school.

Another fundraising 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.

To finish the year, the Club and the department enjoyed an awards banquet that honored the 2005-2006 scholarship recipients. This year’s award ceremony was made memorable by a fun slide show reviewing the year and a performance by the Food Science Club Band **“The Mad Food Scientists”**. For more information about the band, check out [www.madfoodscientists.rivner.info](http://www.madfoodscientists.rivner.info). The Club ended the school year with an end of the year party.

The past year has been very successful. The new officers that will be taking over for 2006-2007 are listed on the left and will be led by President-elect **Brian Craft**. Brian is currently a second year Graduate student in the M.S. Program. Best of luck to all of them.

- **Josh Rivner**, President 2005-2006

**Check out the Food Science Club’s website at [www.uga.edu/dawgfood](http://www.uga.edu/dawgfood)**

### Food Science Club Officers and Advisors

Positions	2005-2006	2006-2007
President	Joshua Rivner	Brian Craft
Vice President	Deann Akins	Hamin Hwang
Vice President (at Griffin)	Open	Open
Secretary	Rebecca Creasy	Jacob Polsky
Treasurer	Kathryn Acosta	Rebecca Creasy
Historian	Open	Kathryn Acosta
Ag Hill Reps.	Amy Edmondson	Open
Faculty Advisors	Dr. William Kerr	Dr. Robert Shewfelt
	Dr. Robert Shewfelt	Dr. Rakesh Singh



## Woodroof Recognition and the 2006 Woodroof Lecture

**Dr. J. G. Woodroof**, who founded the Food Science division in the state of Georgia, was inducted posthumously into the American Society of Heating, Refrigeration, and Air Conditioning Engineers (ASHRAE) Hall of Fame in January, 2006. At the ceremony, which was held in Chicago, his family received a plaque, which is displayed in the Department of Food Science and Technology, at the Griffin facility. During his life, Dr. Woodroof was an ASHRAE President and the first Director of Regions Council. He was also a Fellow of the Society, a Life Dis-

tinguished Member, a 50 year Member, and was awarded the ASHRAE Distinguished Service Award.

Dr. Woodroof is often referred to as the “father of food science”. As a pioneer in food science and technology, Woodroof made many contributions including developing processes of preserving fruits and vegetables by freezing or canning. He also developed techniques for long-term storage of U.S. military rations. Aside from receiving his B.S.A. and M.S.A. degrees from the University of Georgia, many of his contributions were made while at the

University’s Experimentation Station from 1938-1967.

Each year, beginning in 1981, a preeminent leader in food research, education, industry or policy is invited to speak at **The Dr. J. G. Woodroof Lecture** series. This year **Dr. Mohan Rao**, currently with PepisCo and a former Professor in our department, was invited to present the lecture. Dr. Rao shared his personal experiences in food science as a student, a UGA faculty member and as a troubleshooter for Pepisco. His message was well received by the audience.



J. G. Woodroof 1900-1998

*“His legacy will continue to be his many contributions to a wholesome, stable food supply”- unknown.*

## Department Head — Continued

*(continued from pg. 1)*

and two on the President’s list, which is a great honor for our program. You will see the details inside the newsletter. You will also notice that several of our faculty members have received awards for excellence in their profession. A combination of top quality faculty and bright students makes a winning team.

Professor Romeo Toledo is retiring effective January 5, 2007, and we have permission to fill his position. Congratulations to Dr. Toledo for his many contributions to the de-

partment. We will plan his retirement celebration later during the year. We are also interviewing to fill a joint extension position between our department and Center for Agribusiness and Economic Development to work with food businesses in Georgia.

The University of Georgia has launched its capital campaign, “Archway to Excellence,” which will have tremendous impact on our teaching, research and extension missions. Your contributions to the departmental programs go toward those specific programs whether it is an ex-

isting scholarship or a new initiative. We do appreciate your continuing support for the future of our programs. 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! Thank you.

**Rakesh Singh**



Dr. Rakesh Singh.



### Koehler's Retirement Update



Phil and Linda Koehler at Copper Canyon, Mexico.

**Occasionally you can still catch Dr. Koehler back at the Department for "coffee-break" visits.**

**Dr. Phil Koehler's** retirement party was held on August 4, 2005. A large crowd of students, staff, faculty, former students and former faculty were in attendance to celebrate his many years of service to UGA. Several individuals shared stories about Phil during the evening.

Since retiring, Dr. Koehler has been a busy man. His first major excursion was a 2-week trip to Copper Canyon in Mexico, which is only accessible by rail. Dr. Koehler mentioned that the actual canyon is four times larger than the

Grand Canyon.

More recently Dr. Koehler and his wife Linda returned from a ten-day driving trip through the back-roads of Texas. He says his retirement gifts have been of great use. He has taken many fantastic pictures with the new camera he purchased with his retirement gift certificate, and the GPS came in handy while in Texas, as well as for hiking around Georgia.

In the near future Linda and Phil will be going on a week long trip with a church group to work on homes de-

stroyed by Hurricane Rita in D'Iberville, Mississippi.

Dr. Koehler has joined an N-scale model railroad club and is also still active in amateur radio. At home he enjoys spending time with his "early" garden. Inside the house, he and his wife have spent time painting and wall-papering a couple of rooms. He has also had more time to attend birthday parties for his four grandchildren. Occasionally you can still catch Dr. Koehler back at the Department for "coffee-break" visits.

### 4-H Food Product Development Contest

The Department of Food Science and Technology has collaborated with 4-H to conduct a Product Development Contest for high school students. We believe that this will increase our visibility across the state and help us recruit future food scientists for the industry. In the past two years, we have had three teams participate. In 2006, we have ten teams who plan to submit their project proposals. We need your help in sponsoring this contest. It costs us \$3,000 to run the contest. We will recognize any contribution of \$500 or more. **Edward's Pie** and **Fieldale Farms** have sponsored the contest in past years.

Sponsors are recognized in the *Georgia Cloverleaf*, the annual report of the Georgia 4-H Program, the *Clo-*



The winning team from Toombs County in the 2005 Product Development Contest.

*ver Cornerstone*, the newsletter of the Georgia 4-H Foundation, and on the Georgia 4-H website.

Funds are used to provide awards, ribbons, and savings bonds for first and second place team members. Funds are also utilized to send the winning 4-H'ers to 4-H State Congress for recognition. As a sponsor, you will receive letters from the youth participating in the project that describe their project and what they have learned through their project area. Sponsors have the opportunity to meet the state winning team at State Congress during the annual reception and banquet. Donors are recognized along with the team in the presentation of state winners. The winning team will also be recognized at the first meeting of Dixie IFT in the Fall.



## Faculty News/Awards

**Dr. Rob Shewfelt** received triple recognition for his teaching activities during the 2005-2006 academic year. He received the University of Georgia Chapter of Gamma Sigma Delta's 2006 Senior Distinguished Teaching Award and the 2006 William V. Cruess Award, which honors an IFT member who has achieved excellence in teaching food science and technology. He was also selected as a Josiah Meigs Distinguished University Professor for excellence in teaching. The Meigs Professorship is UGA's highest award for teaching.

**Dr. Shewfelt** and **Dr. Louise Wicker** will be switching some teaching duties in 2006-2007. Dr. Shewfelt will start teaching the food processing course while Dr. Wicker will take over the food chemistry course. Dr. Shewfelt plans on organizing the laboratory section of the food processing class as a food company with each person occupying a position in the mock company. If you have any case studies

or realistic scenarios, particularly as they relate to food manufacturing, that he can present to the class as exercises during the lab periods, please send them to him at [shewfelt@uga.edu](mailto:shewfelt@uga.edu). Your contributions don't have to be comprehensive as they may be combined with other contributions for the class.

**Dr. Larry Beuchat** received the Food Products Association's Food Safety Award at the annual meeting of the International Association of Food Protection in August 2005. This award "honors individuals who have demonstrated a longstanding commitment to improving the safety of food."

**Dr. Joseph Frank** was named a Fellow of the International Association for Food Protection's Fellow Award for 2005.

**Dr. Casimir C. Akoh** received the 2006 American Oil Chemists Society (AOCS) Fellow Award. Dr. Akoh was also reelected Secretary of the AOCS for the next two years. In addition,

the American Chemical Society (ACS), Agricultural and Food Chemistry Division has elected Dr. Akoh as a Fellow which will be awarded later in 2006. In 2005, Dr. Akoh was elected IFT Fellow.

**Dr. Phil Koehler** has been appointed as Emeritus Professor.

Each year the students vote on their faculty awards. For 2005-2006, **Dr. Mark Harrison** was chosen as the Undergraduate Faculty of the Year and **Dr. Louise Wicker** as the Graduate Faculty of the Year.

**Dr. Romeo Toledo** has announced his retirement from the University of Georgia at the beginning of 2007. He is trying to finish-up the last of his graduate students and will be teaching his last food engineering course this fall. Plans for a retirement celebration will be announced later this year. Notices will be mailed and posted on the departmental website.



Dr. Rob Shewfelt, recipient of the William V. Cruess Award and the Meigs Professor Scholarship.

## Athens Staff News

**Ms. Donna Farmer** accepted the position of Administrative Assistant II here at the Department in the Fall of 2005.

Two longtime Physical Plant employees who were custodians in the Food Science Building retired this Spring. **Ms. Annie Harris** worked

with us since 1988, and many of you who worked late probably remember **Mr. Sylvester Murray** who worked evenings for over 25 years.



Dr. Singh congratulating Annie Harris on her retirement.



## Alumni News

**Callen P. Sistrunk** (Ph.D., 1979) has been working in R&D for 27 years. Some of his previous employers include Durkee Foods, Armour/Conagra, Perdue Farms, and Mars (Masterfoods) for which he has worked in Uncle Ben's Food Division and is currently in the Confectionary Division on chocolate.

**David Brown** (B.S.A., 1988) is an Agriculture Sanitarian with the Consumer Protection Field Forces of the Georgia Department of Agriculture and is based in Jesup, Georgia.

Former BULLDAWG to lead IFT! **John Floros** (Ph.D., 1988) was selected as the President-Elect in the 2006 IFT Leadership Elections. He will become the IFT President in 2007. He is currently the Department Head of Food Science at Pennsylvania State University.

**Jayne Holcomb** (M.S., 1989) accepted a position as a Biological Science Laboratory Technician in the Biotechnology Immunology and Diagnostics Laboratory, Center for Veterinary Biologics at the USDA in Ames, Iowa. The Center ensures that veterinary biologics available for diagnosis, prevention, and treatment of animal diseases are pure, safe, and effective. She is also involved with Relay for Life and has time to be a soccer/track/softball Mom.

**John Thomas** (B.S.A., 1991; M.S., 1992) is a Regional Sales Manager for the southeast with Victor Packaging, Inc.

**Francoise Chrome** (M.S., 1995) is a Senior Portfolio Manager for The Global Alliance for Improved Nutrition. This group is a United Nations Development Programme. Francoise is based in Geneva, Switzerland.

**Donna Garren** (Ph.D., 1996) is now with the National Restaurant Association in Washington, DC. She is the Vice President for Health and Safety Regulatory Affairs.

**Angela Camargo** (M.S., 1999) is with Niman Ranch in Oakland, California.

**Christie (Phillips) Gray** (M.S., 2002) is a Program Coordinator for the Food Products Association in Washington, DC. Her focus with FPA is on the regulations dealing with food labeling and standards.

**Hannah (Osborn) Barnes** (Ph.D., 2003) and **Brian Barnes** (B.S., 1999; M.S., 2001) are back in Georgia. Hannah is a Market Development Leader with IMERY'S Performance Minerals in Roswell, GA and started in November 2005. She is responsible for increasing the calcium business for food, supplements, and pharmaceuticals. Brian accepted a new position as the National Accounts R&D Manager with Gold Kist in Atlanta.

**Jennifer (Ackerley) Kenney** (M.S., 2003) and **Steve Kenney** (M.S., 2001; Ph.D., 2004) announced the birth of Audrey Mae Kenney born on May 10th, 2006.

*If you have news to share with the alumni, complete and return the enclosed form or use the form on our website [www.uga.edu/ftst](http://www.uga.edu/ftst)*

Dr. John Floros, IFT President-Elect will be stopping by briefly towards the end of the Georgia Alumni Breakfast at the IFT Annual Meeting in Orlando between 8:30 and 9:00 am. on Monday, June 26.

## UGA at the 2006 IFT Annual Meeting

As usual we will have a large contingent at the Institute of Food Technologists (IFT) 2006 Annual Meeting. This year's meeting is in Orlando from June 24 to June 28. UGA students, staff, and faculty will have over 45 presentations at this year's meeting. If you are attending the meeting, check out the program and

look us up. You're sure to find something of interest going on at UGA. We will also host our annual Alumni Breakfast on Monday, June 26 from 7:00-8:30. Check the final IFT program for the room location and ticket information. For more information check [www.amfe.ift.org/cms/](http://www.amfe.ift.org/cms/).



## Student Awards

### Undergraduate Students

American Association of Candy Technologist Scholarship — **Melinda Murray & Kathryn Acosta**

John C. Ayres Scholarship — **Rebecca Creasy & Iris Law**

Tedford-Tellico Inc. Scholarship — **Melissa Schink**

Dorris A. Lillard Scholarship — **Jordan Shaw**

Morrison and Genevieve Lowenstein Scholarship — **Therese Bartlett**

Cryovac UGA Alumni Scholarship — **Patti Hayes & Becky Brannon**

Southeastern Food Processors Association Scholarship — **Ali McDaniel**

Virginia Dare Scholarship — **Sherry Dunn**

IFT 2005-2006 Junior/Senior Scholarship — **Iris Law, Melinda Murray, & Rebecca Creasy**

IFT 2005-2006 Sophomore Scholarship — **Ali McDaniel**

IFT 2005-2006 Freshman Scholarship — **Samantha Haring**

At the South Campus Student Awards Banquet, **Patti Hayes** was recognized as an outstanding senior in the CAES. Also **Rebecca Creasy** was thanked for her role as Ambassador for the College.

**Patti Hayes** also received the CAES's Nesbit-Flat Award for outstanding Food Science Senior.

### Graduate Students

John J. Powers Graduate Scholarship — **Litha Sivanandan & Catherine Maduko**

IFT Graduate Fellowship for the 2006-07 — **Stephen Lumor**

Graduate School Future Leaders Program — **Heather Nelson**

**Insook Son** received 2nd place in the 2005 Developing Scientist Poster Competition at the International Association of Food Protection's annual meeting in Baltimore, MD.

**Anita Srivastava** received the 1st place award in the 2006 Biotechnology Graduate Student Paper Competition at the American Oil Chemist Society meeting.



Recipients of the 2006 John J. Powers Graduate Scholarship: From left to right are Litha Sivanandan, Catherine Maduko, Dr. Rakesh Singh, and seated is Dr. John Powers.

## Teaching Programs

**Graduate Programs: M.S., MFT, and Ph.D. Programs:** With over 85 graduate students from at least 12 different countries, our program remains the largest in the College of Agricultural and Environmental Sciences. In 2005, we had one of our largest entering classes with about two-thirds of the students pursuing a Ph.D. degree. Potential graduate students interested in pursuing a graduate degree should contact our 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/>. This fall is the 5th 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 and registration at (706) 542-1055, lwicker@uga.edu, or visit our web site at <http://www.uga.edu/fst/>.

**Undergraduate Program: Dr. Rob Shewfelt**, our Undergraduate Coordinator, stays busy with efforts to increase the visibility of Food Science among potential students. As always, we can 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.



## Food Science Graduates — Summer 2005-Summer 2006



### BSA:

**William Curtis** graduated in the Fall of 2005 and has recently accepted a job as the HACCP Coordinator for Zartic Inc. in Cedartown, GA.

**Nolan Morris** graduated in the Fall of 2005 and is working at Bravo Foods in Statham, GA.

**Emily Smith** graduated in the Fall of 2005 and is working at Bravo Foods in Statham, GA.

**Adam Sammons** graduated in the Fall of 2005.

**Latoya Warren** graduated in the Fall of 2005 and is working at Bravo Foods in Statham, GA.

**Amanda Beebe** graduated in the Spring of 2006 and plans to apply to anesthesiology assistance school.

**Sherry Dunn** graduated in the Spring of 2006 and is pursuing her M.S. degree with Dr. Frank.

**Patti Hayes** graduated in the Spring of 2006 and will be working with Naturally Fresh in Atlanta.

**Hamin Hwang** graduated in the Spring of 2006 and will enter our M.S. program in the Fall.

**Robert Laster** graduated in the Spring of 2006 and plans on moving to Atlanta where he will seek employment.

**Melissa Schink** graduated in the Spring of 2006.

**Danielle Brudi** graduated in the Spring of 2006 and will be attending law school

at Georgia State.

**Michael Johnston** graduated in the Spring of 2006 and plans to pursue his M.S. degree in Food Science after interning this summer Chick-Fil-A corporate in Atlanta.

**Axel Gonzalez** will graduate in the Summer of 2006.

**Blake Gunter** will graduate in the Summer of 2006, and will start an internship with Flowers Industries.

**Amanda Stegall** will graduate in the Summer of 2006.

### MS:

**Deann Akins** graduated in the Summer of 2005 and is pursuing her Ph.D. at UGA with Dr. Harrison.

**Arpan Bhagat** graduated in the Summer of 2005 and is pursuing a Ph.D. at Purdue University.

**Robin (Salinsky) Broeker** graduated in the Summer of 2005 and is with the Centers for Disease Control and Protection in Atlanta.

**Lashawnda Chambliss** graduated in the Summer of 2005 and is pursuing her Ph.D. at UGA with Dr. Harrison and Dr. Ida Yates at USDA.

**Jennifer Garland** graduated in the Summer of 2005 and is pursuing her Ph.D. at UGA with Dr. Harrison and Dr. Jonathan Frye at USDA.

**Lakshmi Kota** graduated in the Summer of 2005 and is pursuing a Ph.D. at UGA with Dr. Eitenmiller. She also an-





## Food Science Graduates — Summer 2005-Summer 2006 (continued)

nounced the birth of her daughter in August of 2005.

**Audrey Kreske** graduated in the Summer of 2005 and is pursuing her Ph.D. at North Carolina State, Raleigh.

**Stephen Lumor** graduated in the Summer of 2005 and is pursuing his Ph.D. at UGA with Dr. Akoh.

**Cesar Morales** graduated in the Summer of 2005 and is pursuing his Ph.D. at UGA with Dr. Harrison and Dr. Bouldin at USDA.

**Jegan Damodarasamy** graduated in the Fall of 2006.

**Melissa Vanchina** graduated in the Fall of 2005 and is with Coca-Cola North America Juice Center of Excellence, Apopka, FL.

**Sudeep Jain** graduated in the Spring of 2006.

**Danitza Mora-Cossio** graduated in the Spring of 2006.

**Worawut Rakiti** graduated in the Spring of 2006 and has returned to Thailand to join the Thailand Institute of Scientific and Technological Research in Bangkok.

**Benjamin Williams** graduated in the Spring of 2006 and is working with Coca Cola this summer prior to pursuing his Ph.D. degree at North Carolina State University.

### PhD:

**Sheriase Sanders** graduated in the Summer of 2005 and is pursuing a Post Doctorate position.

**Insook Son** graduated in Fall of 2005 and relocated to New York with her husband

where she is seeking a Post Doctorate position.

**Weiguang Yi** graduated in Fall of 2005 and is currently doing Post-Doctoral work with Dr. Akoh.

**James Folson** graduated in the Spring of 2006.



*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.*

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**Or email:  
bknight@uga.edu**



Recent FST Graduates at the 2006 Commencement.



## 2006 College Bowl Team



UGA Food Science College Bowl Team takes the Bronze at NC State.

The UGA Food Science College Bowl Team traveled to NC State this Spring to compete in the IFT Southeastern Regional College Bowl competition. Graduate student members included Captain **George Cavender**, **Josh Rivner**, and **Brian Craft**. Undergraduates included **Kathryn Acosta**, **Ally McDaniel** and **Hanim Hwang**. Coached by **Dr. Robert Shewfelt** and cheered by fellow team member **Mayeli Peralta-Contreras**, the team faced fierce competition, placing third overall.

## 2005 Product Development Team

This year the product development team formulated a baked berry fruit chip and creatively named the product “*Frips*”. The *Frips*, which contained blueberries, raspberries, and strawberries were created as a healthy alternative to fried potato chips. Team members included **Melinda Murray**, **Rebecca Creasy**, **Brian Craft**, **Paul Milly**, **Heather Nelson**, and **Mayeli Peralta-Contreras**.



## New Food Product Development Classes

This year, **Dr. Yao-wen Huang's** New Food Product Development classes had wonderful achievements. The New Food Product Development is a capstone course. Dr. Huang teaches the course with a team approach technique.

The first class project from the Master of Food Technology (MFT) program offered at the UGA Gwinnett campus won Third Place, with a cash prize of \$2,000, for the Almond Board of California New Product Competition with an Almond-Mocha Jaconde. product Team members were **Caroline Mor-**

**ris**, **Jesse Crosswhite**, **Matt Cosson**, **Damon Simpson**, **Erin Surratt**, and **Abdul Lindsay**. The second class project from the undergraduate program on the Athens campus won the Best Undergraduate New Product Development competition, with a cash prize of \$1,000, sponsored by the Product Development Management Association (PDMA) Georgia Chapter. The team members were **Iris Liaw**, **Melissa Schink**, **Jordan Shaw**, **Ben Sherrill**, **Amanda Stegal** and **Vijendra Sharma**.



**Department of Food Science and Technology  
Position Announcement**

**Assistant or Associate Professor – Tenure Track**

**Position:** Food Engineer  
**Academic Rank:** Assistant Professor  
**Appointment:** 65% Research, 35% Teaching (12 month, Tenure Track)  
**Starting Salary:** Commensurate with qualifications and experience  
**Position Available:** Available from January 15, 2007

**Qualifications:** The Department of Food Science and Technology is seeking a highly motivated and creative individual to develop research and teaching in the area of food processing and value-added products processing. A Ph.D. in Food Science, Engineering or equivalent program is required with demonstrated interest in food engineering and processing. Possible areas of expertise could include: high pressure or other non-thermal processing, nanotechnology, or processing of bioactive or functional foods. Appropriate teaching and research experience is preferred, and equivalent industry experience will be considered. The successful candidate must demonstrate excellent oral and written competencies, interpersonal skills, and willingness to work in multidisciplinary teams.

**Responsibilities:** Specific responsibilities include: (1) develop and teach undergraduate food engineering and graduate courses in the Food Science curriculum; (2) establish an extramurally funded research program; and (3) direct Ph.D. and M.S. degree students and postdoctoral associates. The successful candidate will actively participate in the research, teaching and service activities in the Department of Food Science and Technology including participation in global programs. Expectations of the applicant will include a record of scholarly activity as evidenced by publications, successful extramural funding and demonstrated teaching effectiveness. Excellent opportunities exist for collaboration with other researchers within the university, such as the Faculty of Engineering or the School of Public Health.

**Application Procedure:** Applicants must send a letter of application, curriculum vitae, transcripts, four reference letters, and a one-page summary each outlining research and teaching visions. Application materials should be sent to:

Dr. William Kerr  
Department of Food Science & Technology  
University of Georgia  
Athens, GA 30602  
PH: 706-542-1085  
email: [wkerr@uga.edu](mailto:wkerr@uga.edu)

**Deadline:** To assure full consideration, applications should be received by August 1, 2006, or until a suitable candidate is identified.



## The Newsletter for Food Science and Technology

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Editorial group: Mark Harrison, Beth Knight, and Jacob Polsky



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

### Mark Your Calendar:

- ✓ IFT Annual Meeting — Orlando, FL, June 24-28, 2006
- ✓ Alumni Breakfast at the IFT Annual Meeting — Orlando, June 26, 7:00-8:30 (Check final meeting schedule for location and ticket information)
- ✓ Toledo Retirement Party — Details posted on website and distributed early fall
- ✓ Food Science Club Tailgating — Saturday, October 7, 2006, in the John J. Powers Student Activity Room



## Food Science Tailgate 2006



The Food Science Club will be hosting a tailgate this year on Saturday, October 7, 2006, as the Bulldogs take on the Tennessee Volunteers. Over the years this has been a great event filled with food, fellowship, and football! This is a great time for current students to meet past alumni in a casual atmosphere. Also, the Power's Room is now equipped with a large flat screen TV which will make it easy to view the game without battling the crowd or if you are lacking tickets to the game. The activities will begin approximately 3 hours prior to kickoff.

If you are interested in attending please contact current Food Science Club President Brian Craft via phone (352) 284-9101 or [bdc5466@uga.edu](mailto:bdc5466@uga.edu). This is simply to let us get a head count so we can make sure to prepare enough great food. We look forward to seeing you there!