

Food PIC

Griffin Food Technology Center Groundbreaking

A neat, long pile of soil anchored with red handled shovels standing at attention waited under blue skies and perfect fall temperatures as a crowd gathered to witness the long awaited groundbreaking for the UGA Griffin Food Technology Center on Friday, October 17th.


The event was more a celebration of the culmination of local, university and state efforts to build this world class center a proper home from which to operate. Gov. **Nathan Deal**, UGA President **Jere Morehead**, Regent **Tommy Hopkins**, Rep. **David Knight** and Griffin Spalding Development Authority Chairman **Chuck Copeland** all spoke to the gathering, reminding everyone of the importance of the FoodPIC Center to the community, the university, the country and the world.

Georgia's 2013 budget provided \$3.5 million in funds for the Food PIC building, and UGA and the Griffin-Spalding County Development Authority also provided \$1 million each to the project. Ground was broken last October for the 14,500-square-foot building, which should take a year and a half to build.

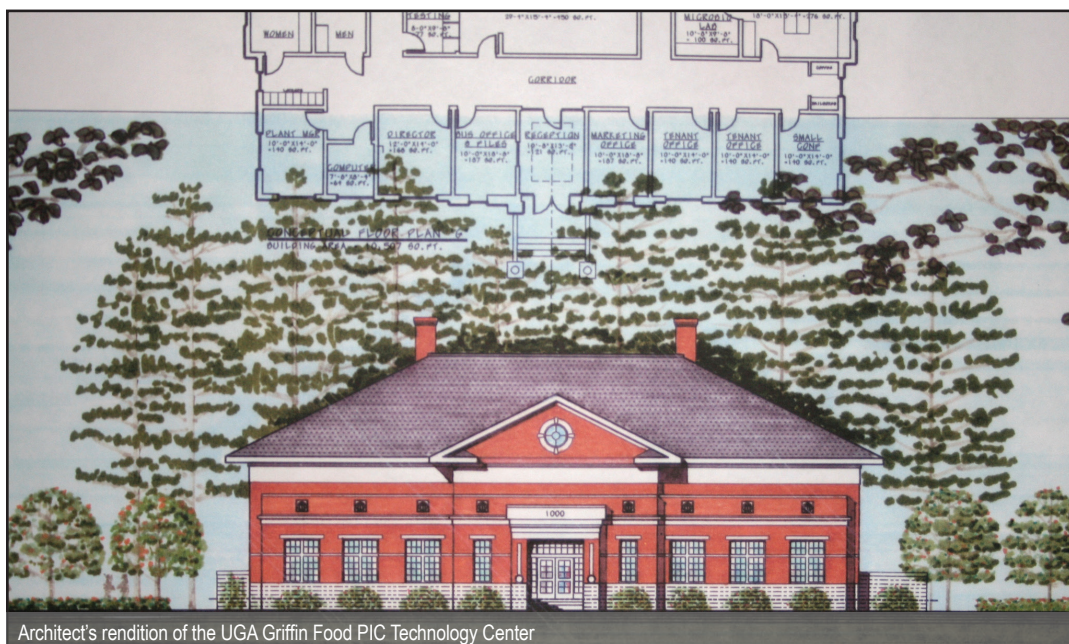
The state of the art facility is expected to open in 2016.

Based on the UGA campus in Griffin, Georgia, the Food PIC program helps new food business owners with product development, packaging, food safety, consumer acceptance and marketing.

Dr. Kirk Kealey has been hired as director of the University of Georgia's Food Product Innovation and Commercialization (PIC) Center (*see story elsewhere*).

The new Food PIC director said the center's primary focus will be on Georgia food companies and products, but he would like to see the UGA center become the best in the US. Former director and Professor Emeritus **Dr. Dick Phillips** said there are similar food development centers in states like Arkansas, Indiana, Michigan and New York, but the UGA Food PIC is the first in the Southeast. 

(Excerpted from an article by Sharon Dowdy. Sharon is a news editor with the UGA College of Agricultural and Environmental Sciences.)



Architect's rendition of the UGA Griffin Food PIC Technology Center

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Department Head Comments

Welcome from the Department Head

Greetings from the Department of Food Science and Technology! As I reflect back, we had a great year of achievements and hope to continue on the path of excellence. We hope that our friends and alumni are in good health and spirit! You will find that every section of this newsletter is full of exciting information.



Rakesh Singh

Every year our faculty are recognized for their excellence in teaching or research by the college, university or professional societies. **Dr. Harrison** received the Josiah Meigs Distinguished Professor award from UGA for excellence in teaching, which is the top teaching award from the university. As we move forward, the faculty lineup in the department is continuously changing. Three faculty, **Drs. Frank, Huang and Wickner** are retiring this summer, and we wish them best for their future plans. Our newest faculty, **Dr. Kirk Kealey** joined the department as Director of Food PIC in Griffin on April 1. We are truly excited about his future plans for the center and impact on the departmental programs. We have recruited another faculty, **Dr. Chad Paton**, jointly between Food Science & Technology and Foods & Nutrition to teach and conduct research in the area of health and wellness. He will start in August. We are also in the process of interviewing applicants for two out of three vacated positions. The demographics of the department will keep changing as we replace retiring faculty with the new.

During the past year, we graduated 23 undergraduates, 13 MS, 1 MFT and 11 PhD students. The new graduates are now new alumni, and it is a continuously growing group. We have started offering a fully online MFT (Master of Food Technology) degree to working people. Please help us spread the word about this degree option among your friends and colleagues.

Our students have consistently excelled in paper competitions and product development contests. The Food Science Club provided opportunities for extracurricular activities for our students and sponsored the college bowl team. The UGA college bowl team is a regional champion again and will be heading to the national IFT meeting in Chicago. Thanks to the Food Science Club for co-sponsoring the team, along with the CAES and the department, to get to the national meeting. It is exciting to know that our alumni have also excelled in their professional careers. As an example, the UGA Alumni Association honored **Dr. Deann Akins-Lewenthal** (MS '05, Ph.D. '08) at the associations annual gala event in Atlanta with the "40 under 40" award for her professional achievements.

The department's food industry advisory group is working on strategies to solicit funds for an endowed professorship in the department. We had an excellent strategy session on May 13, 2015, for moving forward with this initiative. A successful endowed professorship will attract a high profile faculty, which will add to our cadre of very productive and recognized faculty. I encourage you to become actively engaged through a financial donation 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 form in this newsletter.

I want to take this opportunity to thank our donors and alumni for their solid support to the department. Golden Peanut Company, a subsidiary of ADM has supported the 4-H Food Product Development competition for two years in a row. We are looking for a sponsor for the next year. We also have several scholarships and graduate student assistance funds that you can contribute to or send contributions to the Food Science and Technology fund for support of departmental programs. 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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Visit us on the web:

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<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>

Mark Harrison Named UGA Meigs Professor

Mark Harrison was named a UGA Josiah Meigs Distinguished Teaching Professor, the university's highest recognition for excellence in instructions at the undergraduate and graduate levels.

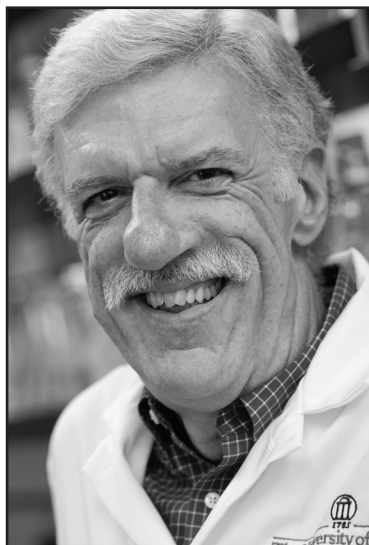


Photo by Jason Thrasher

always bring in something new or innovative to freshen things up," he said.

He sometimes uses case studies to present the subject matter because they require the students to formulate and think critically to find solutions. He brings guests from the industry into his "food law" class to provide a real-world approach to learning.

Dr. Harrison tries to connect to students, but admits he's had to make some changes over the years. Harrison has changed his teaching style as a result of the generation gap that now separates him from most of his students.

After 31 years in the UGA Department of Food Science and Technology, Dr. Harrison still enjoys teaching and conducting research. "I like the fact that I can do both, but the student interaction is important and, after all, that's really why we have universities," he said.

Dr. Harrison teaches Food Microbiology, Food Toxicology and Governmental Regulations of Food Safety and Quality. "I like trying to go in with something a little different each time the courses are offered.

Facts are facts, but you can

"Dr. Harrison's course truly has a real-world approach to get students to actively think about and discuss major food safety issues. I know more than just facts about food microbiology. I can apply the facts."

Dr. Harrison must be hitting the mark as his student evaluations are always peppered with praise – "Patient kind and understanding," "Awesome, good attitude, not boring," "His office doors are always open and he always responds to emails" "professional, personable, intelligent – expert on the subject matter," and "Dr. Harrison is the one of the best instructors I have had at any university."

Dr. Harrison also teaches 20 percent of the advanced microbiology class, four of the online Masters of Food Technology classes, advises undergraduate and graduate students, and is the graduate coordinator for the Food Science program.

(Excerpted from an article by Sharon Dowdy, news editor with the UGA College of Agricultural and Environmental Sciences.)

36 Years at UGA Joe Frank Retires

Another of our distinguished faculty, **Joseph Frank**, will retire this year after 36 years at UGA. He came to UGA in 1978 as an Assistant Professor in the Animal and Dairy Science Department, where he conducted research and taught Dairy Microbiology and Advanced Dairy Chemistry. Around 1988, the Dairy Foods faculty in Animal and Dairy Science moved to the Department of Food Science. His research evolved to include the non-commodity oriented attachment of pathogens to poultry, leafy greens and abiotic surfaces. Dr. Frank served as the interim department head of the department in Athens from 1999-2001. In the early 2000's Dr. Frank taught Advanced Food Microbiology and Food Fermentations while conducting research in the area of fresh produce, leafy greens, *Listeria* and poultry, and *Campylobacter* attachment and biofilms on chickens. In 2010, his research focused on the survival of *Salmonella* in low-water activity foods, and this has continued to be the focus of his research.

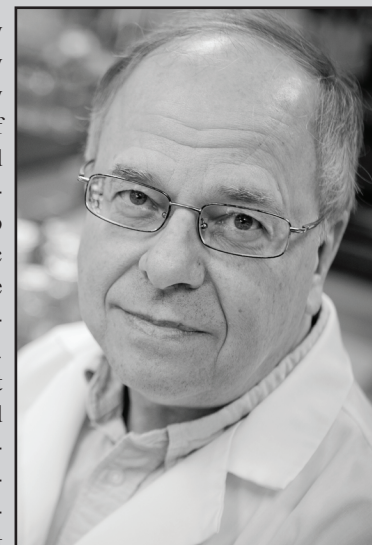


Photo by Jason Thrasher

When Dr. Frank started at UGA, students were from rural Georgia and New York State. They were interested in food science because of agriculture and they had an understanding of the importance of agribusiness and its career opportunities. He says that before the internet, the students that came to UGA were a "blank slate." Today's students are primarily suburban and interests in food may stem from their parents that have an interest in food preparation, eating well, and eating healthy. They come to UGA with a serious interest in what makes food healthy and with more experience in cooking, eclectic eating and international foods. Today students are much more interested in the science behind the safety of foods than in years past. He says in many cases students are motivated to learn before they even come to UGA. A challenge that comes with teaching students today is that students are exposed to misinformation on forums like the internet. This requires teaching in a manner that recognizes the misinformation and helps students evaluate it.

Dr. Frank has been pleased to receive several awards that he never thought he would receive while at UGA, including the Elmer Marth Educator Award awarded by the International Association for Food Protection. **Dr. Marth** was Dr. Frank's major professor. Other awards include the Maurice Weber Laboratorian Award; the DW Brooks Award for Excellence in Research awarded by the UGA College of Agricultural and Environmental Sciences in 2006; and the Cultured Products Award awarded by the American Dairy Science Association in 1997.

Dr. Frank plans to focus on playing the piano, cooking Italian-inspired dishes, and gardening during his retirement. His daughter is getting married in October 2015. Dr. Frank is looking forward to taking a wine tour in Tuscany with his wife, daughter and son-in-law in 2017.

Faculty Announce Retirements

Louise Wicker, Professor and Master of Food Technology Coordinator, will retire from our department this summer after 26 years at UGA. She has accepted the position of Director of the School of Nutrition and Food Sciences at Louisiana State University. While at UGA, Dr. Wicker's research has focused on food chemistry areas of protein and pectin chemistry. She's been most interested in understanding food ingredients and health. As an instructor, Dr. Wicker has influenced many students with her love of food science. Said one student, "Dr. Wicker is a hardworking, devoted instructor and mentor who displays the ideals of creativity, enthusiasm, and commitment required for a successful teacher. She has provided me and other students with a life-time passion

for food science and learning. It is because of Dr. Wicker's innovative teaching and counseling that I pursued and earned a PhD in Food Science and Human Nutrition."

Added another, "Although scholarship is important to Dr. Wicker, she also finds time to develop students both professionally and personally. Additionally, Dr. Wicker recognized students' individual talents, interests, and career goals and integrates them into classroom examples and activities to enhance student learning experiences."

Finally, from a former graduate student, "Dr. Wicker has had great influence in my professional career. I had great learnings during my time at the Food Chemistry lab at UGA that go beyond graduation. I learned the value of prepa-

ration, discipline, team work and relationship building. Dr. Wicker always encouraged me to aim for excellence in all my graduate work, which I still apply today."

We wish Dr. Wicker all the best as she begins a new chapter in her career. 🌸



Photo by Jason Thrasher

Yao-wen Huang will retire this summer after 32 years at UGA. His research areas have included food safety and microbiology, seafood technology and product development. Dr. Huang's career at UGA started with his work with the UGA Marine Extension Service. He was first to invent technology for converting a south Atlantic nuisance, the cannonball jellyfish, into a value-added edible product. The research led to establishment of US jellyfish exporting industry and also benefitted the international seafood processing communities.

After joining the Department of Food Science and Technology, Dr. Huang continued providing assistance in seafood safety and processing technology to developing countries. He served as a UN Development Program expert to examine and provide suggestions on Chinese food processing and seafood technology in Beijing and Shanghai in 1991. He has since

been invited to Asian countries to provide food safety training



Photo by Jason Thrasher

and food science education in his capacity as a visiting professor at universities and a consultant to governmental agencies.

He served as major professor for many domestic and international students and visiting scholars. Dr. Huang helped establish partnerships between UGA and foreign

institutions and served on positions with the Institute of Food Technology, International Association for Food Protection, Tropical and Subtropical Seafood Technology Association, Chinese American Food Society and Intel International Science and Engineering Fairs.

Dr. Huang has received many awards over his career, including being named a Fellow of the Institute of Food Technologists (2009); the Distinguished Alumni Award for Academic Achievement from National Taiwan Ocean University (2011); the Famous-Overseas-Teacher Award from Jiangsu Province, China (2011); the D.W. Brooks Award for Excellence in Global Programs from the UGA College of Agricultural and Environmental Sciences (2010); and the D.W. Brooks Award for Excellence in Global Programs (2013). 🌸

The department has recently filled a position that will be shared between our department in Athens and the Department of Foods and Nutrition. **Dr. Chad Paton** will be joining the department in August, and his research will focus on health and wellness topics. In addition, our department continues to see faculty changes as search committees are at work seeking to fill two of the vacancies in Athens due to the upcoming retirements. Providing searches are successful, our department hopes to welcome the new faculty members in the coming months, and we will have more info to share in the next newsletter.

Around the Department

Another IFTSA Regional College Bowl Win!

Congratulations to the members and coach of the UGA IFTSA College Bowl team, winners of the 2015 Southeast Area competition held Saturday, March 30, at the University of Florida! The team was undefeated in the double elimination competition and will now head to Chicago to the national IFTSA College Bowl competition held in conjunction with the IFT National Meeting and Food Expo in July.

This is the seventh regional win for UGA in the last nine years.

Team members include L to R (front row): **Duc Huy Do**, **Natalie Oswell**, **Ellison Cunningham**, and L to R (back row): **Ebenezer Ifeduba**, **Garrett Arnold**, **Anuj Purohit** and team advisor and coach, **Dr. Ron Pegg**.



Product Development Team Winners

A team from the 2014 class of FDST 4250/6250, New Food Product Development, won First Place for the Annual Product Development Management Association (PDMA) student competition. A team led by **Paula Wortel** and members: **Charna Ross**, **Lindsey Schroeder**, **Jennie Jarrett**, and **Caitlyn Frost** developed a product “Gluten-free Cinnamon Sweet Potato Pancake Mix” for submission. The product judged by the industry panel received the highest score defeating submissions from Georgia Tech, Georgia State University and from other Southeastern universities. The prize included a certificate and \$1,000.



L to R: Charna Ross, Lindsey Schroeder, Jennine Jarrett, Paula Wortel, Caitlyn Frost and Dr. Yao-wen Huang.

Food Science Extension

Dr. Anand Mohan (see photo below) designed a Meat HACCP & Food Safety Workshop especially for the Fort Valley State University Agriculture Department. It was held on July 8-10, 2014, at the Georgia Small Ruminants Research & Extension Center at Fort Valley State. Dr. Anand Mohan, **Dr. Bill Hurst**, **Dr. Mark Harrison** and **Gwen Hirsch** presented the two and a half-day program to 24 participants, most of whom were goat and sheep processors from around the state. This is the first such program to be hosted by the GSRREC at Fort Valley State. 🐾



Dr. Anand Mohan (center) with participants of the meat HACCP

Faculty News and Awards



Kevin Clark

Kevin Clark joined the department in Athens July 1st as an Associate Research Scientist. He is in charge of the Waters QToF mass spectrometer and assists with experimental design.

Tong Zhao was promoted to Associate Research Scientist with the Center for Food Safety in Griffin.

Joseph Frank was recognized for 35 years of service to the university at the CAES Athens Annual Holiday Luncheon.

Ron Pegg was selected as Undergraduate Professor of the Year by the Food Science students.

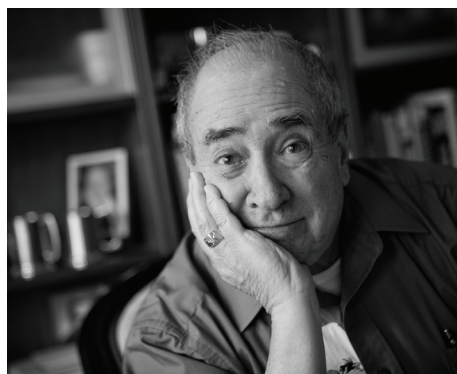
Fanbin Kong received a 2014 NACTA Teacher Award of Merit awarded by the North American Colleges and Teachers of Agriculture. This is recognition for his dedication to outstand-

ing teaching in the College of Agricultural and Environmental Sciences at the University of Georgia. *See photo at right.*

Joseph Frank was selected as Graduate Professor of the Year by the Food Science students.

José Reyes De Corcuera was recognized as the Teacher of the Week by the UGA Center for Teaching and Learning in the Fall 2014 semester.

Yao-wen Huang was elected a Fellow of the International Academy of Food Science and



Aaron Brody (Photo by Jason Thrasher)



Assistant Dean Jean Bertrand with Fanbin Kong

Technology. He was inducted into the academy during the 17th International Union of Food Science and Technology World Congress in Montreal, Canada.

Adjunct faculty member, **Aaron Brody**, will be honored for his contribution to our department with a reception this summer. Dr. Brody has been a part of our department for years, teaching courses and assisting in the development of the online Master of Food Technology program.



Emeritus Faculty

Rob Shewfelt, Professor Emeritus, is enjoying retired life in Florida. Betty and he volunteer at a food pantry every week, and he is helping out with a youth group at their church. He continues writing and attending a variety of sporting events.

Ron Eitenmiller, Professor Emeritus, enjoyed visiting with friends and former students at the 2014 IFT Annual Meeting and Food Expo in New Orleans. Shown around the table in photo at left are (L-R) Ron Eitenmiller, **Sungeun Cho** (MS '08, PhD '12), **Connie Eitenmiller**, **Junsoo Lee** (PhD '98) and **Eui-Cheol Shin** (PhD '10).

In Memory

John J. Powers died on December 23rd, 2014 at the age of 96. Dr. Powers served as Head of the Department of Food Science at the University of Georgia from 1952 to 1967. By 1960, the department flourished and was recognized by the Institute of Food Technologists as being one of the most outstanding departments in the country. He returned to his job as a professor and in 1979 he was appointed the William Terrell Distinguished Professor of Food Science. The chair is the oldest endowed chair in the Agricultural Sciences in the United States, having been established in 1854.

Dr. Powers served in varied professional ways. He served as Chairman of the Dixie IFT section, Chairman of the Southern Association of Agricultural Scientists, and President of IFT. In addition he served on editorial boards of several scientific journals.

Over his career, he taught food science all over the globe and received honors too numerous to list here. He is survived by his wife of 69 years, **Irene**; sons, **John** and **Michael**; a daughter, **Jennifer**; and eight grandchildren. ♡

New Faculty Join Griffin



Koushik Adhikari

Dr. Koushik Adhikari joined our faculty in Griffin on July 1st, 2014, as Assistant Professor of Sensory Science.

Dr. Adhikari completed his BS and MS degrees at the National Dairy Research Institute in India and his PhD at the University of Missouri. His research focuses on sensory analysis of commodity and consumer food products. Current research foci include determining emotional response of consumers when consuming food and beverages and determining the

relevance of sensory analysis and consumer behavior in food choice and nutrition in combating obesity in adolescents.



Kirk Kealey (Photo by Sharon Dowdy)

Dr. Kirk Kealey became the new Director of the UGA Food Product and Commercialization (PIC) Center April 1 of this year. Based on the UGA campus in Griffin, Georgia, the Food PIC program helps new food business owners with product development, packaging, food safety, consumer acceptance and marketing.

Dr. Kealey spent the last 30 years helping develop and launch products like Mountain Dew, Tropicana Juices and Dove Chocolate. As the Food PIC director, he'll help do the same for food businesses not only in Georgia but also throughout the Southeast.

"Our focus will, of course, be on Georgia products like peaches, peanuts and blueberries. The role of the Food PIC will be to develop value-added products with our clients to meet consumers' wants that are not being met today," Kealey said. "Part of my career has been in raw material development. I traveled the globe looking for just the right cocoa beans for M&M Mars' chocolates and I believe we can promote Georgia products the same way. New products equal new businesses and more food company employees."

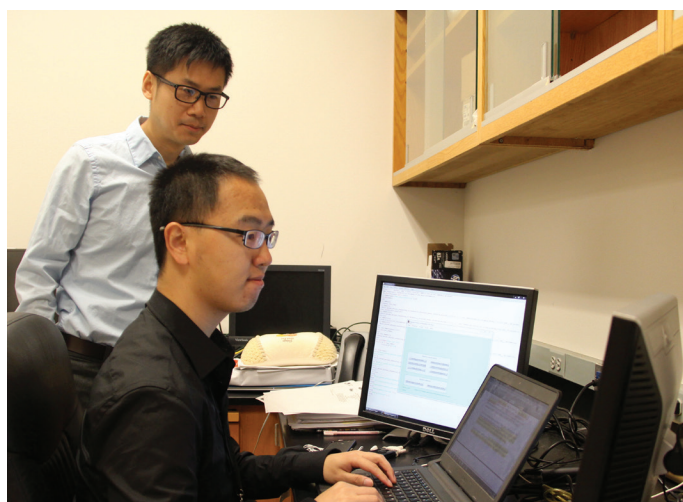
Web-based Genome Tool

Food microbiologists at the Center for Food Safety have created a cloud-based software tool that can quickly classify strains of *Salmonella*, one of the most prevalent foodborne pathogens in the world.

The system, SeqSero, is a bioinformatics tool that identifies serotypes, or individual, distinct strains, of *Salmonella* using whole genome sequencing (WGS). Developed by Assistant Professor **Xiangyu Deng** and Food Science graduate student, **Shaokang Zhang**, the website is used by public health officials and scientists across the globe.

The CDC, the US Food and Drug Administration and the US Department of Agriculture's Food Safety and Inspection Service are among the early users of SeqSero, which has so far attracted queries from other countries including Canada, China, Denmark, France, Israel, Portugal, Sweden, Australia and New Zealand. The CDC's Enteric Diseases Laboratory Branch has adopted SeqSero for its routine processing of *Salmonella* genomes.

(Excerpted from an article by Sharon Dowdy, news editor with the UGA College of Agricultural and Environmental Sciences.)



Xiangyu Deng (standing) and Shaokang Zhang (Photo by Sharon Dowdy)

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.



FS students, Andrea Jackson (L), Duc Do and Phi Nguyen were winners of the club's Great Pumpkin Cook-Off

This was a great year for the Food Science Club. The year was highlighted by a variety of activities and events, the highest average attendance in recent memory, being featured on the UGA homepage, and great member feedback.

The year started off with a boom as 75 people attended the Welcome Back Cookout held outside on the lawn near the Powers Room. This meeting was very social and games such as corn hole and ladder ball were provided for all to play. The club offered T-Shirts as part of the \$15 dues, while hoodies were for sale. In addition, Food

Science Club gear such as water bottles, gym bags, and coffee mugs were used as incentives for club participation. As the semester progressed the club welcomed many visitors. There were two presentations in September from Frito-Lay and Campbell's about their respective internship programs, which led to subsequent interviews in the days following the meetings. In October we had our largest meeting of the year with 56 members in attendance for the Great Pumpkin Cook-Off. Members brought in prepared dishes containing pumpkin and were judged for prizes. All enjoyed the pumpkin dishes and the club was featured on UGA's homepage as well as the CAES website. In November, **Dr. Mark Berrang** from the USDA came and spoke to the club about potential government jobs with a Food Science degree. The end of 2014 was rounded out with a Holiday party hosted by the club for the entire department at the Mezzanine in the historic Michael Brothers Building in downtown Athens.

An important aspect of the club that is often overlooked is community service. The club participated in numerous visits to volunteer at the Food Bank of Northeast Georgia, as well as hosting two food drives within the department. Other community service involvement included River's Alive clean up effort for local rivers and participation in the UGA Dawg Day of Service where club members helped revitalize the UGarden.

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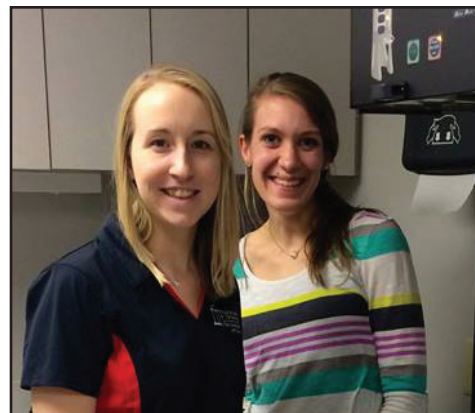
Food Science Club Officers and advisors at the Welcome Back Cookout in August

Food Science Club News (cont'd.)

To welcome members back after the winter break, the club held a Welcome Back: Wake Up meeting complete with breakfast served for dinner and a great coffee brewing demonstration and presentation by a few of the students in the department. For the month of February, in honor of Valentine's Day, the club invited **Dr. José Reyes** to give a presentation on the history of chocolate as well as chocolate processing. Following the meeting, dipping chocolate and refreshments were provided. In March, officer elections were held for the next school year. Finally, in April the club had a panel of recent alumni with industry jobs as well as a graduate student answer questions to help students decide if graduate school or an industry job would be the best fit for them upon graduation. Interviewing tips were provided to all in attendance and complementary portfolios were distributed to active seniors or upcoming graduating graduate students of the club.

Overall, the UGA Food Science Club had a great year as it had a diversity of meetings and activities for members to participate in. Great leadership in the form of faculty advisors coupled with an outstanding Executive Board made this year very successful and enjoyable for all.

The Club looks forward to continuing its success under the leadership of the new officers. 🍪



L to R above: Lauren Hudson and MaryBeth Kellett prepare for a club meeting.



L to R above: Jess Cross, Dr. Ron Pegg, Dr. Mark Harrison, Dr. William Kerr and alum Jaime Joseph judge the 1st Great Pumpkin Cook-Off.

UGA Food Science Club

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dawgfood.uga.edu



Food Science Club Officers

	2014-2015	2014-2015
President	Austin Bernard	Lauren Hudson
Vice President (Athens)	Meredith Meyer	Mary-Martha Mann
Vice President (Griffin)	open	Jessica Hofstetter
Secretary	Breeanna Williams	Julianna Fritts
Treasurer	Lauren Hudson	Natalie Oswell
Historian/Public Relations	Brooke Oot	Katrina Kettler
Community Service Chairs	Duc Huy Do and Margaret Ball	Lauren Augenstein Morgan Young
Catering Chairs	Kareen Huynh and Sungwan Park	TBA
Ag Hill Reps.	Ashton Ergle	Nishtha Lukhmana
SE IFT Student Rep.	Mary Beth Kellett	Andrea Jackson
Faculty Advisors	Dr. Mark Harrison Dr. José Reyes	Dr. Mark Harrison Dr. José Reyes

Staff News and Awards

Vijendra Sharma (MS '08) resigned as Laboratory Technician and moved to Florida to join his wife, **Tripti**. See *Alumni News* section.

Eve Mayes was recognized for 15 years of service at the CAES Athens Holiday Luncheon in December.

Danny Morris was recognized for 25 years of service at the CAES Athens Holiday Luncheon in December.

Carl Ruiz was recognized for 30 years of service at the CAES Athens Holiday Luncheon in December.

Nick Church joined the department in Athens as an IT Associate in May 2014.

Rosalia Garcia-Torres joined the department as a Postdoctoral Research Associate in July. She is working with José Reyes.

Yi Gong, a graduate assistant in Ron Pegg's lab, and his wife, **Tanya**, welcomed a daughter, **Leah** last spring. (see photo below) 🐾



Leah Gong



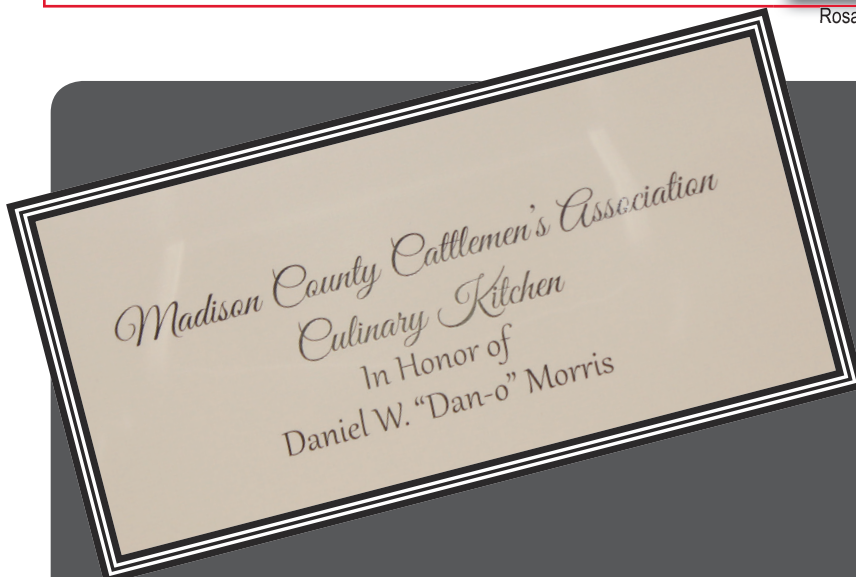
Eve Mayes



Vijendra Sharma



Rosalia Garcia-Torres (Photo by Katie Walker)



Danny Morris, Laboratory Manager, (center right) was honored in September for his tireless contributions to the Georgia Cattlemen's Association and to his local affiliate, the Madison County Cattlemen's Association, when the newly renovated culinary kitchen at the association's state headquarters in Macon was named in his honor.



Angelo Cerchia (BSA '58) passed away November 27, 2009, at his home in Fairmont, NY. He was a food researcher for Borden Foods. Angelo then worked as an inspector with the New York State Department of Agriculture and Markets for over 20 years.

Charles Monagle (MS '75) is now retired from Solae Company and living in eastern Oregon. **Kathy**, his wife of 43 years, passed away in St. Louis in 2011. Their son, **Dennis**, is a Naval Officer in Norfolk, VA, and their daughter, **Mary**, works as an RN in a Boston hospital. Charles has recently become remarried to a fine lady named **Nancy**.

Craig Smith (BSA '77, MS '82) is the Acting Chief of Specialty Care at the Charlie Norwood VA Medical Center in Augusta, GA. Craig adds, "Food science and microbiology has served me very well as a foundation for my career. This has allowed me to work in bioterrorism defense and bio emergency planning. I am now Chief of Medicine teaching and leading at the VAMC in Augusta. I served in the Army, and I'm proud to continue serving veterans."

Diana (Davis) Beckett (BSA '85) received a 2015 Outstanding Advisor Award from the UGA Office of the Vice President for Instruction. Diana is an advisor in the Terry College of Business.

Lee Wiley (MS '80, PhD '85) is currently Director of R&D at the Rich Products Corporation's Gallatin BBQ plant in Gallatin, TN, where Lee has been employed for nearly 30 years. He and his wife of 35 years, **Elfrieda Hunt Wiley**, have 2 children and 4 grandchildren.

Ginger (McNeill) Tompkins (MS '92) has been with ConAgra Foods 8 years and her current position is Director of Sales for the Spicetec Seasonings and Flavors division. she resides in Ft. Myers, FL, with her family of four.

Donna Garren (PhD '96) is now Senior Vice President of Regulatory and Technical Affairs with the American Frozen Food Institute in McLean, VA. Her son, Logan, is 16. Donna and her family live in Woodbridge, VA.



Mayeli Peralta-Contreras with her husband, Michael Bess.

Rongrong Li (PhD '98) is now a Senior Food Scientist with Smithfield Foods in Cincinnati, OH. Her son, **Eric**, is in his second year of college, and her youngest, **James**, is in 8th grade.

Emin Yilmaz (PhD '00) was recently promoted to Professor of Food Engineering at Çanakkale 18 Mart University in Turkey.

Christie Gray (MS '02) has been employed as a Manager in Food and Product Safety with Deloitte & Touche LLP since 2012.

Julia (Zielke) Mulhollen (BSA '04) is now R&D and Packaging Manager for Gourmet Express, LLC in Owensboro, KY.

Raghu Kandala (PhD '05) is now employed as a Principal Scientist with Ocean Spray Cranberries, Inc., in Lakeville-Middleboro, MA.

Robert Laster (BSA '06) is now a Senior Scientist at Newly Weds Foods in the Chicago, IL area.

Liwen Chen (PhD '06) is currently employed by the US Pharmacopeial Convention (USP) and resides in Gaithersburg, MD.

Ann Wanwimol (PhD '06), Assistant Professor of Fisheries Products at Kasetsart University, Bangkok, Thailand, is Associate Dean for International Affairs, Faculty of Fisheries.

Mayeli Peralta-Contreras (MS '07) was married in February to Michael Bess. The wedding took place in Mayeli's hometown of Xalapa, Mexico. (see photo at left)

Maruj Limpawattana (PhD '07) an Assistant Professor of Food Science and Technology at Siam University in Bangkok, Thailand, has been promoted to Assistant President for External Organization Engagement.

Amy (Rowley) Peacock (MS '03, PhD '07) and husband, **Jeremy**, welcomed a second little girl, **Beatrice Smith Peacock**, on January 28, 2015. Big sister, **Isabel**, is 5. Amy is the K-12 Science Content Coach for the Clarke County School District. The family lives in Athens, GA.

Becky (Brannon) Beasley (BSA '08) will soon celebrate her seventh work anniversary as an R&D Food Scientist at Newly Weds Foods in Horn Lake, MS. Becky's daughter, **Lyla**, is an active three year old.

Caitlin Lammie (BSA '08) was married in October in 2013 and has been working as a Product Developer with Richelieu Foods in Madison, WI, since April of 2014.

Hamin Hwang (BSA '06, MS '08) is now employed as a Regional Sales Manager with Domino Foods, Inc., in the Chicago, IL area.

Hannah Smith (MS '08) is now an R&D Food Scientist in Product Development with McKee Foods Corporation in Collegedale, TN.

Neelanjan Ray (MS '08) is now a QA Executive with Banas Dairy in Palanpur, India.

Continued next page

Alumni News (cont'd.)

Deann Akins-Lewenthal (MS '05, PhD '08) is now the Director of Food Safety and Microbiology with ConAgra Foods in Omaha, NE, and was selected as a member of the 40 Under 40 Class of 2014 by the UGA Alumni Association.

Taiye Oladipo (BSA '09) is an Epidemiologist at the US FDA Center for Food Safety and Applied Nutrition in College Park, MD.

James Nipper (MFT '09) retired after 20 years with USDA/FSIS. The last five years were in the Atlanta area working in food processing.

Tripti Vashisth (MS '09) joined the University of Florida as an Assistant Professor of Horticultural Sciences. Her husband, **Vijendra Sharma** (MS '08), resigned his position as Laboratory Technician in our department in Athens and moved to Florida earlier this year. They are enjoying life in Florida.

Ashley Carter (BSA '10) is a Doctoral Candidate in Nutrition Science at Florida State University. In addition to working as a Teaching Assistant at Florida State University, Ashley has served as an Adjunct Instructor at Florida Agricultural and Mechanical University.

Katie Brogdon Pitts (BSA '10) recently joined the Georgia Peach Council as the council's Food Safety Consultant. She and her husband, **Josh**, welcomed their first child, daughter **Tatum Avery Pitts**, in August, 2014.



Tatum Avery Pitts

Yanjie Tang (MS '10) has been working at the Nestlé Research Center in Switzerland since 2012. He will soon become a Food Safety and Quality Specialist at Nestlé's Product Technology Center specializing in coffee, beverage and cereal products in Orbe, Switzerland. Yanjie and **Dingyi Yuan** were married in China last year. They both enjoy skiing and travelling around Europe. (see photo at right)

Chris Emigholz (BSA '11) is now the Quality Manager at Niagara Bottling in Newnan, GA.

Kellie (Cookfair) Molleson (BSA '11) is currently a Compliance Coordinator with The Coca-Cola Company in Atlanta, GA.

Sarah Teichert (MS '11) is now an R&D Project Manager in Fats and Compounds at Barry Callebaut in Pennsauken, NJ.

George Cavender (PhD '11) is currently employed as a Research Assistant Professor at the University of Nebraska-Lincoln in Lincoln, NE.

Todd Fisk (BSA '12) is now working as a Formulation Scientist with the Wright Group in Lafayette, LA.

Nolan Warnock (BSA '12) completed a Master's degree in Food Science and Human Nutrition at the University of Illinois at Urbana-Champaign in 2014 and is currently employed as a Product Developer with Standard Functional Foods Group, Inc. in Nashville, TN.

Kristin (Braddy) Wright (BSA '12) is now a Lean Leader for Dot Foods, Inc., in Vidalia, GA.

Meredith Hill (MFT '12) is currently employed as QA Technician with Maplehurst Bakeries, LLC, in Carrollton, GA.

Leslie Kleiner (MS '12) is a Food Science Project Coordinator in Confectionery Applica-



Yanjie Tang with his wife, Dingyi Yuan, at their wedding.

tions with Roquette America Inc., in Chicago, IL. Also in 2014, Leslie became happily married.

Christina Castlejohn (PhD '12) is currently employed as an R&D Scientist with Continental Mills in Beloit, WI.

Brice Baker (BSA '13) is currently employed as a HACCP/SQF Technician with Hillshire Brands in Rome, GA.

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

Nina JeeWon Jung (BSA '13) is currently employed as an Analytical Chemist at The Coca-Cola Company in Atlanta, GA.

Taylor Lee (BSA '13) is now an Enology Laboratory Technician with Robert Mondavi Winery in Oakville, CA.

Erik Donhowe (MS '13) is a Product Development Scientist with Keurig Green Mountain, Inc., in Burlington, VT.

Stephanie Mako (MS '13) is now employed as a Food Scientist at Atlanta Cheesecake Company in Atlanta, GA.

Maureen McFerson (MS '13) is now the Technical Manager Asia Pacific with Leprino Foods, LLC. She relocated to Singapore in August.

Nathaniel Wright (MS '13) is currently a QA Technician with GSB & Associates in Kennesaw, GA.

Diezhang Wu (MS '13) *Continued next page*

Alumni News (cont'd.)

is currently working as Assistant Manager of R&D in Quality Assurance at Depis America, Inc. in Peachtree City, GA.

Puranjay Priyadarshi (PhD '13) is currently employed as an R&D Food Technologist with Oceana Foods, Inc. in Shelby, MI.

Audrey Varner (MS '14) is currently employed as a Junior R&D Manager with Puratos in the Philadelphia, PA, area.

Halie Watts (BSA '14) joined Wayne Farms, LLC, in Oakwood, GA, as a Sustainability Program Coordinator in August 2014.



We have several UGA Food Science grads working at King & Prince Seafood in Brunswick, GA. In recent years they have contributed to award winning seafood innovation products.



Sue (Ulm) Gurkin (BSA '85) is Director of Innovation.

Katherine (Erickson) Herndon (MS '10) is a Lead Research Scientist.

Sarah Lunn (BSA '14) is a Food Technologist.



Student News and Awards

College of Agricultural and Environmental Sciences Scholarships and Awards

Jillian Erickson received the 2015 Outstanding Senior in Food Science Award.

Aaron Rognstad was the recipient of an E.G. Dawson Scholarship.

Jillian Erickson was the recipient of a Cordelia Anne Ellis Scholarship.

Brittnee Thirkield received the 2014 D.W. Brooks Diversity Award for Students.

Kathryn Anderson won first place award in the 2015 Undergraduate Research Symposium Poster Competition.

Department of Food Science and Technology Scholarships

American Association of Candy Technologists Scholarship -

Katrina Kettler and Jason Kolofske

Joe W. Andrews Scholarship -
Morgan Young

Manjeet Chinnan Graduate Student Support Award - **Yue Cui, Samet Ozturk and V. Ch. Kranti Yemmireddy**

John C. Ayres Scholarship -
Juliana Fritts and Jillian Erickson

Ida E. and Maurice K. Horowitz Memorial Scholarship - **Betsy Dziadik**

Dorris A. Lillard Scholarship -
Sara Muntean and Nakia Lee



Nakia Lee, recipient of a Southeast Meat Assn. Scholarship for 2014 and 2015

Morrison Loewenstein Scholarship -
Morgan Crandall and Katherine Wakeley

John J. Powers Graduate Scholarship -
Duc Huy Do, Wenqian Fu and V. Ch. Kranti Yemmireddy

Tedford-Tellico Inc. Scholarship -
Bria Barrett

Romeo Toledo Graduate Support Award -
George Afari, Elizabeth Carr, Yi Gong, Lauren Hudson, MaryBeth Kellett, Erica Kenney and Xuan Li

Virginia Dare Scholarship - **Sungwhan Park**

Additional Awards and News

Nakia Lee received a Southeast Meat Association (SEMA) Scholarship in 2014 and 2015. (see photo at left)

Ebenezer Ifeduba was the recipient of the American Oil Chemists' Society (AOCS) 2015 Edible Applications Technology Student Award at the AOCS Annual Meeting and Expo.

Long "Joe" Zou received the Chinese American Food Society Outstanding Student Award sponsored by the Chinese American Food Society during the 2014 Institute of Food Technologists' (IFT) Annual Meeting.

Morgan Young and Hannah Cornelia received IFT Feeding Tomorrow Scholarships.

Long "Joe" Zou received the 2nd place award in the Food Chemistry Division Graduate Research Paper Competition and the 3rd place award in the Market- *Continued next page*

Student Awards (cont'd.)

ing and Management Division Graduate Research Paper Competition at the 2014 IFT Annual Meeting.

Duc Huy Do received an IFT Southeast Section Graduate Leadership Award.


Ellison Cunningham received an IFT Southeast Section Undergraduate Leadership Award.



FS student award recipients at the Awards Banquet

Yuanyuan Ma received the Excellence in Research by Graduate Students Award for Life Sciences from the UGA Graduate School.

Olamide Afolayan received the 3rd place award in the Food Microbiology Division Oral Competition at the 2014 IFT Annual Meeting.

Austin Bernard was chosen as one of the top 100 student workers on the UGA campus for 2015. 



L to R: Manjeet Chinnan, Lata Chinnan, Yue Cui, Samet Ozturk and Rakesh Singh

Summer 2014 - Spring 2015 Food Science Graduates

B.S.A.:

Elizabeth Mashburn graduated Summer of 2014 and is employed as a Product Development Lab Technician with Leprino Foods, LLC, in Denver, CO.

Carla Reed graduated Summer of 2014 and is currently employed as an R&D Technologist with Crider Foods in Stillmore, GA.

Bertin Gallegos graduated Fall of 2014 and is employed as a Coordinator of Operational Excellence with Pgrim's in Elberton, GA.

Angela Edge graduated Fall of 2014.

Jennine Jarrett graduated Fall of 2014 and will enroll in dental school in the fall.

Diana Tran graduated Fall of 2014.

Paula Wortel graduated Fall of 2014.

Kathryn Anderson graduated Spring of 2015.

Garrett Arnold graduated Spring of 2015.

Margaret Ball graduated Spring of 2015.

Austin Bernard graduated Spring of 2015 and has accepted the position of Local Food Sourcing Safety Specialist with Chick-fil-A in Atlanta, GA.

Hannah Cornelia graduated Spring of 2015 will enroll in the University of Alabama at Birmingham School of Optometry in the fall.

Sarah Ellison Cunningham graduated Spring of 2015 and has accepted a position with McKee Foods in Stuart Drafts, VA.

Leah Davis graduated Spring of 2015.

Ashley Dolphus graduated Spring of 2015.

Ashton Ergle graduated Spring of 2015 and is employed as a Retail Sales Representative with The Hershey Company.

Margaret Fentress graduated Spring of 2015.

John Fugate graduated Spring of 2015 and has accepted a position with The Coca-Cola Company in Atlanta, GA.

Nichol Lafontaine graduated Spring of 2015.

Davis Luna graduated Spring of 2015.

Meredith Meyer graduated Spring of 2015 and will be working for PepsiCo as a Beverages Supply Chain Operations Associate in Riviera Beach, FL.

Brooke Oot graduated Spring of 2015.

Sheena Patel graduated Spring of 2015.

Catherine Smith graduated Spring of 2015 and will pursue her MS degree in Food Science here at UGA.

M.F.T.:

Claudia Pitter graduated Summer of 2014 is now a Quality Assurance Manager with Nutri-Line Foods in Atlanta, GA.

Continued next page

Graduates (cont'd.)

M.S.:

George Afari graduated Summer of 2014 and is working on his PhD with Dr. Reyes.

Danaya Bethea graduated Summer of 2014.

Yue Cui graduated Summer of 2014 and is working on her PhD with Dr. Chen.

Lauren Hudson graduated Summer of 2014 and is now working on her PhD with Dr. Harrison.

Zhuangsheng Lin graduated Summer of 2014 and is working on his PhD in Food Science at the University of Massachusetts.

Megan Liu graduated Summer of 2014 and is currently employed as an R&D Tech with Astrix Technology Group in Tucker, GA.

Suejee Park graduated Summer of 2014 and returned to South Korea.

Anuj Purohit graduated Summer of 2014 and is working on his PhD with Dr. Mohan.

Matthew Eady graduated Fall of 2014 and is working on a PhD with Dr. Bosoon Park, adjunct faculty member at USDA.

John Goodson graduated Fall of 2014 and is now employed as a Food Technologist with Beachbody in El Segundo, CA.

Ruoyu Li graduated Fall of 2014.

Daniel Parrish graduated Spring of 2015 and has accepted a position as Product Innovation Food Scientist with Wise Foods in Atlanta, GA.

Charlotte Steininger graduated Spring of 2015 and is a Postgraduate Fellow with CDC in Atlanta, GA.

Ph.D.:

Jing Chen graduated Summer of 2014 and is currently employed as a Postdoctoral Associate with Dr. Bosoon Park.

Yaa Asantewaa Kafui Klu graduated Summer of 2014 and is currently employed as a

Lecturer with Kwame Nkrumah University of Science and Technology in Kumasi, Ghana.

Yuanyuan Ma graduated Summer of 2014.

Xiaomeng Wu graduated Summer of 2014 and is now employed as a Food Scientist with Sealed Air Corporation in the Greenville, SC area.

Long Zou graduated Summer of 2014 and is employed as a Senior Project Leader with Bunge Oils in Bradley, IL.

Olamide Afolayan graduated Fall of 2014 and is an Associate Food Safety Technical Partner with the Kellogg Company in Battle Creek, Michigan. (see photo at right)

Adrian Kerrihard graduated Fall of 2014 and has accepted the position of Assistant Professor of Food Chemistry at Montclair State University in Montclair, NJ.

Angela Rincon graduated Fall of 2014.

Dong Chen graduated Spring of 2015.

Bilal Kirmaci graduated Spring of 2015 and will working as a Postdoctoral Associate with Dr. Kong.

V. Ch. Kranti Yemmireddy graduated Spring of 2015 and will continue working with Dr. Hung as a Research Associate. 🐾



Olamide Afolayan at her first day on the job at the Kellogg Company



L to R: Angela Edge, Bertin Gallegos, Paula Wortel and Diana Tran at the CAES Recognition Ceremony in December.

Food Science Alumni at Chick-fil-A



L to R: Shona Jonson, Steven Lyon, Solandre Perez, Tom Morder, and David Monk.

Shona Jonson (MS '90) is a Sr. Manager in the Culinary group at Chick-fil-A and has helped create some menu favorites like chicken mini's and the new grilled chicken sandwich. She has been with Chick-fil-A for 16 years.

Steven Lyon (PhD '06) is a Sr. Program Leader in the Food and Product Safety group and leads all of the supplier facing safety programs. Steven has been with Chick-fil-A for 6 years.

Solandre Perez (MS '10) is a Sr. Program Leader in the Supplier Quality group and leads the product quality efforts for all non-chicken items. Solandre has been with Chick-fil-A for 3 years.

Tom Morder (BSA '77) is Director of Strategic Insights and works with Chick-fil-A's Voice of Customer team. He has been at Chick-fil-A for 32 years. He and his wife, **Pam**, live in Marietta and have a 12-year old son, **Tyler**.

David Monk (BSA '92, MS '94) is Sr. Manager of the Food and Product Safety team. He is responsible for food and product safety efforts with suppliers and at the restaurants. David has been with Chick-fil-A for 5 years. David lives in Newnan with his three children, **Hembree** (16), **Lizzie** (14), and **JD** (10).

Daphne Cornelius (BSA '83) (not pictured) is Sr. Manager in the Menu Strategy and Development group and leads the Menu Services team. Daphne has been with Chick-fil-A for 8 years. Daphne and her husband of 25 years live in Newnan.

Golden Peanut and Tree Nuts Sponsors Georgia 4-H Product Development Competition



L to R: Douglas County 4-H Product Development team members Jeremy Cheney, Jacob Townsend, Claire Livingston, Victoria Williams, Rose Livingston, Sam Hawkins

Thanks go out to Golden Peanut and Tree Nuts of Alpharetta, GA, for helping to sponsor the 2014 Georgia 4-H Product Development Competition. 4-H teams from around the state work throughout the school year on developing a new food product, creating marketing and packaging plans, conducting consumer testing and preparing a sales presentation. In May, the top five teams assemble in our department in Athens to pitch their product to a panel of judges. Teams are judged on their written proposal and the oral presentation. Food Science Extension personnel assist the groups throughout the year with troubleshooting and nutrition labeling input. The 2014 winning team was from Douglas County with Yo-Bears, yogurt covered gummy bears infused with fruit and vegetable puree.

Thank You



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& TECHNOLOGY**
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