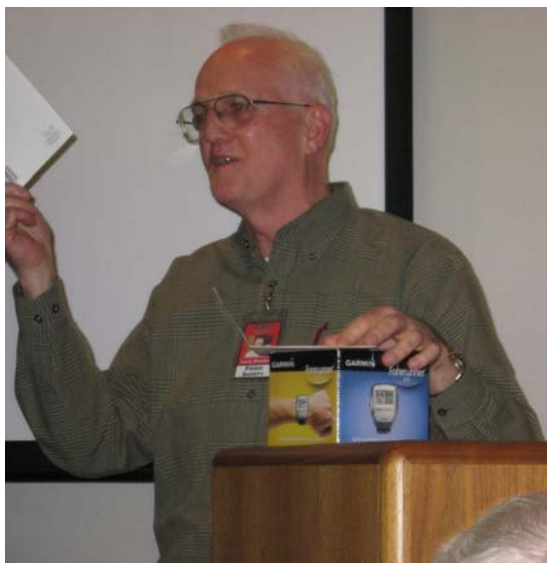


Food Science and Technology News

UGA Department of Food Science and Technology

Dr. Beuchat Retires

After 36 years of exceptional service to the University of Georgia, Distinguished Research Professor **Larry Beuchat** retired on April 1, 2008. Dr. Beuchat has been a mainstay of the Center for Food Safety and the Department of Food Science and Technology, having an incredible record of accomplishment which has established him as one of the world's leading food microbiologists. A summary of highlights includes mentoring 34 M.S. and 21 Ph.D. students, publishing as editor/co-editor 5 books and as author/coauthor 86 book chapters or proceedings, 465 refereed scientific journal articles, and 110 miscellaneous scientific publications, and receiving a variety of major professional awards such as the International Association for Food



Dr. Larry Beuchat speaks to guests at his retirement party

Protection Educator and Food Safety Awards, the Institute of Food Technologists Nicholas Appert and International Awards, Fellow of IAFP, IFT and the American Academy of Microbiology to name a few. In addition, he is a recipient of UGA's pres-

tigious Lamar Dodd Creative Research Award. His many contributions have provided: (1) a better understanding of the internalization of foodborne pathogens by fruits and vegetables thereby protecting these harmful microorganisms from removal or disinfection; (2) better approaches to preserving fruit juices and beverages; and (3) better insights into evaluating the microbiological safety of foods.

Continued on Page 3

Dr. Larry Beuchat:

- 36 Years with UGA
- D. W. Brooks Distinguished Research Professor
- Recipient of Lamar Dodd Creative Research Award
- Third most cited ag scientist in the world

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The Department Welcomes New Faculty



Dr. Karina Martino

By the end of a twelve month period that began last September, two new faculty members will have joined the department. **Dr. Karina Martino** joined the Food Science Extension group in September, 2007, and **Dr. Jennifer Cannon** will begin this August at the Center for Food Safety in Griffin.

Dr. Martino, Assistant Professor and Extension Food Processing and Safety Specialist, comes to the department with a background in computational methods for determining microbial food safety. She received her B.S. in Chemical Engineering from

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Department Head Comments

Excellence Maintained

The 2007-2008 academic year has been amazing. The key to success of any academic department is students, faculty and staff. You will notice in this newsletter that we are excelling on all three fronts with recruitment of excellent faculty, staff and high performing students. We reached undergraduate enrollment of more than 60 students while maintaining the graduate student numbers at about 80. An Industry Advisory Group was also appointed to guide the department in its mission. The industry group had two meetings in 2007 and the meetings for 2008 are in planning stages. Finally, the Food Product Innovation and Commercialization Center in Griffin was approved by the university.

Congratulations to our College Bowl Team that won the regional competition and is headed to the national IFT meeting in New Orleans for national competition. I also extend congratulations to faculty who have received awards and recognition from professional societies and academic institutions.

We have been fortunate to have endowed and annual funds for student scholarships, which help us in retaining good students. The future of the Department in terms of employment opportunities for graduates lies in the recruitment of top notch students who can then provide great visibility for the department in industry and academia. Recruitment requires the availability of funds that can be used to give potential students an offer of support without having to wait for professors to free up funds. That is why the department is soliciting funds to fully endow the Romeo Toledo Graduate Student fund which will ultimately benefit all graduates of the UGA Department of Food Science and Technology. Profes-

Continued on Page 3



Dr. Rakesh Singh

Dr. Powers Celebrates 90th Birthday!

On March 27th and 28th, a surprise birthday celebration was held in Athens in honor of Dr. John. J. Powers's 90th birthday. Dr. Powers came to the department in 1947 as an Associate Professor and became department head in 1952. He served as department head until 1967. He retired as a Food Science faculty member in 1988.



Dr. Powers with his wife, Irene.



Kathy and Lloyd Graham

The event was organized by a committee of food science alumni, comprised of Dick Perdue ('54), Bill Balke ('56), Dana Downing ('57), Dick Lillie ('59), John Galbreth ('62), Donald Downing, Ph.D. ('63), Larry Young, Ph.D. ('66), Ron Cox ('80), and Silvia King ('84). The celebration encompassed two days of social time, tours and



L-R: Charles Renschler, William and Elizabeth Balke

dining. On Thursday, a luncheon, hosted by the organizing committee, was held in the Food Science Building, and Dr. Rakesh Singh, department head, presented an update of the department. Friday's activities included a tour of the

Athens campus and the State Botanical Garden. The celebration culminated with a reception and dinner honoring Dr. Powers held at the UGA Center for Continuing Education on Friday evening. The group was welcomed by the Dean of the College of Agricultural and Environ-



L-R: Vic Zimmerman, Connie and Ted Dornseifer

mental Sciences, Dr. Scott Angle. At the reception, Dr. Powers was presented with a memory book filled with letters and reminiscences from alumni.



L-R: John Powers, Rakesh Singh, Scott Angle and Dana Downing

FoodPIC Now a Center

The Food Innovation and Commercialization Program has been named a Center by action of the College, University and Board of Regents. This recognition of the importance and potential of FoodPIC is gratifying to Food



Science and Technology faculty who conceived and developed the program. The purpose of FoodPIC is to work directly with food companies, from entrepreneurial start-ups to established firms, in Georgia and beyond, to improve existing and develop new products and processes. Membership consists of faculty members in Food Science and other disciplines at UGA, and from private companies that serve the industry. The Center is able to provide a very wide range of ex-

pertise and services to clients, and welcomes additional members who share its commitment and vision. At present, laboratory and pilot plant activities are conducted in existing facilities. However, through the efforts of the Grif-

fin-Spalding Development Authority, commitments have been made by private and public sources for about one half of the ~\$7M necessary to construct a new FoodPIC Industry Incubator Building. A Board of Advisors, consisting of leaders of the Georgia Food Industry has been recruited to provide guidance as the Center seeks to expand its efforts to assist the industry. FoodPIC welcomes your inquiries and input. Please contact us by phone at 770-220-3385.

*Dr. Dick Phillips, Acting Director
Food Product Innovation and
Commercialization Center
Department of Food Science and
Technology*

University of Georgia-Griffin

Campus

Griffin, GA 30223

<http://hosting.caes.uga.edu/foodpic>
foodpic@uga.edu

Singh, continued from Page 2

sor Toledo has **challenged our alumni** to actively participate in raising funds and he will personally match **"dollar for dollar what the Food Science alumni will contribute."** Please start your contributions today, so we can achieve our goal soon. Thank you.

Rakesh Singh

Beuchat, continued from Page 1

In 2005, Beuchat was recognized as the third most cited agricultural scientist in the world over the past decade. In 2004, he received the Nicholas Appert Award from the Institute of Food Technologists. The award, IFT's highest honor, recognizes outstanding contributions to food technology. Before joining the university faculty in 1972, he held positions with H.J. Heinz, Hanover Brands Inc. and Quaker Oats.

Dr. Beuchat will continue to work as a part-time faculty member, so the department will continue to benefit from his contributions for some time to come.



Shown congratulating Beuchat (center) on his retirement are Dan Dennison (left) and Don Conner (right). Dan is a part-time program coordinator for the UGA Center for Food Safety and is retired from The Coca-Cola Company. Don, a former graduate student of Beuchat's, is the head of the Department of Poultry Science at Auburn University.

Faculty, continued from Page 1

Universidad Nacional de Asuncion, San Lorenzo, Paraguay, in 1998, and her M.S. and Ph.D. in Biosystems Engineering from Michigan State University, in 2002 and 2006, respectively.

Dr. Martino's research area focuses on food processing and food safety engineering. She is currently working on alternative processing (e.g., ultraviolet-caviational system) of fruit juices/concentrates to better preserve nutrients and still achieve pathogen reduction. She is also working in the area of predictive microbiology applied to microbial food safety. She developed a technique to quantify uncertainty and variability of predictions. This technique allows a better understanding of the contributions of different factors to the overall uncertainty of a model, so efforts to reduce this uncertainty can be targeted to the factors that contribute the most, and hence, reduce the overall uncertainty. She moved to Athens last August with her daughter, Sophia, and her husband,

Dario.

In August, Jennifer Cannon will be joining the UGA Griffin campus at the Center for Food Safety as an Assistant Professor of Food Virology. As a guest researcher at the Centers for Disease Control in Atlanta, Jennifer has been involved in research relating to genetic resistance and susceptibility to human noroviruses (NoVs). She earned her Ph.D. at the University of North Carolina at Chapel Hill with a degree in Environmental Science and Engineering. There, her research involved molecular detection of human NoVs from environmental waters and the stability of NoVs in the environment. At UGA, her research plans include optimization of methods for concentrating and detecting human NoVs from produce and other foods, and evaluating the efficacy of food or hand sanitizers, with emphasis on those commonly used on produce or by food handlers. She is also interested in studying differences in the molecular epidemiology of NoVs associ-



Dr. Jennifer Cannon

ated with foodborne outbreaks.

In her free time, Jennifer teaches kick-boxing as a certified aerobics instructor. She is an avid SCUBA diver and likes downhill skiing, tennis, hiking, and mountain biking. During the brief periods of her free time not spent exercising, she also enjoys reading and cross-word puzzles.

We believe both these faculty members will add new dimensions to our strong Extension, research and teaching programs.

In Memory

Donald L. Downing, Professor Emeritus of food processing at Cornell University's New York State Agricultural Experiment Station in Geneva, N.Y. and UGA graduate, died Feb. 29 at age 76.



He received his associate's degree in dairy science from the State University of New York at Morrisville and his B.S. and Ph.D. in the University of Georgia's food science and technology program. He worked for Beechnut-Lifesavers for three years before joining the Cornell University faculty at the Geneva Experiment Station in 1967. Downing's distinguished career at Cornell spanned more than 40 years.

John M. Cabot (M.S., '73) died March 18, 2008, at the age of 61. John worked at US Foodservice where he was Senior Vice President of National Sales. His 39-year career in the foodservice industry was typified by innovation and success. In 2007 the National Society for Healthcare Foodservice Management (HFMA) where he served on the board of directors, advisory board and strategic advisory committee established the John M. Cabot "Making a Difference Award" designed to honor an associate member who demonstrates sustained and selfless service.

Dr. James A. Christian, 87, passed away Tuesday, September 18, 2007. He was a graduate of Penn State where he received his B.S./M.S. degrees in Animal Science and also attended the University of Georgia and received his Ph.D. in Food

Science. Dr. Christian was a Professor Emeritus of UGA and former Division Chairman and Head of the UGA Food Science Department. As an Extension Meat Specialist, he contributed to the implementation of food safety guidelines in meat processing facilities in Georgia. He also designed numerous Extension workshops focusing on meat processing and food safety. He was honored on several occasions by the American Meat Science Association. Dr. Christian served in the Army Air Corps during WWII where he received many citations and medals which included Five Battle Stars, the Belgium Fourragere, 1940 Meritorious Service Unit Award, and the Liberty Medal presented by the French Government on the 60th Anniversary of the Invasion of Normandy.

Philip Nelson Presents 2008 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.

Acknowledging Dr. Woodroof's contributions to food preservation, the 2008 Woodroof Lecture, entitled *Industry/*

University Alliances was presented by Dr. Philip E. Nelson, Scholle Chair Professor, Purdue University. Dr. Nelson is an innovator in aseptic processing and preservation of fruits and vegetables. He said the research and experimentation that a university conducts in food science and technology can be commercialized and implemented through industrial contracts.



Dr. Philip E. Nelson,
Purdue University

From the early days of his research with tomatoes, a unique aspect threading throughout Nelson's career was his working side-by-side with equipment manufacturers in the private sector to design and build the tanks, valves, filters, and flexible bag containers for storing processed food. Through collaboration with industry partners, his

experiences have led to numerous publications and processing patents. "Technology transfer is one thousand times quicker with an industrial partner," Dr. Nelson, said in the lecture.

The food science breakthroughs emanating from Nelson's Purdue laboratories and in collaboration with several entrepreneurs and companies in the United States and abroad transformed the vegetable and fruit packing industry from a fresh pack system of putting up product once a year to a remanufacturing industry making a variety of products year round. In 2007 he was chosen as the World Food Prize Laureate.

Dr. Nelson was presented the \$250,000 World Food Prize in 2007

Flavor of Georgia's Second Year



Once again, the department, along with the UGA Center for Agribusiness and Economic Development, co-sponsored the Flavor of Georgia

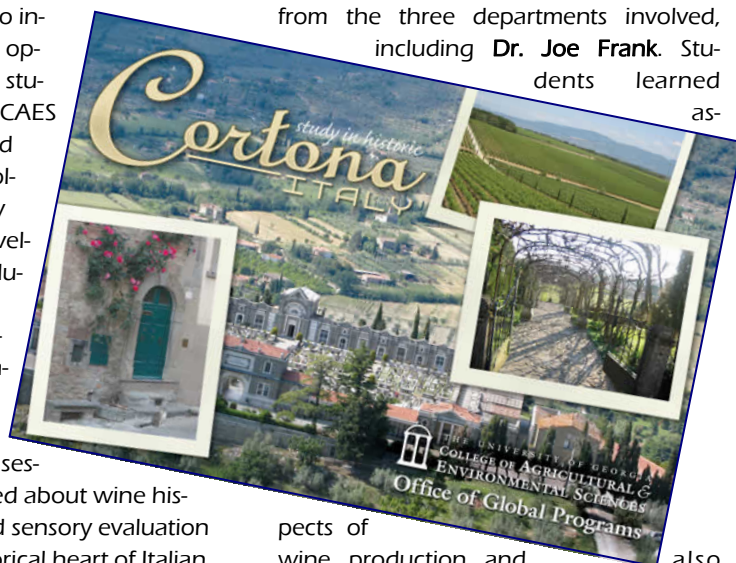
Food Product Contest. The contest is designed to highlight new and innovative Georgia food products and businesses using Georgia agricultural commodities. Individuals and companies across the state submitted products for judging by a panel of experts in the food industry. Over 145 product entries were received in the eight categories and a winner was selected for each category. The overall winner for the year, White Oak Pastures Grassfed Beef from White Oak Grassfed Beef of Bluffton, Georgia, was named on March 18, 2008, at Ag Awareness Day in Atlanta. For more info on the contest, see www.caed.uga.edu.

Food Science Offers First Study Abroad Experience

As part of an effort to increase study abroad options for agricultural students, faculty in the CAES Departments of Food Science, and Technology, Plant Pathology and Horticulture developed the undergraduate course entitled, Viticulture and Enology in the Mediterranean Region. Offered during the Maymester summer session, students learned about wine history, production and sensory evaluation in Tuscany, the historical heart of Italian wine culture. This intensive 18-day course took place in the Tuscan hill town of Cortona, where the University of Georgia has been hosting study abroad programs for over 38 years.

The course was co-taught by professors

from the three departments involved, including Dr. Joe Frank. Students learned as-



pects of wine production and also explored the aesthetics of wine.

As one might expect, the course received rave reviews from the students who took advantage of this wonderful opportunity. The faculty didn't seem to mind too much either!

Food Science Club News

The 2007-2008 Food Science Club had a great year and was involved in many activities. To kick off the beginning of a new school year, the club had a pizza party and an ice cream social. In an effort to promote club unity, the club also tried some alternative programs such as first Fridays. Typically, the first Friday of every month the Food Science Club held a themed event in the Powers Room. For example, an ice cream social was the theme for August while October was Halloween with popcorn and candy corn.

The club also had many events for professional development. Several representatives from Frito Lay visited the department and talked about what it is like to be a food scientist and to work for Frito Lay. We had a similar program with Pilgrim's Pride that was well attended. We also had Christie Sanders, from the UGA Career Center, conduct mock interviews and resume critiques for graduate and undergraduate students.

The Food Science Club also embraced community service this year by doing a monthly community service project. These projects ran the gauntlet from making Valentine cards for a local nurs-

ing home, to collecting eye glasses for the less fortunate, and even donating box tops for education. The students really enjoyed having the opportunity to give back to the community.

Another activity the club participated in throughout the 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 this year's scholarship recipients. This year's award ceremony was made memorable by a fun slide show that the club put together.

The past year has been very successful. The new officers that will be taking over next year, led by President-elect **Brian Landers**, are already making big plans for 2008-2009. Best of luck to all of them.



L-R: Food Science Club members Vijendra Sharma, Ali McDaniel, Niaz Bahktyar and Sarah Khor



www.uga.edu/dawgfood/

Food Science Club Officers

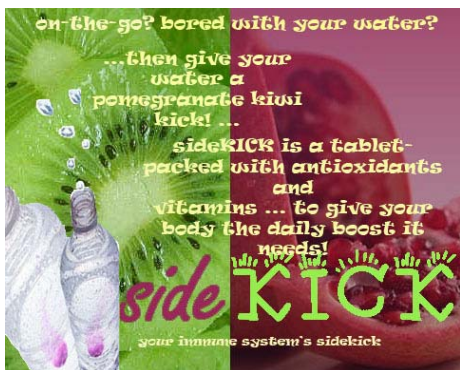
Positions	2007-2008	2008-2009
President	Ali McDaniel & Katherine Thompson	Brian Landers
Vice President		Katherine Erickson
Vice President (at Griffin)	Open	Hannah Smith
Secretary	Niaz Bahktyar	Bob Fusco
Treasurer	Hamin Huang	Pauline Nguyen
Historian/ Webmaster	Joshua Rivner	Phodchancee Phongpa-ngan
Community Service Chair	Julie Laughter	Leah Miller
College Bowl Chair	George Cavender	George Cavender
Ag Hill Reps.	Michael Johnston Julia Ziekle	Open
Faculty Advisors	Dr. Rakesh Singh Dr. Ron Pegg	Dr. Ron Pegg Dr. Rob Shewfelt

The FST News is a newsletter for former and current students, faculty, staff and others interested in the academic programs offered in UGA's Department of Food Science and Technology. Current and past issues of the newsletter are online at www.caes.uga.edu/departments/fst

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

Product Development Winners

The team project entitled "sideKICK," developed in Dr. Yao-wen Huang's FDST 4250/6250 New Food Product Development class, won First Place at a recent New Product Development Competition sponsored by the Product Development Management Association (PDMA) Georgia Chapter. "sideKICK" is a dissolvable tablet with selected vitamins and minerals and flavored with pomegranate and



kiwi powder. When dropped into a bottle of water, the "sideKICK" will begin dissolving, releasing the flavor compounds, colorants, vitamins, and carbon dioxide. The innovative new product was developed by a team consisting of **Becky Brannon** (leader), **Angela Goubeaux**,

Marlene Happek, **Lauren Hill**, **Diana Mikhail**, **Rajal Patel** and **Jennifer Rench**.



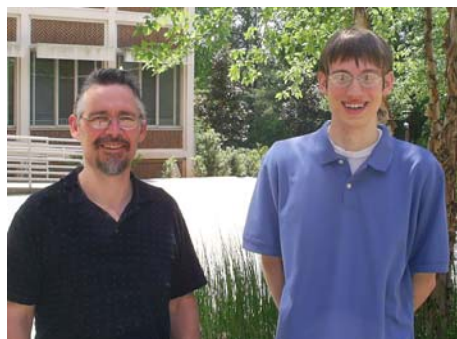
L-R: front row: Marlene Happek, Rajal Patel, Becky Brannon; middle row: PDMA representative, Jennifer Rench, Diana Mikhail; back row: Lauren Hill, PDMA representative and Dr. Yao-wen Huang. Not pictured: Angela Goubeaux.

UGA Student Employee of the Year

Each year the UGA Career Center solicits nominations for its annual Student Employee of the Year Award. Nominations pour in from departments campus-wide. The top 100 nominees and their sponsors are honored at a luncheon, and the winner of the award is named.

This year the department was fortunate to have two student workers nominated as UGA Student Employee of the Year. **Ian Furtado**, a Food Science major, is a student worker in Dr. Frank's lab, and **Adam Blaschke** is the department's information technology expert. In addition to being nominated, both these young employees were selected among the university's top 100 and were honored at the spring 2008 luncheon. At the luncheon, Adam Blaschke was chosen as the 2008 Student Employee of the Year.

"It's fair to say everybody knows Adam and everyone in the department respects him," said William Kerr, the Professor of Food Science and Technology who nominated Blaschke. Blaschke, a junior majoring in computer science, came to the



2008 UGA Student Employee of the Year, Adam Blaschke, with his sponsor, Dr. Bill Kerr.

department in 2004 when budget cuts forced the termination of an information technology job, leaving the department scrambling to find a stopgap to keep its systems running.

"We were really just looking for a way to get by for a few months until we figured out what to do," Kerr said. Needless to say, Adam has more than helped the department "get by."

Congratulations to both these honorees!

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 have established 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 (foodsci@uga.edu) with "Employment List" typed in the subject line.

Faculty News and Awards

Dr. Yen-con Hung received the 2008 Georgia Peanut Research & Education Award at the Georgia Peanut Farm Show on January 17, 2008.

Dr. Jinru Chen received the 2008 Gamma Sigma Delta Senior Distinguished Research Award from the UGA Chapter and was recognized at the annual UGA Chapter Awards Banquet held April 10, 2008.

Dr. Aaron Brody and his wife celebrated their 55th wedding anniversary by renewing their vows in April.

Dr. Casimir Akoh was appointed Chair Professor at the Department of Food Science and Biotechnology, National Chung Hsing University, Taichung, Taiwan from 2008-2011.

Dr. Casimir Akoh was elected President of the American Oil Chemists' Society (AOCS) for 2008-2009.

Dr. William Kerr was promoted from Associate Professor to Professor.

Dr. Yao-wen Huang was recently awarded Guest Professor at the College of Food Science, Fujian Agriculture and Forestry University (FAFU) in Fujian,

China. The University is one of top agricultural university in China. Dr. Huang was invited to give lectures on food safety control technology at the FAFU.

Dr. Louise Wicker presented an invited presentation at the Pectins and Pectinase Symposium in April in the Netherlands.

Dr. Mike Doyle has been named to the board of the Reagan-Udall Foundation, a private, nonprofit organization that will advance the Food and Drug Administration's mission.

Dr. Young Park was an invited speaker at the 2nd International Symposium of Goat Products Quality at Bella, Italy.

Dr. Mary Alice Smith, Associate Professor in the UGA Department of Environmental Health Science, has joined the faculty as an adjunct member.

Dr. Rakesh Singh will be honored at the annual IFT meeting as an Institute of Food Technologists Fellow.

Dr. Casimir Akoh will receive 2 IFT awards in June at the annual meeting — the Stephen S. Chang Award for Lipid Science and the Research and Development Award.

Dr. Gregory Siragusa has joined the firm, Agtech Products in Waukesa, Wisconsin.

Dr. Peter Taomina has resigned as Assistant Professor and taken a position with John Morrell and Company in Cincinnati, Ohio.

Dr. Joseph Frank has been named the 2008 Elmer Marth Educator Award recipient by the International Association for Food Protection.

Ms. Sharon Kane is now with the UGA Center for Agribusiness and Economic Development.

Dr. William Kerr was selected as the Outstanding Graduate Professor of the Year by the Food Science Club.

Dr. Ron Pegg was selected as the Outstanding Undergraduate Professor of the Year by the Food Science Club.

Dr. Louise Wicker is currently serving as Interim Director of the CAES Office of Diversity Relations.

Dr. Mark Harrison was selected to participate in the 2008-2009 LEAD21 Leadership Program.

Staff News

Ms. Cindy Smith and **Mr. Cliff Hammond** joined the custodial staff this year.

Ms. Karen Simmons has taken a new staff position as Program Specialist within the department. She now assists the Graduate and Undergraduate Coordinators with student affairs.

Ms. Marian Wendinger, Program Specialist in Extension Food Science, retired January 31, 2008, after eighteen years of service to the Department of Food Science and Technology. After a brief respite, she has returned to the department on a part-time basis. Over the years, she has assisted in the day to day functioning

of the Extension portion of the department. In 2003, she was chosen as the CAES Staff Employee of the Year. Without her efforts, the Extension workshop program would not run as smoothly, nor be as successful, as it has been and continues to be. A marvelous luncheon, catered by Marian's daughter, Lori Barker of Kiss the Chef Catering, was held in Marian's honor and was attended by faculty, staff, family and friends.

Marian's part-time status allows her more time to enjoy her many hobbies, including spoiling her grandchildren, reading and home remodeling.



Marian Wendinger with her daughter, Michelle, and granddaughter, Maggie, at Marian's retirement party.

Alumni News

Tetsu-iro Matsuhashi (MS, '66) has retired from the Nagano State Research Laboratory of Food Technology.

Bala Swaminathan, (PhD, '77) VP of IHRC, Inc. in Atlanta, has been honored with the Gen-Probe Joseph Award. The award honors a distinguished microbiologist who has exhibited exemplary leadership and service in the field of public health. He also received the Maurice Weber Laboratorian Award at the 2007 International Association for Food Protection Annual Meeting.

Michael Voigt (MS, '73, PhD, '77) is a research interviewer with Nielsen Media Research in Palm Harbor, Florida.

F. Ann Draughon (PhD, '79) has earned a U.S. Presidential Award for Excellence in Science, Mathematics and Engineering Mentoring. She was one of only 10 individual researchers to receive this award. She is at the University of Tennessee.

Laura Meadows (BSA, '81) was named UGA Associate Vice President for Economic Development.

Abdullah Abu-Bakar (PhD, '83) has started a consulting and training firm, Dewina Consult. The firm specializes in food quality management and product development in Malaysia.

Lee (MS, '80, PhD, '84) and **Elfreida (Hunt) Wiley** live in Gallatin, Tennessee. Lee is the Director of R&D for the Barbecue Category of Rich Products Corporation.

Lanre Osindele (BSA, '83, MEd, '88) works as a Science Implementation Specialist for the Georgia Department of Education in Atlanta and is working on an Ed.D. in Educational Leadership.

Ftema Youssef Wafa (MS, '83, PhD, '88) is an Associate Professor in the Food Science and Technology Department at El-

Fateh University in Tripoli, Libya. She also serves as a member of the board of directors of the Environmental General Authority.

Marcelo Bartolini (MS, '88) owns and operates a winery in Argentina. The wines are sold worldwide.

Louis "Rocky" Heinsz (MS, '88) is co-founder of Emerald Coast Coffee & Grille with locations in the Florida gulf coast area. The company plans to franchise the restaurant and expand into new markets.

John D. Floros, (PhD, '88) Professor and Head of the Department of Food Science, Penn State University, has been appointed President of the Institute of Food Technologists.

Leslye (Brudzinski) Sanchez (MS, '95) and her husband, Pablo, announced the birth of their son, Alessandro Nicholas, in April. They reside in New York, NY.

Cindy Ward (PhD, '95) has joined J. Rechner and Associates/The Institute for Sensory Research in White Plains, NY, as a Senior Vice President.

Matt and **Julie Ehlers** (BSA, '98) welcomed a new arrival with the birth of their second son, Dixon, in October. Dixon joins his brother, Porter.

China Reed (MS, '98), **Donna Klockeman** (PhD, '96), **Shona Johnson** (MS, '90) and **Laura Meadows** (BS, '81) were recognized in an article profiling alumni who break stereotypes in agriculture. The article appeared in the Fall 2007 issue of *Southscapes*, the magazine of the UGA College of Agricultural and Environmental Sciences.

Robert Hancock (MS, '00) and his wife have added another daughter to their family. Last summer, Madeline, joined her big sister, Carly. They still reside in Asheville, North Carolina.

Brian (BSA, '98, MS, '01) and **Hannah (Osborn) Barnes** (PhD, '03) announced the birth of their second son, Ty Clark, born October 19, 2007. The family now resides in Louisville, Kentucky.

Sarah (Holliday) Soshnik (MS, '01) has moved to Valdosta, Georgia.

Claudia (Matute) Cornwell (MS, '01) works for Kabobs Inc., a division of Menu Inspirations, in Lake City, Georgia.

Christie (Phillips) Gray (MS, '02) was promoted to manager of Regulatory Affairs with the Grocery Manufacturers/Food Products Association.

Isabel Blackman (MS, '94, PhD, '02) resides in Trinidad.

Eduardo Pastrana-Bonilla (PhD, '03) is the Dean of the College of Engineering at Decano Facultad de Ingeniería Universidad Surcolombiana, Neiva, Colombia.

Heather Nelson (PhD, '06) was featured as "One to Watch" in the Summer 2007 issue of UGA's *Graduate School Magazine*. She is employed at Beam Global Spirits and Wine in Clermont, Kentucky.

Please consider a contribution to help satisfy the full endowment goal of the Romeo Toledo Graduate Student Fund. With your help, we will be able to award the first Toledo scholarship in the very near future. For a limited time Dr. Toledo will match alumni contributions dollar for dollar!

Food Science Graduates — Summer 2007 - Spring 2008

B.S.A.:

Paul Jordan graduated Summer of 2007.

Heather Ann Stewart graduated Summer of 2007.

Rebecca Creasy graduated Fall of 2007 and will be attending graduate school at the University of Florida.

Melinda Murray graduated Fall of 2007 and is currently in graduate school at the University of Minnesota.

Ross Bentley graduated Spring of 2008.

Becky Brannon graduated Spring of 2008 and is employed by Newly Weds Foods in Tennessee.

Josh Brown graduated Spring of 2008 and is completing an internship with Kellogg Company.

Cross Doster graduated Spring of 2008.

Lauren Hill graduated Spring of 2008 and will be attending graduate school.

Andrew Kerlin graduated Spring of 2008.

Sarah Khor graduated Spring of 2008.

Caitlin Lammie graduated Spring of 2008.

Ali McDaniel graduated Spring of 2008 and will be studying abroad in preparation for post-graduate school.

Laura McKinley graduated Spring of 2008 and is completing an internship with Chick-Fil-A.

Diana Mikhail graduated Spring of 2008 and plans to attend optometry school.

Rajal Patel graduated Spring of 2008.

Jenni Rench graduated Spring of 2008.

M.F.T.:

Erin Surratt graduated Fall of 2007 and is employed at H.C. Brill in Tucker, Georgia.

M.S.:

Meera Deveriya graduated Summer of 2007.

Anna Ellington graduated Summer of 2007 and is employed by Rich Foods in St. Simon's Island, Georgia.

Neha Jain graduated Summer of 2007 and is employed as a QA Analyst with America's Kitchen in Atlanta, Georgia.

Mayeli Peralta-Contreras graduated Summer of 2007 and is currently a US Studies Program Coordinator in Mexico.

Vivek Soni graduated Summer of 2007 and is employed as a Food Safety and QA Supervisor with Tyson Fresh Meats in Waterloo, Iowa.

Sivasekari Balasubramanian graduated Fall of 2007 and returned to India.

Shayla Hunter graduated Fall of 2007 and continues to work at the USDA Agricultural Research Service in Athens.

Shripad Tandale graduated Fall of 2007.

Supakana Nagachinta graduated Fall of 2007 and is currently working on a Ph.D. in plant biology here at UGA..

Vijendra Sharma graduated Spring of 2008 and will be working on a Ph.D. here at UGA with Dr. Singh.

Ph.D.:

Mustafa Simmons graduated Summer of 2007 and is currently employed as a post-doctoral researcher at USDA here in Athens.

Hsiao-Yun Chu graduated Fall of 2007 and has been caring for her newborn son. She expects to begin working this summer in the nanolab in the UGA Physics Department.

Maruj Limpawattana graduated Fall of 2007 and is working in the Department of Food Technology at Siam University in Bangkok, Thailand.

Lauren Pittenger-Alley graduated Fall of 2007 and is employed as a Senior Consultant with Booz Allen Hamilton in Atlanta, Georgia.

Litha Sivanadan graduated Fall of 2007

and is employed as an R & D Technologist with Oceana Foods in Shelby, Michigan.

Vedas Burkeen graduated Spring of 2008, is living in the Atlanta area and seeking employment as a biology instructor.

Jason Richarson graduated Spring of 2008 and continues to work at the USDA Agricultural Research Service in Athens.

Jinhee Yi graduated Spring of 2008.

Paul Milly's name was inadvertently omitted from the Summer 2007 newsletter. Paul graduated Spring of 2007 and is a Brewing Work Group Manager with Miller Brewing Co. in Irwindale, California.

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:
foodsci@uga.edu

Student News and Awards

College of Agricultural & Environmental Sciences Scholarships

Undergraduate Students

G. A. Burson Scholarship (2007-2008) — **Becky Brannon**

Cordelia Anne Ellis Scholarship (2007-2008) — **Niaz Bakhtyar**

Henry L. Trussell Jr. Scholarship (2007-2008) — **Jennifer Magnon**

June Hall Jewell Memorial Fund Scholarship (2007-2008) — **Kendall Aycok**

Joseph H. Marshall International Scholarship (2007-2008) — **Niaz Bakhtyar**

Lawrence G. and Mary Katherine B. Burk Scholarship (2007-2008) — **Rebecca Creasy**

Tommy Irvin Scholarship (2007-2008) — **Bethany Richardson**

William H. Booth Scholarship (2007-2008) — **Jennifer Miller**

Virginia Dare Scholarship (2008-2009) — **Adam Miller**

Griffin-Evans Scholarship — **Ian Furtado**

W. Tap Bennett Scholarship — **Adam Miller**

John Barrow Congressional Ag Fellowship — **Ashley Hart**

Henry L. Trussell Jr. Scholarship (2008-2009) — **Julie Laughter**

Southeastern Meats Association Scholarship — **Lance Miller**

Department of Food Science & Technology Scholarships

Undergraduate Students

American Association of Candy Technologist Scholarship — **Katherine Thompson**

John C. Ayres Scholarship — **Julie Laughter** and **Niaz Bakhtyar**

Cryovac UGA Alumni Scholarship — **Katie Hayes** and **Ian Furtado**

Dorris A. Lillard Scholarship — **Polly Rimpethathip** and **Brian Landers**

Tedford-Tellico Inc. Scholarship — **Jennifer Magnon** and **Ashley Carter**

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

Taiye Oladipo

Graduate Students

John J. Powers Graduate Scholarship — **Siao-Ling Huang** and **Mark Corey**

Additional Awards and News

IFT Travel Scholarship in honor of Dr. John Powers — **Anita Srivastava**

Darlene Samuel will be presenting an invited presentation in Australia at the World Poultry Congress in July.

Neha Jain won 3rd place in the IFT Product Development Student Competition at the 2007 annual meeting.

Jinhee Yi won 2nd place in the Alfred P. Schwan Poster Competition at the 2007 IFT Annual Meeting.

Rebecca Creasy was the undergraduate winner of the Excellence in Leadership Award at the 2007 IFT Annual Meeting.

College Bowl Team Adds Another Regional Victory

The newly formed southeastern region of IFT held its annual Student Association meeting and college bowl tournament on March 29, 2008. Competition in the tournament was fierce, however, the UGA team emerged victorious, defeating the Louisiana State University team in the finals 28-8. The team is comprised of Captain **George Cavender** (Ph.D student), **Michael Paul** (MS student), **Ali McDaniel** (undergrad), **Caitlin Lammie** (undergrad) and **Becky Brannon** (undergrad). By winning this tournament, the team will move on to the national competition in June at the IFT Annual Meeting. Last year the team placed third in the nation, and they hope to do even better this year!



The victorious UGA Food Science College Bowl team. L-R: Ali McDaniel, Michael Paul, George Cavender, Becky Brannon and Caitlin Lammie.

UGA Department of Food Science and Technology

Food Science Building
University of Georgia
Athens, Georgia 30602

Phone: (706)542-2286
Fax: (706) 542-1050
Email: foodsci@uga.edu

We're on the Web!

www.caes.uga.edu/departments/fst

Food Science Extension:

<http://www.ugaextension.com/efs/>

Our mission is to disseminate science-based knowledge of food through student education; to seek, verify, and apply information related to food; and to communicate through professional, scientific, and public outreach programs.

Food Science Related Programs

As the world of food science and technology becomes even more diverse, new programs of study involving food science are becoming available to undergraduate students. The Applied Biotechnology major (BSAB) provides students with the scientific background and laboratory experience necessary for employment in the biotechnology and pharmaceutical industries, or for advanced study in the applications of biotechnology and molecular biology for the use and improvement of plants, animals, and micro-organisms. This interdisciplinary major brings together areas of study such as animals, food science, forestry, entomology, and plants to educate students with the knowledge and skills necessary to use biotechnology for the improvement of plants, animals, and microorganisms. Students in Applied Biotechnology choose one of four areas of emphasis to focus on. The areas include food science, applied economics, plant science and animal science.

Another program, which is just getting up and running is the Agrosecurity Certificate Program. The goal of the program is to attract students to the study of food and agriculture sciences by motivating them to think critically about emerging issues in food system infrastructure, policy and security – and be ready to apply their acquired knowledge and skills in their future professional careers. The UGA Certificate in Agrosecurity will allow students to emphasize one of the following four areas as they relate to agrosecurity: food and agricultural policy, animal agriculture, the food processing industry or plant sciences. Students are required to complete 17 hours of coursework to attain the certificate.

New Orleans to Host 2008 Institute of Food Technologists



Historic New Orleans will be the site of the 2008 IFT Annual Meeting & Food Expo

The department will have a large turn out at the 2008 Institute of Food Technologists Annual Meeting and Food Expo to be held at the Morial Convention Center in New Orleans. UGA students, staff, and faculty will have over 30 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 an Alumni Reception on Sunday, June 29, from 5:30 - 7:30 pm. Check the final IFT program for the room location and ticket information. For more information check <http://www.amfe.ift.org/cms/>.

**2008 Institute of Food Technologists Annual Meeting
June 28 – July 1
New Orleans**



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TELL SOMEBODY ABOUT UGA FOOD SCIENCE AND TECHNOLOGY

Food Science Alumni can play an important role in recruiting good students for the Department of Food Science and Technology here at The University of Georgia. You know what we have to offer, and you may know of qualified students who are looking for an excellent educational opportunity. Let them know about us and let us know about them. If you are aware of students who may be interested, please complete the form below and return it to the Department of Food Science and Technology.

Name of Prospective Student: _____

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Return to: Recruitment Committee
Department of Food Science and Technology,
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We would like to hear from you. This information not only allows us to update our files but also provides us with news to pass on to your classmates and friends. Please remember if you relocate in the future to send us your new address. Also, if there are changes or mistakes in your address as we now have it, please notify us.

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