

The University of Georgia

Food Science and Technology News

The Newsletter for Food
Science and Technology

Volume 35
Summer 2007

Dr. Toledo Retires After 39 Years with FST

Dr. Romeo Toledo retired January 31, 2007, after 39 years in the Department of Food Science and Technology. During his tenure he witnessed many changes within the department and within the world of food science. Not content to merely witness change, he has been influential in helping the department attain the level of excellence for which it is known. His textbook, *Fundamentals of Food Engineering*, is used by

students worldwide, and his pioneering research has led to contributions in the area of aseptic packaging of foods and in continuous flow high pressure pasteurization and sterilization. Until his retirement he served as director of the Food Process Research Laboratory and was instrumental in obtaining state of the art processing and packaging equipment for the laboratory. Dr. Toledo was actively involved from its



inception with the Food Processing Advisory Council (FoodPAC) that was established over a

(See **Dr. Toledo Retires** on Page 2)

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Three New Faculty Join the Department

We are happy to announce the hiring of three new faculty members in the department. They fill needed positions in the program. **Dr. Jake Mulligan** joined the Athens group and **Dr. Peter Taormina** joined the Center for Food Safety group in Griffin in May. **Ms. Sharon Kane** started with the Food Science Extension in August of 2006.

Dr. Mulligan joins as a new Assistant Professor, with an emphasis in food engineering. Originally from Minnesota he received his bachelor's degree in Chemical Engineering and Materials Science from the University of

Minnesota in 2000. From there he traveled to the University of Akron in Akron, Ohio, where he conducted his Ph.D. research in the crystallization of polylactic acid and graduated in 2004. He then assumed a postdoctoral position in the Department of Food Science at North Carolina State University in Raleigh,

where he conducted research on protein functionality and the physical properties of foods. At NC State, he worked with Dr. Allen Foegeding studying whey protein gel strength and strain size after adding salts and adjusting pH levels. Before he took the position with UGA, he worked with ATMI Packaging Inc. in

Bloomington, Minnesota, working with chemical applications for semiconductor packaging.

Dr. Mulligan's wife, Ying, originally from China, is still in Minnesota finishing her culinary degree from Le Cordon Bleu College of Culinary Arts. When she graduates, she would like to open a catering
(See **New Faculty** on Page 3)



Dr. Jake H. Mulligan



Dr. Peter Taormina



Ms. Sharon Kane

Endowment Established in Dr. Toledo's Honor



Dr. Toledo and his wife Mo, enjoying the retirement festivities held at the Georgia Center on January 12, 2007

An endowment fund is being set up to honor **Dr. Romeo Toledo** for his many contributions to our program. The College of Agricultural and Environmental Sciences at The University of Georgia has established the Toledo Graduate Student Support Fund. When fully funded the endowment will support his interest in helping graduate students succeed as well as his interest in the continuation of his work in the food engi-

neering and processing area. To create a named endowment, a minimum \$50,000 endowment must be developed. We are asking you to join us by making a contribution. If you are interested in giving to the endowment, gifts should be made payable to The Arch Foundation and designated to the Toledo Graduate Student Support Fund. For more information on giving, please visit : http://www.archwaytoexcellence.uga.edu/giving/ways_give.html

Dr. Toledo Retires

(From pg. 1)



Checking out Dr. Toledo's scrapbook of memories that was presented to him

decade ago. His major goal with this group was to enhance the competitiveness of Georgia's food processing and allied industries in order to provide for economic growth through expansion of existing industries and the attraction of new food-related industries.

His fondest memories of his years as a professor

are of time spent working with students. While at UGA he served as the major professor to more than 50 graduate students. He always challenged food science students to be creative and forward thinking. He also greatly enjoyed the cooperative and close knit environment of the department.

Retirement has not

slowed his pace or that of his wife, Mo. They have already added several miles to their frequent flyer totals and have plans for international travel in the near future. They also expect to enjoy having more time to spend with their two children, Eric and Jenny. Eric is nearby in the Atlanta area, and Jenny is in Richmond, Virginia.



Toledo's retirement gathering—January 12, 2007



Seth Goldsmith, Romeo Toledo, and Phil Kosak



Department Head Comments

We have done a tremendous job increasing our undergraduate enrollment from the 20s to more than 50 over the past five years, while maintaining a high quality group of students. At the end of Spring 2007 semester, we had two undergraduates recognized as President's Scholars for obtaining perfect 4.0 GPAs and seven included on the Dean's list. What an honor! For the Griffin campus, we have joined with the Department of Agriculture and Applied Economics to develop a new major, Food Industry Marketing and Administration. This major will bring transfer students from two-year colleges into our program.

Our graduate student numbers have remained stable with approximately 85 students even though our graduate faculty numbers have decreased due to recent retirements and pending retirements. The Master of Food Technology (MFT) program offered through the Gwinnett University Center is growing and has about a dozen enrolled students.

Congratulations to our College Bowl Team! They won the regional competition and will compete in the national competition at IFT this summer.

We have been fortunate to have endowed and annual funds for student scholarships. During our

awards ceremony this year, we disbursed about \$37,500 in scholarships to 20 students. Our faculty have won awards and recognition from collegiate and national societies, which makes us an excellent team all around.

The University of Georgia's capital campaign, "Archway to Excellence," is still in full swing even though the university has met its goal. The department is soliciting funds to fully endow the Toledo Graduate Student Support Fund which we shall achieve with your support. I personally thank those who attended Dr. Toledo's retirement celebration in January, 2007,



Dr. Rakesh Singh

and contributed toward the fund. We always appreciate your continuing support for our programs and look forward to seeing many of you at professional meetings and when you visit the department.

Thank you.
Rakesh Singh

New Faculty

(From pg. 1)

business or a restaurant. Their family includes 2 beautiful Alaskan Malamutes whose names are Buddy and Petra.

Dr. Peter Taormina has joined the department and the Center for Food Safety as an Assistant Professor specializing in food microbiology and safety. He received his B.S. in biology from Valdosta State University in 1995 and his M.S. and Ph.D. from UGA in Food Science in 1998 and 2001, respectively. After graduation, he worked for John Morrell Co. in Cincinnati,

Ohio. His primary project involved investigation of *Clostridium perfringens* growth during the cooling of cooked meat. Dr. Taormina also led a team who worked to determine minimum effective levels of antimicrobial ingredients for inhibition of *Listeria monocytogenes* in major ready-to-eat meat products, solved product spoilage issues, and investigated contamination events in 6 plants.

Most recently Dr. Taormina worked in Atlanta for the Coca-Cola Company and led efforts to develop novel preservatives for beverages. At

UGA, he will focus his research on developing methods to better detect, prevent and reduce microbial contamination of foods. We welcome Dr. Taormina, his wife Sharon, and 2 children back to the University of Georgia.

Sharon Kane joined our Food Science and Technology Extension group in August, 2006, as a Food Business Development Specialist. She divides her time equally between FST and the Center for Agribusiness and Economic Development. Ms. Kane received her B.S. in Economics from the University of Tennessee and her

M.S. in Economics at the University of Kentucky. Ms. Kane has performed a variety of economic research in both the private and public sectors. Prior to joining The University of Georgia, Ms. Kane was an economist for a Fortune 500 corporation. Before relocating to Georgia, she was a Research Assistant for The Center for Business and Economic Research at the University of Kentucky. She is currently a member of the Georgia Economic Developers Association and the Southern Regional Science Association.

Food Science Careers Explored

On March 1, 2007, the department hosted a Careers in Food Science Night at the Student Learning Center. There was standing room only in the room as eight of our alumni described their work activities and experiences in the food industry. Speakers included **Hannah (Osborne) Barnes** from Imery's, **Brian Barnes** from Pilgrim's Pride, **Caryn Doerr** from Wrigley's, **Shona Jonson** from Chick-Fil-A, **Robert Laster** from Cargill, **Craig Lawson** from Newlyweds Foods,

China Reed from Uniquely Yours Consulting, and **Julian Wilkerson** from H.C. Brill. Each speaker made a short presentation followed by a question and answer session. Because of events like this, our undergraduate program has grown to 59 students currently. If you would be interested in participating in a future Careers in Food Science Night, please contact **Dr. Shewfelt** at shewfelt@uga.edu. We appreciate the support of all of our graduates.



4-H Food Product Development Contest

And the winner is...

The Department of Food Science and Technology hosted the 4th annual 4-H Food Product Development Contest on Saturday, May 19th, in the Food Science Building in Athens. Teams from Bleckley, Madison, Spalding, Taylor, and Tift Counties presented their products to the judges that morning. **Emily Wise** from Chick-Fil-A, **Dr. Jim Daniels**, and current student, **George Cavender**, served as judges. Products in the competition included granola bites, peanut-flour muffins, nut clusters, fruit biscuits and java bars.

The winner was Sweet Georgia Nuttins, a peanut-flour based muffin designed by the team from Tift County. Second place went to Bleckley County for their GoGo Java Joe Bar, an energy bar with a caffeine kick.

This contest has increased interest in Food Science in high schools throughout Georgia and is an important part of our recruitment effort. We are running short of funds, however, and are in need of corporate sponsors. If you and your company would like to help us in this effort, please contact either **Dr. Shewfelt** (shewfelt@uga.edu) or **Dr. Singh** (rsingh@uga.edu).

Virtual Company Within Class?

Dr. Rob Shewfelt taught Food Processing (FDST 4010/6010) for the first time this spring semester and taught the lab as a virtual food company. Students in the class applied for positions in the company, Whistlestop Foods. The class manufactured four products, a cherry-cola Italian ice, a chocolate/strawberry ice cream, a canned banana pudding and banana chips. Some were more successful than others. The Italian ice and ice cream were done in collaboration with Fruit Glaciers, a local ice cream operation, and are now available for sale. More information about the class can be accessed at <http://media.www.redandblack.com/media/storage/paper871/news/2007/02/16/News/Pop-Rocks.Cherries.Cola.gutbuster.Hits.Local.Store-2724090.shtml> and http://onlineathens.com/stories/021607/uganews_20070216035.shtml. The class was presented with seven scenarios including a potential FDA inspection, a product recall, loss of key ingredient and packaging suppliers, and a potential terrorist threat. In general the class was received quite well by the students, but many modifications are planned for next year. Anyone with potential scenarios should send them to **Dr. Shewfelt** (shewfelt@uga.edu).



Luncheon for Powers Room Contributors

Several of the original alumni contributors to the John J. Powers Student Activity Room were invited to a luncheon to visit with **Dr. John Powers** and his wife **Irene** and for a tour of the our current facility and the UGA campus during the Spring semester. **Charles Renschler** (Rehoboth Beach, Delaware) was the organizer of the event. It was great to see these supporters of the program again.



Irene and John Powers



Guests from the luncheon for Powers Room contributors

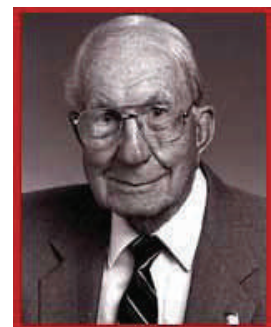
Gary Black Presents the 2007 Woodroof Lecture

Dr. J. G. Woodroof (1900-1998), the original member of the Food Science faculty at the Griffin UGA campus, was a pioneer in food science and technology. His connection with the University of Georgia spanned many decades. He earned his B.S.A. and M.S.A from UGA, and while employed at the UGA Experiment Station (1938-1967), Dr. Woodroof made many contributions to the realm of food science. His contributions included development of several food preservation processes and techniques for long-term storage of

U.S. military rations.

In 1981, the Dr. J. G. Woodroof Lecture Series was established in honor of Dr. Woodroof. Each year a preeminent leader in food research, education, industry or policy is invited to speak to the university community. The 2007 Woodroof lecture, entitled *The Role of Farms and Food in Securing 21st Century America*, was presented by **Mr. Gary W. Black**, the President of the Georgia Agribusiness Council. Mr. Black graduated from the College of Agriculture in 1980. In addition to serving as

President of the Georgia Agribusiness Council, he also manages FoodPAC, a research consortium for Georgia's food processing industry. The department has received considerable funding through FoodPAC to sponsor research and outreach activities directed toward enhancing Georgia's competitiveness in the food processing arena. Mr. Black's presentation provided insight into many of the challenges facing agriculture and food processing both on the domestic and international fronts.



J. G. Woodroof

Food Science Club



Ali McDaniel (co-president of the club for 2007-08) discusses food science with a visitor at the South Campus Tailgate.



The beginning of the year kick-off with tasty grilled food that everyone enjoyed! Here, Joshua Liang and Rebecca Creasy enjoy food and fellowship with colleagues.

The Food Science Club held many fun filled activities in the 2006-2007 year. The club grilled out an assortment of foods and served nearly half of the department lunch at the beginning of the school year kickoff party in the Powers Student Room. As an added bonus the in Fall, some of our students were given the opportunity to serve as food safety inspectors in the concession stands at home football games. We also participated in the annual College of Agricultural and Environmental Sciences South Campus Tailgate and asked many UGA students and alumni to guess the flavor of some concocted drinks. Our annual Halloween Carnival was held at the farm of our Pilot Plant Manager, **Danny Morris**. There was plenty of food, pumpkin carving, hay rides and scary sights. In December, the club helped put on the department's annual Holiday Party and the infamous white elephant gift exchange. Many unique gifts were constantly fought over and eventually retired in the game.

Lastly, we received good news that our Product Development Team placed among the six finalists in the California Almond Board Competition with their Almond Flavored Yogurt. In the spring, our main event was serving as host of the Institute of Food Technologist's

Southeast Area College Bowl Competition. It was a very challenging quiz bowl competition. Thankfully we came out triumphant. Our College Bowl Team will now go on to nationals at IFT's Annual Meeting this summer.

The Food Science Club sponsored monthly community service projects. These projects ranged from buying Valentines for local elementary students and donating gifts and food to raising awareness and donations for various causes such as breast cancer. The students really enjoyed having the opportunity to give back to the community.

A source of knowledge and funding for the students and the Club has been our involvement with the Food Science and Technology Extension workshops. Students are allowed to attend the workshops at no cost. The Club is involved in catering many of the events as part of the funding-raising efforts.

As a close to our fun filled year, the Food Science Club always helps out with the department's annual Student Awards and Appreciation Ceremony. **Mr. Bruce Kotz** from Golden Peanut spoke to our students about being successful in the transition from college to industry. The ceremony recognized scholarship winners in the department, graduating seniors and graduate students, and inductees into Phi Tau Sigma, the Honor Society for Food Science. Lastly, we closed with the announcement of our newly elected Food Science Club Officers who are listed below.

The past year has been very successful. The new officers for 2007-08, lead by co-Presidents **Ali McDaniel** and **Kathryn Thompson**, are already making big plans for 2007-2008. Best of luck to all of them!

Food Science Club website
<http://www.uga.edu/dawgfood/>

Food Science Club Officers

Positions	2006-2007	2007-2008
President	Brian Craft	Ali McDaniel & Kathryn Thompson
Vice President	Hamin Huang	Open
Vice President (at Griffin)	Shripad Tandale	Open
Secretary	Jacob Polsky	Niaz Bahktyar
Treasurer	Rebecca Creasy	Hamin Huang
Historian/ Webmaster	Open	Joshua Rivner
Community Service Chair	Sherry Dunn	Julie Laughter
College Bowl Chair	George Cavender	George Cavender
Ag Hill Reps.	Michael Johnston	Open
	Julia Ziekle	

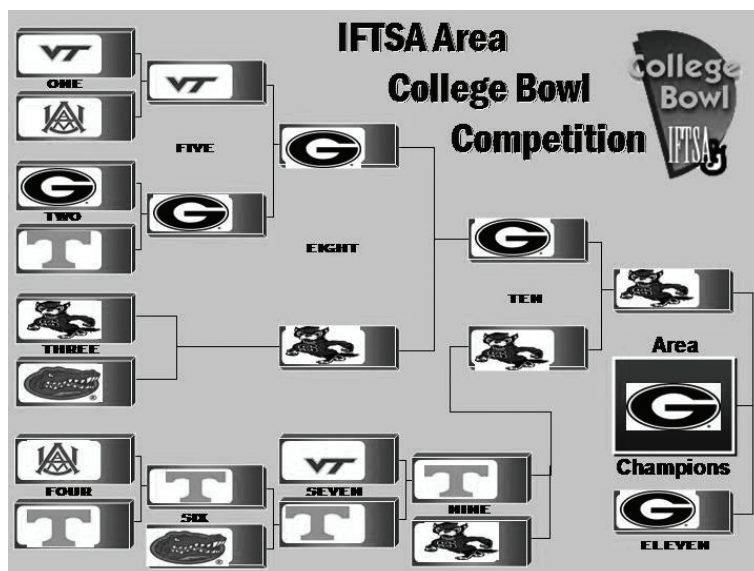


Annual IFTSA Southeast Area College Bowl

The IFTSA Southeast College Bowl, hosted on March 31, 2007, in the Food Science Building in Athens, was a huge success. The evening before the competition, all participants enjoyed a dinner reception at the Athens Holiday Inn. The morning of the contest, a continental breakfast was served in the Food Science Building followed by a tough competition between The University of Tennessee, The University of Florida, North Carolina State University, Alabama A & M, Virginia Tech, and The University of Georgia. UGA was victorious! The festivities continued after the competition was completed. The participants reconvened for more fun at Tasty World in downtown Athens where the famous Dusty Roads Band, featuring graduate student **Jacob Pol-sky**, played.



Our victorious team: Melinda Murray, Ali McDaniel, Caitlin Lammie, Mark Corey, and George Cavender (Captain) (Hamin Huang not pictured)



Participants and audience for the 2007 IFTSA Southeast Area College Bowl

Faculty News and Awards

Dr. Ron Pegg has been selected as a Lilly Teaching Fellow for the 2007-2008 academic year. The Lilly Teaching Fellows Program is a faculty career development program that provides opportunities for faculty members in their first, second or third year at UGA to significantly enhance their professional development as teaching scholars.

Dr. Rob Shewfelt was named one of the first recipients of the First Year Seminar Outstanding Instructor Award presented by the Franklin College of Arts and Sciences. He was also chosen by the Food Science Club as the Outstanding Undergraduate Professor for the 2006-07 year.

Dr. Larry Beuchat received the prestigious 2007 Lamar Dodd Creative Research Award from the University of Georgia Research Foundation for research contributions by a UGA faculty member.

Dr. Manjeet Chinnan will receive the 2007 Institute of Food Technologists' Bor S. Luh International award at the July IFT meeting. It is given to an individual or institution that had outstanding efforts in international exchange of ideas, better international understanding, and/or successful transfer

of practical technology to an economically depressed area in a developed or developing region.

Ms. Kay McWatters will receive the 2007 IFT Elizabeth Flemming Stier Award at the annual IFT meeting. This award is to honor an IFT member for pursuit of humanitarian ideals and unselfish dedication that have resulted in significant contributions to the well-being of the food industry, academia, students, or the general public.

Dr. Louise Wicker was elected as a Fellow of IFT and will be honored at the 2007 IFT meeting in Chicago.

Dr. Casimir Akoh has been elected Vice President of the American Oil Chemists Society (AOCS), the international society for fats and oils and related materials for 2007-08. He will serve as AOCS president in 2008-2009. He will be the society's president when it celebrates its 100th anniversary in 2009.

Dr. Romeo Toledo was awarded a Fullbright Technical Specialist Award to work with faculty and students at the Universidad Tecnica de Ambato, Ecuador, on foreign collaborative research projects and

curriculum improvement. Dr. Toledo was also given a travel grant from the Universidad Autonoma de Barcelona, Spain to work with faculty and students of the Faculty of Food Science and Technology on research related to high pressure food preservation.

We had two faculty award winners at the College of Agricultural and Environmental Sciences annual D.W. Brooks Award Ceremony held in October 2006. **Dr. Joseph Frank** was awarded the Faculty Award for Excellence in Research, and **Dr. Anna Resurreccion** received the Faculty Award for Excellence in Global Programs.

Dr. Mark Harrison received the Outstanding Graduate Professor award from the Food Science Club for the 2006-07 year.

Dr. Ynes Ortega was promoted from Assistant to Associate Professor effective July 1, 2007, and was awarded tenure.

Dr. Young W. Park an Adjunct Associate Professor received the John Wesley Blessingame Scholar Award at Fort Valley State University where he is a Professor of Animal Science. The award recognizes leadership qualities.

Staff News and Awards



Dean Scott Angle (left) and **Dr. Rakesh Singh** (right) congratulate

Mr. Danny Morris after receiving the College of Agriculture and Environmental Sciences Award of Excellence in a Skilled Trade. He was recognized at the D. W. Brooks Lecture in October of 2006.

New employees in Athens include **Ms. Lisa Cash**, Administrative Assistant II, **Ms. Vickie Wentzel**, Research Professional I who will be working for Dr. Pegg and Dr. Akoh

and **Ms. Darlene Samuel**, Laboratory Technician III, who works with Dr. Wicker and Dr. Mulligan.

Ms. Donna Farmer, **Ms. Linda Genzlinger**, and **Ms. Maureen Bishop** have left the department for other opportunities. **Ms. Brenda Jennings** decided to pursue her Ph.D. in Food Science on a full-time basis and gave-up her staff position.



Alumni News

Louis Mayoka (B.S.A., 1958) is working at Hemisphere Associated Bakers, a supplier of raw materials to the baking industry.

Michael Voigt (M.S., 1973; Ph.D., 1977) is now with Nielsen Media Research as a Research Interviewer in Palm Harbor, FL.

Sara (Peters) Risch (M.S., 1981) is currently at Michigan State University.

Prakash (Lal) Potluri (M.S., 1981) completed his Ph.D. and is now the President and Chief Talent Officer for Nexus Solutions in Newton, KS.

Adbullah Abu-Bakar (Ph.D., 1983) set up a consulting and training firm called Dewina Consult that specializes in food quality management and product development in Malaysia.

Srikanth Gundavarapu (M.S., 1994) is now at GC Ingredients in Salisbury, NC.

Leslye (Brudzinski) Sanchez (M.S., 1995) was happily married on Sept. 9, 2006, to Pablo Sanchez in Chiang Mai, Thailand and resides in New York, NY.

James Folsom (B.S.A., 1996; M.S., 1999; Ph.D., 2006) accepted a Postdoctoral Research Associate position at the Center for Biofilm Engineering at Montana State University. He also married Summer Smith on Feb. 16, 2007.

Doris D'Souza (Ph.D., 1997) is now an Assistant Professor of Molecular Food Microbiology in the Dept. of Food Science at The University of Tennessee in Knoxville.

Julie Ehlers (B.S.A., 1998) recently opened Hot Dishes in Athens. Hot Dishes is a gourmet meal assembly center for home-cooked meals.

Peyman Fatemi (M.S., 1998) is now a Senior Microbiologist in R&D at Unilever Foods NA in Englewood Cliffs, NJ.

Edwin Palang (M.S., 1999; Ph.D., 2004) is a Senior Food Technologist with Perdue Farms in Salisbury, MD

Eyassu Abegaz (M.S., 2000; Ph.D., 2003) is a Scientific and Regulatory Affairs Manager with Ajinomoto in Washington, D.C.

Kazue (Takeuchi) Potter (Ph.D., 2000) is now working with Proctor and Gamble in Cincinnati, OH.

Claudia Cornwell (M.S., 2001) is with Kabobs, Inc. in Atlanta, which is part of Heinz North America and specializes in hors d'oeuvres.

Karen (Cramp) Schuenzel (M.S., 2001) gave birth to Katherine Elizabeth on Sept. 21, 2006. Karen is still with Kraft Foods.

Carlos Margaria (M.S., 2001) is now working in Minnesota in the R&D department of alcoholic beverages at US Distilled Products.

In-Duck Choi (Ph.D., 2002) is now with the National Institute of Crop Science, RDA in the Post Harvest Technology Division in Suwon Kyeonggi-do, Korea.

Jennifer (Ackerly) Kenney (M.S., 2002) and **Stephen Kenney** (M.S., 2001; Ph.D., 2004) have a new addition to their family, Audry. Jennifer is with Cargill as a Dairy Specialist and Steven is with RARE Hospitality Intl., both in Atlanta.

Christie (Phillips) Gray (M.S., 2002) is a Regulatory Affairs Specialist at the Food Products Association (formerly National Food Processors Association).

David Peck (M.S., 2004) is a Research Food Technologist with National Steak and Poultry in Tulsa, OK,

Chow Ming Lee (Ph.D., 2004) is now a Senior Sensory Scientist with PepsiCo in Barrington, IL.

Julia Ziekle (B.S.A., 2004) is an associate food scientist for ConAgra's R&D department in Omaha, NE.

Nolan Morris (B.S.A., 2005) is working at a school in Riverside, CA.

Insook Son (Ph.D., 2005) gave birth to Ashley Juyoung Ahn, born on Nov. 11, 2006. Insook is working at the USDA in Beltsville, MD.

Briana Hayes (M.S., 2006) is in the R&D department for beverages at Unilever United States in Englewood Cliffs, NJ.

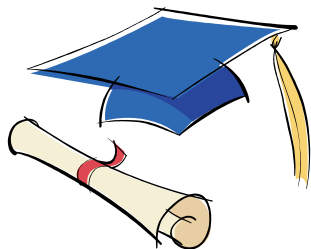
Sudeep Jain (M.S., 2006) is a Products Evaluation Supervisor in the Q.A. department of Leprino Foods in Denver, CO.

Worawut (Wut) Rakiti (M.S., 2006) is with the Food Technology Department at Thailand Institute of Science and Technological Research (TISTR) in Pathumthani, Thailand.

Mark Jarrard (M.S., 2006) is now a Associate Scientist in the Science and Technology Center at Cadbury Schweppes in Whippany, NJ.

Hoikyung Kim (Ph.D., 2006) and **Jee-Hoon Ryu** (M.S., 1998; Ph.D., 2004) are with the Life Sciences and Biotechnology Department at Korea University in Seoul, Korea.

Food Science Graduates—Fall 2006-Spring 2007



B.S.A.:

Ethan Dillon graduated Fall of 2006 and went to work for Anheuser-Busch in Cartersville, Georgia.

Maretta Jankowski graduated Fall of 2006.

Iris Liaw graduated Fall of 2006 and currently works for Coca-Cola in Atlanta and will start graduate school in Food Science at North Carolina State this Fall.

Jordan Shaw graduated Fall of 2006 and continues to work at USDA in Athens as a microbiologist.

Kathryn Acosta graduated Spring of 2007 and accepted an internship at a winery in California and will join us for her graduate studies in January 2008.

Andrew Arena graduated Spring of 2007 and is living in Macon, Georgia.

Sunny Modi graduated Spring of 2007.

Ben Sherrill graduated Spring of 2007.

M.F.T.:

Brooke (Boretski) Green graduated Fall of 2006 and is the Executive Administrative Secretary for her family's business in North Carolina.

Jesse Crosswhite graduated in Spring of 2007 and is a Senior Programmer at Wayne Farms in Oakwood, Georgia. His wife and ten year old daughter live in Winder, Georgia.

Abdul Lindsay a Spring 2007 graduate is the Executive Director of School Nutrition Services for the McDuffie County Schools, Thomson, Georgia. His wife also completed her M.S. degree this spring.

Caroline Morris graduated Spring of 2007 and is an Executive Research Chef at Wayne Farms in Pendergrass, Georgia.

Damon Simpson graduated Spring of

2007 and is relocating to Chicago to work with Sara Lee as a Food and Beverage Scientist II.

M.S.:

Li-Chun Lin graduated Fall of 2006 and now lives in Shelby, North Carolina.

Jaclyn Robinson graduated Fall of 2006 and is a QA Technician with America's Kitchen in Atlanta.

Neeraj Sharma graduated Fall of 2006 and is working with a dairy company in Lancaster, Pennsylvania.

Anita Srivastava graduated Fall of 2006 and is working on her Ph.D. with Dr. Pegg.

Suvang Trivedi graduated Spring of 2007.

Ph.D.:

Beatrice Ayebah graduated Fall of 2006 and is happily taking care of her family at home.

Liwen Chen graduated Fall of 2006 and has accepted a postdoctoral position at the University of Massachusetts.

Joshua Gurtler graduated Fall of 2006 and is working at the USDA Eastern Regional Research Center in Wyndmoor, PA.

Wanwimol Klaypradit graduated Fall of 2006 and is now teaching at Kasetsart University in Bangkok Thailand.

Hyungill Lee graduated Fall of 2006 and is doing a postdoctoral study at the University of Illinois.

Heather Nelson graduated Fall of 2006 and is with Beam Global Spirits and Wine in the Global R&D Department as an Assistant Food Scientist in Clermont, KY.

Nancy Reimer graduated Fall of 2006 and relocated to Florida.



Food Science Graduates—Fall 2006-Spring 2007

Ronita Biswas Ghatak graduated Spring of 2007 and is now in New York with her husband and works for PepsiCo as a Research Scientist in Valhalla, NY.

Jinkyung Kim graduated Spring of 2007 and accepted a postdoctoral position at Clemson University in South Carolina.

Scott Ladely graduated Spring of 2007 and continues to work as a microbiologist at the USDA's Russell Research Center in Athens.

Catherine Maduko graduated Spring of 2007 and is with ConAgra in Nebraska.

Paul Milly graduated Spring of 2007 and is with Miller Brewing Co. in Irwindale, CA.

Amy (Rowley) Peacock graduated Spring of 2007 and will teach science courses at Martin Luther King Jr. High School in metro Atlanta this fall.



Student News and Awards

Graduate Students

John J. Powers Graduate Scholarship — **George Armstrong Cavender** and **Litha Sivanandan**

IFT 2006-2007 Graduate Fellowship — **Stephen Lumor**

Liwen Chen's poster won 2nd place in the Food Chemistry Division Poster Competition at the IFT Meeting in Orlando in 2006.

Li-Chen Lin won 1st place in the John C. Ayres Poster Competition at the IFT Meeting in Orlando in 2006.

Undergraduate Students

John C. Ayres Scholarship — **Julie Laughter**, **Niaz Bahtyar** and **Jennifer Rench**

Dorris A. Lillard Scholarship — **Lauren Hill** and **Jessica McCormick**

Tedford-Tellico Inc. Scholarship — **Katherine Thompson** and **Jordan Barkley**

American Association of Candy Technologist Scholarship — **Becky Brannon**, **Laura Pallas**, and **Ali McDaniel**

Morrison and Genevieve Lowenstein Scholarship — **Melinda Murray** and **Rebecca Creasy**

Cryovac UGA Alumni Scholarship — **Laura McKinley**

Southeastern Food Processors Association Scholarship (In honor of Dr. Hurst) — **Diana Mikhail**

Southeastern Meats Association Scholarship Nominee — **Joshua Irvin**

Virginia Dare Scholarship — **Lori Ayers**

Coca Cola Scholarship — **Hannah Akinosho**

TIC Gums Scholarship — **Therese Bartlett**

IFT 2006-2007 Junior/Senior Scholarship — **Iris Law**, **Melinda Murray**, and **Rebecca Creasy**

Melinda Murray was a finalist in the Undergraduate Research Paper Competition at the IFT Meeting in Orlando in 2006.

Melinda was also honored as an *Amazing Student* on the UGA homepage where she talked about her research and work experience and also her goals. It is still available on the web at:

http://www.uga.edu/amazing/murray_melinda.html



Bruce Kotz was the keynote speaker for the awards banquet. He is an FST alumni (B.S.A., 1999) who works with Golden Peanut in Alpharetta, Georgia



Some of the students recognized at the 2006-07 ceremony



The Newsletter for Food Science and Technology



Department of Food Science and Technology

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Editorial Group: Mark Harrison, Beth Knight, Karen Simmons, Ruth Ann Morrow and Michael Johnston

Current faculty and their research, teaching and outreach interests can be found on our website:

<http://www.uga.edu/fst/>

The current workshop schedule for Food Science Extension can be found at:

<http://fsext-outreach.ces.uga.edu/>

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.

University of Georgia

Dept. of Food Science and Technology

Food Science Building

Athens, GA 30602-7610

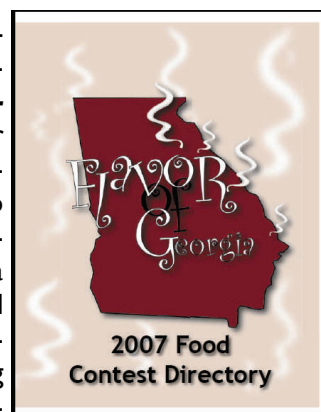
Or email:

bknight@uga.edu

UGA at the 2007 IFT Meeting

The department will have a large turn out at the 2007 Institute of Food Technologists Annual Meeting held at McCormick Place in Chicago from July 28 to August 1. UGA students, staff, and faculty will have almost 40 presentations covering research from the past year. If you are attending the meeting, check out the program to find the date and location of topics of interest. The department will also host the annual Alumni Breakfast on Monday, July 30 from 7:00-8:30 am. Check the final IFT program for the room location and ticket information. For more information on the breakfast check <http://www.amfe.ift.org/cms/>.

In 2007, the Department of Food Science and Technology was pleased to co-sponsor the first annual **Flavor of Georgia Food Contest** along with the Center for Agribusiness and Economic Development. The contest was designed to highlight new and innovative food products and businesses that use Georgia agricultural commodities. Individuals and companies across the state were encouraged to submit products for judging by a panel of experts in the food industry. For more information on the Flavor of Georgia contest visit the Center for Agribusiness and Economic Development's website at: <http://www.caed.uga.edu/>



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Attention Job Hunters:

We receive numerous position announcements throughout the year, many of which target individuals with work experience. We would like to share this information with alumni who are interested in reviewing career opportunities. We are in the process of establishing an alumni e-mail distribution list of employment notices. If you would like to receive e-mail notification of future notices, please send an e-mail to Beth Knight (bknight@uga.edu) with "Employment List" typed in the subject line.