

2010 Champs

UGA IFT College Bowl Team Wins First National Championship in Chicago

The UGA College Bowl Team was undefeated through all rounds of the challenging 2010 Institute of Food Technologists Student Association (IFTSA) National College Bowl Competition held at the 2010 IFT Annual Meeting and Food Expo in Chicago, July 17-20. The win completed the team's perfect season, as the team was also undefeated through all rounds at the southeastern regional competition held at Alabama A&M University in March, 2010. This is the first national championship title win for the UGA College Bowl team. As a result of their winning efforts, the team members shared a \$1000 cash prize.



Amudhan Ponrajan (L) and Winnie Lim at the reception honoring the team



L -R: Dr. Rob Shewfett, Amudhan Ponrajan, Winnie Lim, George Cavender, Jessica Highsmith, Kathryn Acosta, Dr. Ron Pegg

While this is its first national championship win, the UGA College Bowl team has a long history of success at the regional level. Since the IFTSA College Bowl Competition began in 1985, the UGA team has won at the southeastern regional competition 12 times with 6 of those wins coming in the last 9 years. **George Cavender** has served as captain of the UGA College Bowl team for the last four years while working toward completion of his doctorate degree, and the team has a perfect winning record at the regional level with George as the captain.

According to IFTSA regulations, national championship team members are not permitted to continue to participate in the College Bowl competition, thus the 2011 UGA team consists of all new members. The new team members are **Jaideep Singh Sidhu** (team captain), **Christina Castlejohn**, **Deepika Karnik** and **Carmisha McKenzie**. **Dr. Ron Pegg** continues to serve as the faculty advisor. In April, the group travelled to Clemson University for the southeastern regional competition. The team did not advance to the regional final round but vowed to return in 2012 ready to compete. ☺

2010 National Champion College Bowl team members:

George Cavender	<i>PhD Candidate and Team Captain</i>
Amudhan Ponrajan	<i>MS Candidate</i>
Kathryn Acosta	<i>PhD Candidate</i>
Winnie Lim	<i>Undergraduate</i>
Jessica Highsmith	<i>Undergraduate</i>
Dr. Ron Pegg	<i>Faculty advisor</i>

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Department Head Comments

Greetings from the Department of Food Science and Technology! As I reflect back we had a tremendous year. We again had a great year of achievements and hope to continue our excellence. The National Research Council (NRC) which ranks PhD programs in the United States ranked our program among the top in the nation, that made us the top program on the UGA campus. Kudos to our faculty and graduate students!

Our IFTSA college bowl team won the national championship last summer, which was the first time in the history of the



Rakesh Singh

department. Our product development teams have consistently won awards from different sponsors, such as PDMA and Danisco. Besides, the award winning students, we have excellent faculty members who have consistently won awards from various professional societies. Recently two faculty members (**Drs. Pegg and Huang**) from our department were recognized on campus for best teaching, which is a great honor for the department.

The three year (FY10 - FY12) budget cuts amount to more than 25% which is drastic considering that we already had 27% cuts during 2003-2005 budget years. We have been constantly losing faculty and staff positions and assistantship dollars. The bright side is that we are still increasing our undergraduate enrollment, bringing extramural funds and providing quality education. We have not overcome the loss of faculty and staff in the past few years, especially last year. We lost two faculty

members last December, but we are in the process of filling those two positions. These two positions include a Food Engineering teaching and research position, and a Food Processing/Safety Extension Specialist with extension and research assignments. Both these positions are critical to maintaining, as well as, enhancing the quality of our programs.

I want to take this opportunity to thank our donors and alumni for their solid support to the department. Currently, we are soliciting funds to continue to fund the 4-H Food Product Development competition which promotes food science concepts and creativity in high school students. The competition has encouraged several students to pursue college and a few have joined food science. I also request the graduating and current students to be actively involved in our program. As you start your future careers, remember your roots. Please stay engaged in the program by visiting us, giving seminars, becoming mentors to students and enriching our endowments. Thank you.

Sincerely,

Rakesh Singh
Professor and Department Head

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and Technology:**
<http://www.foodscience.caes.uga.edu>

Food Science Extension
<http://www.efsonline.uga.edu>

Center for Food Safety
<http://www.ugacfs.org>

**Food Product Innovation &
Commercialization Center (FoodPIC)**
<http://www.caes.uga.edu/center/foodpic>

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

FST PhD Program Ranks Among Leaders in National Survey

A Data-Based Assessment of RESEARCH-DOCTORATE PROGRAMS in the United States



The National Research Council (NRC) recently released its report on the quality of PhD programs in the United States (<http://www.nap.edu/rdp/#download>). The report identified six programs at UGA that are among the best in the country, and our program was one of them! Not only did we rate great when comparing programs on campus, but when compared to other Food Science doctoral programs in the U.S., we were one of the best.

The NRC conducts the survey approximately every 10 years, and Food Science programs were included in the most recent survey. Data was collected from institutions, faculty, and doctoral students through questionnaires and surveys for the 2005-2006 academic year from more than 5,000 programs in 62 different academic fields from over 200 universities. The survey addressed research activities, student support and outcomes, and diversity of the academic environment.

The NRC survey was not designed to rank programs in a numerical order. Instead there were 20 attributes considered that included faculty activities (number of publications and citations, number of awards), student characteristics (GRE scores, percent with fellowships), and broader features of the doctoral programs (average time to complete a degree, measures of ethnic and gender diversity, etc.). The values of the 20 program variables were derived from a data-gathering project the NRC conducted using multi page questionnaires that were filled out at hundreds of institutions.

The NRC used two procedures to determine the appropriate weights for the variables. One method involved asking faculty evaluators to identify features and attributes of doctoral programs that contribute to the program's success. Evaluators selected the four most important variables and then named the two most important. Since the faculty evaluators stated the preferences in the survey, data analyzed from this was called survey-based. This method indicates the preferences of experts in the field. The other set of weights asked faculty members to rate doctoral programs and then looked at what variables correlated strongly to high and low scores. Data analyzed from these evaluations was called regression-based and represent actual judgments of the experts.

While the NRC did not design the final report to numerically rank programs, PhDs.org, an independent organization, has taken the NRC data and developed a search tool that allows one to compare programs based on the variables of importance to them. The comparison tool is available at <http://graduate-school.phds.org/>.

Highlights from the survey:

- Using the survey-based values, the top Food Science programs in alphabetical order were Cornell, Purdue, Rutgers, UGA, the University of Massachusetts, and the University of Wisconsin.
- Using the regression-based values, the top Food Science programs in alphabetical order were Cornell, Ohio

State, Purdue, UGA, and the University of Massachusetts.

- For faculty related variables, we placed high in the number of publications per faculty member, average number of citations per publication, and faculty awards.
- We rated high in several areas related to students. Examples are listed below.
 - We were in the top 10 for the percentage of full- and part-time students who complete their degree within 6 years.
 - We were in the top 5 programs for the percentage of non-Asian minorities in the program.
 - We were the third rated program for the number of students completing their PhD between 2002-2006 with an average of 9.2/year. By comparison, the average for all the programs in the survey was 4.46/year.
 - We had the third largest PhD Food Science program in 2005, with the largest first year class.

The quality of our program is a reflection of the quality of the students who have been in the program. Our program has traditionally been much more reliant on graduate students to produce quality research rather than postdocs. So much of the data used for our part of the survey was based on graduate student efforts and truly reflects the quality of our alumni.

Around the Department

Our undergraduate program continues to thrive with enrollment hovering around the 65 mark. With this number of students, it is not possible for **Dr. Rob Shewfelt**, the Undergraduate Coordinator, to advise the bulk of the undergrad students as he has done for many years. Thus advising duties have been divided in recent years among other faculty members. In addition to Dr. Shewfelt and **Dr. Mark Harrison**, who continues to advise the honors students, **Dr. William Kerr**, **Dr. Ron Pegg** and **Dr. Joe Frank** now share in advising undergraduates.

Every year in February, Dr. Shewfelt collaborates with the UGA Career Center to host a Careers in Food Science night. Advertised to the entire university community and held in the Miller Learning Center, the event consists of a panel of Food Science alums that speak about their career paths and offer bits of advice to students in the audience. The evening concludes with a Q&A session. This year's panelists included **Jordan Shaw** from Silliker Labs, **Michael Paul** from Valentine Industries, **Shona Jonson** from Chick-fil-A, **Darlene Samuel** from USDA, **Josh Irvin** from Richmond Baking and **Ben Williams** from Coca-Cola NA.



Panelists at the Careers in Food Science event

Not to be outdone by the undergrads, our graduate student enrollment has held steady with 68 students enrolled this semester, including 11 MFT, 31 MS and 26 PhD candidates. We have nearly completed the admission process for fall 2011 and have already received commitments from 18 applicants that plan to enroll. The FST Graduate Affairs Committee has had to make some very difficult admission decisions as the number of applicants has increased for a limited number of slots available in the program.

This spring marks the fourth year of the study abroad course, Viticulture and Enology in the Mediterranean Region, to be taught at UGA's Study Abroad site in Cortona, Italy. Instructors **Dr. Joe Frank**, Dr. Phil Brannen (Plant Pathology) and Dr. Dave Lockwood (Horticulture) provide an introduction to the histori-

cal and cultural significance of wine production, botany and general culture of grapevines, winemaking and enology, wine appreciation, and the health risks and benefits associated with wine consumption. Open to thirty students, the course is filled to capacity every year.



Students touring a winery in Cortona in 2010

As the result of suggestions made during a departmental A review, an advisory panel was formed to provide outside input with the goal of assisting the department in meeting its goals. The FST Industry Advisory Panel is composed of Food Science graduates from across the spectrum of food occupations. Semi-annual meetings are scheduled in Athens. Members of the advisory panel discuss a variety of topics with faculty and students. We value the experience the members bring and welcome their feedback. A list of the members may be found at <http://foodscience.caes.uga.edu/about/AdvisoryBoard.html>.

The department is currently in the midst of the search process for two new faculty members. Response has been good to the position advertisements, and the search committees are working to complete the process as quickly as possible. Openings for an assistant professor with expertise in food engineering and another in the field of extension and food safety will hopefully be filled before the end of this summer.

Every year, our department hosts diverse groups of visitors wishing to learn more about our programs, and the past year has been no exception. We have opened our doors to numerous groups from local schools and organizations and have hosted faculty visitors from around the world. Examples of those visiting the department include participants from the Georgia Junior Sciences and Humanities Symposium, the Governor's Honors Program's Tour of Technology, and the U.S. Department of Commerce's Special American Business Internship Training (SABIT) Beverage Processing and Packaging for Eurasia program. ∞

Buchanan Presents 2011 J. G. Woodroof Lecture

Dr. Robert L. , Professor and Director, Center for Food Safety and Security Systems at the University of Maryland, presented the 2011 J. G. Woodroof Lecture on March 24, at the Georgia Center for Continuing Education on the University of Georgia campus. This year marked the 30th anniversary of the annual Woodroof lecture, named in honor of Dr. Jasper Guy Woodroof, an internationally recognized leader in food science and the founder of the food science program at the University of Georgia. Dr. Woodroof presented the inaugural lecture in 1981.

Dr. Buchanan's presentation, entitled "The Challenges of Moving from Hazard-based to Risk-based Food Safety Systems," explored the evolving nature of food safety systems, including the broad scientific and policy concepts that impact our food safety systems and the process of moving from qualitative to quantitative systems. Scientific thinking dictates the need for an ability to mathematically evaluate the hazards associated with food systems in order to reduce the occurrence of potential risks.

According to Dr. Buchanan, the evolution of food safety frameworks currently involves a move from hazard-based to risk-

based controls and from reactive to preventive controls. The predominant food safety approach today employs the Hazard Analysis and Critical Control Points (HACCP) system, which as the name



Robert L. Buchanan

implies, is a hazard analysis system. The HACCP model which originated forty years ago was also the first attempt at a "systems approach" to food safety, meaning the parts of a food safety system were viewed in the context of the whole rather than by examining components in isolation. While designed as a hazard-based and primarily qualitative system, food safety experts are incorporating risk-assessment components into HACCP to move toward a more desirable quantitative approach. This move brings with it a unique set of challenges, Dr. Buchanan noted as the HACCP approach focuses on eliminating hazards and not on managing risks and is often too complex to respond quickly when something goes wrong.

Dr. Buchanan views the current food safety practices, both hazard-based and

risk-based, as points on a food safety continuum, and points will continue to advance as food safety tools continue to develop. He envisions a transition joining HACCP with quantitative systems that will broaden the systems approach to food safety.

In summary, the management of food safety risks has been undergoing a quiet revolution as it adopts risk analysis approaches. This is stimulating a dramatic shift from qualitative, often non-transparent decision criteria to quantitative, fully transparent consideration of the science underlying food safety decisions.

In addition to his discussion of the changing landscape of food safety systems, Dr. Buchanan offered advice to the students in the audience. He expressed the need for students to always be looking toward the future and not to get stuck in the present. Otherwise they may find themselves left behind in an ever changing scientific world filled with rapidly evolving technology. He challenged students to reinvent themselves professionally every few years as a way to prevent them from growing too comfortable on their career paths. ☞

Food Science Club offers promotional items

The Food Science Club had promotional items made this year to increase awareness of food science at the University of Georgia. Items included coffee mugs, key chains and vinyl auto window decals. All the items are imprinted with a UGA logo and either the words "Food Science & Technology" or "Food Science Club."

If interested in purchasing any promotional items, please contact club

president Todd Fisk at fisktodd@uga.edu.

Prices below do not include shipping.

Coffee mug (black or cobalt blue) \$10.00

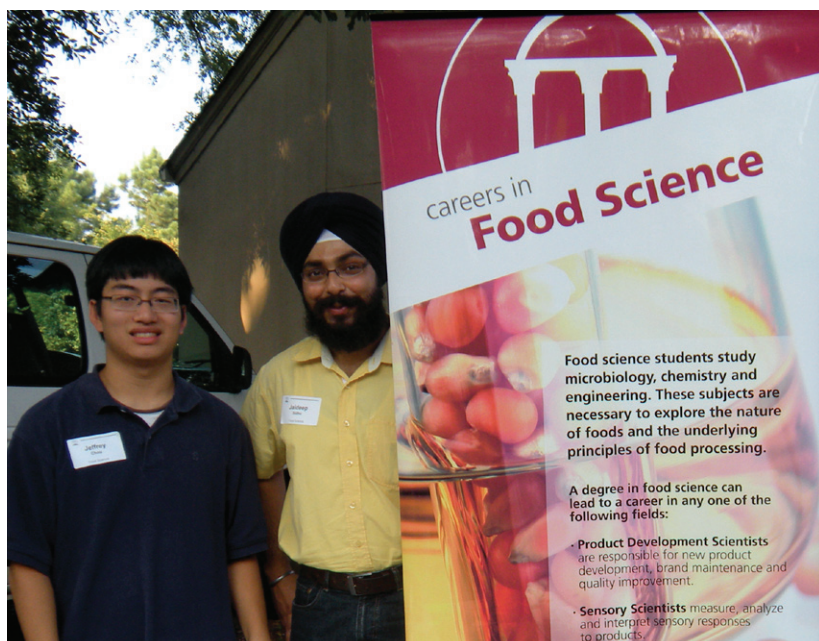
Key chain/bottle opener \$1.00

Vinyl auto decal



Food Science & Technology
The University of Georgia

Food Science Club Adds New Activities to its Calendar of Events



Joseph Chen (L) and Jaideep Sidhu at the CAES Fall Kickoff Celebration



Kellie Cookfair at the Halloween Party

This past year the Food Science Club had many new and improved activities presented to the department and its club members. In the fall, our first event was the CAES Fall Kickoff at Four Towers. Here we promoted the club and socialized with other clubs from The College of Agricultural and Environmental Sciences. For our first community service activity of the fall, we teamed up with Rivers Alive and helped clean up the Oconee River. The main social events of Fall 2010 were the Halloween Party and the Holiday Potluck Dinner. The club officers teamed up and organized a Halloween Party. At this event, we had food catered by Shane's Rib Shack, had a food costume contest and a tie dye shirt making corner. This event was very successful and may become an annual club event. The annual Holiday Potluck and White Elephant Gift Exchange held in December was a time for faculty, staff and students to enjoy food and fellowship.

This was great to have



because it allowed all members of the department to interact and have fun. At the end of the semester as a special gift to our club members, the Food Science Club gave out final exam survival packets during finals week. Each bag contained goodies and writing utensils to help prepare the members for their finals.

In the spring, the highlight of the regularly scheduled club meetings were guest speakers from the Research Chefs Association (RCA) and from Newly Weds Foods. We started off the semester with a guest speaker from the Research Chefs Association, Marshall Scarborough, who is an R&D Chef at Popeye's Chicken and Biscuits. He shared what he did on a daily basis and piqued the interest of club members about RCA. We also had a luncheon with Craig Lawson from Newly Weds Food. The club members gained more insight of the food science industry from Craig. The Food Science Club created mugs, bumper stickers, and key chains to help promote our program (see page 5). These items have been a hit! We ended the 2010-2011 year with the Spring Awards Ceremony. In addition to recognizing students scholarship recipients and awardees, the club announced the professors of the year as chosen by the Food Science students. The Undergraduate Professor of the Year is **Dr. Shewfelt** and the Graduate Professor of the Year is **Dr. Harrison**.

L to R: Gina Gibbs, Sara Yang and Leah Bae



2010 Halloween Party



Katie Robbins (L) and Solandra Perez Almeida at the 2010 CAES Kickoff dinner

Food Science Club Officers

	2010-2011	2011-2012
President	Leah Bae	Todd Fisk
Vice President	Dhivyalakshmi Rajasekar	Peter Harimtepathip
Vice President (at Griffin)	Open	Open
Secretary	Adrienne Phifer	Allie Briner
Treasurer	Katie Hayes	Kathryn Acosta
Historian	Todd Fisk	Venessa Chandra
Community Service Chair	Kellie Cookfair	Joseph Chen
Ag Hill Reps.	Xiaomeng Wu	Elizabeth Carr
Public Relation Rep.	Sara Yang	Rebecca Blanchard
SE IFT Student Rep.	Carmisha McKenzie	Krytstin Bradby
Faculty Advisors	Dr. Karina Martino Dr. Jake Mulligan	Dr. Bill Kerr Dr. Rob Shewfelt

George Cavender is honored as captain of the College bowl team



Join the UGA Food Science Club group



Faculty News and Awards

Dr. Yao-wen Huang was the recipient of the D. W. Brooks Award for Excellence in Glob-



Yao-wen Huang

al Programs College from the UGA College of Agricultural and Environmental Sciences (CAES). He received the award at the D. W. Brooks Awards Lecture and Luncheon held on Tuesday, October 5, 2010.

Dr. Mike Doyle, Regents Professor of Food Microbiology and director of the UGA Center for Food Safety, has been named a Fellow of the American Association for the Advancement of Science (AAAS). Dr. Doyle was selected for the honor by his

peers for "scientifically or socially distinguished efforts to advance science or its applications." He was honored in February, at the 2011 AAAS Annual Meeting in Washington, D.C.

Dr. Ronald Pegg received the 2010 CAES Early Career Teaching Award. He received the award at the D. W. Brooks Awards Lecture and Luncheon held on Tuesday, October 5, 2010.



Ronald Pegg

Dr. Manjeet Chinnan has been selected as a 2011 ASABE Fellow by the board of Trustees of the American Society of Agricultural and Biological Engineers. He will be

recognized in August at the ASABE Annual International Meeting in Louisville, KY.

Dr. Ronald Pegg was promoted to Associate Professor.

Adjunct Assistant Professor **Faith Critzer** and her husband, Robert, welcomed a son into the family. Franklin Owen Critzer was born on November 11, 2010 and is the Critzers' first child. *(right)*

Dr. Karina Martino resigned from the department. ☞



Franklin Owen Critzer

Dr. Robert Shewfelt was selected as the Undergraduate Professor of the Year by the Food Science Club.

Dr. Mark Harrison was selected as the Graduate Professor of the Year by the Food Science Club.

Dr. Bill Hurst's son, Will and daughter-in-law, Carrie, welcomed twin boys, William Henry and Benjamin Lawrence Hurst, into the world on February 3, 2011. *(right)*



William and Benjamin Hurst

Dr. Jake Mulligan resigned from the department.

UGA Hand Sanitizer Could Cut Down on Cruise Ship Illnesses

A hand sanitizer created by University of Georgia scientists could soon help vacationers on cruise ships spend more time having fun on the lido deck and less time leaning over the side suffering from nasty stomach bugs.

The sanitizer kills norovirus, the leading cause of acute gastroenteritis, or stomach flu, in the United States. Norovirus is commonly called the "cruise ship virus" for the public attention it gets for sometimes sickening hundreds or even thousands of cruise pas-



Stanley Leary

Dr. Jennifer Cannon

sengers and ruining family vacations. However, far more outbreaks are associated with hospitals, nursing homes, schools, daycares and food, said project leader Jennifer Cannon, who is an assistant professor with the UGA Center for Food Safety in Griffin.

UGA has submitted a patent application for the hand sanitizer, which could be available to consumers by the summer of 2011.

Staff News and Awards

Beth Knight, Administrative Specialist, retired from the department as a full-time employee effective July 1, 2010, after 43 years service to the department. A reception was held in her honor last summer. After some much deserved time off, she has returned to work part-time.



Mary Cooper at the luncheon held in her honor in Griffin

Donna Brown began working full time with the department at the Griffin campus in March as Associate Accountant. She worked with Biological and Agricultural Engineering for 8 years and continues handling their Griffin accounts.

Renee Perro, Laboratory Technician, resigned from the department to pursue a gradu-

ate degree.

Dr. Ramesh Avula, a postdoctoral associate working with **Dr. Singh**, has accepted a position as Director of R&D with Cherry Central in Michigan. A farewell reception was held in his honor on March 25.

Mary Cooper, Administrative Associate at Griffin campus, resigned effective March 18, 2011. A luncheon was held in her honor on March 17.

Carl Ruiz, Research Professional, was selected the winner of the 2010 Athens Staff Award for Excellence in the Skilled Trades Category from the College of Agricultural and Environmental Sciences. He was presented the award at the D. W. Brooks Luncheon on Tuesday, October 5, 2010.

Dr. Arena Richardson, a post-doctoral associate working with **Dr. Harrison**, has accepted a position with Emory University. 🐾



Beth Knight (center) at her retirement reception with Dr. Singh and his wife, Sunita



L to R: Carl Ruiz and Dean Scott Angle

Food Science Extension

For nearly 20 years, the specialists at the University of Georgia Extension Food Science Outreach Program have offered industry-specific food safety training courses to food processors both domestically and internationally. As regulations against foodborne illness get tougher, the food industry must incorporate control measures into its processes and train its workers in

hygiene and food safety practices.

The Extension Food Science Outreach program continues to offer workshops designed for specific areas of the food industry. In 2010, 326 food professionals participated in the various workshops. In addition to training opportunities serving the meat and poultry and fresh produce industries, programs

continue to be added that address new issues in food safety. Two recent introductions, HACCP training for Nut Processors and Poultry Processing taught in Spanish, were instant favorites and have become regular components of the extension lineup.

See <http://www.efsonline.uga.edu> for more info about the Extension program.

Alumni News

Jeff Harris (BSA '78) retired from Mars, Inc. after 30 years and now does consulting in product development and food safety through YourEncore, Inc. He lives in Albany, GA.



Paul Milly and his wife, Myrna Macias-Milly (center) with Dr. Romeo Toledo and his wife, Mo.

Purnendu Vasavada (PhD '78) retired this spring after 34 years as Professor of Food Science with the University of Wisconsin-River Falls.

Rick Jasperse (BSA '79) was elected Georgia State Representative, District 12. He is a retired Extension agent from Pickens County, GA.

Charles Broder (MS '79) currently sells natural and synthetic food colors for Roha, USA, and also does consulting. Charlie and his wife live in Stockbridge, GA. They have 4 children.

Susan Burns (MS '79) is the Senior Director of Operations at Open Hand Atlanta, the largest non-profit provider of home delivered meals to the elderly and those with chronic diseases in the U.S.

Tim Oliver (MS '80) is a Senior Partner with OSI Atlanta, an executive search firm specializing in the food industry.

Tori Henry Stivers (BSA '81, MS '83) is a Seafood Specialist with the UGA Marine Extension Service. She has worked in this position for 27 years. She and her husband, David, live in Peachtree City, GA. Their son graduates this spring from Chapman University in Orange, CA.

Rudy Lin (PhD '81) is a co-owner of CAFT Foods in Beijing, China.

Janet Gooch Moore (MS '82) is the Environmen-

tal Microbiology Program Leader with the National Ocean Service (NOS) Center for Coastal Environmental Health & Biomolecular Research (CCEHBR) in Charleston, SC.

Bruce Kotz (BSA '83) received the Award of Excellence from the CAES Alumni Association at the 2010 Alumni Awards Banquet in Athens this past fall. Bruce is presently employed as Vice-President, Marketing/Specialty Products of the Golden Peanut Company in Alpharetta, Georgia and serves as a founding member of the department's Food Science Industry Advisory Panel.

Don Schaffner (MS '85, PhD '89) is collaborating with Dr. Joe Frank on a project entitled "Influence of water mobility on persistence of *Salmonella* in low moisture foods" funded by the International Life Sciences Institute. The collaboration gave Don a chance to return to the Athens campus in fall of 2010 for the first time in over 15 years.

Joe Holt (BSA '88) is Director of Quality Assurance, Food Safety and Organic Integrity with Earthbound Farm in San Juan Bautista, CA.

Vivek Gnanasekharan (MS '90) and his family moved to Switzerland in August, 2010, as a result of Vivek's expatriate assignment at the Nestle headquarters in Vevey, Switzerland. He is currently the Project Manager for Meals & Drinks for Nestle Nutrition. Vivek and his wife, **Kathleen (Muego)** (PhD '91) have one son, Matthew (9), who attends the International School of Lausanne.

Isabel Blackman (MS '94, PhD '02) is currently employed as a part-time lecturer in food production at the University of the West Indies in St. Augustine, Trinidad.

Hardy Edwards (MS '94) is the owner of Vitamin Derivatives Inc., in Winterville, GA. He was honored in January as one of the Bulldog 100: Fastest Growing Bulldog Businesses.

Chris Wilcox (BSA '95) is the Resident-in-Charge at the U.S. FDA office in Savannah, GA.

Horng-Ji Lai (BSA '96) is an assistant professor at National Chi Nan University in Chia-Yi City, Taiwan.

Kawaljit Tandon (MS '97, PhD '00) is a Research chemist with Constellation Wines U.S. in Madera, CA.

Alumni News (cont'd.)

Jared Henderson (BSA '00, MS '02) is a Senior Product Development Technologist with Schwans.

Paul Milly (BSA '00, MS '03, PhD '07) continues to work as a Brewing Work Group Manager for MillerCoors in California. He recently co-authored a book chapter on hydrodynamic cavitation. In April, he married Myrna Macias. (*see photo previous page*)

Manan Sharma (MS '00, PhD '04) is a microbiologist with the USDA Agricultural Research Service in Beltsville, MD and is conducting research on *E. coli* internalization in leafy greens.

Joy Dubost (MS '01) is the Director of Nutrition and Healthy Living at the National Restaurant Association located in Washington D.C. She was also selected to become a national spokesperson, effective June 1, 2011, for the American Dietetics Association, which represents 71,000 dietitians in the U.S.

Carlos Margaria (MS '01) is a Technical Director with United States Distilled Products Company in Princeton, MN.

Karen Schuenzel (MS '01) will soon celebrate her 10th anniversary with Kraft Foods in Tarrytown, NY. She now works as the Corporate Materials Manager for the Tassimo business. Karen and her husband, Karl, will also soon celebrate their 10th wedding anniversary. Karen and Karl have two daughters, Katherine (4) and Kourtney (2).

Michelle Danyluk (MS '02) was the recipient of the International Association for Food Protection's (IAFP) 2010 Larry Beuchat Young Researcher Award. Michelle is an Assistant Professor of food microbiology at the University of Florida.

Christie (Phillips) Gray (MS '02) continues to work with the Grocery Manufacturers Association as a Manager of Science Policy. Her daughter, Leah Michele, celebrated her first birthday in March.

Aswin Amornsin (PhD '03) was the recipient of the 2009 Thailand Innovation Award from the Thailand National Innovation Agency for the development of a baby food product. The product is being produced commercially under the name Baby Yummy.

Rico Suhalim (PhD '03) lives in Plano, TX.

Julia Zielke (BSA '04) is the R&D Manager with Gourmet Express, LLC in Greenville, KY. She lives in Owensboro, KY, and is engaged to be married in summer 2012.

Anna (Ellington) Wilson (BSA '05, MS '07) is employed as a Food Technologist with Rich Products on St. Simon's Island, GA. Anna and her husband, Dusty, are expecting their first child in November.

Melissa Vanchina (MS '05) is currently employed as a Taste Technology Scientist with Hill's Pet Nutrition in Lawrence, KS.

Raghu Kandala (PhD '05) continues to work with Frito-Lay NA and lives in Dallas, TX.

Danitza Mora Cossio (MS '06) is employed as a Real Estate Sales Associate with Coldwell Banker in Vista, CA.

Mark Jarrard (MS '06) is a Development Technologist with Godiva Chocolatier in Reading, PA. His wife graduates in May with a degree in Respiratory Therapy.



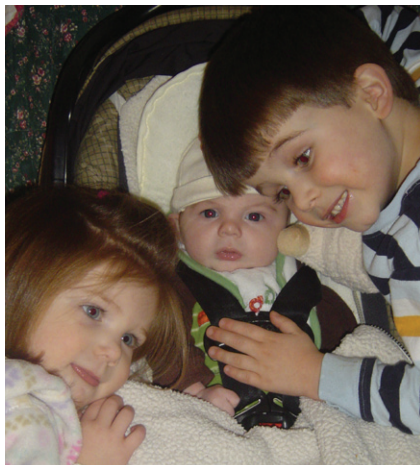
Michelle Danyluk with Dr. Larry Beuchat at the 2010 IAFP Annual Meeting

Joshua Gurtler (PHD '06) and his wife, Jana, welcomed their third child, Landon, on November, 11, 2011. Landon joins a brother, Tristan, and a sister, McKenna. Josh is employed by the USDA-ARS in Wyndmoor, PA.

Nancy Reimer (PhD '06) lives in Hobe Sound, FL.

Melinda (Murray) Karalus (BSA '07) will grad-

Alumni News (cont'd.)



L to R: Josh and Jana Gurtler's children, McKenna, Landon and Tristan

uate in August from the University of Minnesota with a PhD in Food Science.

Mayeli Peralta Contreras (MS '07) is working on her PhD at Monterey Institute of Higher Education, and she will be interning at General Mills in Minneapolis, MN, this summer.

Vivek Soni (MS '07) is currently employed at the Nestle Research Center in Lausanne, Switzerland.

Litha Sivanandan (PhD '07) is currently employed as an Assistant Professor and Extension Specialist in Food Safety and Food Preservation at West Virginia University. Litha's husband, Kaushlendra Singh is also a UGA graduate (PhD, Biological and Agricultural Engineering) and is employed at the University of West Virginia as an Assistant Professor in Biofuels and Bioenergy. They have one daughter, Ipsita.

Ross Bentley (BSA '08) is currently employed as a quality specialist with Nestle Prepared Foods in Jonesboro, AR.

Josh Irvin (BSA '08) has recently accepted a position as Environmental Health and Safety Coordinator with Golden Peanut Company in Ashburn, GA.

Caitlin Lammie (BSA '08) received her AAS degree in Culinary Arts from Kendall College last June and currently works at Heinz North America in Pittsburgh, PA.

Jacob Polsky (MS '08) recently accepted a position as a Microbiologist with Nestle Corpotation in Jonesboro, AR.

Hannah Smith (MS '08) is an Associate Food Technologist with McKee Foods Corporation in Collegedale, TN and lives in Chattanooga, TN.

Austin Tull (BSA '09) will be entering his third year of pharmacy school this fall at Mercer College of Pharmacy and Health Sciences in Macon, GA.

Venessa Chandra (BSA'09) enrolled Spring 2011 in our graduate program pursuing an MS degree.

Brian Landers (BSA '09) is a Specialist at Apple, Inc. in Washington, D.C.

Tiffany Thomas (BSA '09) is currently working in the Ingredient Quality Chemistry Department at The Coca-Cola Company in Atlanta, GA.

Nakieta McCullum (MS '09) is currently employed as a microbiologist with the FDA Arkansas Regional Laboratory.

Danielle Wedral (MS '09) is currently employed as an Applications Specialist with the Pall Corporation in Port Washington, NY.


Cuie Guang (PhD '09) is working as an Associate Professor in the State Key Lab of Food Science and Technology at Jiangnan University in China.

Ben Addington (BSA '10) enrolled in our graduate program in Fall 2010.

Katie Brogdon (BSA '10) is currently employed as the Quality Control Manager with Terri Lynn, Inc. in Cordele, GA.

Ashley Hart (BSA '10) is working on her master's degree in food science at Ohio State University and will be interning this summer at General Mills in Minneapolis, MN.

Krystin Marrs (BSA '10) plans to enroll in the Food Science graduate program at Purdue University in the fall of 2011.

Susan Downer (MS '10) is an APHL-CDC Emerging Infectious Diseases Training Fellow at the Virginia Division of Consolidated Laboratory Services. 

Student News and Awards

College of Agricultural and Environmental Sciences Scholarships and Awards

Leah Bae received a CAES Nesbitt-Flatt Award of Excellence.

Department of Food Science and Technology Scholarships

American Association of Candy Technologists Scholarship - **Maria Sohail**

John C. Ayres Scholarship - **Elizabeth Carr** and **Sara Yang**

John J. Powers Graduate Scholarship - **Jaideep Sidhu** and **Haiqin Dong**

Tedford-Tellico Inc. Scholarship - **Allie Briner**

Dorris A. Lillard Scholarship - **Stephanie Barnes** and **Kathryn Johnson**

Southeastern Food Processors Association Scholarship - **Leighton Lister**

Virginia Dare Scholarship - **Chris Gottilla**

Maurice K. Horowitz Memorial Scholarship - **Jessica Pollack**

Additional Awards and News

Adrienne Phifer received the Rita Waters Scholarship given by the Georgia Nutrition Council.

Bridgette Duffield was the recipient of the 2010-2011 IFT Sophomore Scholarship.

Suxuan Xu was the recipient of the 2010-2011 IFT Institute for Thermal Processing Specialists PhD Scholarship.

Katie Robbins received a UGA Outstanding Teaching Assistant Award. This recognition documents the fact that her teaching performance ranks in the top ten percent of all TA's serving the University.

A team of food science students from UGA was the third place winner in the 2010 Danisco Knowledge Award Contest held in September. The team's entry was a product called Super Snack, which was an extruded snack made with sweet potatoes. Team members were **Jessica Highsmith, Jake Smith, Madison Smith, Jaime Joseph, Tripp Jernigan** and **Jaideep Sidhu**.

Ariel Chan won third place in the Honors section of the 2011 CAES Undergraduate Research Symposium.

Ariel Chan was selected to serve as a CAES Ambassador for 2011-2012. These students will assist our college with student recruitment and public relations events throughout the year.

Ashley Hart tied for second place in the 2010 IFT Undergraduate Research Competition at the Annual Meeting held in Chicago last July.

Joseph Chen was voted the Outstanding Food Science Club member. 🍷



L to R: SFPA representative Drew Andrews, Leighton Lister and Dr. Rakesh Singh



L to R: Dr. Jane Horowitz Bick, Jessica Pollack and Dr. Rakesh Singh

Thank you for your support of the department. Your contributions help support scholarships and student programs. A gift may be made to the Department of Food Science and Technology general fund or to help satisfy the endowment goals of specific funds.

Current endowment goals -

Romeo Toledo Graduate Student Fund

Manjeet S. Chinnan Graduate Student Support Fund

Please consider making a charitable gift. Each gift is important and greatly appreciated.

Food Science Graduates - Summer 2010 - Spring 2011

To graduates and alumni -

Please keep in touch. We always like to hear from you. If your address changes or you have news to share in the next newsletter, drop us a note or email us at foodsci@uga.edu.

B.S.A.:

Eugene (Tripp) Jernigan graduated Summer of 2010.

Alie Church graduated Fall of 2010 and plans to attend dental school.

Christopher Emigholz graduated Fall of 2010.

Dustin Gandee graduated Fall of 2010.

John Goodson graduated Fall of 2010.

Jessica Highsmith graduated Fall of 2010 and completed an internship with Coca-Cola NA in Atlanta, GA.

Winnie Lim graduated Fall of 2010 and enrolled in our MS program this spring.

Joseph Bayne graduated Spring of 2011.

Kellie Cookfair graduated Spring of 2011.

Carmisha McKenzie graduated Spring of 2011.

Katherine Hayes graduated Spring of 2011 and plans to enroll in our MS program in the fall.

Claire Langley graduated Spring of 2011 and plans to enroll in our MS program in the fall.

Andrew MacKay graduated Spring of 2011.

Adrienne Phifer graduated Spring of 2011 and will enroll in Cornell University's Food Science graduate program in the fall.

Dana Sharifi graduated Spring of 2011 and plans to become a Physician's Assistant.

M.F.T.:

William (Beau) Batchelor graduated Spring of 2011 and is currently employed as Senior Food Technologist with Pilgrims Pride Corporation in Greeley, CO.

M.S.:

Katherine Erickson graduated Summer of 2010 and is currently employed with King and Prince Seafood in Brunswick, GA.

Grishma Kotwal graduated Summer of 2010 and has been working in **Dr. Jennifer Cannon's** lab. She plans to start her PhD program this coming fall.

Graduates (cont'd.)

Kylah Smith graduated Summer of 2010 and is the Head R&D Food Scientist for the Pretzelmaker brand of Global Franchise Group (GFG). GFG is the owner of several Quick Service Restaurants that include Marble Slab Creamery, MaggieMoos Ice Cream & Treatery, Great American Cookies and Pretzelmaker. Kylah lives and works in Atlanta, GA.

Jillian Fishburn graduated Fall of 2010 and is currently working as a Research Professional in the UGA Department of Environmental Health Science with **Dr. Mary Alice Smith**.

Solandre Perez Almeida graduated Fall of 2010 and is the Quality Assurance Manager with Flanders Provision Company in Waycross, GA.

Aparna Petkar graduated Fall of 2010 and is currently employed by Sanderson Farms, Inc. in Moultrie, GA.

Christopher Sharps graduated Fall of 2010.

Yanjie Tang graduated Fall of 2010 and is currently working on his PhD at Purdue University.

Shawn Lyons graduated Spring of 2011 and is a Quality Assurance Supervisor with CSM Bakery Products NA in Tucker, GA.

Antoinette Manuel graduated Spring of 2011.

Ph.D.:

Mi Jeong Kim graduated Summer of 2010 and is currently working as a postdoctoral associate at Emory University.

Eui-Cheol (Richard) Shin graduated Summer of 2010 and is currently working as a postdoctoral associate with the University of Minnesota Department of Food Science and Nutrition.

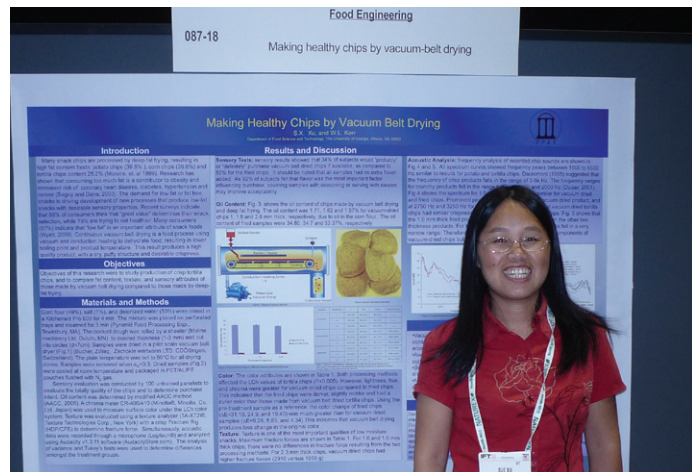
Cesar Morales graduated Fall of 2010 and is with the Agricultural Research Service of USDA at the Russell Research Center.

Yoen Ju Park graduated Fall of 2010.

Jocelyn Sales graduated Fall of 2010 and is currently employed as the Chief of the Technology Development Division of the Food Development Center at the Philippine National Food Authority.

Jiyoung Jung graduated Spring of 2011 and will continue to work with **Dr. Louise Wicker**.

Phodchancee (Tina) Phongpa-ngan graduated Spring of 2011.



Suxuan Xu at the 2010 IFT Annual Meeting



Chris Emigholz at the Fall 2010 CAES Recognition Ceremony



Fall 2010 CAES Recognition Ceremony:

L to R front row: Winnie Lim and Alie Church. L to R back row: Lt. Governor Casey Cagle, Dr. Rakesh Singh, John Goodson, Chris Emigholz, Dean Scott Angle

Georgia 4-H Food Product Development Competition



Members of the 2005 4-H Product Development Competition winning team from Toombs County

2011 Institute of Food Technologists Meeting

By the time you receive this newsletter, the 2011 IFT Annual Meeting may be in full swing or may be a thing of the past. Once again the University of Georgia will be well represented, and the next issue of the newsletter will contain an update of honors and awards bestowed upon our faculty and students.

Teams from all over the state of Georgia develop new food products for a chance to compete at the UGA Department of Food Science & Technology in Athens

Product proposals from 4-H teams are submitted and evaluated. The proposals must meet stringent guidelines for an original product and must include complete formulation, marketing strategy, target market, package design specification, a storage, display and shelf life plan and a food safety plan. The top 5 proposals are selected for the state contest held in the University of Georgia Department of Food Science and Technology. Through the development of new food products students develop skills such as leadership, communication, team work and creative thinking, as well as gaining an understanding of the many aspects of the food industry. The 2011 winning product, Stuffin' Muffin, was created by a team from Taylor County. Past winners include products such as Frui-Gurt, Sweet Georgia Nuttins and Go Go Java Joe Bars.

The department benefits by introducing students in Georgia to the possible educational and career options of food science. We have students in our undergraduate program that were introduced to food science through this competition. The program also serves to strengthen the department's extension mission by serving the youth of our state.

Unfortunately, the 4-H program has been hit hard with recent budget cuts. As a result, 2011 will be the last year for this unique program unless outside funding can be arranged. Expenses associated with the contest include assistance for teams to travel to Athens and savings bond awards for members of the top two teams.

If you or your organization is interested in supporting this program, please contact the department.



June 11 - 14
New Orleans
Morial Convention Center
New Orleans, LA

Food Science Building
University of Georgia
Athens, Georgia

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