



FOOD SCIENCE NEWSLETTER

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ALUMNI PROFILE

Fifty years ago, Linda Glanton arrived at UGA and majored in food science

Linda Glanton Early (BSA '74) never intended to make University of Georgia history as the first Black female graduate of the College of Agricultural and Environmental Sciences. In fact, she never imagined attending UGA at all.

Growing up in tiny Turin, Georgia – then a town of about 200 people in rural Coweta County – Early attended segregated public schools until 1966, her freshman year of high school.

Until that fall, Black high school students from all over Coweta County were bussed to Central High School in Newnan, 11 miles northwest of Early's home in Turin.

But that year, Coweta County Schools rolled out its Freedom of Choice plan, one of a number of plans established throughout the country aimed at the integration of schools in states that still had



Linda Glanton Early at her home in Byron, Georgia

segregated systems. Coweta County's students could choose what school they wanted to attend.

"I ended up in the first group to integrate East Coweta High School. There were eight Black freshmen and one senior who chose to go there and, to this day, I cannot explain why I made that choice," Early said.

That first year of high school, according to Early, was "horrible." After that, things

improved year after year. Early joined the girls basketball team and she became active as a leader in several school clubs. By her senior year, Early was among the top five students in her graduating class.

A part time job and a twist of fate led Early to the University of Georgia College of Agriculture in 1970.

While at the college, Early performed clerical work as a work-study student in the dean's office for Robert Wheeler, the college's director of instruction, who became an important mentor to her.

Unlike her early high school experiences, Early said her experiences at the college were positive and welcoming, and she immersed herself in her studies.

After graduation, Early joined UGA Cooperative Extension as an agent in Bibb County, supervising the newly established, federally funded food and nutrition program for underserved families in the Macon area.

Excerpted from the Fall 2020 issue of Southscapes magazine. Read the entire article, "A Study in Persistence," by Maria M. Lamerias at <https://southscapes.caes.uga.edu>

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INTERIM DEPARTMENT HEAD COMMENTS

With spring upon us at the Athens campus, we are thankful for our strong and resilient community. While the Covid-19 pandemic has taught us to remain humble, it has also presented numerous possibilities and opportunities to



Manpreet Singh

show resilience, dynamism in our thoughts and abilities to pivot and adjust rapidly. It has been inspiring to see our faculty and staff pivot to an online and hybrid class and work environment without compromising our world class programs in Food Science and Technology. Watching students adjust to the changes has been inspiring and provides confidence that our future is strong!

As we move forward, the department of Food Science and Technology is going through several changes. First and foremost, a big thank you to **Dr. Rakesh Singh** for his leadership to the department for the past 19 years. On September 1, 2020, **Dr. Rakesh Singh** decided to step down from his position of department head and returned to faculty in the department to continue his research activities. **Dr. Kirk Kealey**, Director of the Food Processing Innovation and Commercialization center (FoodPIC) retired on March 31st, 2021 after 6 years of dedicated service at UGA. **Dr. Kealey** was the first director of FoodPIC and initiated our efforts to assist companies in developing new products efficiently and economically with a high success rate. Dr. Kealey has moved to North Carolina to be with his family. **Gwen Hirsch**, our Food Safety Lab manager in Athens retired on March 31,

2021, after 25 years of service at UGA. She was instrumental in the success of our graduate student project accomplishments focused on food safety on the Athens campus. Gwen will be dearly missed, and we wish her a joyful next phase into her retirement.

Our graduate program along with the online MFT program is going strong despite the Covid-19 restrictions that did not allow our international students to join their programs in a timely fashion. We celebrated several graduate and undergraduate awards and have had a number of successful graduate student defenses this past Fall and Spring. We are proud of our student award winners and their accomplishments.

While the pandemic hampered several departmental in-person activities, the ability to pivot and our resiliency ensured that we continued to be productive. Over the past year, our Extension faculty have been able to provide several online training courses to our stakeholders, faculty have published 121 peer-reviewed journal articles, and a few have received national and international awards for their contributions to the field of Food Science and Technology.

Although we have now mastered the zoom room skills, we are excited about the future and looking forward to gradually resuming normal face to face activities. As we transition back to our normal activities, I would encourage you all to stay connected with UGA-FST. We are very appreciative of all the support that we receive from you all and everyone for the commitment to UGA-FST.

Manpreet Singh
Interim Department Head

FACULTY COVID EFFORTS

Since the COVID-19 crisis emerged in the US., researchers in our department have been collaborating with colleagues on campus and beyond to share knowledge and expertise to aid in controlling its spread.

Dr. Malak Esseili has focused on studying human viral pathogens such as noroviruses, and now her work includes the viral pathogen SARS-CoV-2, the virus that causes COVID-19. A previously decommissioned BSL3 had to be upgraded from its current BSL2 use to receive BSL3 certification. Esseili's first project involved evaluating efficacy of sanitizers approved for emergency use by the Environmental Protection Agency.

On another front, a team consisting of **Drs. Govind Dev Kumar, Laurel Dunn, Abhinav Mishra and Francisco Diez** collaborated to examine relevant studies to identify and share practicable information for use in the food industry. While not performing any direct research, **Kumar and Dunn** said the synthesis of information from a variety of studies – some from this year and others done over the past 20 years – can serve as a sort of “CliffsNotes” for industry members seeking the most relevant and

useful information on preventing transmission of COVID-19.

Dr. Manpreet Singh, interim department head, and **Dr. Harsha Thippareddi**, John Bekkers Professor in Poultry Science, are partnering with a team from Kansas



Malak Esseili

State University to study how to effectively control the spread of SARS-CoV-2 in the nation's meat and poultry processing facilities. **Thippareddi and Singh**, who are co-directing the project with **Dr. A. Sally Davis**, an assistant professor of experimental pathology in the Kansas State College of Veterinary Medicine, provide extensive poultry experience,

industry connections and backgrounds as food safety specialists to lead the grant's industry outreach efforts.

Dunn and Diez also worked with Extension Service and fresh produce industry personnel in Georgia to quickly produce a COVID-19 safety video in Spanish to be used in farm employee trainings. The team was aided by **Claudia Buzo**, a ServSafe consultant who trains Hispanic restaurant workers.



Dr. Chad Paton, Associate Professor, spent the second half of 2020 on military deployment with the US embassies in Tajikistan, Kyrgyzstan, and Uzbekistan on COVID-19 relief projects. He was part of a team working with governmental and non-governmental partners identifying needs and coordinating responses. Projects included providing personal protective equipment and sanitizing

supplies, providing technical assistance, and food support for vulnerable populations.

“Upon arrival in the region, I worked remotely from Kuwait while awaiting Uzbekistan border to re-open”

Chad Paton

CENTER FOR FOOD SAFETY

The Center for Food Safety (CFS), located on the Griffin campus, is affiliated with the Department of Food Science and Technology through its multidisciplinary innovative research to improve the safety of food by prevention, detection, and control of contamination and transmission of foodborne pathogens.

Through its research, strong collaborative ties have been developed with the Centers for Disease Control and Prevention, the USDA Russell Research Center, and research groups on the Athens campus of University of Georgia. The Center also works closely with the food industry which contributes to its research programs through annual contributions either as Board of Advisor or patron members.

Founded in 1993, CFS holds three annual, invitation-only events -- two Safe Foods Forums and an Annual Meeting -- to discuss advances in the arena of food safety.

Held in Atlanta, Georgia, 2021 was the first year in the Annual Meeting's 28 year history that it was held virtually. In a typical year, the meeting is a day-and-a-

half event, but this year's conference took place over three afternoons, included six sessions and 30 speakers who covered topics such as the foodborne disease trends and outbreaks, the effect of the coronavirus pandemic on the food industry, food traceability, food safety best practices, and recurring outbreaks.



Kaylan Hayman (L) and Dr. Manpreet Singh

The end of 2020 saw the retirement of several long-time members of CFS. Administrative manager **Brenda Bannister** and administrative assistant **Alice Neal** both retired from their work in CFS's main office. **Dr. Tong Zhao**, an associate research scientist, also retired

at the end of 2020. New additions include **Jada Thrash** who replaced Bannister as administrative manager and **Jennifer Reynolds** who filled the new role of communication professional.

Amy Mann, **Wayne Harvester**, **Dr. Ynes Ortega** and **Alice Neal** were awarded Meritorious Service Awards in early 2021 for their years of service to the university. **Mann**, a research technician, has been at UGA Griffin for 15 years. **Harvester** and **Ortega**, an IT professional specialist and associate professor respectively, have been at UGA Griffin for 20 years; and **Neal**, who worked as an administrative assistant, retired from UGA Griffin last year after 25 years of service.

Two CFS students received scholarships in early 2021. **Minji Hur**, a doctoral student studying under CFS Director **Francisco Diez-Gonzalez** was awarded the University of Georgia College of Agricultural and Environmental Science (CAES) Student Scholarship. **Kaylan Hayman**, a master's student studying under **Dr. Govindaraj Dev Kumar**, was awarded the Dr. Manjeet S. Chinnan Graduate Student Support Scholarship.



(L-R) Dr. Manpreet Singh, CAES Dean Nick Place, Dr. Francisco Diez and Dr. David Buntin

FOOD PIC

CONTINUED COLLABORATIONS



L-R: Alison Payton, Gana Otgonbayar, Kirk Kealey and Lauren Hatcher, at Kealey's retirement celebration

The concept of establishing a Food Product Innovation & Commercialization Center (FoodPIC) on the Griffin campus was first discussed in the early 2000s. It took hard work and persistence by the Griffin faculty to establish the new Center, to raise funding for the facility and to hire a full time director. The first director, **Dr. Kirk Kealey**, started in April 2015 and the new building opened for business in Jan. 2017. In the past 6 years, over 1100 food and beverage entrepreneurs have connected with FoodPIC to request technical support for their products.

Every year since 2015 FoodPIC has continued to extend its outreach within Georgia and beyond. Despite the challenges of the COVID-19 pandemic and losing 2 positions to budget cuts, 2020 was another record-breaking year of solid results. In the past 6 years the FoodPIC team has developed over 435 project proposals, completed 305 projects and interacted with over

18,900 potential clients. FoodPIC has worked with individuals or companies from 15 different countries and 31 different states. Projects included developing nutrition facts panels, conducting shelf life studies or developing new products and processes. The team has worked with numerous Flavor of Georgia winners and provided experiential learning opportunities for high school STEM students, CAES Young Scholars and UGA students. Products have included gourmet pet food bites, cricket powder, cannonball jellyfish powder and traditional fermented foods such as natto and kombucha. Recently, FoodPIC has developed a cookie supplemented with "conditionally essential" amino acids for children suffering from sickle cell disease, in collaboration with the Morehouse School of Medicine. Feeding trials are scheduled to commence later this summer. **Kealey** retired at the end of March, 2021, but the FoodPIC team will carry on this critical work while awaiting new leadership to be assigned.

WOODROOF LECTURE RESUMES IN VIRTUAL FORMAT



The annual J. G. Woodroof Lecture returned in 2021 after cancellation of the 2020 lecture due to COVID-19 restrictions.

This year's lecture was presented by **Dr. R. Paul Singh**, Distinguished Professor Emeritus of Food Engineering at the University of California at Davis. Dr. Singh's lecture, "Grand Challenges in Food Engineering Research and Education," was presented via Zoom and was open to the public.

The annual lecture honors **Jasper Guy Woodroof**, an internationally recognized leader in food science and founder of the food science program at UGA and is sponsored by the department, the UGA Food Science Club and the Phi Tau Sigma UGA chapter.

FACULTY NEWS

Dr. Rakesh Singh stepped down as department head effective August 31, 2020, in order to focus on research efforts.

Dr. Manpreet Singh accepted the assignment of interim head of the department, effective September 1. **Singh** is a professor in the UGA Department of Poultry Science and an adjunct professor in Food Science.

In October, **Dr. Abhinav Mishra** and his wife, **Heena**, welcomed baby boy, **Madhav**, to their family. (See photo at left)

Dr. Catrin Tyl resigned as Assistant Professor in May 2021. She accepted a

position at the Norwegian University of Life Sciences as Associate Professor.

Dr. Fanbin Kong was promoted from Associate Professor to Professor.

Dr. Rakesh Singh was elected as Fellow of the International Academy of Food Science and Technology (IAFoST).

Dr. Kirk Kealey retired from his position as Director of FoodPIC March 31.

Dr. Manjeet Chinnan, Professor Emeritus, was elected as Fellow of the International Academy of Food Science and Technology (IAFoST).



L-R: Heena, Madhav and Abhinav Mishra

STAFF NEWS



Gwen Hirsch (above) retired from the department on March 31, 2021, after 26 years of service to UGA. While at UGA, Gwen worked in 6 different departments. "Food Science was by far my favorite because of the people I worked with. Thanks to Food Science for 8 great years!" She is looking forward to staying in touch with her friends in the department and working on her small farm. In addition, Gwen has expanded her volunteer activities

at the Athens Area Humane Society and at Books for Keeps.

Derell Hardman (BSA '09) resigned from Food Science Extension group in October 2020 as Program Coordinator. He has accepted a position with USDA in Athens.

Carl Ruiz retired in June 2020 after 35 years of service to UGA.

RESEARCH NEWS

*Sea Grant Graduate
Research Award
Recipient*



Peter Chiaraelli (above) received a Graduate Research Traineeship from GA Sea Grant. The award helped Peter to investigate novel food applications for cannonball jellyfish in **Kevin Mis Solval's** lab. .

FROM THE UNDERGRADUATE COORDINATOR

Greetings students, alumni and friends!

I felt compelled to reach out to you all hoping that you, your families and friends are well. I joined the department almost eight years ago. Time flies! It is with immense



José Reyes

gratitude that I would like to briefly reflect on my teaching journey and the undergraduate program. I am immensely grateful to the students who make me smile physically and spiritually every day that I walk into the classroom. I am grateful for the privilege of seeing in the classroom an incredibly high density of intelligence and good will. I frequently experience the refreshing kindness of students and alumni. This year was particularly intense. It was difficult to adjust to remote teaching on the second half of the spring of 2020. Despite the challenges, our students remained engaged, patient, and incredibly committed to learning. As a community, I think that we grew in empathy. As you may have heard, I am now teaching a core curriculum course, "The Impact of Food on World History and Culture," which we had to limit to 26 students in the fall to comply with distancing protocols for face-to-face instruction in our large lecture room. As most instructors, I adjust my teaching pace based on the

body language of students. I was afraid that face masks were going to be an impediment. However, masks forced us to see each other in the eyes more frequently than before. I cannot describe with words what these beautiful windows of the soul revealed. I saw the sparky joy of freshmen, the fatigue, the sadness of having had to isolate, the calm after the storm. Students are often surprised when I tell them that I am always scared to teach. It is true that I am often afraid by pure vanity. Our social construct places so much emphasis on the views of others that we often forget "the important that is invisible to the eyes" (A. de St. Exupéry). But my greatest fear is to teach poorly and to discourage students. These past few years I have also become very worried about the large decline in our Food Science undergraduate enrollment. This is happening across the nation, but that is no consolation. Some of our courses are below the 10-student threshold. This is not sustainable. We have done many things. Among others, as you know, **Karen Simmons** has lead our social media advertising campaign. Some of you have contributed brief videos. Thank you! Please send us more. We do not have enough data yet, but I think it is working! A couple of years ago, IFT ran a survey to identify the factors that influenced individuals to study Food Science. The three main influencers were a family member or friend (32%), the media (22%), and faculty members (22%).

Therefore, I would like to invite you to take any opportunity to encourage any high school student, or any parent of a high school student to think about Food Science. Please give them my contact information. I will be delighted to talk to them. I am an optimist/idealist; you have to be that way when you are in academia! I am very hopeful that our numbers will begin to increase soon as people realize that the food industry is not what the media depicts and so many have come to believe. I count on you all to spread the word on the greatness and the beauty of our profession and our mission!

Best Wishes,

José I. Reyes De Corcuera
Associate Professor & Undergraduate
Coordinator

PRODUCT DEVELOPMENT SUCCESS

The student team of **Shruti Sharma** and **Himanshu Prabhakar** won the first prize award in the SE IFT Product Development Competition with their beverage creation, Chia Tumeric Coffee Splash., The drink is a preservative-free, green coffee (brewed) based cold beverage with the goodness of chia seeds and turmeric.



Stay in touch

We want to hear from you. Please send news you would like to share and contact info updates to us at foodsci@uga.edu

FOOD SCIENCE CLUB

The past club year was unique as the UGA Food Science Club held all its events virtually to ensure everyone's safety without losing participation. The club held meetings each month, offering an all-embracing environment to the students throughout. Irrespective of their club membership status, all students were welcomed to these meetings. Meetings covered a diversity of focus areas to equally accommodate students with different interests.

To connect students with food science experts, leaders from organizations like Coca Cola, WTI Inc, USDA and Southeast IFT board interacted with our students via webinars to acquaint them with the work culture in different sectors and give

them some handy suggestions. For students interested in joining the government, an interactive session with a scientist from USDA was planned. For students inclined towards building leadership skills, the club conducted a presentation on IFTSA leadership and engagement led by a student leader himself, the IFTSA President-elect. Consequently, students from other majors joined the club and got involved. The club also hosted a session on IFT CFS covering viewpoints from academia as well as the industry.

Getting connected with peers was both entertaining and educational for the club. The club had the chance to interact with an "IFT chapter buddy," South Dakota State University, discuss the

events each group all had organized at their schools and inspired each other to do more. The chapter buddy was also invited to the monthly meetings which was enjoyable for all.

To increase participation in student competitions, the club provided information and support for UGA, IFTSA and SE IFT competitions. Food science students jumped in and got involved with various competitions. Read more about student competition award winners on page ??.

A successful club year was had despite the many challenges faced. Congrats to club leadership and all club members!

PROFESSIONAL DEVELOPMENT



The club held workshops to aid students. During the fall semester, a workshop on flavors led by Kalsec® was a great way to learn about the production and applications of flavor concentrates. The spring workshop focused on the fundamentals of video making/editing to assist students in acquiring the skills of making a video for student competitions. A resume building session under the guidance of a UGA career center counselor.

Food Science Club Officers

2020-21	2021-22
<i>President</i>	
Shruti Sharma	Tea White
<i>Vice President</i>	
Jade Long, Himanshu Prabhakar	Aria Morill
<i>Secretary</i>	
Sabrina Buck	Loren Klein
<i>Treasurer</i>	
Rachel Doxey	Olivia Fuller
<i>Griffin VP</i>	
Kaelyn Hayman	Rawane Raad



Mentorship program

The club leadership organized a mentor program for food science students and paired each interested student with a mentor from the food industry, academia or a government agency. This gave them the invaluable opportunity to network closely and receive personalized career advice, year-round.

Community service

Community service continues to be a part of club activities. Some activities such as volunteering at UGArden and participating in food drives. In addition, students designed and presented an outreach exercise on food science to local high school students.

Industry panel

Remote club meetings were the norm this year. One meeting, “The Grand Industry Panel,” featured industry representatives who shared their insights into such topics as the variety of food science careers available and the expectations of employers.

UGA FOOD SCIENCE TEAM WINS SOUTHEAST AREA COLLEGE BOWL



The UGA Food Science College Bowl team not only served as hosts for the virtual version of the 2021 Southeast area Institute of Food Technologists Student Association (IFTSA) College Bowl competition, the UGA home team brought home the regional trophy. In addition to UGA, teams from Alabama A&M, University of Florida, Clemson and Mississippi State all competed for the title. The UGA team will compete for the national title during the IFT annual meeting in July.

Team members pictured above are (L-R front row) **Luke Vazzano, Rebecca Campbell, Vivian Yang, Lida Rahimi Araghi, Emine Ozen, Rawane Raad, Shruti Sharma**, and (L-R back row) **Andrew Widmer, Stephen Sevcech, Michael Diehl and Himanshu Prabhakar**. Not pictured is, **Dr. Ron Pegg**, the team coach and faculty advisor.

ALUMNI NEWS



Emin Yilmaz

Emin Yilmaz (PhD '00) (left) is currently a professor at the Food Engineering department of Çanakkale Onsekiz Mart University. His daughter, born in Philadelphia is now a scientist. His son, born in Athens, GA, while Emin was a grad student is now studying in university. Emin is involved in both research and teaching. (see photo at left)

Mark Jarrard Jr. (MS '06) is currently a Sr. Scientist in Pet R&D with The J.M. Smucker Company in Orrville, OH.

Paul Milly (BSA '00, MS '03, PhD '07) is now Vice President Operations at Revolver Brewing in Granbury, TX.

Mayeli Peralta-Contreras (MS '07) is now a Program Coordinator with Universidad Panamericana in Mexico.

Becky (Brannon) Beasley (BSA '08) is currently the Director of Business Analytics at S&D Coffee & Tea in Concord, NC.

Derell Hardman (BSA '09) is employed as a Microbiology Lab Technician with USDA in Athens, GA.

Sam Reiter (BSA '09) is now employed as Technology Consulting Manager at Protiviti in Decatur, GA.



Roxana Sanchez-Ingunza (PhD '09) (above) worked for the USDA and the Industry for a total of 10 years after graduation from the Food Science PhD program, Roxana recently started RSI Poultry Veterinary Consulting LLC. The company serves the poultry industry providing consulting services based on *Salmonella* expertise, molecular laboratory services, genomics and

Lee Wiley (MS '80, PhD '85) has retired after 35 years of making great tasting BBQ with Rich Products. to a life of leisure. Lee and his wife, **Elfrieda**, are planning on enjoying life and taking care of 5 grandchildren.

Stuart Cantor (MS '90) received an International Forum on Advancements in Healthcare (IFAH) Top 100 Healthcare Leaders Award in 2020.

Dongmin "Don" Mu (PhD '96) worked in research and development management functions with Campbell Soup Company, Coca-Cola as well as the flavor industry for more than ten years after his graduation. Since 2008 he has been with the Center For Food Safety and Applied Nutrition, Center For Tobacco Products and the Office of the Commissioner at the FDA in Washington DC area. He received multiple awards from the agency including a prestigious Food and Drug Administration Commissioner's Administrative Management Award for his outstanding service in 2019.

Rongrong Li (PhD '98) was promoted to Principal Food Scientist at Lakeview Farms in West Chester, OH.

Craig Lawson (BSA '99) was promoted to Senior Director of R&D at Newly Weds Foods in Chattanooga, TN.



Firibu Kwesi Saalia (PhD '01) (left) was awarded one of the first ten O.R. Tambo African Research Chairs in 2020. This award, which provides \$1M over five years, is awarded by The South Africa National Research Foundation in collaboration with several other foundations and councils. Firibu is Head of the Department of Food Engineering at the Univeristy of Ghanan-Legon.

Christie (Phillips) Gray (MS '02) was promoted to Vice President of Content at Decernis in September 2020. Christie's responsible for ensuring that regulatory content is complete for clients to access using Decernis compliance tools. She works with the Regulatory and Quality teams to ensure regulatory content is complete across 225 countries for food, consumer and chemical product compliance. In May 2021, Christie celebrated six years at Decernis.

Wendy (Wade) White (MS '02) is currently Food Safety Project Manager at GA Institute of Technology in Atlanta.

ALUMNI NEWS (CONT'D)

bioinformatics. The purpose is to aid the industry in achieving food safety goals in *Salmonella* control. Roxana expresses her gratitude to her teachers and mentors for their support, to which she attributes much of her success. (see photo previous page)

Seth Boulet (BSA '10) was promoted to the rank of Captain in the US Air Force in June 2020. Seth is a pilot stationed at Vance Air Force Base in Enid, OK.

Krystin (Marrs) Connor (BSA '10) recently accepted a position as Sr. Associate with Lysol at Reckitt in Bloomfield, NJ.

Kylah (Smith) Irving (MS '10) started a new position as Product Development Manager, R&D Base Business at Clif Bar & Company in San Francisco, CA.

Joseph "Jody" Bayne (BSA '11) was promoted to Director of Supply Chain Quality at Ferrara Candy Company in Chicago, IL.

William "Beau" Batchelor (MFT '11) is now a Sr. Food Designer with the Kellogg Company in Huntsville, AL.

George Cavender (PhD '11) is now an Assistant Professor at Clemson University in Clemson, SC.

Jamie (Carbonetto) Vandergriff (BSA '13) is currently employed as Quality Manager with Kerry in Savannah, GA.

Christine Gianella Addington (MS '13) is now Senior Technical Account Manager with Cargill in Denver, CO.

Nathaniel Wright (MS '13) is currently the R&D Manager at Georgia Spice Company in Kennesaw, GA.



Ellison Cunningham

Kathryn Kitchen (BSA '07, PhD '13) is currently employed as Associate Platform Manager in TTL Beverages with PepsiCo in Chicago, IL.

Carla (Reed) Holmes (BSA '14) is now Poultry Commercialization Manager with Popeye's Louisiana Kitchen in Miami, FL.

Kizmik (McPherson) Odoms (BSA '14) is currently employed as Divisional Quality Manager at Georgia-Pacific LLC in Atlanta, GA.

Charnae Ross (BSA '14) completed her PharmD degree at Florida A&M in 2018 and her MS in Health Administration at VA Commonwealth University in 2020. She is now employed as Pharmacy Operations Manager with Memorial Hermann Health System in Houston, TX.

Lindsey (Lefief) Schroeder (BSA '14) is currently employed as Food Safety Manager at Pepsi Beverage Company in Orlando, FL.

Christina Castlejohn (PhD '14) is now Principal Scientist with Newly Weds Foods in Erlanger, KY.

Ellison Cunningham (BSA '15) (left) completed a Master's in Food Safety at Michigan State University in 2020 and plans to get married this May. She is a Corporate R&D Food Scientist for McKee Foods in Chattanooga, TN.

Maddison Wenzel (BSA '15) is currently employed as Manager of Commercialization with Inspire Brands in Atlanta, GA.

Meredith Meyer (BSA '15) is currently employed as Maintenance Manager at C&W Services in the Los Angeles area.

Carlos Andrés Álvarez (MS '15) is currently employed as Chief R&D Officer at Alianza Team USA in Colombia.

MaryBeth Hornbeck (MS '15) celebrates six years of working as the Family and Consumer Sciences Agent for UGA Extension in Rockdale County in 2021. She was recently promoted to Public Service Associate and was named the recipient of the 2021 Thomas F. Rodgers Outreach Agent Award from the College of Family and Consumer Sciences. She's gained a reputation for engaging education for all ages in the realm of nutrition and food safety. In 2020, she bought her first home with her husband in Loganville, GA.

Emily Wagener (MS '15) is now Sales Development Manager with Dairifair Foods LLC in Jacksonville, FL.

Sara (Muntean) Thrasher (BSA '16) is now an Expert Software Engineer with Warner Media in Atlanta, GA.

ALUMNI NEWS (CONT'D)

Quynh Duong (MS '16) (*below*) returned to Vietnam after graduation and worked for the Vietnam Academy of Science and Technology for a couple of years before joining the Department of Science and Technology at the Vietnam Ministry of Industry and Trade (MOIT). Currently Quynh's work at MOIT entails food safety, food policy, support for the food industry and bioindustry, as well as general support for the industrial application of upcoming technologies. She is also a member of the Vietnam network of Leaders in Innovation Fellows, made up by those who have participated in the fellowship program of the same name by the UK's Royal Academy of Engineering.



Quynh Duong

Kristyn (Nock) Burke (BSA '14, MS '16) is now Senior Specialist of Global Quality Systems Projects with CP Kelco in Atlanta, GA.

Tristin Thompson (MS '16) is now Quality Coordinator at Stanley Brothers in Denver, CO.

Jason Kolofske (BSA '17) is now the Ice Cream Production Manager with The Brown Cow Ice Cream Parlor in Chicago, IL.

Emily Walker (BSA '17) is currently employed as Plan Reviewer and Outreach Liaison in the Food Safety Department of the South Carolina Department of Agriculture in West Columbia, SC.

Alex Maxwell (MS '17) is currently a Sensory and Consumer Science Manager at Anheuser-Busch in St. Louis, MO.



Maria Moore (MS '17) (*above*) and **Ryan Brasher** were married in May in Mandeville, LA.

Juzong Tan (PhD '17) is an Assistant Professor at Florida A&M University in Tallahassee, FL.

Po-An Chi (MS '18) joined McKinsey & Company in Atlanta as a Knowledge Analyst in 2020.

Carlyn Oswald (MS '18) is now Food Scientist with Griffith Foods in Springdale, AR.

Caroline Brown (BSA '19) is currently Regulatory Affairs Specialist with Astral Brands in Atlanta.

Brandon Williamson (BSA '19) is now an Associate Food Scientist with Diamond Crystal Brands in Atlanta, GA.

Sarah Warren (MS '19) is currently employed as Quality Control Specialist at Gourmet Foods International in Decatur, GA.

Anjail Thomas (MFT '20) accepted a new position as Quality Area Manager with HelloFresh in Newnan, GA.

Rachel Reel-Russell (MFT '20) is now Product Development Manager at 7-Eleven in Pittsburgh, PA.

IN MEMORY

Jerry W. East, 82, of Seneca, SC, passed away December 2, 2020. Jerry earned a BSA and MS in food science in the late 60's. After active service in the Navy and additional years in the Naval Reserve, Jerry spent a career with UGA Extension. He is survived by his wife, **Emily**; his daughter, **Lynn Hoover (Kirk)**; his grandchildren, **Scott** and **Lori**; and his brother **Larry Wayne East**.

Halim Aboul-Saad passed away June 27, 2020, in San Antonio, TX. Halim earned a PhD in food science in 1970. He worked as a technical director for M&M/Mars and for Quaker Oats in Mexico. He is survived by his wife of nearly 60 years, **Wissam**; his daughters, **Dina** and **Shereen**; his grandchildren, **Hannah, Mihai, Gabriel**, and **Daniel**; sister, **Rosa**; brothers, **Shaker** and **Kamal**; and numerous nieces and nephews.

STUDENT AWARDS AND NEWS

DEPARTMENTAL AWARDS

American Association of Candy Technologists Scholarship - **Himanshu Prabhakar**

Dorris A. Lillard Scholarship - **Rachel Doxey**



Horowitz Family Scholarship - **Tea White** (above)

Joe W. Andrews Scholarship - **Sabrina Buck**

John C. Ayres Scholarship - **Olivia Fuller** and **Kelly Brown**

Morrison and Genevieve Loewenstein Scholarship - **Shruti Sharma**

Tedford-Tellico Inc. Scholarship - **Allison Gilbert**

Virginia Dare Scholarship - **Rachel Doxey**

John J. Powers Graduate Scholarship - **Peter Chiarelli** and **Yiwen Li**

Manjeet S. Chinnan Graduate Student Support - **Damla Dag**, **Kaylan Hayman**, **Seulgi Lee**, **Weifan Wu**, **Shruti Sharma**, **Peien Wang** and **Boran Yang**



Damla Dag

Romeo Toledo Graduate Support Award - **Damla Dag**, **Jennifer Dorick**, **Himanshu Prabhakar**, **Shruti Sharma** and **Xinran Xu**

Outstanding Food Science Senior - **Sabrina Buck**

Outstanding Food Science Junior - **Olivia Fuller**

Other Awards and News

Damla Dag was selected as the 2021 honoree of the Dr. Gideon 'Guy' Livingston Scholarship of ΦΤΣ, Phi Tau Sigma.

Sabrina Buck won the Undergraduate Student Research Competition of the annual conference of the GA Nutrition Council.

Andrew Widmer (right) was awarded a Graduate School Master's Fellow award for 2021-2022.



Minji Hur was awarded a 2021 College of Agricultural and Environmental Science Student Scholarship from the UGA Griffin campus.

Damla Dag received a 2020-21 Graduate Education Advancement Board Fellowship from the UGA Graduate School.

Peter Chiarelli was selected as the UGA recipient of the 2021 IFT South Eastern Section Graduate Student Leadership Award.

Andrew Widmer was selected as the UGA recipient of the 2021 IFT South Eastern Section Undergraduate Student Leadership Award.

Lordwige Atis was awarded the 3-A Sanitary Standards Inc 2021 Student Participation Award.

Anna Townsend was a recipient of a 2021 IAFP Student Travel Scholarship. This scholarship will support her regis-



Sabrina Buck accepts award from Dr. Manpreet Singh at departmental award ceremony

STUDENT NEWS AND AWARDS (CONT'D)

tration, accommodations, and flight to the conference in Phoenix, AZ.



Jasmine Kataria (left) received the third place award for the 2020 IAFP J. Mac Goepfert Developing Scientists Award technical competition.

Seulgi Lee received the third place award for the 2020 IAFP J. Mac Goepfert Developing Scientists Award poster competition.

Shruti Sharma and Himanshu Prabhakar were married last summer at the home of Himanshu's sister and brother-in-law in Cumming, GA. They were to go back home and get married in India in the presence of their families,

but COVID-19 prevented travel. So, they planned a wedding here in GA.

Yiwen Li received a Graduate Student Degree Accelerator Award from the UGA Graduate School.



(L-R) Himanshu Prabhakar and Shruti Sharma on their wedding day with Himanshu's sister and brother-in-law

FOOD SCIENCE GRADUATES

SUMMER 2020

BSA

Vivian Yang started her MS degree with Dr. Kerr.

MS

Sam Cimowsky (BSA '18) accepted a position with Fresh Express in Atlanta.

Nan Jiang is pursuing a PhD in biophysics at UW-Madison.

Deepak Kafle graduated summer of 2020.

Enqi Zhang graduated summer of 2020.

PhD

Shaoting Li accepted a post doctoral associate position with Dr. Deng.

Fall 2020

BSA

Collin Burt accepted a position as Associate Account Manager with EcoLab in Madison, AL.

Audrey Seim graduated fall of 2020.
Rhea White graduated fall of 2020.

MS

Deandra Campbell graduated fall of 2020.

Minji Hur started working on her PhD with Dr. Diez-Gonzalez.

Jade Long accepted a position as Senior Coordinator of Menu and Packaging with Chik-fil-A in Atlanta.

MFT

Scott Koster is a Protein Scientist at ADM in Decatur, IL.

Tom Prenczky is serving as a member of the Culinary Advisory board of York Technical Institute, LCC in York, PA.

Anjail Thomas is a Regulatory QA Supervisor at Koch Foods, Inc. In Atlanta.

GRADUATES (CONT'D)

Kathryn Lacy is employed as an Environmental Health Specialist with Maricopa County, AZ.

PhD

Yuju Lin graduated fall of 2020.

Juyoung Kim accepted a position as a Sensory Scientist with Campbell Snacks division of Campbell Soup Company in Norwalk, CT.

Natalie Oswell (BSA '16) is currently employed as a Senior Scientist with Kalsec Inc. in Kalamazoo, MI.

Jing Xie graduated fall of 2020.

Siyu Zhang is currently working as Lab Technician in Dr. Akoh's lab.

Spring 2021

BSA

Nicole Banos graduated spring of 2021.

Sabrina Buck will start her MS degree with Dr. Dunn.

Ariel Chester graduated spring of 2021.

Jera Edmondson graduated spring of 2021.

James Fountain graduated spring of 2021.

Anne Friedman graduated spring of 2021.

Raul Garza graduated spring of 2021.

Sahana Lakshminarayanan graduated spring of 2021.

Ansley Lockett graduated spring of 2021.

Brianna Rafferty graduated spring of 2021.

Kirby Rodriguez will start on her MS degree with Dr. Kerr.

Luke Vazzano graduated spring of 2021.

Francisco Villanueva graduated spring of 2021.

James Andrew Widmer will start on his MS degree with Dr. Dunn.

MS

Peter Chiarelli will continue with Dr. Mis Solval on his PhD.

Yaxi Dai will start on her PhD with Dr. Chen.

Zijin Qin graduated spring of 2021 and will continue with Dr. Kong on her PhD.

Boran Yang will continue with Dr. Mis Solval on his PhD.

MFT

Rebecca Brickman graduated spring of 2021.

Mary Kawleski graduated spring of 2021.

Cory Ortego is Director of Quality with Milo's Tea Company, Inc. in Bessemer, AL.

Nicholas Shuman is a Scientist IV with The Coca-Cola Company in Apopka, FL.

PhD

Estefania Novoa Rama graduated spring of 2021.

Peien Wang graduated spring of 2021.





UGA CHAPTER OF PHI TAU SIGMA

Push to increase awareness and membership benefits undertaken by student leaders

The UGA Chapter of Phi Tau Sigma, the honor society of food science and technology, was awarded with Chapter of Merit status for the 2019-20 administrative year. **Fanbin Kong** is the faculty advisor for the UGA chapter, **Yiwen Li** was the chapter president for the 2019-2020 year, and **Damla Dag** is current president.

The UGA Chapter is committed to fulfilling the mission of Phi Tau Sigma, to raise the stature and recognize scholarly achievements of the food science and technology profession. Efforts were made in the past year to strengthen the publicity

of the society, including social and educational events. Many members were recognized for various achievements and awards. Among them, based on his professional contribution and his vision for $\Phi\tau\Sigma$, **Fanbin Kong** was elected to the organization's Board of Directors.

Above, several members of $\Phi\tau\Sigma$ gathered on a beautiful spring day. Pictured are (L-R front row) **Ming-hsun Shen, Anand Mohan, Lida Rahimi Araghi, Fanbin Kong** and (L-R back row) **Casimir Akoh, Emine Ozen, Damla Dag, Estefania Novoa-Rama and Rakesh Singh**.

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