

Welcome New Faculty!



Chad Paton (*see photo at left*) joined the Department of Food Science and Technology with a joint appointment in the Department of Foods and Nutrition in the fall of 2015 as an Assistant Professor. His research is focused on identifying bioactive food components that can be used to prevent metabolic and health related complications from diabetes and obesity. Prior to joining UGA, he was a member of the faculty at Texas Tech University since 2011. Paton completed his postdoctoral training at the University of Wisconsin-Madison in the Department of Biochemistry where he studied mouse and cell based models of diet induced obesity to study the regulation of lipid metabolism. He completed his PhD at the University of Maryland in College Park and undergraduate work at Michigan State University. ☞

Derek Dee (*see photo at right*) joined the faculty in January, 2016, as an Assistant Professor in Food Chemistry, specializing in food proteins and enzymes. Dee obtained his Honor's (University of Saskatchewan) and Master's (University of Guelph) degrees in Food Science, followed by a Doctorate in Biophysics from the University of Guelph. Dee furthered his training in Biophysics as a Postdoctoral Fellow in the Department of Physics, University of Alberta. Dee's research combines biophysical approaches with biochemical and molecular biology tools in order to understand, at a molecular level, how proteins and enzymes work. Returning to a Food Science home at the UGA, Dee hopes to apply his experience to better understand and utilize food-related proteins and enzymes. Joining him in Athens are his wife, Vindya Tennakoon, and their son Oliver Dee who turns two-years-old this coming July 4th. Dee tries to stay fit by swimming and mountain biking and looks forward to exploring the many interesting places here in the South. ☞



Stay tuned for more faculty news in 2017!

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Department Head Comments

fst News

Volume 44 • Summer 2016

Welcome from the Department Head



Rakesh Singh

Greetings to the alumni and friends of the Department of Food Science and Technology! You will find that every section in this newsletter is full of exciting information.

We are excited to welcome Dr. Samuel Pardue as the new Dean and Director of College of Agricultural and Environmental Sciences (CAES). Dr. Pardue came to Georgia in March from N.C. State University where he was Associate Dean for Instruction in the College of Agriculture and Life Sciences. He is very dynamic and will lead the college to new heights.

You will also notice several new faces in the faculty ranks as we replace the retired positions. To maintain the excellence in our teaching, research and extension programs, it is critical to recruit talented faculty. One way to attract talented and distinguished faculty is to have an endowment for supporting such a position. Our food industry advisory group and the college's office of external and alumni relations have been actively involved in crafting solicitation to fund an endowed professorship. The emphasis area for this endowment is health and wellness, which is timely and important for the department. A successful endowed professorship will attract a high profile person who will add to our cadre of very productive faculty. I encourage you to become actively engaged in 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.

Our students have consistently received scholarships and excelled in competitions. A food product development team, a photo of the team is on page 13, comprised of 6 undergraduate students won the \$10,000 first place award in the 2015 DuPont™ Danisco® Knowledge Award competition (the best ever in the history of the department). The Food Science Club routinely provides opportunities for extracurricular activities for all food science students. It is exciting to know that our alumni have also excelled in their professional careers and many of them are listed on pages 9-11. We are trying to grow enrollment in our online M.F.T. (Master of Food Technology) degree for working individuals and could use your help to spread the word among your friends and colleagues. During the past year, we graduated 23 undergraduates, 23 M.S., 1 M.F.T. and 3 Ph.D. students. The new graduates are now new alumni, and it is a continuously growing group.

I want to take this opportunity to thank our donors and alumni for their unwavering support to the department. We also have several scholarships and graduate student support funds that you can contribute to or send contributions to the Food Science and Technology fund for support of the entire department. This is your opportunity to have a positive impact on the educational experience of our students and the continued success of our department.

Thank you,
Rakesh Singh
Professor and Department Head

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

Editorial staff includes:

Karen Simmons
Program Coordinator

Mark Harrison
Professor

Doris Lord
Administrative Manager

Suggestions? Questions?
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Visit us on the web:

**Department of Food Science
and Technology:**
<http://www.foodscience.caes.uga.edu>

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

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

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

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

Ronald Pegg Receives Awards

2015 Recipient of the D.W. Brooks Award for Excellence in Teaching



Ronald Pegg is a researcher who feels equally at home in the classroom and the laboratory.

In addition to inspiring students with the chemistry of chocolate and coffee, he's become one of the nation's most sought-after experts on the nutrient content of food and the bioactive compounds that make blueberries, peanuts and other nutritionally dense superfoods so "super."

Pegg joined the faculty of UGA in 2006. He immediately saw the need for a more hands-on, practical approach to teaching food chemistry.

His work with students has earned him Food Science and Technology Outstanding Undergraduate and Graduate Professor awards five times. Pegg has received a major teaching honor from his department, the college or the university every year since 2007.

In 2014, he won the inaugural First-Year Odyssey Seminar Program Teaching Award for his dedication to that program. Since the First-Year Odyssey program started, Pegg has used his coffee technology seminar course to introduce students to the chemistry of the foods that they eat and drink.

Students inside and outside of the Department of Food Science and Technology credit him with keeping them engaged in the sciences and relighting the spark of curiosity that sometimes fades as students start to pursue career goals.

In addition to his time in the classroom, Pegg has received accolades from producer groups for his research into bioactive chemistry and the health benefits of pecans, peanuts, peaches and other crops.

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



L to R: Associate Dean Josef Broder, Pegg, Assistant Dean Jean Bertrand

2016 IFT William V. Cruess Award for Excellence in Teaching

Ronald Pegg is the recipient of the 2016 Institute of Food Technologists' (IFT) William V. Cruess Award for Excellence in Teaching. Pegg, a past UGA Center for Teaching and Learning Lilly Teaching Fellow and 2015 CAES D.W. Brooks Award recipient for excellence in teaching, will be honored at the Annual Conference + Food Expo July 16-19 at McCormick Place in Chicago, Illinois. According to the IFT Awards Committee, Pegg's nomination was supported with generous accolades from former Cruess award winners, UGA students and faculty. ☞

2016 NACTA Educator Award

Ronald Pegg was awarded the North American Colleges and Teachers of Agriculture (NACTA) Educator Award. Presentation of the award will take place at the 2016 NACTA Conference at the University of Hawaii at Manoa on June 24, 2016. NACTA awards recognize excellence in post-secondary instruction in agriculture. One of the central purposes of NACTA is to recognize those individuals whose efforts represent the very best in agricultural higher education. ☞

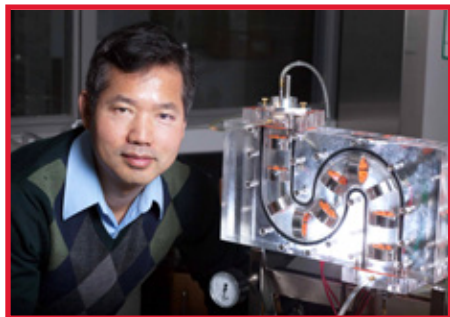


2015 Costa Rica Coffee Group

2016 UGA Costa Rica Adelante Award

Ronald Pegg was also the recipient of the 2016 UGA Costa Rica Adelante Award. Dr. Quint Newcomer, Director, UGA Costa Rica said "We selected Dr. Pegg for the 2016 Adelante Award because of his commitment to growing education abroad developing his coffee program (*see photo above*) into a successful program and helping to stimulate interest in the development of a new chocolate program that another FDST faculty, Jose Reyes, plans to launch in 2017, and to carrying out research on the benefits of experiential learning on this program. Dr. Pegg has also shown tremendous support in promoting UGA Costa Rica, generally." ☞

Faculty News and Awards



Fanbin Kong (Photo credit Rick O'Quinn)

Fanbin Kong (see photo above) was awarded a \$496,317 grant from the U.S. Department of Agriculture's National Institute of Food and Agriculture to study the safety of nanocellulose, a light, solid substance obtained from plant matter, generally wood pulp, and how it affects the way humans digest food and absorb nutrients. Kong developed models of the human stomach and intestine that realistically demonstrate the way food breaks down in the human body. These models help him test the effectiveness of functional foods and develop new foods aimed at helping those with specific health issues.

Fanbin Kong was promoted to Associate Professor with tenure effective July 1, 2016.

Ronald Pegg was promoted to Professor effective July 1, 2016.

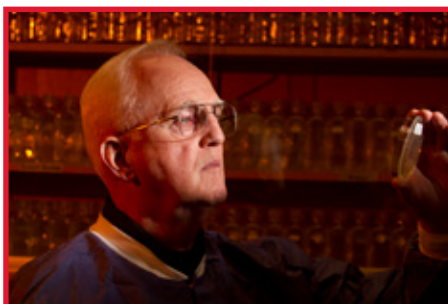
Larry Beuchat (see photo at right), Distinguished Professor Emeritus, led a study to see how long bacteria that cause foodborne illness can survive in low moisture foods. Beuchat and study co-author **David Mann**, a research professional in the UGA Center for

Food Safety, published the study in the *Journal of Food Protection* (<http://www.ncbi.nlm.nih.gov/pubmed/26408131>). They found that harmful bacteria can survive in sandwich crackers and cookies for months.

Jennifer Cannon resigned at the end of January to spend more time with her family. Cannon's son, **Ezra Archer Bauen** (see photo below), arrived August 16, 2015, weighing 9 pounds and measuring 21" long. Cannon continues her involvement with the department and graduate students as an Adjunct Associate Professor.



Ezra Archer Bauen



Larry Beuchat (Photo credit Andrew Davis Tucker)

Casimir Akoh received the Alumni Achievement Award from the University of Nigeria (UNN) Alumni and Friends Association, USA, in recognition of his scholarly contributions in the fields of food chemistry and food biochemistry. In addition, The World Academy of Biocatalysis and Agricultural Biotechnology (WABAB) honored Akoh as a Fellow/WABAB Academician, with his election by the International Society of Biocatalysis and Biotechnology (ISBAB) in recognition of his outstanding and innovative contributions to lipid biotechnology, structured lipids, functional and healthful lipids research.

Aaron Brody's name was added to the IFT Riester-Davis Award. The award, now called the Riester-Davis-Brody Award, recognizes Brody's career achievements as an innovator in food packaging. Brody, the 1988 recipient of the award, has earned a distinguished reputation as a leading developer of new technologies including modified atmosphere packaging, and is an original founder and active member of the Food Packaging Division. The Riester-Davis-Brody Award recognizing lifetime achievement and top innovators in food packaging technology will be presented at the 2016 IFT Annual Conference and Expo in Chicago.

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

Ronald Pegg was selected Undergraduate Professor of the Year by the Food Science Club. ∞

Michael Doyle receives Distinguished Alumni Award

Michael Doyle (see picture at right) was honored by The University of Wisconsin-Madison College of Agricultural and Life Sciences (CALS) on November 12th at the CALS Honorary Recognition Banquet with the Distinguished Alumni Award.

The Distinguished Alumni Award, introduced in 2009, recognizes an alumna or alumnus with a career of outstanding achievement through contributions to one's chosen field or an exemplary record of public service. ∞



Doyle with Dr. Kathryn VandenBoseh, CALS Dean



Food Science Club Welcome Back Luau

This year the Food Science Club focused on building community within and outside of the department. Through programming that encouraged students to meet one another and faculty within the department, the Club worked to make students feel more welcomed. Guest speakers from local food businesses and other student organizations were also invited to foster engagement with people outside of Food Science who are still very interested in food issues.

Relationship and Team Building

The Club observed group projects are a pivotal aspect of education within Food Science. From product development competitions and microbiology labs to industry problem-solving in Senior Project class, Club members are continually encouraged to work with others to achieve goals and answer questions. Because of this, the Club decided to include more opportunities for students to meet each other and work in teams. To do so, the Club coordinated mixers like trivia, the Pumpkin cooking competition, and Valentine’s cookie decorating. Students were encouraged to sit with different people during meetings to facilitate new friendships. Events with this focus included the Welcome Back Luau on the lawn (see picture above) and the Holiday Party at The Place in downtown Athens.

Our Athens Vice President, **Mary Martha Mann**, worked to create this atmosphere through planning of the mixers and unique homemade meals for each meeting. More time was given for enjoying meals together so that students could get to know each other. *Continued next page*

UGA Food Science Club



dawgfood.uga.edu



2015 Toys for Tots collected by the Food Science Club



L to R: Marvin Indrajaya, Hannah LeClair and Betsy Dziadik

Food Science Club News (cont'd.)

The Club invited our newest faculty, **Dr. Paton** and **Dr. Dee** to introduce themselves and dive into the details of their research. This faculty outreach was important to expose students to Food Science research and provide a student-facilitated welcome to our new faculty.

Finally, the Club strived to encourage more engagement among students at the Griffin campus by holding a Griffin campus meeting hosted by the Club's Griffin Vice President, **Jessica Hofstetter**. Griffin students were also invited to attend Club meetings in Athens through offering the use of one of UGA's vans for transportation.

Community Outreach

A significant effort this year was also devoted to coordinating opportunities to serve within the Athens community. Besides fostering a connection between club members, this allowed members to see the work that local organizations are doing to provide food to Athens families in need. Through coordination by officers **Lauren Augenstein** and **Morgan Young**, the club packaged meals at the Northeast Georgia Food Bank and volunteered at the UGA Garden. In order to connect and support the local food industry, the Club invited representatives from 1000 Faces Coffee and Terrapin Beer Company to provide an overview of their Quality Assurance programs.

To encourage learning of outside perspectives within the food industry, the Club hosted **Katherine Ingerson**, the Registered Dietician for UGA Food Services and the student organization Real Food UGA at the Club's April meeting. With a focus on wellness and ethics within the food industry, this effort to learn more about food's relationship to health and ethics is crucial. The food industry is driven by very food-conscious consumers. Consequently, it is so important to learn how to communicate Food Science effectively and provide food that is wholesome and safe for the next generation. 🍷

Food Science Club Officers		
	2015-2016	2016-2017
President	Lauren Hudson	Morgan Young
Vice President (Athens)	Mary-Martha Mann	Carlyn Oswald
Vice President (Griffin)	Jessica Hofstetter	George Kwabena Afari
Secretary	Julianna Fritts	Maria Moore
Treasurer	Natalie Oswald	Alex Maxwell
Historian/Public Relations	Katrina Kettler	Hannah LeClair
Community Service Chairs	Lauren Augenstein Morgan Young	Catherine Smith
Catering Chair	Kareen Huynh	Emma Johnston
Ag Hill Reps.	Nishtha Lukhmana	Max Mazzoni
SE IFT Student Rep.	Andrea Jackson	Open
Faculty Advisors	Dr. Mark Harrison Dr. José Reyes	Dr. José Reyes Open



L to R: Andrea Jackson, Cathy Micali, Martina Buchholz and Quynh Duong

Alum Dr. Donald W. Schaffner Presents 2016 J. G. Woodroof Lecture

The 2016 J. G. Woodroof Lecture was presented by **Dr. Donald W. Schaffner** (see photo at right) on April 5 at the UGA Center for Continuing Education. Dr. Schaffner is an Extension Specialist in Food Science and Distinguished Professor at Rutgers University and is an alum of our department (MS '85, PhD '89). After a bit of reminiscing about the "good ole days at UGA and Food Science," Dr. Schaffner gave the audience an interesting presentation including a summary of his research and thoughts on the new Food Safety Modernization Act (FSMA).

Dr. Schaffner's current research interests include quantitative microbial risk assessment and predictive food microbiology. He spoke specifically about validating predictive computer models related to *Salmonella* growth in ground beef as the result of repeated cycles of temperature extremes.

While time constraints prohibited an in depth discussion, Dr. Schaffner's presentation of modelling results along with actual growth data showed the models are conservative with regard to bacterial growth. When one is designing food handling recommendations, there is no argument that it is better to err on the side of caution and to take every reasonable precaution to limit conditions that could lead to foodborne illness.

In considering the implementation of FSMA, Dr. Schaffner is hopeful that a benefit of new FSMA regulations will be to wake up members of the food industry of the need to validate what they are doing in their own facilities. In other words, data for validation must be derived in house, as the industry cannot rely on data from published literature as a validation tool. There must be an increased emphasis on risk based thinking and risk communication within the industry.

The annual Woodroof Lecture is named in honor of **Dr. Jasper Guy Woodroof**, an internationally recognized leader in food science and the founder of the food science program at the University of Georgia. Dr. Woodroof presented the inaugural lecture in 1981. His scientific contributions toward providing a wholesome, stable food supply continue to be felt today. 🍷



Newsletter moving to electronic format

The Department of Food Science and Technology is getting ready to move their alumni newsletter to an online-only format. To continue to receive the newsletter, please email foodsci@uga.edu with your email address. Thank you, and we look forward to keeping in touch with you electronically!

In Memory

Mrs. Genevieve J. Loewenstein, wife of **Dr. Morrison "Morrie" Loewenstein**, passed away on March 26, 2016 in Austell, GA. Dr. and Mrs. Loewenstein established the Dr. Morrison and Genevieve Loewenstein Scholarship with the desire of intensifying and prolonging research in the dairy science environment. It was Dr. Loewenstein's belief that the University of Georgia has a responsibility to ensure the highest standard of excellence in the study of dairy science, as it strongly impacts the economy of Georgia and the overall health of the public. Our condolences go to Mrs. Loewenstein's family and friends.

Richard Cerny (BSA '65) passed away on May 22, 2015. Cerny received an AAS in food technology from Farmingdale State College and a BSA in food science from the University of Georgia before earning an MS in science education from Montclair State University. Cerny was a longtime member of IFT and past chair of the Long Island Section and an active member of several other sections for more than 40 years. Our condolences go to Mr. Cerny's family and friends. 🍷

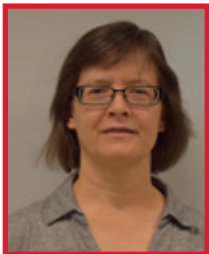
Staff News and Awards

Beth Knight, Administrative Specialist for Dr. Rakesh Singh and several prior FST department heads, fully retired at the end of December. We wish Beth all the best as she and her dog Brucie, enjoy her full retirement.



Doris Lord

Doris Lord joined the department in July as the Administrative Manager. **Doris** came to us with over 26 years of administrative experience at UGA.



Taryn Kormanik

Taryn Kormanik joined the department as a Program Coordinator II in March. Taryn works on product development with Extension to assure FDA and GDA regulatory compliance.

Gwen Hirsch, Laboratory Manager II, was recognized for 25 years of service at the CAES Athens Holiday Luncheon in December.

Karen Simmons, Program Coordinator II, was recognized for 15 years of service at the CAES Athens Holiday Luncheon in December.

Sue Ellen McCullough, (see pictures at right) Laboratory Technician II on the Griffin Campus, was one of only three recipients of the 2016 CAES Classified Employee Awards presented on March 17 in Griffin, GA.

Some of the testimonials that were shared during the presentation of the award to Sue Ellen included:

“Sue Ellen has worked in the Department of Food Science and Technology on the UGA-Griffin Campus some 37 years. She has contributed to the research, instruction, and outreach efforts of almost every faculty member in the Department over those years and done so with competence, enthusiasm, and a can-do attitude that has made her a valued colleague.”

“Sue Ellen has exhibited a positive attitude and a willingness to do whatever work was assigned to her.”

“Sue Ellen’s warmth and positive attitude make it always a pleasure to encounter her whether for a casual word of greeting or a serious discussion of a work activity.”

Kudos are in order for **Koushik Adhikari** and **Dick Phillips** who gave strong endorsements for her nomination packet.

Congratulations **Sue Ellen!**



Left to right - Lew Hunnicutt, Assistant Provost and Griffin Campus Director, Kirk Kealey, Food PIC Director, Koushik Adhikari, Assistant Professor, Sue Ellen McCullough with family members Marie Williamson (mom), Jeffrey (husband), and Jennifer Doss (daughter)



Left to right - Bob Shulstad, Associate Dean of Research (CAES) and Russ Mumper, Vice Provost of Academic Affairs, Lew Hunnicutt, Assistant Provost and Griffin Campus Director, with Sue Ellen McCullough

Charles J. Renschler (BSA '57) is now a full time real estate agent with Mann & Sons Realtors in Rehoboth Beach, DE.

Cleve Tedford (BSA '69) owns and operates Citico Wildlife Wilderness in the mountains of east Tennessee. Cleve's said "the realization of a lifelong dream was to a great extent made possible by the support and encouragement of faculty and friends within FST. Particular thanks go to **Dr. John Carpenter** who provided the connection to a job that led to a very rewarding career in the food and feed industries."

Jeff Harris (BSA '78) retired from Mars Inc. after 30 plus years within R&D, Food Safety, and Technical Services management roles. He married **Sharon Evans** in 1978 (MS Psychology & Counseling '78), and their daughter **Ivy (Harris) Chupp** received her DVM degree from the UGA College of Veterinary Medicine in 2008. Jeff and Sharon enjoy spending time with their 2 grandsons ages 3 and 1, while traveling between FL and GA.

Laura Meadows (BSA '81), Director of the Carl Vinson Institute of Government, was chosen to participate in the first class of UGA's Women's Leadership Fellows. The class will hone her leadership skills and provide a deeper understanding of the challenges and opportunities confronting research universities.



Anna (Krajewska) Szmigielski

Anna (Krajewska) Szmigielski (PhD '84) and her family moved to Canada in 1992. She works as a Research Scientist in the College of Agriculture and Bioresources/Soil Science Department and teaches chemistry classes at the University of Saskatchewan in Saskatoon. Her husband (also a UGA graduate) is a professor in the math department and their two sons are students at the university, one in geology and the other in medical school. (see photo below left)



2015 CAES Alumni Association Young Alumni Award winners Megan Greene, Travis Moore and Carmen Byce. (Photo credit Branch Carter)

Horng-Ji Lai (BSA '96) is an Associate Professor at the National Chi Nan University in Taiwan.

Angela Camargo (MS '99) is the Senior Quality Assurance Manager for Church's Chicken in Atlanta, GA.

Emin Yilmaz (PhD '00) is currently the Dean of Engineering Faculty at Çanakkale Onsekiz Mart University in Turkey. He is also a full-time professor of food engineering. Emin said his special thanks always go to **Dr. Shewfelt, Dr. Koehler, Dr. Wicker, Dr. Akoh, Dr. Huang, Dr. Frank** and others.

Joy Dubost (MS '01) is the Senior Director of Science and External Affairs at the Beer Institute in Washington DC.

Christie (Phillips) Gray (MS '02) started working as a Senior Manager at Decernis LLC in May 2015. Christie is a subject matter expert in the area of regulatory and contaminants for food, animal feed and pet foods.

John T. Allan III (BSA '95, MS '03) is now Vice President of Regulatory Affairs and International Standards at the International Dairy Foods Association in Washington, DC.

Travis Moore (BSA '03) is a Senior Brewmaster with Anheuser-Busch. Travis recently moved from the Cartersville, GA brewery to the St. Louis, MO brewery. Travis is responsible for all aspects of safety, quality and production for the brewing operation. Travis received a 2015 CAES Alumni Association Award of Excellence. (see photo at left)

Chow-Ming Lee (PhD '04) is on his sixth year as the Consumer Sensory Lead at Monsanto Vegetable Seeds Division, located in Woodland, CA. Chow-Ming has been working on identifying the constituents for better tasting tomatoes, melons, cucumber, broccoli, lettuce, etc. (see photo below)



Chow-Ming Lee

James Folsom (PhD '06) is now a Senior Research Microbiologist at Lonza Specialty Ingredients in Alpharetta, GA.

Brooke (Boretski) Green (BSA '00, MFT '06), husband, **Sean**, and big brother, **Evan**, welcomed **Emma** in June 2015. Brooke is now the Business Manager at St. James the Apostle Catholic Church in McDonough, GA (see photo next page).

Continued next page

Alumni News (cont'd.)



L to R: Brooke, Sean, Evan and Emma Green

Maruj Limpawattana (PhD '07) is now Assistant President of Siam University whereas Ann Wanwimol **Klaypradit** (PhD '06) serves her third term as Associate Dean for International Affairs, Faculty of Fisheries, Kasetsart University. Their only daughter, **Patty**, started first grade at Kasetsart Demonstration School of Kasetsart University in May. The family lives in Bangkok, Thailand. (see photo at bottom center)

Jordan Shaw (BSA '06) is employed as a Quality Assurance Supervisor at NewLink Genetics in Des Moines, IA.

Ben Williams (BSA '02, MS '06) works in Research & Development for The Coca-Cola Company in Atlanta, GA. He and his wife **Lisa**, are expecting their second child in October.

Jinkyung (Jeannie) Kim (PhD '07) works as a Principal Scientist in Food Safety at PepsiCo in New York.

Mayeli Peralta-Contreras (MS '07) is a Process Engineer and Consultant at Ciudad de Aguascalientes, in Aguascalientes, Mexico.

Niaz Bakhtyar (BSA '08) is the Corporate Quality Control Manager at Hilmar Cheese Company in California. Niaz expects to obtain an Executive MBA from California State University during 2016.

Andy Kerlin (BSA '08) is working for Treehouse Foods in Downer Grove, IL. He is celebrating his 6th year anniversary in bakery research and development.

Hannah Smith (MS '08) received the Certified Food Scientist designation from IFT.

Hannah works with McKee Foods Corporation in Collegedale, TN.

Robert Fusco (MS '09) is working at Electric Boat in Hartford, CT, as an Engineer II.

Leah Miller (MS '09) has been employed with The Hershey Company for nearly seven years and is currently completing a one year assignment in Shanghai, China, helping the business grow through innovation.

Tiffany (Thomas) Adams (BSA '09) is now a Team Leader of Quality and Safety with Döhler in Atlanta, GA.

Jordan Barkley (BSA '10) is the Manager of Training and Projects with De Lage Landen Financial Services Inc. in Atlanta, GA.

Seth Boulet (BSA '10) is currently a Basic Officer Trainee with the United States Air Force.

LaShanda Glenn (PhD '10) is currently a Senior Scientist in the Global Microbiology Capability Organization at Procter and Gamble in Cincinnati, OH.

Ashley Hart (BSA '10) married **David Ellis** on April 4, 2015, in Athens, GA. Ashley and David live in Minneapolis, MN. Ashley is a Product Developer at General Mills working



L to R: Ann, Patty and Maruj

on Cascadian Farm organic granola and David is an executive chef at Barrio Restaurant. (see photo below)



Ashley Hart and her husband, David

Katherine (Erickson) Herndon (MS '10) works with Southeastern Grocers as a Quality Control Specialist in Brunswick, GA.

Jaime Joseph (BSA '10) is currently working with Schwan Food Company in Atlanta, GA.

Kylah Smith (MS '10) is a Research and Development Senior Scientist at PepsiCo in Chicago, IL. Kylah recently completed The Culinary Institute of America's Certified Culinary Scientist Program.

Dvijal Patel (MS '11) accepted a Food Technologist position with Buhler Aeroglide in June 2015 and is based in Raleigh, NC.



Dvijal Patel

Adrienne Phifer (BSA '11) will enroll in the Doctor of Public Health program at George Washington University in the fall in Washington, DC.

Dhivyalakshmi Rajasekar (MS '11) is an Application Developer with Döhler in Cartersville, GA.

Continued next page

Alumni News (cont'd.)

Austin Clark (BSA '12) is a Business Intelligence Consultant at Deloitte in Atlanta, GA.

Leslie Kleiner (MS '12) continues her role as a Food Scientist Project Coordinator in Confectionery Applications, at Roquette Americas, Inc. She is quite active in the confectionery world and participates as a Program Committee Member of PMCA (a confectionery conference held yearly in PA). She also continues to be actively involved with AOCS, both as an Editorial Board Member and also having a monthly column bridging the fats and oils market in Latin America with that in the US and Europe.

Garima Pande (MS '09, PhD '12) is currently employed as a Food Scientist in Columbia, MD.

Nolan Warnock (BSA '12) is now an R&D Technologist at Maplehurst Bakeries, LLC in Nashville, TN.

Courtney Bufford (MFT '13) has a new job at FOCUS Brands as a Guest Relations Specialist in Atlanta, GA.

Stephanie Mako (MS '13) is the Supervisor of Corporate Global Regulatory Affairs and Product Compliance with Herbalife in Winston-Salem, NC.

Maureen McFerson (MS '13) was promoted to Technical Manager of Asia Pacific for Leprino Foods Company. She relocated to Singapore from Denver, CO, with her now



Maureen McFerson

husband, **Luke Hadden** (BSES '08). Maureen and Luke were married in the Jackson Hole area on July, 4, 2015. (see photo below left)

Jaideep Sidhu (MS '13) has been employed with The Coca-Cola since graduation and this past December traveled to India for a yearlong assignment with a team from the Scientific and Regulatory Affairs Department. (see photo below)



Jaideep Sidhu

Brad Schambach (BSA '11, MS '13) is a Microbiology Scientist II with the GLOBAL Research Group at The Coca-Cola Company in Atlanta, GA.

Lee Carella (MS '14) is the Research and Development Flavor Lab Manager at Bell Flavors and Fragrances in Chicago, IL.

Paula (Wortel) Herbert (BSA '14) is working as a Quality Assurance Technician at WTI, Inc. in Jefferson, GA.

Angela Rincon (MS '04, PhD '14) is working as a part-time assistant professor in the Department of Foods and Nutrition at the University of Georgia.

Audrey Varner (MS '14) works as a Junior Research and Development Manager with Puratos in Philadelphia, PA.

Long (Joe) Zou (PhD '14) is now working as a Senior Project Leader with Bunge Oils in Bradley, IL. He and his wife, **Xinxin Lu (Lucy)**, welcomed their first child, daughter **Mandy Zou**, in November, 2015.

Austin Bernard (BSA '15) is working with Chick-fil-A, Inc. as a Local Food Sourcing Safety Specialist. He lives in Norcross GA and recently became engaged.

Dong Chen (MS '12, PhD '15) currently works with Norax Supplements in Cedartown, GA. His job includes establishing and maintaining Standard Operating Procedures (SOPs), and he has responsibility over the Quality Control Department. Dong lives in Carrollton, GA.

Ashton Ergle (BSA '15) is a R&D Food Technologist at CSM Bakery Solutions in Tucker, GA

Nichol LaFontaine (BSA '15) is the Food Safety Programs Coordinator of AB Foods in Yakima, WA.

Charlotte Steininger (MS '15) is an Oak Ridge Institute for Science and Education (ORISE) Fellow at the Centers for Disease Control and Prevention in Atlanta, GA.

To alumni and friends-
Please keep in touch. We always like to hear from you. If you have news to share in the next newsletter, email us at foodsci@uga.edu.



Mandy Zou

Student News and Awards

College of Agricultural and Environmental Sciences Scholarships and Awards

Sarah Bock received a CAES Walter F. Carlan Scholarship.

Jillian Erickson received a CAES Dudley May Hughes Scholarship.

Morgan Young received a CAES Fred Voigt Scholarship.

Martina Buchholz won first place in the 2016 CAES Agriculture Abroad Photo Contest with her picture titled Indian Mustard Field, India. (*see photo on next page*)

Ali Halalipour won second place in the 2016 CAES Agriculture Abroad Photo Contest with his picture Paddy Field Goes Beyond All Restrictions, Iran. (*see photo on next page*)

Yi Gong was awarded a travel grant from CAES Office of Global Programs to present his research in China at the Annual Conference and Exhibition on Functional Foods, Nutraceuticals, Natural Health Products and Dietary Supplements.

Department of Food Science and Technology Scholarships

American Association of Candy Technologists Scholarship -
Juzhong Tan and **Morgan Young**
(*see photo on next page*)

Joe W. Andrews Scholarship -
Alyssa Robertson

John C. Ayres Scholarship -
Elizabeth White

Manjeet Chinnan Graduate Student Support Award -

Yue Cui, Joycelyn Quansah, Jessica Hofstetter, Shangci Wang, Samet Ozturk, Daoyuan Yang, and Martina Buchholz

Ida E. and Maurice K. Horowitz Memorial Scholarship -

Kareen Huynh

(*see photo on next page*)

Dorris A. Lillard Scholarship -

Marvin Indrajaya

Morrison Loewenstein Scholarship -

Rebecca Fortner and **Hannah LeClair**

John J. Powers Graduate Scholarship -

Po-An Chi, Lauren Hudson, and Anuj Purohit

Tedford-Tellico Inc. Scholarship -

Jacinta Jackson

Toledo Graduate Student Support Award -

Molly Sproston, Lauren Hudson, Laurie Leveille, Quynh Duong and Juzhong Tan

Virginia Dare Scholarship -

Emma Johnston

Additional Awards and News

A team consisting of **Juliana Fritts, Sara Muntean, Brooke Oot, Faustine Sonon, Shemaine Mensah, Adam Gresham** and **Meredith Meyer** won the \$10,000 first place award for their “Southwestern Breakfast Egg Muffin” in the 2015 DuPont™ Danisco® Knowledge Award Competition. (*see photo on next page*)

Ebenezer Ifeduba won the \$1,000 first place award in the IFT Biotechnology Division Graduate Student Paper Competition at the 2015 IFT Annual Meeting.

Duc Huy Tran Do was a 2015 IFT Excellence in Leadership Award Finalist at the 2015 IFT Annual Meeting.

Duc Huy Tran Do won the \$750 second place award in the Nutrition Division Poster Competition at the 2015 IFT Annual Meeting.

Duc Huy Tran Do won the first place award at the 2016 Georgia Nutrition Council’s Student Research Competition.

MaryBeth Kellett won first place in the 2015 IFT Nutraceuticals and Functional Foods Division Graduate Research Poster Competition.

Brittnee Thirkield and **Andrea Jackson** won the first place award in the 2015 Disney–IFTSA Product Development Competition with “Snow Snacks.”

Jacinta Jackson was recognized as a Coca-Cola First Generation Scholar.

George Kwabena Afari received a 2016 Student Travel Award from 3-A Sanitary Standards Inc.

Yue Cui received a 2016 Phi Tau Sigma Student Achievement Scholarship.

Morgan Young received an IFT Feeding Tomorrow Undergraduate Scholarship.

Lauren Hudson received a 2016 SEIFT Graduate Student Leadership Award.

Lauren Hudson received a 2016 Outstanding Teacher Award from UGA Graduate School.

Juliana Fritts received a 2016 SEIFT Undergraduate Student Leadership Award. 🍷

Student Awards and News (cont'd.)



Martina Buchholz, Indian Mustard Field — India



L to R: Suzanne Mailman (BSA '79), Awards Ceremony Speaker with Lauren Hudson



Ali Halalipour, Paddy Field Goes Beyond All Restrictions — Iran



L to R: Dean Pardue with Karen Huynh and Jane Bick at the Awards Ceremony



L to R: Juliana Fritts, Sara Muntean, Brooke Oot, Faustine Sonon, Shemaine Mensah, Adam Gresham and Meredith Meyer with the “Southwestern Breakfast Egg Muffins” that won first place in the 2015 DuPont™ Danisco® Knowledge Award Competition.



L to R: Morgan Young with Juzhong Tan and Dr. Rakesh Singh at the Awards Ceremony

Summer 2015 - Spring 2016 Food Science Graduates

B.S.A.:

Hannah Cornelia graduated summer 2015 and is pursuing a Doctor of Optometry degree at The University of Alabama at Birmingham School of Optometry.

Kiersten Boudreaux graduated fall of 2015 and is employed by Pilgrim's Pride.



Kiersten Boudreaux with Josef Broder at the Fall 2015 CAES Commencement Ceremony

Morgan Crandall graduated fall of 2015 and is working for Chick-fil-A, Inc. as a Product Safety Consultant in Atlanta, GA.

Adam Gresham graduated fall of 2015 and is currently employed as a QA Technician with Golden States Foods in Conyers, GA.

Davis Luna graduated fall of 2015 and is working at Chequers Seafood & Steak in Marietta, GA.

Shemaine Mensah graduated fall of 2015 and is working as a Fragrance Advisor at Macy's in Atlanta, GA.

Faustine Sonon graduated fall of 2015 and works at WTI Inc. in Jefferson, GA.

Garrett Ward graduated fall of 2015 and is pursuing a MS degree at UGA in the Poultry Science Department.

Lauren Augenstein graduated spring 2016.

Betsy Dziadik graduated spring 2016 and plans to spend the summer doing mission work.

Jillian Erickson graduated spring 2016 and will work on her MS degree with Dr. Kerr.

Victoria Foody graduated spring 2016 and is working with Kraft-Heinz in Jacksonville, FL.

Eythan Franklin graduated spring 2016.

Juliana Fritts graduated spring 2016 and will be attending graduate school at Penn State.

Danielle Hudson graduated spring 2016.

Nakia Lee graduated spring 2016 and will work on her MS degree with Dr. Kong.

Mary-Martha Mann graduated spring 2016.

Sara Muntean graduated spring 2016.

Adaeze Omekam graduated spring 2016.

Natalie Oswell graduated spring 2016 and will work on her MS degree with Dr. Pegg.

Sungwhan Park graduated spring 2016 and will pursue his MS in Brewing Science and Practice at the University of Nottingham.

Katherine Wakeley graduated spring 2016 and will begin work on her MS degree with Dr. Ortega this fall.

Maddison Wenzel graduated spring 2016 and is working as a Food Scientist with Thermo Pac, LLC.

M.F.T.:

Harvey Kornfeld graduated fall 2015 and is currently employed as an Events Specialist with Advantage Sales and Marketing and serves as president of Harvey-Ames Gourmet Catering in Katonah, NY.

M.S.:

Carlos Alvarez graduated summer 2015 and is employed by Team Foods, SA, in Bogota, Columbia.

Stephanie Barnes graduated summer 2015 and is attending graduate school at the University of Connecticut.

Elizabeth Carr graduated summer 2015 and is a R&D Technician at CSM Bakery Solutions in Tucker, GA.

Wenqian Fu graduated summer 2015.

Wei Kang graduated summer 2015.

MaryBeth Kellett graduated summer 2015 and is employed by the UGA Cooperative Extension Service as the Family and Consumer Sciences Agent in Rockdale County, GA.

Ji Yeon Lee graduated summer 2015 and is currently employed with Charm Science in Lawrence, MA, as an R&D Scientist developing food safety test kits.

Ye Peng graduated summer 2015 and is working on her PhD at the University of Massachusetts, Amherst.

Emily Wagener graduated summer 2015 and is employed by the GNT Group in Tarrytown, NY.

Shangci Wang graduated summer 2015 and is working on her PhD with Dr. Adhikari.

Breeanna Williams graduated summer 2015 and is employed as a Diet Technician with Bon Appétit Management Company.

Daoyuan Yang graduated summer 2015 and is working on his PhD degree with Dr. Reyes.

Hayeon Kim graduated fall 2015 and has returned home to South Korea.

Continued next page

Summer 2015 - Spring 2016 Food Science Graduates (cont'd.)

Xuan Li graduated fall 2015 and is a R&D Research Assistant at Coca-Cola NA in Apopka, FL.

Hang Qi graduated fall 2015 and is working on his PhD degree with Dr. Hung.

Samuel Gonzalez graduated spring 2016.

Jessica Hofstetter graduated spring 2016.

Andrea Jackson graduated spring 2016.

Erica Kenney graduated spring 2016 and moved back to northern CA to seek employment in sensory science.

Katrina Kettler graduated spring 2016 and is working with Anheuser-Busch InBev in Cartersville, GA.

Laurie Leveille graduated spring 2016 and is working with Sealed Air as a Registration Specialist in Charlotte, NC.

Tristin Thompson graduated spring 2016 and is the Quality Manager at Three Taverns Brewery in Decatur, GA.

Ph.D.:

Ebenezer Ifeduba graduated summer 2015 and is working as a R&D Scientist with Parabel Inc. in Melbourne, FL.

Lisa Trimble (*see photo at right*) graduated fall of 2015. 🐾

To alumni and friends-

We hope you've enjoyed this newsletter. Next year we are converting to electronic newsletters. Please send us your email address. Or, you can visit our website at www.foodscience.caes.uga.edu.

We love hearing from you! Keep in touch with updates, news and pictures.



Lisa Trimble (center) with family at the Fall 2015 CAES Commencement Ceremony



Fall 2015 CAES Athens Commencement Ceremony



Spring 2016 Griffin Graduates

Extension Food Science

Every year we hear about incidents of foodborne illness on the news. Many times these incidents could have been prevented or at least minimized, with proper food safety guidelines and training. The focus of Extension Food Science (EFS) at the University of Georgia is to provide the public and the food industry with unbiased, research-based food safety education. Our workshops and on-site training programs enable businesses in the food industry to develop and implement a food safety or HACCP plan tailored to their own operation, thus minimizing the risk of contamination of their food product by human pathogens.

Other educational services provided to individual firms and entrepreneurs assist them in new product development, conducting quality/safety audits and employee training. EFS also has the responsibility of working with state and federal agencies, news media, county agents, industry firms, cooperatives and other clientele to disseminate research information and provide educational demonstrations which improve processing and preservation methods so that safe, quality food can be produced with better consumer acceptance.

Here is an example of assistance EFS provided to one entrepreneur:

Deborah Parisa, owner of Parisa's Marinara Sauce, Inc., on Georgia's beautiful St. Simon's Island, wanted to start a business where her children could learn that anyone can do anything they want to do. So she started researching what she needed to do to put her recipe for marinara sauce into the marketplace. That brought her to the training workshops offered by the faculty and staff at EFS. Deborah attended two extension workshops and earned HACCP certification and a certificate in Better Process Control, which is required by FDA for acidified food processors. As a part of the process approval for her sauces, **Dr. William Hurst** and **Dr. Anand Mohan** conducted on-site visits to her facility to help her improve the sanitation and food safety procedures. Student interns provided hands-on assistance at Deborah's facility as well. Part of the mission of EFS is to help customers like Deborah be the best that they can be and to help them build their businesses with safe food products.

The three flavors of Parisa's Marinara Sauce, Original, Fra Diablo, and Garlic and Basil, are doing very well. In fact Deborah is currently considering an offer to expand them to retail stores nationwide! She has also expanded her business at her St. Simon's facility to provide restaurant condiment co-packing services and opened "Our Little Store" where she sells yummy pre-cooked, heat-and-eat specialties out of the store front. Deborah said, "Without the personal care from the EFS group, I wouldn't be where I am today. Everyone in EFS played a part in my success." Deborah is thankful for the success of her businesses and believes in giving back. She has given two student scholarships to aid with the education of future food scientists. Thank you, Deborah!

Check out our web site at <http://efsonline.uga.edu/> or give us a call at 706-542-2286 to see how EFS can assist your business. We look forward to hearing from you.



Parisa Family



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