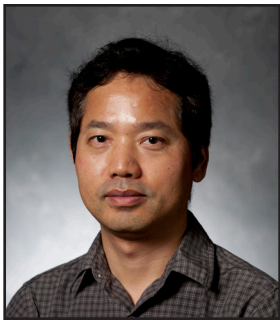


New Faculty Members

Dr. Fanbin Kong and Dr. Anand Mohan Arrive in 2011

The department is pleased to announce the addition of two new faculty members in 2011. They filled vacant positions in the areas of food engineering and in extension.

Dr. Fanbin Kong joined the department in July.



Fanbin Kong

He obtained his BS degree in Environmental Engineering from Tianjin University, an MS in Environmental Engineering from Tsinghua University, China, and another MS in Food Science from North Dakota State University. He obtained his

PhD degree in Food Engineering from Washington State University. He then received postdoctoral training at the University of California, Davis, where his work involved development of artificial stomach models for food digestion study. His research interests at UGA include micro/nano encapsulation and controlled delivery systems, bioaccessibility and bioavailability of nutrients and bioactives as affected by the matrix structure of the food, food quality as affected by processing and storage, and value-added food processing technology. He will teach FDST 4050 "Food Engineering Fundamentals" and FDST 4110 "Food Packaging" in the fall.

In his free time, Dr. Kong likes reading, traveling and movies. He and his wife, Helen Peng, celebrated the arrival of their first child, Sean P. Kong, born here in Athens in October.

Dr. Anand Mohan joined the department in September. He obtained his BS (Honors) in Chemistry from Vinoba Bhave University and an MS in Biochemistry from University of Mumbai, India. He obtained another MS in Food Safety & Technology from Illinois Institute of Technol-



Anand Mohan

ogy, Chicago, and his PhD in Food Science from Kansas State University. He joined the University of Arkansas for his postdoctoral training where he worked on meat quality and safety projects. His current research at UGA includes meat

and poultry quality and safety, proteomic approach to improve meat quality, postmortem muscle biochemistry, pigment chemistry, packaging, value enhancement, and enzyme catalyzed functions associated with postmortem biochemical changes in skeletal muscles. As an extension specialist, he provides workshops, on-site training programs and other educational services to food industry personnel and new entrepreneurs. In addition, he assists them in new product development, conducting quality/safety studies and employee training.

In his free time, Dr. Mohan likes reading, collecting antiques, and spending time with family. His wife, Nikkie works for the University of Arkansas, and their four year old son, Vicky, goes to Athens Montessori School. ☺

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**- Athens staff member Anne Morrison retires
- Renovation of Athens Food Science teaching facilities**

Department Head Comments

*fst*News

Volume 40 • Summer 2012

Greetings from the Department of Food Science and Technology! As I reflect back, we had a tremendous year. Congratulations to the four faculty (**Akoh**, **Frank**, **Harrison**, and **Hung**) who received prestigious awards either



Rakesh Singh

from the college or international societies. Among them, Dr. Akoh received the two most prestigious awards for excellence in research, Supelco/Nicholas Pelick

research award from the American Oil Chemists' Society, and the Nicholas Appert award from the Institute of Food Technologists. This is a great honor for the department.

Our undergraduate student numbers keep on growing, and each year we have been breaking our own record. Our graduate enrollment has been deliberately kept constant to about 72-75 students because of fewer faculty than we had just a few years ago. Our students have consistently excelled in paper competitions and product development contests. Recently, we have added a new coffee technology study abroad course in Costa Rica, and have approval to offer a China Study abroad course next May.

We completed renovation of the teaching laboratories on the second floor, and they look fabulous. We also got a very nice and larger computer lab as well as a classroom. I invite all alumni who

happen to be visiting The University of Georgia to drop by and see the department. I would be pleased to meet with you and to let you know what activities we are engaged in and discuss our plans for the future. Additionally, I want to invite any high school student interested in our program to contact me for a tour of our facilities and to discuss our degree programs. We are always available to meet with prospective students and their families.

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. Lastly, I would like to encourage you to support the Department of Food Science and Technology through a financial donation, which you can do through The University of Georgia Foundation. Information on how to do this can be found on our website by clicking on "FST Support". This is your opportunity to have a positive impact on the educational experience of our students and the continued success of our department.

Sincerely,

Rakesh Singh
Professor and Department Head

fst News is published annually for alumni, friends and supporters of the University of Georgia Department of Food Science and Technology.

Editorial staff includes:

Karen Simmons
Program Specialist

Mark Harrison
Professor

Ruth Ann Morrow
Research Professional

Beth Knight
Administrative Specialist

Suggestions? Questions?
foodsci@uga.edu

Visit us on the web:

**Department of Food Science
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 (Food-
PIC)**
<http://www.caes.uga.edu/center/foodpic>

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

Around the Department

Each year we are fortunate to have alumni participate in various capacities in the department. We frequently have alumni that volunteer their time to make presentations to our classes. This year was no exception as several alumni, including **Manan Sharma** (MS '00, PhD '04), **Jason Richardson** (PhD '08), **Lucy Reid** (MS '84), **Gabriela Sanchez-Brambila** (MS '97) and **Tim Oliver** (MS '80), came to share their expertise with our faculty and students. The time spent with our students is invaluable, and the department is immensely grateful for this contribution.

This year, members of the undergraduate teaching faculty have been evaluating the undergraduate curriculum to determine if a need exists to modify the current program. One suggestion that resulted was that of a senior project which would require students to integrate all aspects of the food science curriculum and collaborate with a food industry representative on the project. This was done on a volunteer basis this spring; students who wished to participate were allowed to substitute the project for a required food science course. Based upon the end of semester evaluation of the format of the trial project, the faculty will vote whether to make a senior project a requirement for those undergraduates in their last semester.

In October the UGA College of Agricultural and Environmental Sciences hosted 10 scientists from China and one from Taiwan, as well as several UGA food experts and students, for the fourth International Summit on Emerging Issues in Food Safety and Marketing. The summit is a partnership between

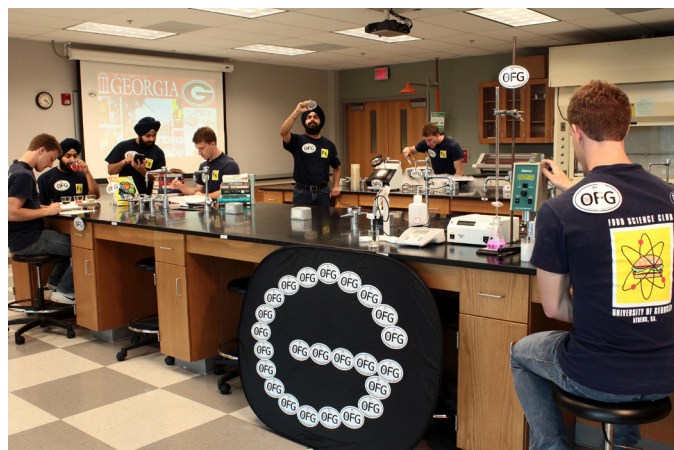


Food summit participants in Moultrie, GA at the 2012 Sunbelt Ag Exposition
Image credit: April Sorrow/UGA

UGA, Shanghai Academy of Agricultural Sciences and Shanghai Ocean University, and each year the summit is held at one of these institutions. Several faculty members from our department participated in the summit. As part of their UGA experience, the group visited the Sunbelt Ag Expo in Moultrie, GA.

Our graduate enrollment for the past fall was 76 and is still the largest in the College of Agricultural and Environmental Sciences. With fewer faculty available to advise students and with other pressures due to budget reductions, we are still a highly desirable program for students. For the fall 2012 class, we received a record number of applicants (over 170 for approximately 15 positions).

The undergraduate program has seen continued growth with Fall 2012 enrollment of 90 undergraduates. That includes 30 new students that entered in the fall.



Food science students and FS Club members, Todd Fisk and Jaideep Sidhu, submitted a photo entry in the Institute of Food Technologists Student Association (IFTSA) Official Food Geek (OFG) contest this spring. The contest required creative use of the IFTSA OFG sticker, and their entry was selected as one of the top photos. Todd and Jaideep can be seen repeatedly in their winning entry. (above)

The Georgia 4-H Food Product Development competition was held in the Food Science building in May and teams from throughout the state presented their products to judges and audience participants. Prezy's, a filled soft pretzel product, was the winning entry and was submitted by the team from Madison County. Team members are shown below. ↻



**PROJECT
COMPLETED**



This past year has seen the completion of a long overdue renovation of classroom and teaching lab spaces in the Athens Food

Science building. The project proposal was on the wish list for more years than anyone cares to think about, but the patience and persistence of the Athens FST building committee finally paid off. All of the teaching labs and the classroom on the main floor of the building were demolished at the start of the summer in 2011. The new arrangement provides for a multi-function teaching lab and support rooms where we will offer our food microbiology, food chemistry, and food analysis labs. Some of the food packaging and food engineering labs will also use some of the space. The renovation also involved moving the classroom from one end of the hall to the other and the creation of a 16 seat computer lab. Improved lighting and ventilation systems were also put in place. If you were a student in the program before last year, you probably would not recognize the new space. The project was completed in time for the spring semester classes this past January. 🍷



US - India Agricultural Innovation Partnership



Rakesh Singh (center) at ICAR workshop

In 2010 The University of Georgia signed an International Cooperative Agreement with Banaras Hindu University (BHU) to collaborate on educational and research programs involving students and faculty from both institutions. Following that agreement, a consortium of US universities was created which involves Cornell University as the lead institution, and has the following academic and industry partners: The University of Georgia (Food Science & Technology), The Ohio State University, University of California-Davis, University of Illinois, Tuskegee University, John Deere, Tata Chemicals Ltd (India) and Sathguru Management Consultants. The “Indo-US Consor-

tium on Agriculture” (IUSCA) partnered with Banaras Hindu University (BHU) and selected State Agricultural Universities (SAU’s) located in the poorer states of the Indo-Gangetic Plains of India. The overall objective of IUSCA is to decrease the numbers of rural population living in this region on less than \$1.25 per day. The project received a \$10 million dollar funding for five years in 2011.

One of the major themes in the project is the food science and technology education at several institutions in northern India. In 2011, **Professor Samsheer** (Head of Food Engineering) from Sardar Ballabh Patel Agriculture University in Meerut, and **Dr. Alok Jha** (Head of Food Science & Technology) visited The University of Georgia for one week each and developed curriculum for a new Bachelor of Technology degree in Food Technology. The curriculum was developed using the curricula from several US food science programs as well as considering the recommendations of the Indian Council of Agricultural Research (ICAR). **Dr. Rakesh Singh** also participated in two workshops in India to get feedback from the Indian food industry and the ICAR.

Another objective of the project is to train Indian farmers and growers in fruit and vegetable preservation techniques. Dr. Singh participated in the workshop held at BHU campus from March 13 to 16. He gave four lectures and organized laboratory demonstrations for processing tomato juice and hot-filled products. The workshop had more than a dozen farmers, a few entrepreneurs and several graduate students. In the coming year, there will be training activities on new product development at other SAU’s in the Indo-Gangetic region. ☞

Study Abroad Opportunities Expand

Our students will now have more opportunities to explore food science topics via study abroad experiences. Two new programs have been added to the UGA Study Abroad program that will be of interest to food science students. These new opportunities, one in Costa Rica and the other in China, join the Cortona, Italy, course in viticulture and enology which **Joe Frank** co-instructs.

Students travelling to UGA Costa Rica over the Thanksgiving break will learn about the horticultural practices and processing involved in coffee production, the premier agricultural commodity in Costa Rica. **Ron Pegg** will lead the course that combines tours of coffee operations during harvest season and classroom discussions on the health benefits, sensory properties, chemistry and technologies of coffee.

The China study abroad program will provide students the opportunity to view Chinese culture and gain first hand experience in food processing systems. Offered jointly by Food Science and Technology and Agricultural and Applied Economics, this program has recently been approved and will be offered during the Maymester summer session in 2013. **Yao-wen Huang** will be a co-instructor for the program. ☞



Rebecca Blanchard roasting coffee beans in Costa Rica

The Food Science Club of 2011-2012 changed the way participation and involvement was rewarded, emphasized education on food science, and reached out towards other organizations to combine events and help one another.

We really wanted to increase the club's educational focus to our members, so we hosted a large event called Sensory Sweets, presented by **Julianne Bierwirth**, a food science graduate student. Julianne discussed the chemical and physical properties of cake ingredients and the effects in variation of baking time and temperature. There was also a sensory evaluation to observe the sensory differences between different fat types and mixing times. The event was attended by over fifty club members!

A new point system was introduced in order to reward and recognize members based on club participation rather than by their office title. Points were awarded to those who attended meetings and club hosted events and volunteered to help with fund raising. Graduate student **Jaideep Sidhu** accumulated the most points, earning him a gold certificate and a 35 dollar gift certificate. The silver certificates were awarded to those who came in second to fifth place. With each silver certificate came a 20 dollar gift certificate. Everyone else who participated at least one time earned a bronze certificate title. Collaborating with other organizations was another goal of the club to provide more opportunities for members to get involved on campus. The Food Science Club assisted the Poultry Science Club with one of its early meetings, thus giving Food Science Club members the opportunity to meet our nearest neighbors on campus. The club also provided Isha Kriya, a newly organized UGA club, space to meet, while at the same time creating friendships.

One of our biggest goals was providing guest speakers to bring in real world experiences and tools to help students get internships and/or jobs and to provide food science education. With assistance from **Dr. Wicker**, the club hosted **Dr. Cathy Culver**, senior Principal Scientist at Pepsi-Cola Company, at one meeting. She discussed internships and job expectations with PepsiCo. **Kenny Lum**, president of the Seafood Products Association (SPA) and president of Seafood Consulting Services, Inc. (SCSI), came to discuss food safety from the industry's perspective. The CEO of Bakery Supplies North America at CSM, **Bret Weaver**, spoke at the Award Ceremony about food science more from a business perspective. In addition we had speakers from the department sharing study abroad experiences and UGA Career Center personnel giving pointers for internship and job searching.

The club planned field trips with educational and community service goals in mind. For example, club members visited Inland Seafood in Atlanta, the largest seafood distributor in the Southeast.

The tour of the facility was very informative and several students came away with internship application forms. The club also had a planned trip to help volunteer at the



L to R: Jaideep Sidhu, Danny Morris, Todd Fisk



Kathryn Johnson and Taylor Lee at the club's Halloween Party

Food Science Club News (cont'd.)

Northeast Georgia Food Bank, which was both rewarding and fun.

Perhaps the most social and exciting events this year were the Halloween party and annual holiday party potluck. The Halloween party has become a popular event in recent years, and this year was no exception. In addition to a costume contest, there were several activities to participate in and a horror movie showing capped off the evening. During the holiday party, the faculty, staff and students got together to eat dinner and take part in a White Elephant Exchange.



L to R: Allie Briner, Todd Fisk, Elizabeth Carr, Venessa Chandra, Joseph Frank, Rob Shewfelt and CAES Associate Dean Josef Broder at the welcome reception for new undergraduate students

Food Science Club Officers

	2011-2012	2012-2013
President	Todd Fisk	Kathryn Johnson
Vice President	Peter Harimtepathip	Taylor Lee
Secretary	Allie Briner Winnie Lim	Lee Lister
Treasurer	Kathryn Kitchen	Jamie Carbonetto
Historian	Venessa Chandra SooJean Jung	Elizabeth Carr
Community Service Chair	Joseph Chen Suxuan Xu	Breeanna Williams
Catering Chair	Tracy Jaico	Tracy Jaico
Ag Hill Reps.	Elizabeth Carr	Maureen McFerson
Public Relation Rep.	Rebecca Blanchard	Laurie Leveille
SE IFT Student Rep.	Krystin Braddy	Tracy Jaico
Faculty Advisors	Dr. Bill Kerr Dr. Rob Shewfelt	Dr. Rob Shewfelt

Join the
UGA Food Science Club
group

facebook

uga.edu/dawgfood

Fund raising efforts for the club continue to be catering the snack breaks for the Food Science Extension workshops. Extension has an active workshop calendar which provides the club a steady stream of fund raising opportunities. Funds raised have helped support this year's activities including meetings, the awards ceremony, field trips, IFT regional meetings, product development teams, etc. The club also contributed funds, along with the department, to offset the travel costs for the College Bowl team to compete at LSU. We are grateful to the Food Science Extension division of our department for this opportunity to raise funds that support our activities. 🐾



2011 CAES Fall Kickoff Celebration

Schmidl Presents 2012 J. G. Woodroof Lecture

The 2012 J. G. Woodroof Lecture was presented by **Dr. Mary K. Schmidl** on March 29 at the Georgia Center for Continuing Education. Dr. Schmidl is an independent food and beverage professional and adjunct assistant professor in the Department of Food Science and Nutrition at the University of Minnesota. She has had a distinguished career as a scientist, research director, educator and leader in public and private agencies in the US and around the world. Her career has focused on obesity, nutrition, medical food products and functional foods.



Mary K. Schmidl

The annual Woodroof lecture is 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. His scientific contributions toward providing a wholesome, stable food supply continue to be felt today.

In the opening of her lecture, entitled “Functional Foods: Hope or Hype?” Dr. Schmidl discussed the broad spectrum challenges facing food science today. Needs worldwide range from providing food security and eliminating nutritional deficiencies in developing nations to attempting to manage overconsumption in the developed nations. It was Dr. Schmidl’s belief that functional foods can play a part across the global food needs spectrum. She cautioned, however, that much work needs to be done in the safety, efficacy, and regulation of the use of functional foods.

Throughout her career Schmidl has focused on dietary and nutritional issues, and those interests continue in her current research and teaching endeavors. One area of particular concern to Dr. Schmidl is that of obesity. While obesity in the US has been widely publicized lately, Schmidl reminded the audience that obesity has become a worldwide problem which is leading to increases in obesity related diseases. Her commitment to using food science to have an impact on this issue and others influencing global wellness was evident throughout her lecture. 🐾

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.

Please consider making a charitable gift. Each gift is important and greatly appreciated.
foodscience.caes.uga.edu

Staff News



Anne Morrison and Dr. Ron Eitenmiller at Anne’s reception

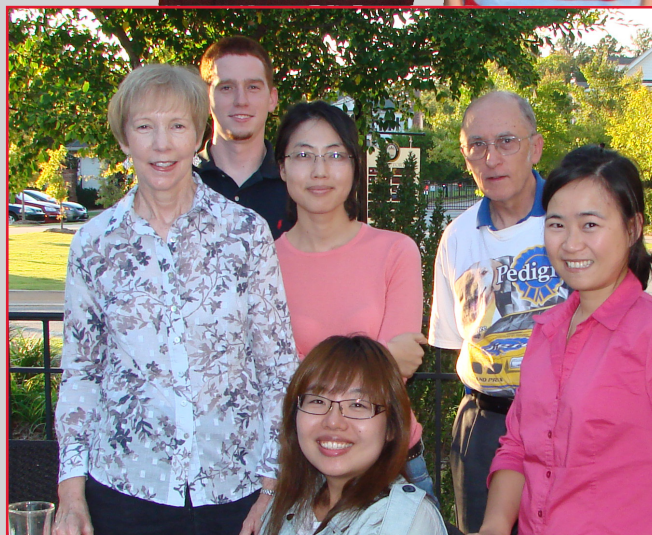
Anne Morrison (BSA ‘90), Research Professional, retired officially September 30, 2011, after 37 years with the university and this department. She has worked over the years for Drs. Ayres, KoeHLer, Eitenmiller, Shewfelt, Wicker and Huang. After a brief vacation, Anne has returned temporarily to work part time through the completion of a research project in Dr. Shewfelt’s lab. Anne is enjoying her semi-retirement and looks forward to total retirement later this year.

Vijendra Sharma (MS’08) joined the department as a Laboratory Technician. He will work with Drs. Kong and Mohan.

Adam Blaschke, our technology support staff member, resigned in December after 7 years with the department. He is a partner on a web based market research tool called Insightpool. 🐾



Adam Blaschke with Dr. Singh at Adam’s farewell reception



L to R: Anne Morrison, Ben Addington, Jiyoung Jung, Sungeun Cho, Dr. Rob Shewfelt and Phodchane Phongpa-ngan at a retirement dinner

Faculty News and Awards

Dr. Yen-con Hung was the recipient of the 2011 D. W. Brooks Award for Excellence in Research from the College of Agricultural and Environmental Sciences. A world-renowned expert on food freezing, Hung began studying the use of electrolyzed water in 1997 for disinfecting without the use of harmful chemicals. The technology he invented allows the production of EO water at near neutral pH, eliminating many of the challenges to the safe storage and commercial use of the product. Dr. Hung was honored at a luncheon following the D. W. Brooks Lecture held on Tuesday, October 4, 2011.

Dr. Casimir Akoh was awarded the American Oil Chemists' Society (AOCS) highest and most prestigious Supelco/Nicholas Pelick Research Award. The award was presented at the AOCS Annual Meeting and Expo held April 29-May 2 in Long Beach, CA.

Dr. Casimir Akoh will receive the 2012 Nicholas Appert Award at the Institute of Food Technologists Annual Meeting & Expo. The Nicholas Appert Award is the top research award given by the IFT to honor an IFT member or non-member for preeminence in and contributions to the field of food technology.

Dr. Mark Harrison will receive the Elmer Marth Educator Award for outstanding service to the public, IAFP and the arena of education in food safety and food protection. The award will be presented at the International Association of Food Protection (IAFP) 2012 Annual Meeting in Providence, Rhode Island in July.

Dr. Fanbin Kong and his wife, **Helen**, welcomed a son, Sean, on October 21, 2011.

Dr. Robert Shewfelt was selected as the 2012 Graduate Professor of the Year.

Dr. Joseph Frank will be the recipient of the Maurice Weber Laboratorian Award to be presented at the International Association for Food Protection 2012 Annual Meeting. The award is given for outstanding contributions in the laboratory, recognizing a commitment to the development of innovative and practical analytical approaches in support of food safety.

Dr. Ronald Pegg was selected as the 2012 Undergraduate Professor of the Year.

Dr. Robert Shewfelt has published his second book entitled *Becoming a Food Scientist: To Graduate School and Beyond*.



Yen-con Hung



Casimir Akoh



Mark Harrison



Joseph Frank

In Memory

Sheena Harrington Thompson (BSA '71), 61, of Hartwell, GA, died Thursday, Aug. 4, 2011, at her home. Sheena was born on Nov. 17, 1949, in Macon, GA. She was a food technologist for Kraft Foods and was a member of Sacred Heart of Jesus Catholic Church. She was also a Master Gardener. She is survived by her husband: Charles E. Thompson; one son: Michael Thompson; two daughters: Laura Katz and her husband, Jay, and Natalie Horne and her husband, Chad; one sister and four grandchildren.

Ida Erbesfield Horowitz, 92, died Feb. 29th, in Atlanta. In 2009, Mrs. Horowitz and her daughter, **Jane Bick**, initiated the Maurice Horowitz Memorial Scholarship, in memory of husband and father and frozen food brokerage pioneer. The Food Science departmental scholarship recognizes one outstanding undergraduate with demonstrated financial need each year. The scholarship has now been renamed the Ida E. and Maurice K. Horowitz Memorial Scholarship.

To alumni and friends-

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.

James Acton (BSA '65, PhD '70) is Professor Emeritus of Food Science and Human Nutrition at Clemson University after 41 years on the faculty...retired at 33 years and was part time for 8 years. He and his wife Joyce are traveling some during their retirement. They also have a big garden each year, so his food science experience with canning, blanching, and freezing works well as they put up a lot of "stuff."

Ross Clark (BSA '75, MS '77) has, for the last 32 years, worked for CP Kelco, an ingredient company in San Diego, CA. He did his graduate work on sensory and instrumental correlations for texture, and according to Ross, he is still trying to get that right! While many people, even the ones that go on to graduate school, end up doing things far different from what they studied, Ross has not strayed very far. While at CP Kelco, he has had a number of positions, and his present title is Distinguished Research Fellow.

Nancy Brach Rogers (MS '78, PhD '80) accepted a position to head R&D at the Atlanta Cheesecake Company in Kennesaw, GA. Her husband, **Tom Rogers** (MS '80, PhD '83), recently moved to Atlanta for a consumer insights position with McDonalds.

Purnendu Vasavada (PhD '78) retired in 2011 from his position as Professor of Food Science after 34 years of service at the University of Wisconsin-River Falls.

John Floros (PhD '88) has been named dean of Kansas State University's College of Agriculture and director of K-State Research and Extension.

Kudos to **Isabel Blackman** (MS '94, PhD '02) for her contribution to support the Georgia 4-H Product Development Competition. As 4-H funding to assist the teams with expenses has been the victim of budget cuts, the program must rely on support from other sources. Thanks to Isabel's generosity, the 4-H members from around the state have been able to explore the field of food product development this year.

Jayne Holcomb (MS '89) works as a Laboratory Support Services Supervisor for the USDA-APHIS-Vs-NVSL-LRU in Ames, IA.

Joseph Walker (BSA '90, MS '94) has been employed since 1993 for MareL, supplier of equipment and systems for food processing, in Gainesville, GA. Joe, wife Camille and their two daughters live in Dahlonga.

Stu Cantor (MS '90) works as a Pharmaceutical Research Scientist for the FDA in Maryland. He has two children -- Lexi (12) and Joshua (8).

Witoon Prinyawiwatkul (MS '92, PhD '96) is a Professor in the Department of Food Science at Louisiana State University.

Annette (Dixon) Wright (BSA '93) works for the State of Tennessee for the Tennessee Rehabilitation in Corrections Agency (TRICOR) in Nashville, TN. She is the QA and Food Safety manager for two locations - a food manufacturing facility and a dairy location. TRICOR teaches valuable working skills to offenders to help them with success after release from prison in addition to producing goods and services for the State of Tennessee agencies. She (along with her husband) is also the owner of a home security business called All Secure Technologies.

Amy (Chen) Wang (MS '95) moved from Coca-Cola North America Product Development to Global Technical Consumer Research (TCR) Group, The Coca-Cola Company, Atlanta, GA. In TCR, she is responsible for design of standard operational/quality sensory methods and sensory training programs across their global R&D, manufacturing and supply chain operations within all product categories.

Alumni News (cont'd.)

Peter Taormina (MS '98, PhD '01) works for John Morrell Food Group in Cincinnati, OH. He (along with Dorsa Warren of the John Morrell Food Group) was recently honored with the AMI Scientific Achievement Award, American Meat Institute.



Manan Sharma (L) receives the 2011 Larry Beuchat Young Researcher Award from Lee-Ann Jaykus and Stan Bailey of IAFP.

Manan Sharma (MS '00, PhD '04) was the recipient of the 2011 Larry Beuchat Young Researcher Award from the International Association of Food Protection. The award recognizes a young researcher who has shown promise in the early years of his career.

Damon Simpson (BSA '01, MFT '07) is now a Senior Process Engineer at Perdue Farms in the Atlanta, GA area.

Laura Vines (BSA '01, MS '04) moved back to Dublin, Georgia to finish writing her PhD dissertation. She plans to graduate Fall 2012 with a PhD in Food Science & Environmental Toxicology from Michigan State University.

Scott Burnett (PhD '01) is a Senior Microbiologist at MOM Brands Inc. in Lakeville, MN. He lives in St. Paul with his wife, Courtney, and two children, ages 8 and 4, and enjoys spending time at the family cabin in Montana.

Nathanon Trachoo (PhD '01) is currently Associate Professor in Food Technology and Vice President in charge of International Relations at Mahasarakham University (MSU), Thailand. Nathanon is a key figure in the development of a future MSU

Caryn Doerr (BSA '02) has recently moved from the Wm. Wrigley Jr. Company to Mars Chocolate NA as the Quality and Food Safety Manager.

Amy (Rowley) Peacock (MS '03, PhD '07) is the K-12 Science

Content Coach for the Clarke County School District, Athens, GA.

Marshall Howard (BSA '04) is now Business Development Manager at Beck Flavors. He is currently enrolled in our Master of Food Technology (MFT) program.

Sutawee Thitaram-Aor (MS '04, PhD '08) works as a Corporate Microbiologist for Kraft Foods Global in Tarrytown, NY. She has an 8 month old baby boy named Ty. (see photo at right)



Chow-Ming Lee (PhD '04) is the Consumer Sensory Lead for Monsanto in Woodland, CA. He is responsible for sensory and consumer research on fruits and vegetables in North America and Europe.

Anna Ellington Wilson (BSA '05, MS '07) and her husband, **Dustin**, welcomed their first child, Ava Maryella, in November.

Raghu Kandala (PhD '05) works as a R&D Manager for Frito Lay in Dallas, Texas. He and his wife Shipra have two children -- Rohana (6 months) and Shreyas (3).

Jennifer Turpin (MS '05, PhD '10) is the Quality Assurance Manager for Lee Memorial Health System in Fort Myers, FL.

Stephen Lumor (MS '05, PhD '08) has accepted a position as Assistant Professor at Delaware State University in Dover, DE.

Beth Bland Oleson (MS '05) is Director of Education & Food Safety of the Georgia Fruit & Vegetable Growers. She is also the Executive Director of the Georgia Olive Growers Association as well as the Executive Director of the Georgia Women of Achievement.

Maretta (Jankowski) Delacruz (BSA '06) is currently living in the State of Washington and working as an R&D Scientist with Nature's Path Foods.

Robert Laster (BSA '06) lives in Saint Simons Island, GA and is currently employed as QA Supervisor with King & Prince Seafood Corporation in Brunswick, GA.

Mark Jarrard Jr. (MS '06) is currently employed as a Scientist with Kerry Ingredients in Beloit, WI.

Liwen Chen (PhD '06) is a Scientific Liaison in Foods and Dietary Supplements with U.S. Pharmacopeial Convention in Rockville, MD.

Alumni News (cont'd.)

Joshua Gurtler (PhD '06) is currently at USDA, ARS, Wyndmoor, PA, and is investigating non-thermal inactivation of norovirus and surrogates. He has recently established an arrangement with an international antimicrobial manufacturer to develop a new produce wash.

Rebecca Creasy (BSA '07) is currently a PhD candidate in Food Science and Human Nutrition at the University of Florida.

Melinda (Murray) Karalus (BSA '07) graduated in July 2011 with her PhD in Food Science from the University of Minnesota. She is currently working for Sara Lee in the Chicago area.

Sivasekari Balasubramanian (MS '07) is currently living in Singapore with her husband.

Brandy Martin Howard (MS '08) works as a Food Safety & QA Coordinator for Flowers Baking Co. of Opelika, LLC, in Alabama.

Hannah Smith (MS '08) works for McKee Foods Corporation, Collegedale, TN and has recently been promoted to Food Technologist.

Mohammad Obaidat (PhD '08) is now a Diplomate of the American College of Veterinary Preventive Medicine and is Assistant Professor of Food Safety and Zoonotic Diseases at the Faculty of Veterinary Medicine/Jordan University of Science and Technology. He is also Assistant Dean of Faculty of Graduate Studies at Jordan University of Science and Technology.

Ross Bentley (BSA '09) works for Nestle Prepared Foods Division in Haverhill, MA.

Derell Hardman (BSA '09) works as a lab technician for Food Safety Net Services in Conyers, GA.

Julie Laughter (BSA '09) completed her graduate degree in food science at Pennsylvania State University and has accepted a position with Kraft Foods.

Ruslan Mosneaguta (BSA '09) is working on his MS degree in Food Science at the Ohio State University.

Pauline Nguyen (BSA '09) is currently employed as a Regulatory Technologist with CSM Bakery Products in Tucker, GA.

Helga Doering (MS '09) is currently employed as a Food Safety Specialist with the Schwan Food Company in Atlanta, GA.

Ashanty Pina Rodriguez (MS '09) is now working in the Innovation and Development Department of KanPak Mexico.

Seth Boulet (BSA '10) is now a Sales Representative at North-

east Sales Distributing, Inc. in Athens, GA.

Katie Brogdon (BSA '10) is still living in Cordele, GA and is working at Terri Lynn, Inc., a pecan processing and shelling facility, as a quality control manager. She recently became engaged, and the wedding is planned for December 31, 2012.

Ashley Carter (BSA '10) is living in Ellenwood, GA.

Chris Emigholz (BSA '10) works as a quality engineer for the MillerCoors Brewing Company in Eden, NC.

Ashley Hart (BSA '10) will complete an MS degree in Food Science at Ohio State University this spring and has accepted a position as an R&D scientist with General Mills in Minneapolis, MN.

Olawumi Oladapo (BSA '10) works for Farmland Foods, Inc. in Cumming, GA and was promoted to Food Safety Microbiologist in 2011. She has been accepted into the pharmacy program at St. John Fisher College in Rochester, NY, starting Fall 2012.

Haley Rehberg (BSA '10) graduated from the Culinary Institute of America with a degree in Baking and Pastry Arts. She is currently employed at the Kiawah Island Golf Resort in South Carolina and has been accepted to Cornell University's Master of Hospitality Management Program.

Adam Rowell (BSA '10) is currently employed in R&D in Technical Services with Captain's Fine Foods LLC in Tampa, FL.

Madison Smith (BSA '10) is currently employed in Sales and Marketing at Natty Greene's Brewing Company in Charlotte, NC.

Amudhan Ponrajan (MS '10) begins this summer pursuit of a PhD in Agricultural and Biological Engineering with a focus on Food Process Engineering at Purdue University.

Kylah Smith (MS '10) is now a Research and Development Scientist with PepsiCo in Barrington, IL.

Jocelyn Sales (PhD '10) works as Chief of the Technology Development Division of the Food Development Center of the Philippine National Food Authority (NFA) in Manila, Philippines.

Carmisha McKenzie (BSA '11) is currently employed as an R&D Food Technologist with the J. M. Smucker Company.

Kellie Cookfair (BSA '11) is currently employed as a Quality Control Supervisor with Hormel Foods Corporation in Atlanta, GA.

Joseph "Jody" Bayne (BSA '11) is a Quality Assurance Manager with Farley's and Sathers Candy Company in Winona, MN. ☞

Student News and Awards

College of Agricultural and Environmental Sciences Scholarships and Awards

Christine Akoh received the 2011-2012 Jim Andrews Family Foundation Scholarship.

Stephanie Barnes received the 2011-2012 Griffin-Evans Scholarship.

Alexandra Briner received the 2012 Irvin M. and Marey C. Wofford Scholarship for travel abroad.

Elizabeth Carr received a 2011-2012 CAES Agriculture Scholarship.

Kizmik McPherson received the CAES Multicultural Scholars Program Scholarship.

Department of Food Science and Technology Scholarships

American Association of Candy Technologists Scholarship - **Jaideep Sidhu**

Joe W. Andrews Scholarship - **Jennine Jarrett** and **Cayla Sinnemon**

John C. Ayres Scholarship - **Sarah Cunningham**, **Joey Galanti** and **Davis Luna**

Ida E. and Maurice K. Horowitz Memorial Scholarship - **Andy Hill**

Dorris A. Lillard Scholarship - **Stephanie Beck** and **Sarah Lunn**

Morrison Lowenstein Scholarship - **Sarah Cobb** and **Jessica Wang**

John J. Powers Graduate Scholarship - **Bilal Kirmaci** and **Kathryn Kitchen**

Tedford-Tellico Inc. Scholarship - **Kizmik McPherson**

Romeo Toledo Graduate Support Award - **Erik Donhowe** and **Floirendo Flores**

Virginia Dare Scholarship - **Sheena Patel**

Additional Awards and News

Garima Pande received First Place in the 2011 IFT Bio-



Rakesh Singh and John Powers present the Powers Graduate Scholarship to Kathryn Kitchen at the Food Science Awards Ceremony

technology Division Graduate Student Paper Competition at the IFT 2011 Annual Meeting & Expo.

Brian Waters was awarded a 2011 Innovative and Interdisciplinary Research Grant (IIRG) from the UGA Graduate School.

Yaa Klu received the 2012 Peanut Proud Scholarship.

Jaideep Sidhu received a SE IFT Graduate Leadership Award.

Todd Fisk received a SE IFT Undergraduate Leadership Award.

Christine Akoh received the Arthur Schramm Memorial Scholarship from the Institute of Food Technologists (IFT) for academic year 2011-2012.

Yaa Klu received First Place and **Katie Robbins** received Second Place at the 2012 Geor-

gia Nutrition Council's Student Research Competition.

Taylor Lee was elected to Who's Who Among Students in American Universities and Colleges.

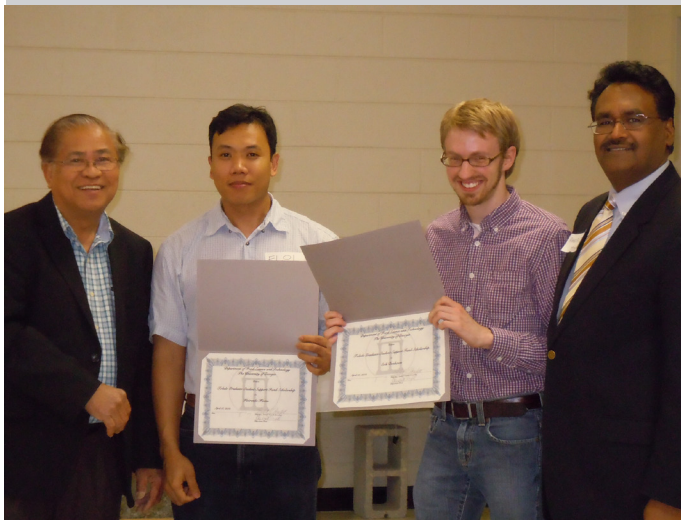
Christine Akoh was awarded a Ford Foundation Predoctoral Fellowship to pursue a PhD degree.

Jaideep Sidhu received two awards from UGA's International Student Life (ISL) Office at the ISL 2012 awards ceremony. The first award was the Tax Volunteer of the Year Award (returning), 2011-12. Jaideep was part of a team that helped international students file their tax returns. The second award was the Graduate Student of the Year Award, 2011-12.

Leslie Kleiner won Second Place in the 2012 AOCS Biotechnology Division Student Award competition. 🌾



Student award recipients at the annual Food Science Awards Ceremony and Banquet



L to R: Romeo Toledo, Floirendo Flores, Erik Donhowe and Rakesh Singh

The inaugural award of the Romeo Toledo Graduate Student Support Fund was presented at the department's annual Student Recognition and Awards Ceremony held the evening of April 10. The fund was established to honor Dr. Romeo Toledo who retired from the UGA Department of Food Science and Technology in 2007 after 39 years in the department. His pioneering research in food engineering led to contributions in the area of aseptic packaging and in high pressure pasteurization and sterilization. In addition to teaching, Dr. Toledo served as Director of the Food Processing Research Laboratory. The Romeo Toledo Graduate Student Support Fund has been endowed by contributions from Dr. Toledo, alumni and friends of the department. Graduate students Floirendo Flores and Erik Donhowe were the co-recipients of the award.



L to R: Yao-wen Huang, Kathryn Johnson, Chao Xu, Greg Hill (PDMA rep), Taylor Kronn and Taylor Lee

The student product development team of Taylor Kronn, Chao Xu, Taylor Lee and Kathryn Johnson submitted the winning product in the 2012 GA PDMA Graduate Student New Product Development Competition. Their product, The Salad Bar, is a healthy, portable "salad to go."

Graduates - Summer 2011 - Spring 2012

B.S.A.:

Michelle Cheng graduated Summer of 2011.

Bradley Schambach graduated Summer of 2011 and enrolled in our MS program in the following semester.

Anastasia Schultz graduated Summer of 2011 and is currently working as a Quality Assurance Food Technologist with Focus Brands in Doraville, GA.

Leah Bae graduated Fall of 2011.

Matthew Eady graduated Fall of 2011 and is currently working as a Biological Science Technician with the USDA-ARS in Athens, GA and plans to enroll in Michigan State University to complete an MS in Food Safety, Pharmacology and Toxicology.

Gina Gibbs graduated Fall of 2011 and is now pursuing an MS degree in food packaging at Clemson University in Clemson, SC.

Lauren Hill graduated Fall of 2011 and accepted a position as QA Supervisor with Hormel Foods in Austin, MN.

Amanda Nolan graduated Fall of 2011 and is working on her MS degree in the UGA School of Public Health.

Huldah Abaidoo graduated Spring of 2012 and will be enrolling in the UGA Pharmacy School in the fall.

Christine Akoh graduated Spring of 2012 and will be pursuing a PhD in Human Nutrition at Cornell University.

Avery Anderson graduated Spring of 2012.

Rebecca Blanchard graduated Spring of 2012.

Joseph Chen graduated Spring of 2012.

Austin Clark graduated Spring of 2012.

Jacob Gilleland graduated Spring of 2012.

Ashley Hand graduated Spring of 2012.

Kelly Hill graduated Spring of 2012.

Miranda Legg graduated Spring of 2012.

Jonna Levine graduated Spring of 2012.

Priya Naik graduated Spring of 2012 and has accepted a position of Microbiology Specialist from Mars Petcare in Kansas City, MO.

Graduates (cont'd.)

Jessica Pollack graduated Spring of 2012 and has accepted a position with Thermo Pak.

Peter Shoun graduated Spring of 2012.

Holly Summey graduated Spring of 2012 and will be enrolling in the UGA Pharmacy School in the fall.

Ashley Turner graduated Spring of 2012 and will be attending graduate school at the University of Florida. She will be working with **Michelle Danyluk** (MS '02).

Nolan Warnock graduated Spring of 2012.

Sara Yang graduated Spring of 2012 and has accepted a position as Production Supervisor with Thermo Pak.

M.F.T.:

Paul Rockwell graduated Fall of 2011 and is the R & D Chief with Diversified Foods & Seasonings in Madisonville, LA.

Adele Boynton graduated Spring of 2012. She is currently employed by Coca-Cola NA in Atlanta, GA.

Rhonda Lively graduated Spring of 2012 and is employed as a Public Health Nutritionist with Fulton County, GA.

M.S.:

Qing Wang graduated Summer of 2011 and is currently working on her PhD in food science at the University of Delaware.

Dvijal Patel graduated Fall of 2011 and is employed in quality assurance by California Cereal Products in Macon, GA.

Christabelle "Belle" Piansay graduated Fall of 2011.



Fall 2011 graduates at the CAES Recognition Ceremony

Dhivyalakshmi Rajasekar graduated Fall of 2011 and is currently employed with Coca-Cola NA in Atlanta, GA.

Sarah Teichert graduated Fall of 2011 and is employed as an R&D Research Chemist at AarhusKarlshamn in Newark, NJ.

Kranti Kumar Yemireddy graduated Fall of 2011 and is currently enrolled in our PhD program.

Ben Addington graduated Spring of 2012.

Haiqin Dong graduated Spring of 2012.

Michelle Kim graduated Spring of 2012.

Leslie Kleiner graduated Spring of 2012 and has accepted a position of Project Leader in R&D Innovations with Bunge in Bradley, IL.

Huitong Yan graduated Spring of 2012 and has accepted a position with the Hershey Company in Hershey, PA.

Ph.D.:

George Cavender graduated Summer of 2011 and accepted a postdoctoral research position at Oregon State University.

Laura Pallas graduated Fall of 2011 and is employed with Sun-Rice in New South Wales, Australia.

Douglas Cosby graduated Spring of 2012 and is currently working as a Microbiologist with USDA in Athens, GA.

Garima Pande graduated Spring of 2012.

Suxuan Xu graduated Spring of 2012. ☺



Spring 2012 graduates at the CAES Recognition Ceremony

Food Science Extension

The Food Science Extension Outreach program continues its busy schedule of training workshops on campus and on site industry outreach activities. The calendar is packed with food safety and processing workshops relating to fresh produce, meat and poultry, nut processing and thermal processing. In addition food entrepreneurs in the state continue to take advantage the extension overview of the ins and outs of starting a new food business.

Extension personnel are continuously evaluating the training needs of food processors both within Georgia and throughout the nation and adjusting the training offerings accordingly. For example, this year new courses have been developed for poultry and meat processors. New workshops in addition to the popular repeat workshops keep the Extension personnel busy year round. ☺



Attendees at the 2012 Poultry Processing in Spanish Food Science Extension workshop held in January

From **Wendy (Wade) White** (MS '02)

"The Georgia Association of Food Protection (GAFP) is the local chapter of IAFP (International Association of Food Protection). It's a great, local organization that gives both students and professionals an opportunity for continuing education and networking. Anyone interested is invited to attend the 2012 fall meeting."

GAFP Fall Meeting
www.gaafp.org
Tuesday, Sept. 11th, 8:30 am – 3:30 pm
Zep Chemical Corporation
1310 Seaboard Industrial Drive
Atlanta, GA 30318



Attending the Institute of Food Technologists 2012 Annual Meeting in Las Vegas?

Alumni are invited to attend the reception hosted by the department in conjunction with the IFT meeting.

Tuesday, June 26, 2012
6:00 - 8:00 pm

To purchase tickets, check the IFT registration site. Tickets for the event will not be sold onsite.



Food Science Building
University of Georgia
Athens, Georgia

Phone: 706-542-2286
Fax: 706-542-1050
foodsci@uga.edu
www.foodscience.caes.uga.edu