



Department of Food Science and Technology

College of Agricultural & Environmental Sciences

UNIVERSITY OF GEORGIA

Dr. Bill Hurst Retires after 40 Years of Service at UGA

Summer 2018, Volume 46



Bill Hurst (left) with Dean Pardue at the CAES awards ceremony

Dr. William C. (Bill) Hurst retired this past December after 40 years of service at UGA. His assignment has been to develop and implement a total food science program for Georgia's vegetable, fruit, and nut industries. His extension activities have included: postharvest technology of horticultural crops (fruits, nuts, vegetables), HACCP instruction/application for fruit/vegetable processing, fresh produce handling, minimally processed products, and statistical process control (SPC) instruction/applications for the food industry. In 2014, Dr. Hurst received the D.W. Brooks Faculty Award for Excellence in Extension, which is the highest award granted to faculty in the College of Agricultural and Environmental Sciences at UGA.

Dr. Hurst has participated in the Food Science and Human Nutrition Section of the Southern Association of Agricultural Scientist (SAAS) meetings for many years. He served as Chairman of the section between 1984-1985 and was honored with the Professional Scientist Award in 1992. Beginning in 1999, he started the first internationally attended HACCP certification short course for the fresh-cut produce industry and in 2001, held the first GAPS (Good Agricultural Practices) workshop for growers and packers of the fresh produce industry. Since 1998, Dr. Hurst has been honored for his 30+ years of work with the food industry by the Southeastern Food Processors Association (SFPA), who have awarded an annual scholarship in his name to an outstanding UGA Food Science undergraduate student. In 2000, he was the first recipient from academia to have received the prestigious Technical Award from the International Fresh-Cut Produce Association (now United Fresh Produce Association) for his long service to this industry. The department wishes Dr. Hurst the best in his retirement!

Welcome New Faculty Member

Dr. Abhinav Mishra joined the department in August 2017 as an Assistant Professor of Food Microbiology. Dr. Mishra obtained his B. Tech. (Agricultural Engineering) and M.S. (Food Science) degrees from GB Pant University and Indian Institute of Technology, Kharagpur (India), respectively. For his doctoral studies, Dr. Mishra attended the University of Maryland (UMD), College Park, and obtained his Ph.D. in 2016. He also received one year of post-doctoral training at UMD during 2016-2017. During his stay at UMD, Dr. Mishra conducted research in the areas of predictive microbiology and food safety. His research works involved several pathogens (*E. coli* O157:H7, *Salmonella*, *Listeria monocytogenes*, and *Toxoplasma gondii*) and food commodities (fresh produce, different meat products, and dry pet foods). His current research at UGA includes investigating pathways and the fate of human pathogens during the production of different food products. He will also teach undergraduate and graduate level courses, including Food Fermentations, Advanced Food Microbiology, and Food Safety Control Programs. Welcome to the department, Dr. Mishra!



Abhinav Mishra

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Letter from the Department Head

Welcome from the Department Head

Welcome to the 2018 Newsletter from the Department of Food Science and Technology at UGA. This issue is published to connect with our friends and alumni annually.



Rakesh Singh

In the past few years, we have been actively hiring new faculty who will be engaged in state-of-the-art research, extension, and teach future generations of students. We have already hired two new faculty members this year and are in the process of filling three faculty lines for the Center for Food Safety, which will make five new hires in 2018. The faculty members have been very productive in procuring grants, receiving recognition for their teaching and research, and publishing their research in top journals. In 2017, faculty members published 71-refereed papers, one text book, 10 book chapters, and presented 102 papers at conferences. Faculty and students received awards for their scholarly and service work. **Dr. Koushik Adhikari** has been promoted to Associate Professor with tenure beginning July 1, 2018. **Dr. Xiangyu Deng**, Assistant Professor in the Center for Food Safety, received the 2018 Larry Beuchat Young Researcher Award from the International Association of Food Protection. I will start my one-year term as President of Phi Tau Sigma, the honor society of food science and technology, on September 1, 2018.

Our Fall 2017 enrollment for undergraduate and graduate students was 52 and 80, respectively. The enrollment in MFT online degree is on the rise to 26 students. Our IFTSA College Bowl team won the regional competition hosted at UGA, and will be heading to compete in the national competition during the annual IFT meeting in Chicago. On pages 12 – 13, you will notice the awards and scholarships received by our students, and many of those scholarships have been donated by retired faculty, alumni, friends, and industry.

In partnership with the Department of Foods and Nutrition, we created a new dual level “Sensory Evaluation of Food” course to be offered in Fall 2018, and have started offering a graduate course “Food and Nutritional Biochemistry.” Additionally, we will be offering a new graduate course on “Functional Properties of Food Ingredients” in Fall 2018. The new courses were needed, and now we have the faculty to teach them. The department also added a new study abroad course, “Choco Rica: The Science, History, and Culture of Chocolate,” to be offered in Fall 2018 in Costa Rica. We have also supported other study abroad courses, undergraduate research, and internship programs for learning beyond the classroom.

Food Science Extension programs have been extremely successful in helping food industry for their training needs (see page 3). After Dr. Hurst’s retirement, we assigned Extension Coordinator responsibility to **Dr. Anand Mohan**. As new initiative in Food Science Extension, we have worked in cooperation with the Georgia Department of Agriculture, Georgia Fruit and Vegetable Growers Association, National Young Farmers Coalition, and Georgia Organics in delivering produce safety alliance trainings. These trainings are 8 hours in length, and trained approximately 490 growers and 2 County Agents in 14 trainings in 8 locations within the state. Each training done in 2017 - 2018 had UGA-Extension listed as one of the organizers.

In past newsletters, I have emphasized the importance of endowed/named professorship to attract high profile faculty. An alumnus heard our pleas and pledged to endow a named professorship to honor his mentors “Ayers/Koehler” with a \$250,000 gift. The first installment of \$100,000 toward this new professorship has been received, and remainder will be contributed in the next 3-4 years. Other alumni and friends can contribute toward this endowment so it can be fully vested in less time. We have several endowed scholarships and graduate student support funds, which help our students every year. I am thankful to our donors and alumni for their unwavering support to the department.

Thank you,
Rakesh Singh
Professor and Department Head

fst News

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Visit us on the web:

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<http://www.caes.uga.edu/departments/food-science.html>

Food Science Extension
<http://extension.uga.edu/programs-services/food-science.html>

Center for Food Safety
<http://www.caes.uga.edu/research/centers-institutes/center-for-food-safety.html>

Food Product Innovation & Commercialization Center (FoodPIC)
<http://www.caes.uga.edu/research/centers-institutes/food-pic.html>

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

Around the Department

UGA Food Science - Extension

2018 has proven to be a big year so far for UGA Food Science and Technology Extension! Starting in February, Extension held its first of several workshops. Because demand for online courses has become greater, Extension brought in a team of videographers to film their 'Better Process Control School' short course in March. It was a learning experience for everyone, and the first online course from Extension will debut later this year.



Demonstration to attendees at UGA Food Science Extension's March course 'Better Process Control School'. The videographer is filming for the upcoming online course.

In addition to workshops and trainings, over the past year Extension has also had great success with the services they offer. Since last spring, Extension has completed 76 product certifications, 149 process approvals, 173 nutrition fact panels, and 108 food science lab testings.

In March, Extension staff members and graduate students attended UGA's Flavor of Georgia Food Product Contest in Atlanta, GA. Six of the 33 finalists were Extension clients and three of those clients went home with an award that day!

UGA Food Science - FoodPIC

The highlights for FoodPIC during the last year include generating 65 project proposals, completing 38 different projects for food and beverage entrepreneurs and interacting with nearly 4,000 potential clients via outreach activities. FoodPIC also hosted 4 STEM students and 2 CAES Young Scholar participants in 2016. The first FoodPIC summer intern, food science undergraduate student **Emma Johnston**, developed a chocolate dipped tea cake for a client which was served at the Centennial Celebration of the UGA Health Center. Two STEM students, **Courtney Bagwell** and **Nikki Dodson**, developed a chocolate milk beverage for the Rock House Creamery in Madison, GA, which won first place in the Dairy Products Division of the 2018 Flavor of Georgia Contest.

In the past year, FoodPIC hired **Lauren Hatcher** as a Program Specialist, and **Gana Otgonbayar** as a Research Professional. Gana and Lauren, working with the Young Scholars, have developed a line of high protein foods which are being used in a long term feeding study led by **Dr. Rick Lewis**, CAES. Finally, FoodPIC hosted 2 recent UGA food science graduates, **Cathy Micali** and **Eythan Franklin**, when they came to Griffin as professionals working for Diana Food. Please stop by to visit us the next time you're in Griffin!



Courtney Bagwell and Nikki Dodson (with other FoodPIC employees) at the Flavor of Georgia Contest 2018

UGA Food Science - Center for Food Safety

CFS has had a very productive and eventful past year, and we are very grateful for the support of UGA and our stakeholders to continue advancing our mission.

Last April, **Dr. Henk den Bakker** joined CFS as an Assistant Professor of Bioinformatics/Epidemiology and his wife, **Meghan**, joined CFS as a Research Professional. A milestone event also occurred in July 2017 when our founding Director, **Dr. Mike Doyle**, retired, and we held a farewell reception full of remembrances and good wishes. Mike has left an invaluable and long-lasting legacy in CFS and UGA. We also celebrated the retirement of our Sr. Accountant, **Sue Thomas**, who contributed 17 years to CFS and received the Award of Excellence for Classified Employees, which is given to three outstanding staff members in Griffin.

CFS also had a great year working with our industry stakeholders. In March, we successfully held our Annual Meeting at the Westin Atlanta Airport with over 130 attendees from government, industry, and academia. CFS continues to be supported by food industry members, and in the past 12 months Covance Food Solutions, Church Brothers Farms, and Chipotle Mexican Grill joined as new members of our board of advisors. In May 2017, CFS held its first Collaborative Event of resident and adjunct faculty in Griffin with the purpose of identifying opportunities for joint projects. CFS looks forward to a very productive and rewarding 2018.



Francisco Diez-Gonzalez (Director of the Center for Food Safety) and Mike Doyle at his retirement party

The UGA Food Science Club has had a great year, and has hosted several events throughout the year to help facilitate professional and social development of our members. There were several events that allowed members to meet with industry professionals in many of the fields of food science, from food safety and auditing to research and product development. Efforts were made to have fun and interactive monthly meetings and hold events that encouraged members to interact socially. The club also increased its involvement within the Athens community by holding several community service opportunities throughout the year. Finally, the club strived to educate UGA students about the exciting field of food science by participating in several events on campus.

Interactions with Industry

This year the club had many opportunities to interact with industry, with events that focused on networking, career building, and meeting industry professionals. Our members were able to participate in both the SEIFT Fall and Spring meetings. In the Fall, members interacted with industry professionals at Sweetwater Brewing Company, where they enjoyed networking over dinner and met some of the students from other schools in the southeast section. In the Spring, members participated in both the annual SEIFT Expo and Spring meeting. Our club members helped volunteer at the registration booth, met with different companies in attendance, and participated in a seminar. At the Spring meeting, two of our members were recognized for student leadership and UGA had a team from the Griffin Campus participate in the SEIFT product development competition. We also had **Michelle Foulke**, the UGA Career Consultant for the College of Agricultural and Environmental Sciences (CAES), speak about building a resume, searching for food science jobs, and preparing for an interview. Another guest speaker, **Phillip Pierce**, visited from NSF international and spoke to members about auditing and food safety, plus gave insights for those interested in pursuing food safety careers. Another highlight of the year was going to Urban Tree Cidery in Atlanta to tour its hard cider making facilities. We saw the whole process from shipping in apples to bottling the finished product and met with some of the owners of the company.

Membership Experience

One of the goals of the Food Science Club this year was to increase the amount of interactive activities at meetings. Our first meeting was on National Coffee Day. At the meeting we discussed how coffee is harvested and brewed. We also had a short introduction to sensory science, including different sensory analysis tests and how to develop a flavor profile of a coffee sample. Members tasted locally brewed and chain coffees, performed a hedonics sensory test, and developed flavor lexicons of the coffees tasted. We also promoted one of UGA's study abroad opportunities, Costa Rica: From Bean to Cup. Another activity at one of our meetings was learning about the science of sugar. Members made their own sugar bowls and rock candy and discussed the science behind making



Food Science Club students touring the Urban Tree Cidery in Atlanta, GA.



Food Science Club students volunteering at the UGArdens student community farm

Continued next page

them. In addition to meetings, we also held several events. Our welcome back BBQ, with a make-your-own s'mores bar, had over 60 people in attendance. We also had a successful Holiday Party, held at the beautiful Quarters House on campus, which has previously served as the quarters of the Commanding Officer of the Navy Supply School and was the home of the prominent Cobb family. The club held a tailgate before a home football game so that students could connect outside of the school week. Other fun events the club hosted included the annual Pumpkin Cook-Off, screening of the documentary, 'Food Evolution,' and hosting the Southeastern IFTSA Regional College Bowl Competition. Members of the UGA College Bowl team won the regional competition and will be traveling to Chicago, IL, to compete against other regional champions for the national title at IFT18.

Club Presence at UGA

Another focus of the Food Science Club was to increase its presence in the UGA community. The club had booths at CAES Orientation 2.0, Ag Dawg Kickoff, and the Tate Fall Involvement Fair. All the recruiting events helped to increase club membership. The club also increased its presence in the Athens community. Our first volunteering activity was at the UGarden, where members received a tour of the garden and helped the UGarden prepare some of their fields for winter. Members also participated in the UGA Hotel's Pumpkin Decorating Contest, and we entered in a pumpkin that was decorated like a donut. Some of our members volunteered at Campus Kitchen and helped prepare meals for those in need. We also participated in Campus Kitchen's Turkeypalooza Can Drive, where members collected canned goods to help Campus Kitchen prepare Thanksgiving feasts for families in need. Members volunteered at Athens PB&J, where members packed up and passed out foods to supplement the usual PB&J sandwiches that are given out every Sunday to homeless in Athens. Club members also helped pack food for Athens elementary school kids at the Northeast Georgia Food Bank.

The club had a very productive year and looks forward to more professional opportunities, outreach experiences, and fun during the upcoming year! 🐾

Food Science Club Officers		
	2017-2018	2018-2019
President	Sarah Willett	Sam Cimowsky
Vice President (Athens)	Hannah LeClair	Sarah Bock
Vice President (Griffin)	Himabindu Gazula	Anna Townsend
Secretary	Jillian Erickson	Chaz Chaney
Treasurer	Yu-Ju Lin	Kay Hyun Joo
Communications Chair	Sarah Bock	Merlyn Thomas
Community Service Chair	Adiguna Bahari	Daizy Hwang
Catering/Extension Chair	Emma Johnston & Sam Cimowsky	open
Ag Hill Rep.	Erin McKibben	open
SE IFT Student Rep.	Lida Rahimi Araghi	Xiaoxi Liao
Faculty Advisors	Dr. Fanbin Kong & Dr. George Cavender	Dr. George Cavender & Dr. Derek Dee



Food Science Club students attending and volunteering at the SEIFT Expo at the Cobb Galleria Center in Atlanta in February



Food Science Club President Sarah Willett (L) and Vice President Hannah LeClair (R) with the club's booth at the Tate Fall Involvement Fair

Faculty News and Awards



Casimir Akoh

Distinguished Research Professor, **Casimir Akoh**, will receive the 2018 IFT Babcock-Hart Award. The Babcock-Hart award is for food technology contributions that resulted in improved public health

through nutrition or more nutritious food. He will be recognized during the annual meeting of IFT in July in Chicago, IL.

Casimir Akoh edited the 4th Edition of *Food Lipids: Chemistry, Nutrition, and Biotechnology* in 2017. The book is widely used for instruction and as a reference source.

Casimir Akoh was on leave of absence (sabbatical) for 6 months in 2017 at the Technical University of Denmark (DTU) as the Olo Mønsted Visiting Professor.



Koushik Adhikari

Koushik Adhikari has been promoted to Associate Professor with tenure effective July 1, 2018.

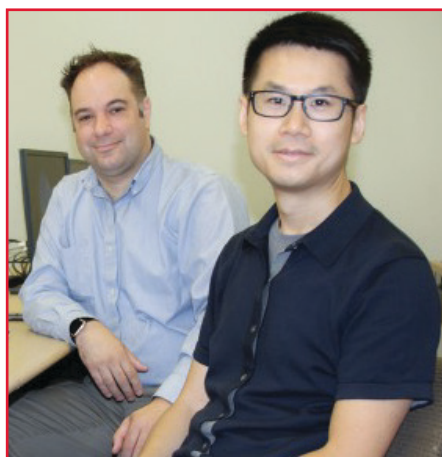
George Cavender was selected Undergraduate Professor of the Year by the Food Science Club.

Hendrik den Bakker and **Xiangyu Deng** (photo above right) together with **Lee Katz**, a bioinformatician at the Centers for Disease Control and Prevention, formed the UGA Food Safety Informatics Group. The group works to develop software designed to fight

foodborne pathogens. (From an article by *Sharon Dowdy Cruse, CAES news editor*)

Xiangyu Deng was selected to receive the Larry Beuchat Young Researcher Award by the International Association of Food Protection (IAFP). He will receive the award at the 2018 IAFP Annual Meeting in Salt Lake City, UT.

Xiangyu Deng's work on SeqSero, software that uses whole genome sequencing to identify particular strains of *Salmonella*, was featured in USDA's *Fresh from the Field*, a weekly publication highlighting from the National Institute of Food Agriculture's grantee community.



Hendrik den Bakker (L) and Xiangyu Deng (R)

Francisco Diez-Gonzalez was appointed to serve a two-year term on the National Advisory Committee on Microbiological Criteria for Foods (NACMCF). Members of the committee are appointed by the U.S. Secretary of Agriculture.

Retired Regents Professor **Michael Doyle** will receive an International Association for Food Protection (IAFP) Honorary Life Membership Award to be presented at the IAFP meeting in July. The award recognizes excellence in food safety.

Laurel Dunn will join the faculty as an Assistant Professor of Extension in July. She received her Ph.D. in 2017 from the University of Tennessee.

Bill Hurst was recognized for 40 years of service at the 2017 CAES Holiday Luncheon.

Professor Emeritus **Robert Shewfelt** has been appointed to the Board of Scientific Advisors of the American Council on Science.



Mark Harrison (middle) with Rakesh Singh (L) and CAES Associate Dean Josef Broder (R)

Mark Harrison (photo above) was selected to receive the 2018 Outstanding Faculty Mentor Award from CAES.

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

Kevin Mis Solval will join the Griffin faculty in August as an Assistant Professor of Food Process Engineering. He received his Ph.D. in 2015 from Louisiana State University.

Adjunct faculty member **Manpreet Singh** has been reappointed to the USDA National Advisory Committee on Meat and Poultry Inspection (NACMPI).

Rakesh Singh will start his one year term as President of Phi Tau Sigma, the Honor Society of Food Science and Technology on September 1, 2018.

A ceremony of remembrance and dedication was held to honor past Griffin campus Department Head, **Tommy Nakayama**, on May 21, 2018, at the UGA Research and Education Garden in Griffin, GA. During the ceremony a portrait was unveiled and a plaque and tree were dedicated. Dr. Nakayama was the Griffin campus Food Science Department Head from 1977-1991. 🌿

Dr. Stephen P. Lombardo Presents 2018 J. G. Woodroof Lecture

Dr. Stephen P. Lombardo delivered the 2018 J.G. Woodroof Lecture, titled “Food Product Development in the 21st Century – Turning Art into Science,” on April 10, 2018, at the Georgia Center for Continuing Education. Dr. Lombardo is currently the Director of Materials and Process Technology for McCormick & Company, Inc., located in Hunt Valley, MD. He is responsible for leading ground-breaking R&D research in discovery, development, scale-up, and commercialization of product, process, and flavor delivery technologies for global application. In this role, Dr. Lombardo is functioning as the senior corporate resource in the areas of Food Science and Engineering.



Stephen P. Lombardo



Stephen Lombardo (R) with Rakesh Singh (L) the at J.G. Woodroof Lecture

Dr. Lombardo received his undergraduate degree in Chemical Engineering from the University of Pennsylvania in 1982. He then moved to Carnegie Mellon University where he received his Master’s (1984) and Ph.D. (1987) degrees in Chemical Engineering. Dr. Lombardo began his industrial career at Kraft Foods, Inc. in their Research & Development Group located in Glenview, IL. During his time at Kraft, Dr. Lombardo spearheaded efforts in the product and process development areas to identify and implement innovative technologies. From his work at Kraft, Dr. Lombardo has 3 issued patents. Dr. Lombardo moved from Kraft Foods, Inc. to the Coca-Cola Company in December 1994, where he focused on methods to improve the overall efficiency of the supply chain. Dr. Lombardo then joined the Scotts Miracle-Gro Company in December 2004, where he was responsible for development efforts of new products for the Horticulture, Plant Protection, and Specialty Agriculture categories in North America and also had accountability for the technology development for the Global Professional Business. He joined McCormick and Company, Inc. in July 2011.

The annual J.G. 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. 🍷

Food Science and Technology Alumna Recognized as One of UGA’s 40 Under 40



Travis Moore (middle) with UGA President Jere Morehead (L)

Travis Moore (BSA ‘03) was named as one of UGA’s 40 Under 40 last Fall. The honorees were recognized during the 7th annual 40 Under 40 Awards Luncheon in September at the Grand Hyatt Atlanta in Buckhead. **Ernie Johnson**, a 1978 UGA graduate, served as keynote speaker for the event. Johnson is a co-host on TNT’s “Inside the NBA,” and is the lead announcer for “Major League Baseball on TBS.” Young professionals who have earned an undergraduate or graduate degree from UGA, aspire to uphold the principles manifested in the three Pillars of the Arch, demonstrate a commitment to maintaining a lifelong relationship with UGA, and have made an impact in their professional and philanthropic endeavors are eligible to be nominated for the honor. Travis is a Senior Brewmaster for Anheuser-Busch InBev in Kirkwood, MO. His philanthropic efforts at the brewery include involvement in the United Way and the Anheuser-Busch Emergency Drinking Water Program in partnership with the American Red Cross. The department would like to congratulate Travis on his recognition from the UGA Alumni Association. (excerpted from <https://news.uga.edu/40-under-40-class-2017/>)

Staff News and Awards



Vickie Harris (R) and graduate student, Daoyuan Yang, at Vickie's farewell reception

Vickie Harris (photo above) retired as a Research Assistant from the Department this past Spring. Congratulations, Vickie!

Vickie Harris was recognized for 10 years of service at the 2017 CAES Holiday Luncheon.

Eve Mayes (photo at right) retired from the Extension Office with 15 years of service. Congratulations, Eve!

Lisa Cash was recognized for 10 years of service at the 2017 CAES Holiday Luncheon.



Eve Mayes

Amy Bellamy will leave the Department in July for a new opportunity in Ohio.

Caitlin Dye (photo at left) was awarded the 2018 CAES Outstanding Professional Advisor Award. Congratulations, Caitlin!

Tony Toby joined the department in Athens as a Research Professional II.

Pamela White joined the Griffin staff as a Senior Accountant.

Maria Patricia Torres was recognized for 15 years of service at



Caitlin Dye



Elizabeth Burgess

the UGA Griffin Campus Annual Employee Recognition Ceremony.

Elizabeth Burgess (photo at left) joined the Extension office as the Program Coordinator I in August.

Debolina Chatterjee (MS '05) (photo below) is the new Program Coordinator II for the Food Science Extension office. Debolina was previously employed with USDA.



Debolina Chatterjee

Sue Thomas, Senior Accountant for the Center for Food Safety in Griffin, retired this past year. Congratulations Sue!

Sue Thomas was named one of three 2018 Classified Employees of the Year for UGA's Griffin campus.

Wayne Harvester was recognized for 25 years of service at the UGA Griffin Campus Annual Employee Recognition Ceremony.

Brenda Banister was recognized for 35 years of service at the UGA Griffin Campus Annual Employee Recognition Ceremony. 🎉



Sue Thomas (middle left) receiving her 2018 Classified Staff Award with Brenda Banister (left) Patricia Torres, and Wayne Harvester who received their years of service awards

John A. Foti (BSA '64) retired in 1994 after 31 years with the U.S. Department of State (USAID) and recently moved from Naples, FL, to a Potomac Falls, VA, senior living facility known as Falcons Landing.

William Edmunds (PhD '76) is retired. Edmunds resides in Plainfield, NJ.

John Floros (PhD '88) has been named President of New Mexico State University.

Donald W. Schaffner (MS '85, PhD '89) will receive the Frozen Food Foundation Freezing Research Award. This award honors an individual, group, or organization for preeminence and outstanding contributions in research that impacts food safety attributes of freezing.

Chris Wilcox (BSA '95) is a Radiological Investigator/Compliance Officer and is entering his 20th year with the U.S. Food and Drug Administration. Chris, **Mary Ann**, **Francie** 17, **Matthew** 15, and **Cal** 11, recently relocated from Wilmington Island, GA to Fishers, IN.

Rob Elsner (MS '95) established a "Social Entrepreneurship and Innovation" minor and graduate certificate program at Erskine College, where he is Professor and Chair of Psychology.

Jean-Francois Meullenet (PhD '96) was named the Interim Head of the Agricultural Experiment Station at the University of Arkansas. Meullenet has been interim Assistant Director of the experiment station since July 2016, in addition to serving as head of the Food Science Department and Director of the Institute of Food Science and Engineering, posts he's held since 2010.

Rongrong Li (PhD '98) is a Senior Food Scientist with Lakeview Farms in West Chester/Delphos, OH. Rongrong has been working as a research scientist, a product developer or a sensory project manager in

poultry, flavor, and meat companies since 1999. She resides in West Chester, OH.

Angela Rocio Camargo Nino (MS '99) is a Senior Quality Assurance Manager at Panera Bread. She resides in Richmond Heights, MO.

Joy Dubost (MS '01) recently accepted a position at Unilever located in Englewood Cliffs, NJ, as the Head of Nutrition and Health, External Engagement.

Krishnaun Caldwell (MFT '02) is a Senior Microbiologist at PAR Pharmaceutical. Caldwell resides in Huntsville, AL.

Ruth Ann Rose-Morrow (MS '03) is currently employed at WTI in Jefferson, GA.

Laura Vines (BSA '01, MS '04) gave birth to her son, **Ambrose**, last June.

Edwin Palang (PhD '04) is now Commercialization Manager for Mattson company in the San Francisco Bay area of CA.

Manan Sharma (PhD '04) will receive the Maurice Weber Laboratorian Award at the Annual Meeting of IAFP to recognize his service for outstanding contributions in the laboratory and his commitment to the development of innovative and practical analytical approaches in support of food safety.

Brandi Woods (BSA '05) became Manager of the Strategic Ingredient Supply team at The Coca-Cola Company in Atlanta, GA, in 2017.

Robert Laster (BSA '06) recently became Project Manager with Jungbunzlauer in Chicago, IL.

Jordan Shaw (BSA '06) is a Food Safety Manager with Sysco, based in Des Moines, IA. He is currently pursuing a master's degree in business from the University of Iowa.

Neeraj Sharma (MS '06) and wife, **Sara**, gave birth to baby, **Aria**, on January 4, 2018. (photo below)



Neeraj Sharma with daughter, Aria

Rebecca A. Creasy (BSA '07) is a faculty member in the Department of Nutrition and Food Science in the College of Agriculture and Life Sciences at Texas A&M University. She serves as an advisor for the Texas A&M Institute of Food Technologists Student Association and coaches students in the Maroon and White Leadership Fellows program. Creasy resides in College Station, TX.

Sungeun Cho (MS '08) is an Assistant Professor at Michigan State University. Cho resides in East Lansing, MI.

Josh Rivner (BSA '04, PhD '08) was promoted to R&D Principal Scientist with PepsiCo in Plano, TX.

Jennifer Mangon (BSA '09) is the Vice President of Development for Operation HOPE. Mangon resides in Atlanta, GA.

Lindsay Ellerbee (MS '09) is currently employed as Food Technologist with Southeastern Mills in Rome, GA.

Mark Corey (PhD '09) became Director of Scientific Affairs and Project Management with the National Coffee Association (NCA) in New York City.

Continued next page

Alumni News (cont'd.)



Katie B. Pitts and Family

Katie B. Pitts (BSA '10) is employed by the Georgia Peach Council and has served as their Food Safety Director for the past 3 years. She lives in Perry, GA with her husband, **Josh**, and their two children: **Tatum**, 3, and **Asher**, 1.

Jocelyn Masiglat-Sales (PhD '10) is the Director of the Philippine National Food Authority's Food Development Center, which provides scientific support through testing, research, and training to food safety regulatory agencies of the Department of Agriculture and industry food business operators. Masiglat-Sales resides in Manila, Philippines.

Chris Emigholz (BSA '11) is now Brewing and Utilities Maintenance Manager at Anheuser-Busch InBev in Jacksonville, FL.

Dihvyalakshmi Rajasekar (MS '11) started the MBA program at Santa Clara University in September 2017.

Christine Akoh (BSA '12) completed her Ph.D. in nutrition at Cornell University in 2017.

Adele Boynton (MFT '12) joined Archer Daniels Midland Company in Atlanta, GA, as Global Accounts Director of WILD Flavors and Specialty Ingredients.

Marshall Howard (BSA '04, MFT '12) became Senior Sales Manager of the east coast with Citromax in 2016.

Christina Castlejohn (PhD '12) joined FONA International in Geneva, IL, as a Senior Scientist in July 2017.

Jamie Carbonetto (BSA '13) is currently employed as Food Safety Compliance Manager with Independent Beverage Company in Charlotte, NC.

Christine Gianella Addington (MS '13) is currently employed as Senior Technical Services Specialist at Cargill in Denver, CO.

Jaideep Sidhu (MS '13) (*photo below*) married **Saakshi Agarwal** last December. Jaideep is on an assignment with Coca-Cola in India.



Jaideep Sidhu and Saakshi Agarwal at their wedding

Kathryn (Acosta) Kitchen (BSA '07, PhD '13) recently joined PepsiCo in Chicago, IL, as a Global Fruit and Vegetable Platform Senior Scientist.



Bertin Gallegos

Bertin Gallegos (BSA '14) currently lives in Colorado. He works at JBS/Pilgrim's Headquarters as a Food Technologist. He's been with the company for 3 years and over a year

as a food technologist. He is currently with the Pilgrim's Retail R&D team.

Kizmik McPherson (BSA '14) is currently employed as a Quality Assurance Manager with Pilgrim's in Carrollton, GA.

Kerri (Fisher) Mikolaizyk (BSA '14) is a Scientist II at The Coca-Cola Co. Mikolaizyk resides in Atlanta, GA.

Audrey Varner (MS '14) became R&D Manager with Puratos and relocated to the Puratos headquarters on the outskirts of Brussels, Belgium in summer of 2017.

Angela Rincon (MS '04, PhD '14) and her husband, **Ivan**, welcomed a daughter, **Gabriella**, to the family on August 31. Gabriella joins big sister, **Daniela**.



Angela Rincon and family

Morgan Crandall (BSA '15) has been employed at Chick-fil-A corporate for almost 2 years. She currently serves as a Food Safety Consultant. Her role involves direct support of operators and their teams. This includes enhancing understanding and awareness of food safety in the restaurant, issue resolution, and support with new food safety initiatives.

Daniel Parrish (MS '15) recently became the Menu Services Continuous Improvement Lead at Zaxby's Franchising, LLC. Daniel was also recently elected to the SEIFT board as a Director-at-Large for a 3-year term. In addition,

Continued next page

Alumni News (cont'd.)

Daniel will be serving on the board for the CAES Alumni Association for a 3-year term. His wife, **Sara**, has just finished her 4th year of teaching and has created a wonderful chorus program at her new school. Daniel and Sara recently welcomed their son, **Wyatt**, into the world in 2017.



Daniel and Sara Parrish with baby, Wyatt

Breanna Williams (BSA '13, MS '15) joined the UGA Cooperative Extension Service as a Family and Consumer Sciences Agent in DeKalb County, GA, in 2017.

Dong Chen (PhD '15) accepted a position as Associate Professor at Southwest University in Chongqing, China, in 2017.

Lisa Trimble (MS '12, PhD '15) became a Food Safety and Quality Analyst with Kraft Heinz Company in Chicago, IL, in June 2017.

Mary Martha Mann (BSA '16) is a Senior Applications Assistant with Doehler Group in the greater Atlanta, GA, area.

Sungwhan Park (BSA '16) recently graduated from the University of Nottingham in the UK with an MS degree in Brewing Science and Practice. He is currently working at Amazing Brewing Co. in South Korea as an intern on the brewing team and beer education team.



Sungwhan Park in front of the brewing science building at the University of Nottingham. He is holding a ginseng beer brewed with a classmate.

Kristyn Nock (BSA '14, MS '16) is a Global Quality Systems Specialist with CP Kelco in Atlanta, GA.

Victoria Ramirez (BSA '13, MS '16) is currently employed as a Senior Analyst in Food Safety-Quality with the Kraft Heinz Company in the Chicago, IL, area.

Tristin Thompson (MS '16) is currently employed as a Sensory Scientist with Cannabistry Labs in the great Denver, CO, area.

Morgan Young (BSA '17) is a Junior Research and Development Technologist for Bakkavor USA, a fresh food manufacturer. As a Junior Research and Development Technologist, she works to establish relationships between her company and their customers, to deliver new and innovative products into their fresh foods fixtures. Her job entails working cross functionally with development chefs, raw material buyers, and process managers to ensure that products that are appealing conceptually are also commercially



Morgan Young

and logistically viable. In her current position, Morgan develops food across multiple categories, including but not limited to ready meals, fresh soups, burritos, and hummus.

Alex Maxwell (MS '17) is a Consumer Sensory Insights Scientist at Nestle Purina. Maxwell resides in St. Louis, MO. ☞

In Memory

Michael Supran (MS '63, PhD '68) of Boca Raton, FL, passed away July 18, 2017. Michael was an R&D executive for the Thomas J. Lipton Company and the Campbell Soup Company. He is survived by his wife of 50 years, Gloria; sons, Bryan Supran and wife, Stacey, and Ari Supran and wife Christina; brother, Randee and grandchildren, Matthew, Alexander, Elizabeth, Rebecca, and Delilah.

Dan White (PhD '87) of Gainesville, GA, passed away February 20, 2018. Dan was a proud member of the Bulldog Nation. He was an active member of his church, The Highlands Church in Gainesville, GA. Dan worked in the poultry industry for 30 years and was nationally recognized for his work. He was most recently employed for 2.5 years at Shenandoah Valley Organics as Executive Vice President of production and quality. He is survived by his wife Melanie Caillier White; sons, Ferman David White, Jason Thomas Cook and wife, Dannielle Ross Cook; sister, Elizabeth Ann White Olphie and her husband, Richard. ☞

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.

Student News and Awards

Department of Food Science and Technology Scholarships



Sarah Willett (L) with the FST Awards Ceremony speaker, Katie Brogdon Pitts (R)

American Association of Candy Technologists Scholarship - **Adiguna Bahari**

Joe W. Andrews Scholarship - **Kyle Makita**

John C. Ayres Scholarship - **Jeeten Mistry** and **Vivian Yang**

Dorris A. Lillard Scholarship - **Amanda Moller**



Charles Chaney (M) with Dr. Jane Bick (L) and Dr. Rakesh Singh (R) at the awards ceremony

Ida E. and Maurice K. Horowitz Memorial Scholarship - **Charles Chaney**

Morrison Loewenstein Scholarship - **Audrey Seim** and **Luke Vazzano**

John J. Powers Graduate Scholarship - **Xiaoyu Zhang**

Tedford-Tellico Inc. Scholarship - **Jacinta Jackson**

Virginia Dare Scholarship - **Virginia Childs**

Manjeet Chinnan Graduate Student Support Award - **George Afari**, **Bronwyn Deen**, **Himabindu Gazula**, **Hang Qi**, **Joycelyn Quansah**, **Katherine Wakeley**, and **Yan Qi**



Manjeet Chinnan (L) with Dr. Rakesh Singh (R) and award recipient, Yan Qi (M)

Toledo Graduate Student Support Award - **Adiguna Bahari**, **Jiannan Feng**, **Lauren Hudson**, **Kay Hyun Joo**, **Yiwen Li**, **Yu-Ju Lin**, **Lingling Liu**, **Brittany Magdovitz**, **Sarah Willett**, and **Daoyuan Yang**

Additional Awards and News

Rebecca Fortner received a 2017 Southeastern Meat Association scholarship. The award was presented at the SEMA Annual Convention on June 9, 2017.

Sarah Willett received the 2018 Biotechnology Division Student Best Paper Award. The award was presented at the 2018 AOCS Annual Meeting & Expo in Minneapolis, MN.

Junyi Zhou and **Emma Johnston** were accepted into the Winegrowers of Georgia internship program this past year.

Daniel Seeler was the 2nd place winner of the poster section at the 2018 CAES Undergraduate Research Symposium. His faculty mentor was **Dr. Ron Pegg** and his abstract was titled, "Re-examination of dietary fiber content in tree nuts and peanuts."

Vivian Yang was the 3rd place winner of the oral section at the 2018 CAES Undergraduate Research Symposium. Her faculty mentor was **Dr. Ron Walcott**, and her abstract was titled,



Daniel Seeler presenting at poster session

"Does XopJ play a role in host specificity of *Acidovorox citrulli*, the causal agent of bacterial fruit blotch of cucurbits?"

Jeeten Mistry was selected as the Outstanding Food Science Junior at the CAES Awards Ceremony.

Rebecca Fortner was selected as the Outstanding Food Science Senior at the CAES Awards Ceremony.

Emma Johnston was selected to receive a UGA Congressional Ag Fellowship in Washington D.C. for the summer. She will be interning for **Doug Collins**, a U.S. House of Representatives member from Gainesville, GA.

Zane Tackett received the 3rd place award in the 2018 CAES Agriculture Abroad Photo Contest at the 2018 CAES International Agriculture Day Reception held on April 2.



Hannah LeClair (L) with Associate Dean Joe Broder at the CAES Awards Ceremony

Hannah LeClair received the Institute of Food Technologists Student Association (IFTSA) Southeastern Section Undergraduate Student Leadership Award for 2018.

Continued next page

Student News and Awards (cont'd.)



UGA College Bowl Team competing at the Southeastern Section of IFTSA College Bowl competition in Athens this past April. L-R bottom row: Sarah Willett, Natalie Oswell, Brittany Magdovitz, and Ginnie Childs. L-R top row: Lida Araghi, Daniel Seeler, George Cavender, Anuj Purohit, and Ron Pegg

Jillian Erickson received the Institute of Food Technologists Student Association (IFTSA) Southeastern Section Graduate Student Leadership Award for 2018.

Congratulations to our **College Bowl Team** coached by **Dr. George Cavender** and **Dr. Ronald Pegg** for winning the Southeastern Section of IFTSA College Bowl competition! The UGA team will go on to compete at the National Competition held at the IFT Expo in Chicago, IL, this July. 🍷

Maria Moore attends Association for International Agriculture and Rural Development Conference with sponsorship from alumnus Hiram Larew

Maria Moore received a generous donation by alumnus Hiram Larew which enabled her to attend the Future Leaders Forum sponsored by the Association for International Agriculture and Rural Development (AIARD), in Washington, D.C., last summer.



Maria Moore (L) with alumnus Hiram Larew (back) and Assistant Dean Amrit Bart (R) at the Future Leaders Forum

Recent Grad Explores His Choice of Major

Zane Tackett completed his BS in Food Science this spring. Zane became interested in Food Science after pursuing several hobbies including brewing beer, roasting his own coffee, and keeping bees for honey at home for a number of years. He wanted to delve more into the science aspect of these interests and learn how to improve the different processes he was interested in so the Food Science and Technology major was a good fit for his interests. He found Food Science to be a unique blend of art and science. He believes Food Science is just as much about how to make something that tastes good as it is designing the process behind it. The Food Science and Technology major really satisfies his curiosity in how things work and challenges him to be creative.



Zane Tackett

Zane finds the Food Science major at UGA suitable to a wide variety of interests. Where some would expect to find many different programs for individual interests, he believes the program does a very good job at covering all kinds of food industries that one might be interested in so that everyone walks away with a general sense of what their particular interests are. In addition to the broad knowledge he gained in the food science curriculum, Zane has also adopted a new perspective on the importance of government compliance and food safety since entering the major. The program explores many facets of food science that he hadn't considered as much before entering the program.

Zane enjoys the freedom to pursue and try new things as a Food Science student. Students are encouraged to ask questions and develop their own niche interests. If a student wants to know how a particular piece of equipment works in the department, students feel comfortable just asking, and the faculty and staff are happy to explain it.

After his graduation May 2018, Zane will begin his career in brewing for Anheuser-Busch. Not only will he use much of the knowledge he gained through the program, but he credits the opportunity to the Food Science department where he was able to make connections through alumni. Congratulations to Zane on his next step in the food science field!

Summer 2017 - Spring 2018 Food Science and Technology Graduates

B.S.A.:

Robyn Cohen graduated Fall of 2017.

Victoria Dees graduated Fall of 2017.

Virginia Dye graduated Fall of 2017.

Shantell Escanuela graduated Fall of 2017 and is employed as a Master Data Coordinator at Wayne Farms, LLC in Pendergrass, GA.

Julia Graves graduated Fall of 2017 and will enroll in the International Vintage Masters Program in the fall. The program is offered through a collaboration of European higher education institutions.

Marvin Indrajaya graduated Fall of 2017 and is a Food Technologist at Dr. G's Creations in Athens, GA.

Daniel Seeler graduated Fall of 2017 and is now pursuing his M.S. degree under the direction of **Dr. Ronald Pegg**.

Emily Walker graduated Fall of 2017.

Amanda Anderson graduated Spring of 2018.

Sam Cimowsky graduated Spring of 2018 and will begin the M.S. program under the direction of **Dr. Laurel Dunn** this Fall.

Rebecca Fortner graduated Spring of 2018 and will begin the M.S. program under the direction of **Dr. Bill Kerr** this Fall.

Hannah LeClair graduated Spring of 2018 and will begin the M.S. program under the direction of **Dr. Anand Mohan** this Fall.

Erin McKibben graduated Spring of 2018.

Andrew Pak graduated Spring of 2018.

Carter Reed graduated Spring of 2018.

Zane Tackett graduated Spring of 2018 and has accepted a position with Anheuser-Busch AnBev.

Elizabeth White graduated Spring of 2018 and will begin the M.S. program under the direction of **Dr. Laurel Dunn** this Fall.

Desiree Zepp graduated Spring of 2018 and is a Quality Assurance Technician at Terrapin Beer Co., in Athens, GA.

M.S.:

Catherine Smith (BSA '15) graduated Summer of 2017 and is now employed at Dr. G's Creations in Athens, GA.

Caroline Taylor graduated Summer of 2017 and is currently employed by Valentine Enterprises, Inc. in Lawrenceville, GA.

Luke Wallace (BSA '13) graduated Summer of 2017.

Yumin Xu graduated Summer of 2017 and began work on her Ph.D. at Ohio State University in Fall 2017.

Maria Moore graduated Fall of 2017 and is now a Quality Assurance Technical Administrator at Diversified Foods and Seasonings, LLC in Baton Rouge, LA.

Po-An Chi graduated Spring of 2018.

Bronwyn Deen graduated Spring of 2018.

Carlyn Oswald graduated Spring of 2018.

Emine Ozen graduated Spring of 2018 and will begin work on her Ph.D. with **Dr. Rakesh Singh** in the Fall.

M.F.T.:

Vidal Alexander (BSA '13) graduated Fall of 2017 and is employed at Thermo Pac LLC in Stone Mountain, GA.

Jerrell Mercer graduated Spring of 2018 and is Food Safety Manager of Facilities at MBG Marketing in Waycross, GA.

Ph.D.:

Juzhong Tan graduated Summer of 2017 and is currently employed as a Postdoctoral Associate at the University of Idaho.

Duc Huy Tran Do graduated Fall of 2017 and is employed by Cherry Central Cooperative, Inc. in Traverse City, MI.

Yue Cui (MS '14) graduated Spring of 2018. She recently got married and has relocated to China.

Matthew Eady (BSA '12, MS'14) graduated Spring of 2018.

Lauren Hudson (MS '14) graduated Spring of 2018 and has accepted a Postdoctoral Associate position at the University of Tennessee in Knoxville, TN.

Da Liu graduated Spring of 2018 and is employed as a Lab Manager at Michelson Laboratories, Inc. in CA.

Samet Ozturk graduated Spring of 2018 and is employed as a Postdoctoral Associate at California Polytechnic State University in San Luis Obispo.

Joycelyn Quansah graduated Spring of 2018 and will return to Ghana later this year. ☞

Summer 2017 - Spring 2018 Food Science Graduates



Food Science graduates at the Graduate Student Spring 2018 Commencement Ceremony



December CAES Commencement ceremony. L-R: CAES Dean Sam Pardue, Dr. Rakesh Singh, Duc Do, Maria Moore, Victoria Dees, Marvin Indrajaya, and Juzhong Tan



Duc Huy Tran Do (L) with Dr. Fanbin Kong L-R: Brittany Magdovitz, Nakia Lee, Duc Do, and Lauren Hudson

Joycelyn Quansah



L-R: Rakesh Singh, Yue Cui, Samet Ozturk, Fanbin Kong



L-R: Marvin Indrajaya, Maria Moore, and Juzhong Tan at the CAES Fall Convocation Ceremony

Alumni Profile - Ola Afolayan

Born in Oyo, a historic city in southwest Nigeria, **Olamide “Ola” Afolayan**’s (MS ’09; PhD ’14) ties to agriculture are rooted in culture and rich history. With grandparents who practiced subsistence farming, Afolayan’s parents grew up completing chores each morning before attending school. While they went on to academia, they farmed on a smaller scale.



Ola Afolayan

“I still have fond memories of my mom and I working on her farm,” Afolayan said. Today, Afolayan works as a food safety scientist at the Kellogg Company’s corporate headquarters in Battle Creek, MI. After checking lab results and food safety recalls, a typical day for Afolayan involves reviewing ongoing projects, recipes and ingredients for food safety risks, and taking the appropriate measures to mitigate these risks. She is responsible for supporting product innovation, ensuring product safety, and visiting manufacturing plants across the nation. She provides food safety support for different products.

“Every decision I make is critical and can impact major parts of our business processes. I have to pay keen attention to every detail while ensuring that I have all the information needed to make the best decision each time,” she said.

Afolayan finds reward in tackling her challenges.

“The most rewarding is when I see the products that I was actively involved with in stores all over the country because I know our customers will enjoy products that have passed through the highest quality and safety measures,” she said.

“CAES not only imparted me with an excellent food science and microbiology education, one that I consider the best in the country, but CAES also provided opportunities to interact with industry professionals by encouraging participation in national conferences and meetings,” Afolayan said.

During her time at CAES, Afolayan found inspiration through her professors and the way they encouraged thinking outside the box, a skill she says is highly sought after in the corporate world.

When given the opportunity to speak with high school students about careers in agriculture, Afolayan always encourages them to consider CAES for their education.

“As an international student, UGA was a place where I felt at home,” said Afolayan.

(Excerpted from an article by Samantha White, a contributing writer to Southcapex Magazine)

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(Excerpted from an article by Samantha White, a contributing writer to Southcapex Magazine)



Attending the IFT18 Expo in Chicago?

Make plans to attend the UGA CAES Food Science and Technology reception!

CAES alumni and friends are invited to enjoy an evening of Ag Dawg camaraderie. A brief department update will be provided by Dr. Rakesh Singh, Department Head, Food Science and Technology.

Monday, July 16, 2018
6:00 pm - 8:00 pm

302 E. Illinois St.
Bellwether, Chicago, IL

Register for the reception via the <https://t.uga.edu/49Z> or contact the CAES Alumni Association at 706-542-2777.



L to R: Alumni Taylor Walker, Hannah Smith, Lisa Trimble and Gaana Nagaraj participated in the IFT Emerging Leaders Network Program in 2017



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