

UGA Team Victorious

UGA Hosts IFTSA Regional College Bowl Competition

The UGA Food Science College Bowl team had plenty to celebrate the evening of March 24, as the group hosting the IFTSA Regional College Bowl competition won the regional title.


The Institute of Food Technology's Student Association (IFTSA) sponsors an annual College Bowl competition with a regional tournament taking place in each of the six IFTSA regions nationwide. Regional winners then travel to the IFT Annual Meeting for the national competition held in conjunction with the IFT Annual Meeting.

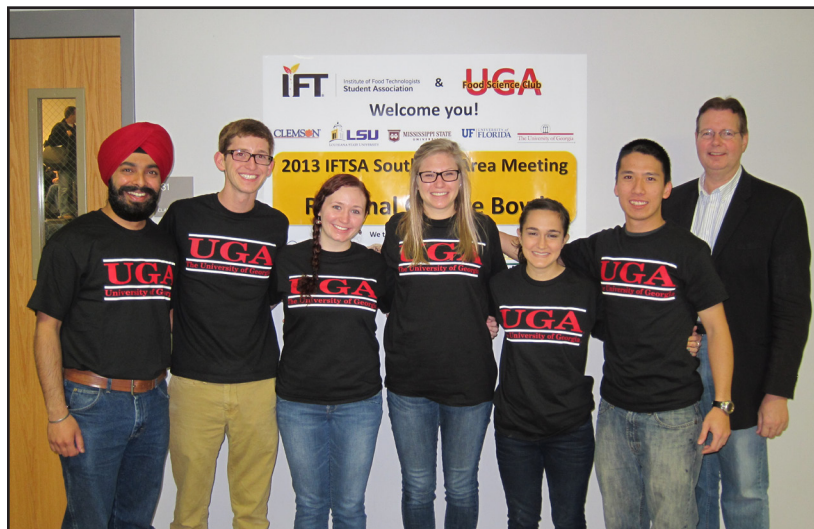
The UGA Food Science Club hosted the 2013 IFTSA Southeast Regional College Bowl competition March 23-24 at the Food Science building in Athens. IFTSA chapter teams representing Alabama A&M, LSU, Clemson University, Mississippi State University and the University of Florida convened in Athens along with the UGA team for the weekend's events. A social mixture, hosted by the UGA Food Science Club, welcomed the teams that arrived Friday evening in advance of Saturday's competition. The evening ended

early, as students and coaches had not come to Athens solely for revelry and socializing.

Saturday's event began early in the morning as the weather threatened overhead. The judges, moderator and team members began arriving as rain showers fell. The volunteer judges included **Steve Kinney** (PhD '04) and **Ben Williams** (BSA '02, MS '06), both with USDA-ARS. **Tim Oliver** of Bio-Partners Search Group, LLC served as moderator. The arrival of the team from Alabama A&M was delayed slightly as the group traveled on Saturday morning through severe weather on the way to Athens from Huntsville, AL.

The double elimination competition got underway mid-morning with CAES Dean Scott Angle providing the opening remarks. Questioning was tough, and early rounds indicated that the teams would be challenged. Nevertheless, it was evident from the first round that all the teams came prepared to compete.

While the competition was strong, the UGA team, composed of students **Kathryn Johnson**, **Taylor Lee**, **Allie Briner**, **Elizabeth Carr**, **Duc Huy Do** and **Jaideep Sidhu** and coached by **Dr. Ron Pegg**, won each of its rounds leading to the final against Clemson. UGA prevailed against the tough Clemson team to emerge victorious. The team will travel in July to the IFT Annual Meeting in Chicago to compete in the National College Bowl. 



L to R: UGA College Bowl team members Jaideep Sidhu, Taylor Lee, Kathryn Johnson, Allie Briner, Elizabeth Carr and Duc Huy Do with coach, Dr. Ron Pegg.

Photo credit: Taylor Lee

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Department Head Comments

The Department of Food Science & Technology had a terrific year in 2012-2013, and we are looking forward to fall 2013 when we will welcome three new faculty. Two faculty have accepted the offer to join us on July 1, and the search continues to fill the third position. We are filling some positions that



Rakesh Singh

were lost due to retirement or attrition. We have also filled one food microbiology laboratory manager position in Athens, and two staff positions in the Food Product Innovation and Commercialization Center in Griffin. It is critical to fill the vacated faculty positions in order to fulfill our mission of high quality research, teaching and extension programs.

Several faculty members have won awards at the university and national levels (see page 8 for details). A department of our caliber should embark on establishing a named professorship to maintain its high national ranking. The department's Industry Advisory group and the CAES Office of College Advancement will be working on soliciting funds for such an endeavor. A successful endowment for a named professorship will attract a high profile faculty, which will add to our cadre of very productive and recognized faculty. I would like to encourage you to support the Department of Food Science & 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" or returning the completed envelope in this newsletter.

Our students have consistently excelled in paper competitions and product development contests. The cover page of this newsletter shows our IFTSA College Bowl team that won the regional championship. We started our China study abroad course for the first time this May, and hope to continue that program every year. Students wishing to participate in the study abroad experience received financial assistance from the CAES Dean's Promise fund and also received some funding from departmental resources. We recently signed an agreement with the College of Coastal Georgia to accept some transfer students into Food Science after they complete a two-year culinary degree. This will broaden the pool of available graduates to work in the food industry.

I want to take this opportunity to thank our donors and alumni for their solid support to the department. This year Frito-Lay supported the 4-H Food Product Development competition which promotes food science concepts and creativity in high school students. We will need another supporter for the next year. If your company is interested, please contact me. 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

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

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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
(FoodPIC)**
<http://www.caes.uga.edu/center/foodpic>

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

Shewfelt to Retire



Dr. Shewfelt sports the number 2 favorite shirt on his top 6 list of all time favorites.

As **Dr. Robert Shewfelt** gears up for the exciting transition to retirement, officially on May 31, we want to wish him the best of luck and hope that the best days are yet to come. When Dr. Shewfelt came to the University of Georgia, he had no idea how many lives he would touch and careers he would influence. Graduating senior, **Allie Briner**, asked Dr. Shewfelt to reflect on his years as an educator and food scientist. Here are excerpts from the interview.

What are the most important characteristics of an effective educator and an effective student?

Knowledge, enthusiasm, and an understanding of the audience are characteristics of an effective educator. You should teach like you're giving a guided tour bus— you pick up and drop off your students in the same place, but it's how you change and influence them during the excursion that's important.

Can you describe one of the most memorable experiences you've had as a teacher?

An incoming student started talking to me when she first came here, and we ended up talking about her dream job at M&M Mars®. She mentioned the new book that had just come out, *The Emperors of Chocolate*, which she gave me later as a Christmas present. I read it and that changed my life, because that's when I started teaching Chocolate Science.

What are your Top 5 favorite food shirts?

1. My chocolate pi sweatshirt
2. My chocolate shirt with the theobromine molecule on it
3. A Terrapin beer shirt with Maillard flavor on the back that my Food Processing class gave me this year
4. The Sanibel Bean polo shirt from Sanibel Island
5. “*E. coli* happens” (Can I have 6 favorites?)
6. The musical chocolate kisses shirt that reads: “I second that emulsion.” It's a 60's music reference.

How has the focus of your research changed over your career?

When I started in Griffin, I focused on tracing the quality changes of produce from field to market. I also did some research in cell membrane biochemistry on chilling injury. When I came to Athens, I researched purchase and consumption quality of fruits and vegetables – studying how consumers perceive quality versus how food scientists measure quality in panels. Throughout my research, looking at fruits and vegetables as products and not commodities has been a main focus.

What has been your proudest accomplishment in your career and life?

In my career, the teaching awards given to me by the students are the most important. My first and last years teaching at UGA I won the graduate and undergraduate Teacher of the Year award. That really means a lot to me. The Josiah Meigs Distinguished Teaching Professorship Award from UGA and the William V. Cruess award from IFT are the two highest teaching awards for my profession, and I am honored to have won them both.

In my personal life, I have been successfully married 41 years. That's my proudest accomplishment.

How do you determine success in your own life?

I determine success in my teaching by asking, “Have I connected with someone else's brain?” The Book Channel has a saying that when reading, “The pictures are in your head.” If I can paint a picture in students' brains, I consider my teaching a success. I am really touched when I get an email from a graduate who has gone and done something in their career and says something I taught them helped them make that decision.

What are you most excited and least excited about with retirement?

I am most excited about getting to spend more quality time with Sweetie and Betty. I am also looking forward to having two or more hours a day for writing my book. I also have a goal to see more live sporting events (hopefully about one a month).

I know I will miss my students, and I'm not looking forward to that. I am also looking forward to being the youngest person around. 🚗



Extension Food Science Outreach Program

The Extension Food Science (EFS) Outreach Program offered 14 workshops for the food industry during 2012, with a total attendance of 443 – 292 from Georgia, 115 from other U.S. states, and 36 international participants. **Dr. Anand Mohan**, the new Extension Meats Specialist and Assistant Professor, prepared four new industry-related workshops for the 2012 calendar. **Dr. Bill Hurst** hosted three HACCP certification workshops specifically developed for the fresh produce, fresh-cut produce and nut industries, and a two-day program on the control of microbiological contamination in the food industry.

The new 1½ day *Starting a New Food Business* workshop in October received high praise from both speakers and participants! When asked if they would recommend this course, one participant replied, “Absolutely! Very informative. Ease of access to lecturers was priceless. Enthusiasm was contagious.” Another attendee said, “Even someone with zero knowledge of the industry would gain the information needed to get a food business started.” Dr. Mohan invited industry experts and specialists from the Georgia Department of Agriculture, the FDA, the Center for Home Food Preservation and UGA Food Science and Technology to give presentations and interact with the attendees. The agenda for 2013 has been expanded to two full days and four SNFB workshops at locations around the state are currently planned – see the calendar at the EFS website <http://EFSonline.uga.edu> for more details, or email efs@uga.edu to obtain more information.

The EFS Outreach Program hosted the fifth *Poultry School en Español* February 1-6, 2013, with five days of presentations and tours in Athens and the sixth day at Cryovac PackForum Americas in Atlanta. Forty participants from Argentina, Brazil, Colombia, Costa Rica, Ecuador, Honduras, Mexico, Nicaragua, Venezuela, and the U.S. examined many aspects of primary and value-added poultry processing and food safety during their stay. **Dr. Karina Martino**, Adjunct Associate Professor (front row, left), and **Dr. Marcos Sanchez-Plata** of IIAC (front row, right) were coordinators for this intensive workshop.

We also want to thank the Food Science Club volunteers for providing catering services for all of the EFS workshops! We couldn't have done it without them!



Attendees of the EFS workshop, “Poultry School en Español.”

Food Industry Advisory Group

The Food Industry Advisory Group meets semi-annually in Athens to explore industry-departmental collaboration opportunities. The group, organized in 2007, has as its mission facilitating the exchange of ideas between the advisory group members and the faculty, staff and students of the Department of Food Science and Technology to continuously improve the quality of the program by keeping it current and relevant. The advisory group advises the Department Head who in turn works with faculty in setting the strategic direction and stakeholder relevance of the department's research, teaching and outreach priorities.

The advisory group currently consists of 19 members representing our stakeholders from various constituencies: agribusiness, poultry, fruits and vegetables, nuts, beverages and other food processing companies that may have interest. Many members of the group are alumni of the Food Science program while others have a long record of support and friendship with the department. We appreciate the time and effort each member contributes to the department.

Charlie Broder (MS '79), Roha, USA

Tim Galbreath (BSA '88), Mars Chocolate NA

Mike Giles, Georgia Poultry Federation

James Gratzek (PhD '94), General Mills, Inc.

Rick Hull (BSA '79, MS '85), IsoAge Technologies, LLC

James Jones (??), Rich Products Corporation

Shona Jonson (MS '90), Chick-fil-A, Inc.

Bruce Kotz (BSA '83), Golden Peanut Company, LLC

Craig Lawson (BSA '99), Newly Weds Foods

Daniel McKamy, Cryovac/Sealed Air Corporation

Tim Oliver (MS '80), Bio-Partners Search Group, LLC

Christopher Penet (MS '82), BIO-CAT, Inc.

Vamshi Puppala, PepsiCo, Inc.

Mohan Rao, PepsiCo, Inc.

Mike Rickman, Ingredient Solutions, Inc.

Hannah Smith (MS '08), McKee Foods Corporation

Greg Socha (BSA '82, MS '85), GFS Marketing Incorporated

Amy Wang (MS '95), Coca-Cola NA

Richard Wilkes (MS '81), Monsanto Company

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.

Photo credit: Merritt Melancon



L to R: UGA College Bowl team members Elizaabeth Carr, Taylor Lee and Jaideep Sidhu

The 2012-2013 school year proved to be an exciting and productive year for the Food Science Club. The year started off with a Welcome Back meeting where the new Officers were introduced and members were able to catch up with each other and recount stories of their summer internships, studies abroad, and vacations. The Club takes pride in promoting student and faculty fellowship through social events throughout year. This year's highlights included the Halloween Party and the Holiday Potluck Party. Club members donned food themed Halloween costumes to compete in the annual costume contest and enjoyed the saccharine activities at the event. This year's contest winner was **Sara Sparks** with her professionally crafted Lipton tea bag costume. During the Holiday party, the faculty, staff, and students brought their favorite dishes to the potluck dinner and participated in a Tacky Sweater Contest. **Daniel**

Food Science Club Officers

	2012-2013	2013-2014
President	Kathryn Johnson	Lee Lister
Vice President	Taylor Lee	Austin Bernard
Secretary	Lee Lister	Hannah Cornelia
Treasurer	Jamie Carbonetto	Lauren Hudson
Historian	Elizabeth Carr	Meredith Meyer
Community Service Chair	Breeanna Williams	Audrey Varner
Catering Chair	Tracy Jaico	Diana Tran
Ag Hill Reps.	Maureen McFerson	Leah Davis
Public Relation Rep.	Laurie Leveille	Laurie Leveille
SE IFT Student Rep.	Tracy Jaico	Daniel Parrish
Faculty Advisors	Dr. Rob Shewfelt Dr. Ron Pegg	Dr. Ron Pegg

Food Science Club News (cont'd.)

Parrish and Beth Knight indisputably tied for this year's terrifically tacky title. In the spirit of the season, gifts were swapped and stolen in an amusingly competitive "white elephant" gift exchange.

This year, the Club participated in community service through volunteering and educational outreach. Notably, members gave back by participating in events like Rivers Alive and Science Day. At Rivers Alive, Club volunteers helped clean up local waterways. During Science Day, Club volunteers gave food chemistry and food safety themed presentations to elementary students at Cleveland Road Elementary School. Students created and slurped up fruit-flavored gel worms with alginate and learned about germ transfer and the importance of proper hand washing. The goal was to increase the student's appreciation of science.

Other events included a meeting featuring guest speaker, **Ricky Steele**. Ricky Steele gave a presentation about his book, *The Heart of Networking*, and he discussed "successful networking through servant leadership and living the Golden Rule." The Food Science Club also held a joint meeting with the UGA Microbiology Club. The event promoted inter-departmental fellowship as members from both clubs helped make fresh mozzarella cheese and baked pizzas.

This year, UGA hosted the 2013 IFTSA College Bowl Competition. Club volunteers were instrumental in the execution of the competition and also helped guide and host the teams from visiting universities. The competition went very smoothly, and overall the weekend was extremely successful.

The Club continued fund raising by providing catering to the Food Science Extension workshops. Extension provides the club with an excellent fund raising opportunity, and funds earned by club volunteers have helped support this year's activities including meetings, the awards ceremony, College Bowl, etc. The Club is thankful to Food Science Extension for this opportunity and their support of the Club. 🐾



FS graduate student, Duc Huy Do, winner of the CAES GSA Chili Cook-off



FS graduate student, Daniel Parrish describes research activities to College Bowl visiting team members and coaches as part of the IFTSA College Bowl weekend at UGA.

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Around the Department

The 2013 J. G. Woodroof Lecture was presented by **Dr. Janet E. Collins** on March 28 at the UGA Center for Continuing Education. Dr. Collins serves as a Senior Manager in Corporate Regulatory Affairs for the Dupont Company. Janet's responsibilities include serving as a scientific and regulatory advisor and issue advocate for internal projects in food chemistry and nutrition.



Janet Collins

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 March, the UGA Department of Food Science and Technology signed a transfer admission agreement with the College of Coastal Georgia (CCG) that will credit Coastal Georgia's culinary arts program towards requirements for a BSA in food science. By completing the requirements for the major in Food Science (BSA) from the University of Georgia and selected courses in an American Culinary Federation (ACF)-Accredited Culinary

Arts program from the College of Coastal Georgia, students will be marketable and prepared for a job requiring knowledge of both disciplines.

The department established a student ambassador program in the fall of 2012 to assist the department in student recruitment and public relations. The graduate and undergraduate students have been involved in activities both on and off campus this year and have been excellent spokespeople for the department. ☺



L to R (back row): FS student ambassadors Audrey Varner, Lauren Hudson and Jason Lin; L to R (front row): Allie Briner and Breeanna Williams

In Memory

Dr. Weiguang (Abe) Yi (PhD '05), 43, died January 22, at his home in Troy, AL. After completing his PhD in food science with Dr. Akoh, he worked as a postdoctoral associate before accepting a faculty position in Enology and Natural Product Chemistry at Appalachian State University in NC. Last year he accepted a position as Assistant Professor at Tennessee State University. He is survived by his wife, **Dr. Xiaoli Su**, and their 5 year son, **Wilson**.

Dr. Mostafa Kamal Hamdy, 91, died January 28, at his home in Athens after a brief illness. As an Emeritus Professor of our department, he never fully retired. He loved his work and continued to submit research grants. His highly honored and award winning research and patents are in the fields of bio-energy, rapid fermentation, botulism, radio-isotopes as well as many other innovative ways of training bacteria to do good work for mankind. He was preceded in death by his beloved wife, **Kathryn Anne (Russell) Hamdy**. He is survived by his son, **David Hamdy**, daughter and son-in-law **Kathy Hamdy-Swink** and **Mike Swink, Jr.**, brother, **Mahmoud Hamdy**, sister and brother-in-law, **Laila Rouchdy** and **Wafa Rouchdy** and several nephews.

Dr. Tommy 'Tom' Nakayama, 84, passed away December 17, 2012, with his wife, **Kathy**, at his side. Dr. Nakayama was an Emeritus Professor of our department and also served as Department Head in Griffin. He graduated from the University of California, Berkeley where he earned his BS, MS and PhD degrees. He served on the faculties of the University of California, Davis, the University of Hawaii at Manoa, and the University of Georgia as a food scientist. He served as Department Chair at the University of Hawaii and the University of Georgia. In addition to his wife, Kathy, Tom is survived by sons **Granta (Larrene Harada)** and **Thomas (David Karbonski)**, daughters **Tarynn Yokomizo (Alan Kammerman)** and **Tara Barr (Robert)**; six grandchildren and a sister, **Grace Miye Sakioka**.

Dr. Chris Smit, 85, passed away June 5, 2012, at his home in Greensboro, GA. Prior to coming to UGA, Dr. Smit held positions at the University of Stellenbosch in South Africa, Sunkist Growers in California, the University of Pretoria, the University of California and Fruit and Food Technology Research Institute in Stellenbosch. Dr. Smit was particularly interested in the chemistry and technology of plant products, and he has published extensively in this area. At the University of Georgia, Dr. Smit served as Professor of Food Science, Department Head and Chairman of the Food Science Division, Interim Dean of the College of Agriculture, and Associate Dean in the College of Agriculture and Environmental Sciences. Survivors include his wife **Wendy (Wanda)**; children, **Roy Weid**, **Elizabeth Fedor** and husband **Mike**, **Jeanne Buffi** and husband **Mark**, and **Christian Smit** and wife **Mitzie**; five grandchildren and one great grandchild.

Faculty News and Awards



Walid Alali

Dr. Walid Alali has been awarded the 2013 Larry Beuchat Young Researcher Award by the International Association for Food Protection (IAFP). He will receive the award at the 2013 IAFP Annual Meeting in Charlotte, NC.

Dr. William Hurst was recognized for 35 years service to UGA at the CAES Recognition Ceremony in December.

Dr. Mark Harrison has been selected to receive the 2013 William V. Cruess Award. The award will be presented at the Institute of Food Technologists (IFT) Annual Meeting & Food Expo in Chicago, IL.



Mark Harrison

Dr. Robert Shewfelt was selected as the 2013 Undergraduate Professor of the Year and the 2013 Graduate Professor of the Year.

Dr. Ron Pegg received the NACTA Teacher of Merit Award from the UGA College of Agricultural and Environmental Sciences (CAES). The award, sponsored by the North American Colleges and Teachers of Agriculture (NACTA) and the CAES, recognizes outstanding teaching and service.

Dr. Ron Pegg was a recipient of the Richard B. Russell Award for Excellence in Undergraduate Teaching. The award is named for Richard B. Russell, a UGA alumnus and long-serving US senator from Georgia, and was established by the Russell Foundation.

Dr. Robert Shewfelt was recognized for 30 years service to UGA at the CAES Recognition Ceremony in December.

Dr. Anna Resurreccion will receive the 2013 W. K. Kellogg International Food Security Award at the IFT Annual Meeting & Food Expo.

Dr. Aaron Brody, Adjunct Professor, was honored by his alma mater, Massachusetts Institute of Technology (MIT), as the recipient of the George P. Morgan Award for long time service as an educational counselor for the institute.

Dr. Anna Resurreccion retired from the department December 1, 2012.

Faculty Additions on the Way

Dr. Jose Ignacio Reyes De Corcuera has accepted an offer for the position of Associate Professor (Fruit and Vegetable Processing/Undergraduate Coordinator) in the department to fill the position currently held by Dr. Rob Shewfelt (Dr. Shewfelt will be retiring at the end of May 2013). He received his MS and PhD degrees from Washington State University.

Dr. Xianyu Deng has accepted an offer for the posi-

tion of Assistant Professor with the UGA Center for Food Safety in Griffin. Dr. Deng received his PhD degree from Illinois Institute of Technology and is currently completing an ASM Fellowship with the Centers for Disease Control and Prevention in Atlanta, GA.

Both Dr. Reyes and Dr. Deng will be starting July 1. We welcome them both and look forward to working with them. More information will appear in the 2014 newsletter.

Staff News



Ruth Ann Morrow (MS '03), (see photo at left) Research Professional, resigned March 31, 2013, after 17 years with the department. She has accepted a position as a Microbiology Technologist with Mars Petcare in Kansas City, MO. Ruth Ann started in the department as a Lab Technician for Dr. Harrison, who also served as her major professor while she completed her MS degree. She worked for Dr. Harrison throughout her years here

and at various times also worked for Dr. Huang and Dr. Frank.

Lisa Porterfield, Business Manager, was recognized for 25 years service to UGA at the CAES Recognition Ceremony in December. Lisa has been with our department for almost 9 years and was with the UGA Warnell School of Forestry previously. 

Alumni Profile:

Deann Akins-Lewenthal, PhD (MS '05, PhD '08) interview conducted by Lauren Hudson



Deann Akins-Lewenthal

What made you want to pursue your Food Science degrees?

I had a desire to go to graduate school once I finished my biology degree. A friend that was in food science when I started looking at different graduate programs told me about the food science department and introduced me to Dr. Harrison. I really liked the fact that the program was applied science. I didn't grow up thinking I wanted to be a food scientist one day but when the opportunity presented itself to work in Dr. Harrison's lab, I jumped at it. I am very happy with my decision to pursue my degrees in food science.

Why did you choose to stay at UGA for your graduate studies?

I grew up a Georgia Bulldawg fan so I knew I wanted to attend the university. I had such a great time and experience there as an undergraduate; I did not look to go elsewhere at that time. Once I finished my Master's degree I decided to continue my graduate program with Dr. Harrison.

What area of food science did you concentrate in? What did your research involve?

Food microbiology.

My thesis investigated different washing practices of cantaloupes and the subsequent microbiological reduction. The work took place at packing sheds in south Georgia. My dissertation work was quite different than my thesis. I ran microarrays and subtractive hybridization on several *Campylobacter* strains to understand potential differences in virulence. I don't know if I enjoyed one project better than the other; they were completely different.

What are you doing now?

Currently, I manage food safety with ConAgra Foods. I specifically support ConAgra Mills, which is our flour milling business, and Lamb Weston, our potato processing business. I work with

food manufacturing plants that are located all over the US and Puerto Rico. More than 50% of my time is out on the road going to the different food plants. I've enjoyed the opportunity to see all parts of the United States. My primary job is to apply the food safety knowledge that I learned at UGA to real-life manufacturing operations. I work with our food plants to understand food safety risks in their process and work with them to implement prevention programs.

What is your favorite part of your current job?

What I like most about my job is that I work with a diverse group of people both at the plants and our corporate offices. In any given day I may be working with plant operations, sales, quality, R&D or marketing.

How did your education at UGA prepare you for your career?

It gave me the foundation that I needed, all of the basics when it came to food microbiology. I have a really great foundation from my education.

What aspects of the program were the most beneficial to you?

The classes I took prepared me for my job in industry. The curriculum was presented in a way that students were able to understand how to apply the material in a real world environment. I also met many other students in the department that are now my colleagues within the food safety community.

Was there a particular professor (or professors) at UGA that made a big impact on your time here or on your future?

All of my professors were great and taught me so much during my time in food science. Dr. Harrison was my major professor, and I am grateful that I was able to learn from him and work in his food microbiology lab. He continues to be a great mentor to me.

Do you have any reflections or memories from your time at the UGA Department of Food Science & Technology?

I have fond memories of all the student activities that the Food Science Club provided. They were always planning pot lucks and holiday parties. I think everyone got to know each other and that made it a lot of fun. 🍷

Name: **Deann Akins-Lewenthal, PhD**

Title: Principal Food Safety Specialist

Company: ConAgra Foods

Current Location: Omaha, Nebraska
(corporate headquarters)

Years at company: 4 years

Degrees at UGA:

BSA ('02) in Biological Sciences
MS ('05) and PhD ('08) in Food Science.

Chris Penet (MS '82) has been employed as VP of BIO-CAT, Inc. since 2008. BIO-CAT is located in Troy, VA. Chris also serves on our UGA Food Science Industry Advisory Panel and the IFT Biotechnology Committee.

Jim Belcher (BSA '76, MS '83) and his wife, **Elizabeth**, continue to reside in Greenville, SC. Jim is finishing his 35th year at Cryovac and is currently Director of Retail Market Development. Jim and Elizabeth have 3 children and one grand daughter.

David Golden (MS '87, PhD '91) is one of four faculty who received the 2013 Outstanding Teacher Award presented by the University of Tennessee Alumni Association to recognize those who exhibit excellence in the classroom.

Tim Galbreath (BSA '88) is employed with Mars Chocolate NA in Hackettstown, NJ.

Louis (Rocky) Heinsz (MS '88) launched a beverage design and development consulting firm, BevNology, located in Woodstock, GA.

Donald Schaffner (MS '85, PhD '89) has been promoted to the rank of Professor II (Distinguished Professor) at Rutgers University. He is also doing a Food Safety podcast, available at www.foodsafetytalk.com.

Wael Ahmed Bazaraa (MS '86, PhD '90) is the Head of the Food Science Department of Cairo University in Cairo, Egypt.

Dongmin "Don" Mu (MS '96) has been employed with the FDA Center for Food Safety and Applied Nutrition in College Park, MD, since 2008. He works on development of food standards and labeling policy.

Shawn McCormick (BSA '96, MS '98) is celebrating his 15th year with Kraft Foods. He is currently working in innovation in the Foodservice Business Unit in Chicago, IL.



Charlie Broder (MS '79) speaking at the 2013 FST Awards Ceremony in April

Angela Camargo (MS '99) is currently employed as a QA Manager with Jamba Juice in Emeryville, CA.

Emin Yilmaz (PhD '00) is Associate Professor of Food Science at Çanakkale Onsekiz Mart University in Çanakkale, Turkey.

Caryn Doerr (BSA '02) is employed as the Quality and Food Safety Manager for Mars Chocolate NA in Topeka, KS.

Wendy Wade White (MS '02) was recently promoted to Director of Global Quality & Food Safety with Golden State Foods. She and her husband will relocate to southern California this summer.

John Allan (MS '03) is the Director of Regulatory and International Affairs with the American Frozen Food Institute. He and his wife live in Alexandria, VA.

Ruth Ann (Rose) Morrow (MS '03) accepted a position as a Microbiology Technologist with Mars Pet Food in Kansas City, MO.

Rashmi Deshpande (MS '04) is currently employed with Peachtree Sweets in Fairfax, VA.

Alumni News (cont'd.)

Sudeep Jain (MS '05) is the Quality Assurance Product Manager for Manufacturers and Retailers with Leprino Foods in Denver, CO.

Raghu Kandala (PhD '05) is currently working as a Senior R&D Manager at Frito-Lay in Plano, TX.

Robert Laster (BSA '06) is a Research Scientist at King & Prince Seafood Corporation in Brunswick, GA.

Heather (Nelson) Daines (PhD '06) married **Jesse Daines** in June of 2012. The couple celebrated the birth of their first child, **Henley Marie Daines**, in March. Heather is currently employed as a Senior Research Scientist with Beam, Inc.



Ann Wanwimol Klaypradit (L) with her husband, Maruj Limpawattana and their daughter, Patty.

Maruj Limpawattana (PhD '07) is now Director of the Cooperative Education Office at Siam University. His wife, **Ann Wanwimol Klaypradit** (PhD '06), is serving her second term as Associate Dean for International Affairs, Faculty of Fisheries at Kasetsart University. Their daughter, **Patty**, has recently started kindergarten.

Cross Doster (BSA '08) graduated in May 2012 with the degree Doctor of Dental Surgery (DDS) from the University of Tennessee. He is now a practicing dentist in Chattanooga, TN.

Sarah Khor (BSA '08) is currently employed as a Packaging Technologist with Well-Pet in Boston, MA. She completed an MS in Packaging Science at Clemson University in 2011.

Brandy Martin Waldrep (MS '08) recently earned the IFT Certified Food Scientist (CFS) credential.

Josh Rivner (PhD '08) and his wife, **Marisa**, celebrated the birth of their first child, **Benjamin Max**, born January 20, 2013.

Austin Tull (BSA '09) will graduate this spring with a Doctor of Pharmacy degree from Mercer University. He has accepted a position with Carter's Pharmacy in Smyrna, GA.

Olamide (Oyetunji) Afolayan (MS '09) and **Olumide Afolayan** were married in September 2012.

Byong Kwon Yoo (PhD '09) accepted a Research Molecular Microbiologist position at USDA, ARS, ERRC in Wyndmoor, PA, in April of this year.

Stephen Lyon (PhD '09) manages supply chain food safety for Chick-fil-A, Inc. He and his wife, **Kendra**, are expecting their first child in July.

Darlene Samuel (PhD '09) has recently accepted a position as Senior Scientist with Kraft Foods Oscar Mayer in Madison, WI.

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.

Want to see the newsletter in color?

Go to foodscience.caes.uga.edu



Olamide (Oyetunji) and her groom, Olumide Afolayan, at their wedding in September

Alumni News (cont'd.)

Ashley Hart (BSA '10) is currently working as an R&D Food Scientist with General Mills in Minneapolis, MN.

Katie (Brogdon) Pitts (BSA '10) continues to work as the Quality Control Manager with Terri Lynn, Inc., a pecan processing facility in Cordele, GA. She was married this past New Year's Eve.

Steve Nelly (MFT '10) is currently employed as the Food Services Program Coordinator for Gwinnett County Senior Services in Gwinnett County, GA.

Solandre Perez (MS '10) is now working as a Supplier Quality Consultant with Chick-fil-A, Inc.

Amudhan Ponrajan (MS '10) matriculated summer of 2012 at Purdue University to begin work on a PhD in Agricultural and Biological Engineering with a focus on Food Process Engineering.

Chris Sharps (MS '10) recently accepted a position as Microbiologist with Starbucks Evolution Fresh Division in California.

Yanjie Tang (MS '10) is currently working in the microbiological and molecular analytics group at the Nestle Research Center in Lausanne, Switzerland.

LaShanda Glenn (PhD '10) is currently employed as a Scientist with Proctor & Gamble in Cincinnati, OH.

Leah Bae (BSA '11) is employed as a Research & Development Supervisor with Thermo Pac LLC in Stone Mountain, GA.

Georgianna Mann (FS minor '11) will soon complete her MS in Food Science at Virginia Tech. She will continue at VA Tech to work on a PhD in Human Nutrition, Foods and Exercise.

Adrienne Phifer (BSA '11) will complete her MS degree in Food Science at Cornell University this spring.

Anastasia Schultz (BSA '11) is the Focus Brands Field Operations Manager for Cinnabon Corporate. She and her fiancé plan to marry in November.

George Cavender (PhD '11) and his longtime girlfriend have announced plans to marry in January 2014.

Kelly Hill (BSA '12) is currently employed at Southeastern Mills in Rome, GA and works in R&D of seasoning blends.

Jacob Gilleland (BSA '12) is currently employed as an R&D Lab Technician for Beverage House, Inc. in Cartersville, GA.

Leslie Kleiner (MS '12) is currently employed as Project Leader with Bunge North America in Chicago, IL. She recently filed for her first patent. 

News from Monterrey, México

"After graduation from UGA with an MS ('07), I returned to my home country. In 2008, I applied to the Monterrey Institute of Technology to pursue my PhD studies at the Food Engineering and Biotechnology Department. This year has been very productive in several aspects: I passed my thesis proposal dissertation, and the first chapter of my thesis was published. I will be working the rest of the summer in my last experimental section of the thesis, and I will be defending before the end of 2013. Monterrey is the industrial capital of my country, and it has been an amazing experience to work in the Biotechnology Center-FEMSA, because I have had the opportunity to meet great professors and talented colleagues."

Mayeli Peralta (MS '07)



"Dr. Sergio Serna (R) is my major advisor for my thesis on the production of bioethanol from Red Sorghum."

Student News and Awards

College of Agricultural and Environmental Sciences Scholarships and Awards

Bradley Schambach, Julianne Bierwirth, Stephanie Mako, Lauren Langley and Charnae Ross were recipients of the 2012-2013 Jim Andrews Family Foundation Scholarship.

Stephanie Barnes received a 2012-2013 E. G. Dawson Scholarship.

Elizabeth Carr received a 2012-2013 E. G. Dawson Scholarship.

Leighton Lister received the 2013 Johnny Isakson Ag Fellowship.

Taylor Kronn received the E. Broadus Browne Award for MS Student.

Kerrianne Fisher and Brice Baker were recipients of the Joseph H. Marshall International Scholarship for study abroad.

Department of Food Science and Technology Scholarships

American Association of Candy Technologists Scholarship - **Julianne Bierwirth**

Joe W. Andrews Scholarship - **Krystin Nock and Halie Watts**

John C. Ayres Scholarship - **Sara Muntean and Catherine Micali**

Ida E. and Maurice K. Horowitz Memorial Scholarship - **Kiersten Boudreaux**

Dorris A. Lillard Scholarship - **Leah Davis and Austin Bernard**

Morrison Lowenstein Scholarship - **Diana Tran and Morgan Crandall**

Tommy Nakayama Memorial Scholarship - **Sarah Cunningham and Nakia Lee**

John J. Powers Graduate Scholarship - **Ebenezer Ifeduba and Audrey Varner**

Tedford-Tellico Inc. Scholarship - **Betsy Rizor**

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

Virginia Dare Scholarship - **Ebonne Ugbo**

Additional Awards and News

Chi-Ching Lee was the first place winner of the 2012 Jim Ayres Young Investigator Award presented by the GA Association of Food Protection (GAFP).

Harvey Kornfeld received a Research Chefs Foundation (RCF) Pepsico Performance with Purpose Culinary Scholarship.

Ebenezer Ifeduba was the recipient of the American Oil Chemists' Society (AOCS) 2013 Biotechnology Student Excellence Award at the AOCS Annual Meeting and Expo.

Taylor Kronn was the recipient of the 2012 Marvin Byer Scholarship presented by Research and Development Associates for Military Food and Packaging Systems, Inc.



Taylor Kronn, recipient of the 2013 E. Broadus Browne Award for MS Student, with Dr. Singh (L) and Dr. Yao-wen Huang, Taylor's major professor

Nakia Lee received the first place award for a research project completed as a participant in the CAES Young Scholars Program in the summer of 2012.

Sailaja Chintagari received the IFT's Institute for Thermal Processing Specialists' PhD Scholarship for 2012-2013.

Kathryn Johnson was recipient of a SE IFT Leadership Award for Undergraduate Student.

Tracy Jaico was recipient of a SE IFT Leadership Award for Graduate Student.

Lauren Hudson and Xiomeng Wu were recipients of a Dean's Award for International Study.

Brad Schambach won the Certificate of Excellence for Research Presentation Award at this year's International Poultry Scientific Forum.

Charnae Ross received a Benjamin A. Gilman International Scholarship for study abroad.

Floirendo Flores placed third in the Food Engineering Division poster competition at the 2012 IFT Annual Meeting.

Olamide Afolayan won the first place award in the 2012 From Failure to Promise Scholars essay scholarship.



Chi-Ching Lee

Student Awards (cont'd.)

Kranti Yemmireddy was the recipient of the 2013 Peanut Proud Scholarship.

Yaa Klu placed first in the quantitative section of the poster competition at the 2013 UGA Global Education Forum.

Sofia Santillana-Farakos placed third in the quantitative section of the poster competition at the 2013 UGA Global Education Forum.

The student product development team of **Sammy Masri, Jamie Carbonetto, Nina Jung** and **Chris Cole** submitted the winning product in the 2013 GA PDMA Student New Product Development Competition. Their product is a gluten-, dairy- and egg-free cookie dough. 🍪



L to R: Floirendo Flores, Audrey Varner, Juli Bierwirth and Ebenezer Ifeduba at the 2013 FST Awards Ceremony



L to R: Yao-wen Huang, Bill Litter (PDMA rep), Sammy Masri, Jamie Carbonetto, Nina Jung and Chris Cole

Summer 2012 - Spring 2013

Food Science Graduates

B.S.A.:

Ariel Chan graduated summer of 2012 and is working on a master's degree in plant breeding and genetics at Cornell University.

Christopher Gottilla graduated summer of 2012 and is working on a master's degree in packaging science at Clemson.

Soojean Jung graduated summer of 2012.

Jonna Levine graduated summer of 2012 and is part of the Harvest Team with Viña Casa Marin.

Amy Oltman graduated summer of 2012 and is working on a master's degree in food science at NC State University.

Kristin Braddy graduated fall of 2012 and is a Quality Assurance Technician at Golden State Foods.

Todd Fisk graduated fall of 2012 and is employed at CSM Bakery Products in Tucker, GA.

Andrew Norton graduated fall of 2012.

Stephanie Barnes graduated spring of 2013 and will be enrolling in our MS program in the fall.

Stephanie Beck graduated spring of 2013.

Alexandra Briner graduated spring of 2013 and will begin working on an MS degree at NC State University.

Graduates (cont'd.)

Jamie Carbonetto graduated spring of 2013.

Elizabeth Carr graduated spring of 2013 and will be enrolling in our MS program in the fall.

Ryan Clark graduated spring of 2013 and is currently employed as a Sous Chef at The National Restaurant in Athens, GA.

Richard Daneke graduated spring of 2013 and has accepted a position with Dr. G.'s Creations, LLC, in Bogart, GA.

Punnavit Harimtepathip graduated spring of 2013.

Andy Hill graduated spring of 2013.

Ji Yeon Lee graduated spring of 2013 and will be enrolling in our MS program in the fall.

Victoria Ramirez-Phillips graduated spring of 2013 and will be enrolling in our MS program in the fall.

Breeanna Williams graduated spring of 2013 and will be enrolling in our MS program in the fall.

M.F.T.:

Marshall Howard graduated summer of 2012 and is the East Coast Business Development Manager for Beck Flavors in Atlanta, GA.

Michelle Baptiste-Liburd graduated fall of 2012 and is employed with Coca-Cola, NA.

Meredith Hill graduated fall of 2012 and is the Regional Manager for National Healthcare Services in Atlanta, GA.



L to R: Rakesh Singh, Breeanna Williams, Ron Pegg, Charnae Ross, Elizabeth Carr, Kizmik McPherson, Kathryn Johnson and Lee Lister at the CAES Undergraduate Leadership Recognition Banquet

Bethany Kimsey graduated spring of 2013 and is employed with Golden States Foods in Conyers, GA.

Michael Tran graduated spring of 2013.

M.S.:

Hannah Akinosho graduated summer of 2012 and is working on a PhD in biochemistry at Georgia Institute of Technology.

Stephanie Bolton graduated summer of 2012 and is working on a PhD in the UGA Department of Plant Pathology.

Marlena Freeman graduated summer of 2012.

Deepika Karnik graduated fall of 2012 and accepted an internship position with Evergreen Sweeteners in Atlanta, GA.

Maria Sohail graduated fall of 2012 and is working as a Microbiologist with SGS North America in Fairfield, NJ.

Lisa Trimble graduated fall of 2012 and is currently working on a PhD in our department with Dr. Frank.

Christine Gianella graduated spring of 2013 and has accepted a position as a Product Development Associate with Leprino Foods in Denver, CO.

Taylor Kronn graduated spring of 2013.

Maureen McFerson graduated spring of 2013 and has accepted a position as a Product Development Associate with Leprino Foods in Denver, CO..

Sara Sparks graduated spring of 2013.

Vikram Yandapalli graduated spring of 2013.

Ph.D.:

Christina Castlejohn graduated summer of 2012 and is employed as a Cereal R&D Technologist with Kerry Ingredients in Beloit, WI.

Lashawnda Chambliss-Bush graduated summer of 2012 and is currently employed as a QC Master Technician with Merial Select in Athens, GA.

Katherine Robbins graduated fall of 2012 as is currently working as a ORISE postdoctoral fellow with FDA in Washington, DC.

Supakana Nagachinta graduated spring of 2013. 🐾



*Thank You for
Your Support!*

Acton, William
Cahill, Marietta
Carr, Elizabeth
Chan, Robert and Louise
Chinnan, Manjeet and Lata
Cisneros, Josue
Coca-Cola Company (Match)
Conover, Patricia
Doyle, Michael
Edmunds, William and Sandra
Frank, Joseph
Frito-Lay Inc.
Futch, Kenny
Galbreath, John and Norma
Griffin, Linda
Harrison, Mark and Judy
Harrold, William and Patricia
Hattori, John and Grace
Herbeck, Dale and Edith
Honda, Kenneth

Honna, Sachiko
Horowitz, Ida Erbesfield
(Family Estate)
Huang, Yao-Wen
Itow, Lois
Labuza, Theodore and Marya
Lawrence, Alexandra
Lillard, Dorris and Huda
Loewenstein, Morrison and Genevieve
Mastro, Michael and Marie
Masuda, Peter and Amy
Masuda, Todd
Masuda, William Kiyo
Matsumoto, Edwin and Ellen
Milly, Paul and Myrna
Mizutani, Mitsuo and Sachiko
Monsanto Company (Match)
Mukoyama, Jorge and Patricia
Mukoyama, Mr. and Mrs. Sam

Nakayama, Kazuko
Nakayama, Mary
Nakayama, Thomas
Reid, Lucy and Robert
Sakamoto, Sam I.
Sakioka, Sherry
Sato, Kazu and Jean
Sato, Nancy Sato
Sidhu, Jaideep Singh
Silberstein, Donald and Diane
Simonne, Amararat and Eric
Singh, Rakesh
Suyehiro, George and Emiko
Tao, Glen
Wilkes, Rick
Witt, William and Takako
Yamamoto, John and Masako



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