



Department of Food Science and Technology

College of Agricultural & Environmental Sciences

UNIVERSITY OF GEORGIA

Summer 2019, Volume 47

Welcome New Faculty Members



Laurel Dunn

Dr. Laurel Dunn joined the department in July as an Assistant Professor with our Extension Food Science group. She received her BS and MS in Food Science from the University of Tennessee and her PhD in Food Microbiology from the University of Tennessee. Dr. Dunn's research interests include produce safety, microbial risks associated with soil amendments and agricultural water and stress response of enteric pathogens on plant tissues.

Dr. Kevin Mis Solval joined the department at the Griffin campus in August as an Assistant Professor. He received his BS in Food Science from Zamorano University, Honduras, MS in Food Science from Louisiana State University

and his PhD in Biological and Agricultural Engineering from Louisiana State University. Mis Solval will conduct food processing research and collaborate on food product projects at the Food Product Innovation and Commercialization Center (FoodPIC) on the Griffin campus. Originally from Guatemala, Mis Solval enjoys outdoor activities and learning about gourmet coffee.



Kevin Mis Solval

Dr. Govindaraj Dev Kumar joined the UGA Center for Food Safety in September as an Assistant Professor. He completed an MS and PhD in food science at Virginia Tech in 2011 and completed postdoctoral positions at the University of Arizona and the University of Maryland. He has worked on food safety issues including pathogen detection and antimicrobial sanitizer development. His research foci include understanding bacterial adaptations to stressors through cellular responses, produce safety, sanitizer development and vehicles of foodborne pathogen cross contamination.



Govindaraj Dev Kumar

Dr. Malak Esseili joined the UGA Center for Food Safety in March as an Assistant Professor. She comes to us from The Ohio State University where she completed postdoctoral research and was later promoted to Research Scientist with PI Status. Her research centered on understanding the molecular ecology of human noroviruses. She has also worked on emerging viral pathogens such as porcine epidemic diarrhea virus and on probiotics to mitigate rotavirus infections. Dr. Esseili has an MS degree in Cell and Molecular Biology from American University of Beirut, where she investigated medicinal plants for anti-inflammatory drug discovery. She earned her PhD in Environmental Microbiology from the University of Toledo in Ohio. While there, she developed molecular fingerprinting technique to track the sources of microbial pollution in surface waters and to assess the impact of organic soil amendments on water quality.



Malak Esseili

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Letter from the Department Head

Welcome to the 2019 Department of Food Science and Technology newsletter. You will notice that this newsletter is full of exciting information about faculty, staff, students and alumni. Four new faculty (**Drs. Dunn, Mis Solval, Kumar, and Esseili**) joined since fall 2018, and they will be engaged in state-of-the-art research and extension programs.



Rakesh Singh

The faculty members have been very productive in getting grants, receiving recognition for their teaching and research, and publishing their research in top journals. In 2018, faculty members published 94-refereed papers, 2 books, 9 book chapters and presented 58 papers in conferences. Faculty and students received awards for their scholarly and service work. **Drs. Chad Paton and Xiangyu Deng** have been promoted to Associate Professor with tenure. **Dr. Ron Pegg** is the recipient of 2019 Josiah Meigs Distinguished Professor – the highest award given by the university for superior teaching. Other faculty recognitions (p. 6) include: **Dr. Harrison** was selected for outstanding teaching in CAES, **Dr. Hung** received 2018 D.W. Brooks award for excellence in CAES global programs, **Dr. Akoh** received 2019 AOCS Alton E. Bailey award for lipids research, and he was also appointed a scientific editor for Journal of Food Science. The food science students also honored **Dr. Cavender** as undergraduate professor and **Dr. Mishra** as graduate professor of the year.

Our enrollment in fall 2018 for undergraduate and graduate students was 49 and 97, respectively. The enrollment in the MFT online degree is on the rise. We are working hard to increase our undergraduate enrollment by adding new introductory courses and other recruitment activities. Our food industry advisory council has expressed interest in helping us in increasing the undergraduate enrollment, and I request all of you to spread the word about our excellent food science major.

Our IFTSA College Bowl team won the 2018 national competition hosted by IFT in Chicago last year. 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 the industry. You can donate to any of the department's scholarship funds through your annual contributions.

The extension program in the department has been extremely active in grower trainings and on-site trainings. We also moved the FDA Certification short course, Better Process Control School, to a fully online offering. The online offering of the course has become popular because of its flexibility and convenience. Please read on page 3 about other services offered by our extension faculty and staff.

I wish to extend my gratitude to our Food Industry Advisory Council members who meet twice a year to give advice to the department and guidance to students. The current members of the council are: **Charlie Broder, James Gratzek, Thuy Gonzalez, Sathya Kalambur, Bruce Kotz, Christopher Penet, Greg Socha, Richard Wilkes and Ben C. Williams**. It is difficult for all the members to attend all the meetings, but their time and advice has been valuable.

The endowment for a named professorship, "Ayers/Koehler" has reached the pledged amount of \$250,000, but more contributions will make the fund grow and generate more revenue. Another fund of \$100,000 pledged by the late **Dr. Tommy Nakayama's** family (**Thomas K. Nakayama, Grant Nakayama and Tara Nakayama Barr**) for support of excellence in students, faculty and staff the department at Griffin campus will be completed by end of this year. I am thankful to all donors and alumni for their unwavering support of the department.

Thank you,

Rakesh Singh
Professor and Department Head

fst News

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

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

Center for Food Safety
<http://cfs.caes.uga.edu/>

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

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

Around the Department

UGA Center for Food Safety

The Center for Food Safety (CFS) is an academic unit affiliated with the Department of Food Science and Technology that is dedicated to conduct research intended to address foodborne pathogen contamination. CFS faculty are focused to advance the knowledge for detection, elimination and control of pathogenic bacteria, viruses, parasites, fungi and their toxins. The Center works closely with food processing, retail companies to solve relevant issues, and develops joint initiatives with the CDC and other government agencies intended to promote public health. During the past year, CFS has continued to move forward and had multiple accomplishments and reasons to celebrate. CFS had a great year with the strong support from CAES and industry and government stakeholders.



Francisco Diez-Gonzalez (Director of the Center for Food Safety) with Susie Autry (C) and Brenda Banister. Susie was nominee for 2019 Griffin Employee of the Year

CFS has had a few personnel changes within the last year. You will find information about new hires and retirements at CFS throughout this newsletter.

CFS researchers received awards during 2018. This past year, **Dr. Xiangyu Deng** was recognized with the Larry Beuchat Young Researcher award at the 2018 International Association for Food Protection Annual Meeting in Salt Lake City, UT. At the same event, **Dr. Mike Doyle**, founding Director of the CFS, was also honored with an Honorary Life Membership Award.

The relevance of CFS for promoting food protection has been evidenced by holding another successful annual meeting with industry members and government agencies. On March 2019, the 26th CFS Annual Meeting was held at the Westin Atlanta Airport with over 160 attendees from government, industry, and academia. The event was organized by a planning committee that included mostly Board of Advisors members as well as CDC representative and CFS faculty. This past year, CFS also embarked in a strategic planning process to revisit future goals and purpose. **Dr. Kevan Lamm**, a faculty from the Department of Agricultural Leadership, Education and Communication will be guiding CFS through this process in the coming months.

UGA Food Science - FoodPIC

January 2019 marked the second anniversary of the opening of the Food Product Innovation and Commercialization Center building in Griffin. Highlights of the past year include generating 86 project proposals for food and beverage entrepreneurs who asked for technical support with their products. A record number of projects (56) were completed in 2018 and the FoodPIC team interacted with 3400 potential clients at trade shows, workshops, plant tours and on-site visits. For the second year in a row, a FoodPIC client won their division in the Flavor of GA contest. Classic City Bee Co., out of Athens, won the Honey division with their cold smoked honey product, developed in Griffin by Program Manager **Lauren Hatcher** with the assistance of **Glenn Farrell**.

Experiential learning and professional development opportunities continue to be a vital part of the FoodPIC mission. Four Pike County High School STEM students, two Young Scholars and one international undergraduate intern under the guidance of the newest Griffin FSTT faculty member, **Dr. Kevin Mis Solval**, worked on sponsored projects for clients. In the past year **Alison Payton** has transitioned from the Center for Food Safety to now work at FoodPIC and to lead the production of high protein foods for the long term feeding study in Athens. Lastly, if you go to IFT in June, please stop by the Jungbunzlauer (aka JBL) booth and try a sugar cookie. For the second time, **Gana Otgonbayar**, **Bobby Goss** and the rest of the FoodPIC team will be manufacturing give-away products for JBL at IFT. Laissez les bons temps rouler in NOLA!

UGA Food Science - Extension

Since last Spring, the Food Science and Technology Extension group has been very busy. In October, the group's Better Process Control School training was offered for the first time online. This course is available for anyone across the globe to participate in and is structured so that it can be completed at a pace the participant chooses. Since the launch of the course, 25 participants have enrolled and many more are expected as time progresses.

During 2018, Food Science Extension worked with clients across the state of Georgia to complete 46 product classifications, 92 process approvals, and 180 nutrition facts panels. Since January of 2019, already 25 product classifications, 56 process approvals, and 165 nutrition facts panels have been completed. Due to high demand, Food Science Extension also launched new services such as label reviews, menu labeling, and shelf life studies to better serve their clients. Food Science Extension looks forward to working with recurring clients as well as new clients during the remainder of 2019!

The UGA Food Science Club started the school year with the annual welcome back party and club meeting, this year providing a low country boil. This traditional opening event is always popular with students and faculty alike, and this year was no exception. Club meetings were held monthly during the fall and spring semesters, and each meeting had not only a social purpose, but also a community, educational and/or career focus. In addition, the annual Holiday Party was a success; it was held at Wall & Broad, and had over 50 people in attendance.

For several years, the Food Science Club has supported club activities by catering the Extension Food Science workshops. Club members volunteer to help to set up, maintain and clean up the snacks and beverages that are provided during the workshop breaks. This year the club helped with 7 different workshops and had over 16 different students volunteer. The club looks forward to its continued partnership with the Extension Food Science group in making sure workshop attendees are always well fed and prepared to excel in their workshops.

Each year the club organizes community service projects for student participation. Service areas impact both the UGA community and the local Athens community. This year, food science students volunteered on campus at the UGArdens, UGA's student community garden dedicated to sustainably grown food, and at the Campus Kitchen at UGA. In addition, students worked at the Food Bank of Northeast Georgia.

In July 2018, the UGA College Bowl team won the Southeastern IFT (SEIFT) area regional competition and went on to the national championship at IFT18 in Chicago. The

Congratulations!

2018 IFTSA College Bowl

National Championship team



2018 College Bowl national champs and advisors. L-R: Sarah Willett, Brittany Magdovitz, Dr. Ron Pegg, Anuj Purohit, Daniel Seeler, Dr. George Cavender, Natalie Oswell and Ginnie Childs



Food Science Club members at the Food Bank of Northeast Georgia.



Food Science Club students enjoying the annual Holiday Party.

Continued next page

Food Science Club News (cont'd.)

team won in Chicago and brought home UGA's second national championship title (see more on page 13). The 2019 College Bowl team competed at the SEIFT area regional competition at Tuskegee University in Tuskegee, AL, in April of this year. This year was a rebuilding year for the team. The team, composed of all new members, faced their first competition at regionals where they competed against more veteran teams. While the team did not win this year, members gained valuable experience and will be back in the championship hunt quickly. **Drs. Ron Pegg and George Cavender** continue providing leadership for the team as faculty advisors.

Industry interaction continues to be an important part of the club's activities. A representative from the UGA Career Center gave a presentation on Career Center offerings, such as mock interviews and resume assistance. Students attending the SEIFT meetings, were given extensive opportunities to interact with food industry professionals and to witness new trends. Industry tours are always popular, and on November 2nd, the Food Science Club received a thorough and memorable tour of the Anheuser-Busch brewing facility in Cartersville, GA.

The new officers of the Food Science Club for 2019-20 are looking ahead to a year of engaging opportunities and a bit of fun, too!



Seulgi Lee participated in club organized industry tour



L-R: Alyssa Robertson, Daizy Hwang and Damla Dag at the UGarden

Food Science Club Officers		
	2018-2019	2019-2020
President	Sam Cimowsky	Amanda Moller
Vice President (Athens)	Sarah Bock	Shruti Sharma
Vice President (Griffin)	Anna Townsend	MInji Hur
Secretary	Chaz Chaney	Damla Dag
Treasurer	Kay Hyun Joo	Vivian Yang
Communications Chair	Merlyn Thomas	TBD
Community Service Chair	Dalzy Hwang	TBD
Catering/Extension Chair	Hannah LeClair	TBD
Ag Hill Rep.	open	TBD
SE IFT Student Rep.	Xiaoxi Liao	TBD
Faculty Advisors	Dr. George Cavender & Dr. Derek Dee	Dr. Laurel Dunn & Dr. George Cavender



Food Science Club members attended tour of Anheuser-Busch facility in Cartersville, GA

Faculty News and Awards



Mark Harrison

Dr. Mark Harrison was selected as an Outstanding Teaching Faculty from the College of Agricultural and Environmental Sciences.

Dr. Yen-Con Hung received the 2018 D.W. Brooks Award for Excellence in Global Programs. The award was presented at the annual D.W. Brooks Lecture and Award Ceremony in November.



L-R: Yen-Con Hung and CAES Dean Sam Pardue

Dr. Casimir Akoh received the 2019 AOCS Alton E. Bailey Award at the AOCS Annual Meeting in May in St. Louis, MO. The Alton E. Bailey Award recognizes outstanding research and exceptional service in the field of lipids and associated products.

Dr. Casimir Akoh was appointed as Scientific Editor of Journal of Food Science starting February 1, 2019. Scientific editors provide initial assessment of each manuscript and determine if it should be assigned to an associate editor for peer review or immediately rejected. They also make the final recommendation to accept or reject a manuscript.

Dr. Chad Paton was promoted to Associate Professor with tenure, effective July 1, 2019.

Dr. Xiangyu Deng was promoted to Associate Professor with tenure, effective July 1, 2019.

Dr. Issmat Kassem joined the department as Assistant Professor at the Center for Food Safety at the UGA Griffin campus in May.

Dr. Derek Dee, resigned from the department effective December 31, 2018. He accepted a position with the University of British Columbia.

Dr. Ron Pegg was a recipient of the the UGA Josiah Meigs Distinguished Teaching Professorship Award for 2018-2019. The Meigs Award, named for Josiah Meigs, second president of the University, is UGA's highest award recognizing superior instruction at undergraduate and graduate levels.



Ronald Pegg

Dr. Pegg, who joined the UGA faculty in 2006, co-coaches the Institute of Food Technologists' Student Association College Bowl Team, which won the National Championship in both 2010 and 2018. Dr. Pegg is a recipient of the Russell Award and has received six teaching awards from the Food Science Club and in 2014 an inaugural First-Year Odyssey Seminar Teaching Award. In 2016, he received IFT's William V. Cruess Award for excellence in teaching food science and technology as well as the North American Colleges and Teachers of Agriculture Educator Award.

Dr. George Cavender was selected as Undergraduate Professor of the Year by food science students.

Dr. Abhinav Mishra was selected as Graduate Professor of the Year by food science students. ☺

Dr. Marilyn Erickson Retires

Career Celebration in Griffin

November 29, 2018, Center for Food Safety and Food Science faculty and staff organized an enjoyable event to honor **Dr. Marilyn Erickson's** career at UGA at the Griffin campus. Dr. Erickson joined the faculty in 1987, and after 31 years of a highly productive research career, she retired at the end of 2018. Current and former colleagues who collaborated with Dr. Erickson during her tenure also participated to celebrate her career. More than 50 attendees came together in the Melton Building at the Griffin campus to honor her. Dr. Erickson is one of the founding faculty of CFS and has contributed extensively to advance the understanding of pathogen ecology and survival in the fresh produce environment.



Marilyn Erickson

Dr. John Coupland Presents 2019 J. G. Woodroof Lecture

Dr. John N. Coupland presented the 2019 J.G. Woodroof Lecture entitled “Why is Food Controversial?” on Tuesday, April 9, 2019, at the Georgia Center for Continuing Education. Dr. Coupland is a Professor of Food Science at Penn State where his research interests are in the physical chemistry of foods, especially lipids and emulsions. His teaching responsibilities include food chemistry, food physical chemistry, food controversies and a large general education course about food. Dr. Coupland is an active member and former president of IFT and currently serves as the faculty member responsible for the undergraduate program at Penn State.



John Coupland

Dr. Coupland joined the faculty at Penn State in 1997 and lives in State College with his wife and two children. Dr. Coupland’s research is concerned with relating physical structure of foods to functional properties using theories and methods adapted from physical chemistry. Dr. Coupland is also interested in the social context of food science and in advancing the food science profession. In his course “Arguing About Food,” he uses modern controversies to help food science students explore the roles science can play in society, while in his large general education course “Food, Facts and Fads,” he takes a historic approach to teach a general audience the way our food system developed.

Dr. Coupland’s Woodroof lecture focused on the social context of food science and how food choices contribute to our lives. He discussed pre-industrial food worries, such as crop disasters, food shortages and the cost of food. While the industrial age brought refrigeration and technology to the food industry that aid in food preservation, some new food challenges arose and continue. For example, the problem of not having enough food in the industrial era is more of a political issue than one of maintaining food security. Dr. Coupland also discussed the role of marketing and advertising in the success of a modern day branded food product.

In closing, Dr. Coupland answered the question, “Why is food controversial?” In his opinion, since food is an everyday connection to the natural world, food controversies are important to people concerned with many other issues, and food controversies are useful as marketing tools. How can food scientists respond? By understanding most food arguments aren’t about science and might not even be about food, food scientists can recognize the different social roles they may have and work to support higher levels of scientific integrity.

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. 🌿

Griffin Food Scientist Remembered as Compassionate Visionary



Tommy Nakayama’s wife, Kathy (L), and sister, Grace Sakioka, unveil Dr. Nakayama’s portrait

Family, friends and coworkers of **Tommy Nakayama** gathered at the University of Georgia Research and Education Garden in Griffin on Monday, May 21, 2018, to honor and remember the former head of the UGA Department of Food Science and Technology. During a remembrance ceremony, a portrait of Tommy Nakayama, painted by Griffin, Georgia, artist **Jennifer Edwards**, was unveiled. His portrait will hang in the UGA Center for Food Safety on the university’s Griffin campus alongside images of food science department heads who preceded Nakayama. A ‘Thunderhead’ Japanese black pine tree was also planted in the campus garden in honor of Nakayama and his heritage.

The Nakayama family presented a gift to the UGA College of Agricultural and Environmental Sciences that made possible two scholarships as well as the portrait commission and the tree purchase. The family is in the process of setting up an endowment in Nakayama’s name to encourage the continuation of excellence in the food science department at UGA-Griffin.

(Excerpted from CAES Newswire article by Sharon Dowdy)

Staff News and Awards



Jessica Davis joined the department last summer as Administrative Manager.

Jessica Davis

Meghan Den Bakker, Research Professional, was recognized

as the Center for Food Safety's 2018 Employee of the Year.



Victoria Dees

Victoria Dees joined the department as Program Coordinator with our extension group.

Amy Bellamy, Administrative Manager in Athens, resigned and relocated to Dayton, OH last summer. In February Amy was married to **Greg Neher**.

Alita Bailey joined the Center for Food Safety as Senior Accountant.

Joseph "J.R." Hyatt, joined the department in Athens as a Research Professional. Welcome, J.R.! 🐾



Joseph "J. R." Hyatt

Sue Ellen McCullough Retires after Nearly 40 Years at UGA

In December of 1976, **Sue Ellen McCullough** took a job at the University of Georgia Griffin campus — then known as the Georgia Experiment Station — on the advice of a neighbor. On March 29, 2019, she retired from UGA-Griffin, taking with her a trove of memories and experiences.

"**Dr. Wayne Bough** was a faculty member, and he was also my neighbor," said McCullough, a native of Griffin. "I began working temporarily (for 4 months) at the Georgia Experiment Station with Dr. Bough on a Seagrant proposal." McCullough's first experiences were a little fishy.



Sue Ellen McCullough is pictured with (L-R) daughter Jennifer, husband Jeff, and Dr. Koushik Adhikari at her retirement celebration.

The "temp" job turned into a nearly 40-year career with UGA's Department of Food Science and Technology.

In 1988, McCullough took what would become a four-year break from UGA-Griffin to care for her father and plan her daughter's wedding. In 1992, McCullough returned to the experiment station to become Rob Shewfelt's technician in the food science department.

Over the years, she worked for numerous UGA faculty on a plethora of fruit and vegetable storage and quality projects. For the past four years, McCullough worked with food scientist Koushik Adhikari in the UGA-Griffin Sensory Laboratory, recruiting panelists and preparing food samples for consumers to taste and judge.

Reflecting on her career, the now grandmother and great-grandmother says that what she misses the most are her first coworkers at UGA-Griffin. "They were some of the sweetest people. I was 27-, 28-years-old and they were older, and they kind of mothered me. I think only one of them is still living," she said. "I have been blessed over the years to work with some really good people. I feel really good about the work I did."

McCullough showed that same sense of care to numerous UGA graduate students based on the Griffin campus as she helped them conduct experiments that were required as part of their degree work.

"My greatest joy over the years was helping students and seeing them develop their careers in food science," she said. "I am a 'Georgia mom' to several of them. I enjoyed my time (at UGA-Griffin) and all in all it's been a great ride. I will always keep Georgia on my mind!" 🐾

Richard VanGys (BSA '73) retired last June after 45 years in supply chain management at both plant and corporate levels. Dick worked for Kraft General Foods for many years and recently for Follett Ice Corp. Dick and wife, **Barb**, are enjoying full-time RVing and are snowbirds spending time with daughters and grandchildren in Northampton, PA, and Oakwood, GA.

Tim Oliver (BSA '79, MS '80) has been placing food industry professionals for over 30 years. In 1992, Tim started his own company of food industry recruiters, OSI Jobs. Tim says at this time there is still a shortage of skilled food professionals. Look him up.

Jean-François Meullenet (PhD '96) was named Interim Director of the Arkansas Agricultural Experiment Station of the University of Arkansas System's Division of Agriculture. He is also the Chairperson of the university's Department of Food Science and Director of the Institute of Food Science and Engineering.

Craig Lawson (BSA '99) is a Research and Development Director for Newly Weds Foods with responsibilities for five product development labs within the US, as well as aiding in the start up of Newly Weds Foods India. Happily married to **Noel NeSmith Lawson** (BSA '00) for going on 19 years, they reside in Chattanooga, TN with their three children; **Brady** 13, **Molly** 12 and **Haley** 9. Noel is a Nurse Practitioner with Spine Surgery Associates. Craig and Noel enjoy racing mountain bikes and spending as much time as possible outside.

Krishawn Caldwell (MS '02) is a Senior Scientist with Evonik Industries' Birmingham, AL, laboratories.

Travis Moore (BSA '03) won the 2018 Anheuser-Busch Brewmaster Cup. The Anheuser-Busch award has been given annually for the last 30 years to

the Brewmaster who achieves the highest sensory scores for the year. Travis won the award for 2018 as the Senior Brewmaster of the St. Louis Brewery, Anheuser-Busch's largest brewery in North America. Travis has been the Senior Brewmaster of the St. Louis brewery for 3 years, and this is second time he has won this award, the first time being in 2016.

Brian Kiepper (MS '03) is an Associate Professor in the UGA Department of Poultry Science and was the recipient of a Lamplighter Award by the U.S. Poultry and Egg Association.

Robert Laster (BSA '06) recently joined Ohly in Chicago as the Technical Sales Manager.

Briana Hayes (MS '06) is a Research and Development Manager at Unilever.

Matt Cosson (MFT '06) is the Senior VP of Distribution and Logistics for ARCOP, Arby's supply chain cooperative in the greater Atlanta area.

Julie Laughter (BSA '09) is now Market Manager of Healthcare, Dairy and Confections with FONIA International in the greater Chicago area.

Kristin (Marrs) Connor (BSA '10) completed a PhD in Food Science at Purdue University in 2015 and is currently employed as Product Development Scientist in Chocolate with Mars Wrigley Confectionary in the New York City area.

Katie (Brogdon) Pitts (BSA '10) is now the Food Safety Director for Southern Orchards Management in Fort Valley, GA. Katie and her family continue to reside in Perry, GA.

Aparna Petkar (MS '10) completed her PhD in Plant Pathology at UGA in 2018 and is currently employed as a Postdoctoral Associate in the UGA Department of Plant Pathology.

Anastasia (Schultz) Buh (BSA '11) is now a Senior Manager of Product Development and Commercialization at FOCUS Brands in Atlanta, GA.

Sarah (Teichert) Echols (MS '11) is currently employed as R&D Manager of nut butters with Golden Boy Foods Ltd in Fitzgerald, GA.

Marshall Howard (BSA '04, MFT '12) is now a Senior Sales Manager with Callison's in Lacey, WA.

Taylor Lee (BSA '13) completed his MS in Viticulture and Enology at University of California, Davis in 2018 and accepted a position as Enologist at E. & J. Gallo Winery in Modesto, CA. He is now an Assistant Winemaker.

Nina JeeWon Jung (BSA '13) was promoted to Scientist II with The Coca-Cola Company in Atlanta, GA, in 2018.

Sammy Masri (BSA '13) owns and operates a legal, licensed and thoroughly regulated marijuana (cannabis) business called MakersMIP outside of Denver, Colorado. MakersMIP is licensed to manufacture and wholesale marijuana infused products to dispensaries serving the adult-use retail cannabis market in Colorado.



Martina Buchholz and George Kwabena Afari

Continued next page

Alumni News (cont'd.)

Winnie Lim (BSA '10, MS '13) married **Ivan Jayawan** in December in Indonesia. Ivan recently completed his PhD in Environmental Engineering at the University of Michigan. Winnie and Ivan plan to return to the United States soon.



Winnie Lim with husband Ivan Jayawan

Jaideep Sidhu (MS '13) is back in Atlanta after being away on two international assignments – India (1.5 yrs) and Australia (1 yr). He is now working as Manager, Scientific Information & Product Stewardship with the Corporate Scientific & Regulatory Affairs team of The Coca-Cola Company.

Taylor (Kronn) Walker (MS '13) is currently employed as Technical Services Manager with CuliNex, LLC in the greater Seattle area.

Courtney Bufford (MFT '13) joined McAlister's Deli Corporate in Atlanta, GA, as Culinary Manager in 2017.

Lindsay (Liefief) Schroeder (BSA '14) is a Food Safety Manager with the Dennis Group in the greater Atlanta area.

Charnae Ross (BSA '14) completed her Doctor of Pharmacy degree at Florida A & M University in 2018 and is currently enrolled in the MS in Health Administration program at Virginia Commonwealth University in Richmond, VA.

Olamide (Ola) Afolayan (MS '09, PhD '14) is now a Corporate Quality Manager with Kellogg Company in Battle Creek, MI.

Yaa Asantewaa Kafui Klu (PhD '14) began work on a Masters of Public Health at Columbia University in New York City in 2017. She worked as an intern with NYC Department of Health and Mental Hygiene in 2018.

Garrett Arnold (BSA '15) is the Chief of Operations for Wild Heaven Beer in Decatur, GA.

Ashton Ergle (BSA '15) is now Lead Developer of Bakery Applications with Parker Products, Inc. in Ft. Worth, TX.

Daniel Parrish (MS '15) is the continuous improvement lead on the Zaxby's Franchising Menu innovation Team. He is on the UGA CAES Alumni Association board of directors.

Julianna Fritts (BSA '16) completed her MS degree in Food Science at Penn State in August 2018. She is currently employed as a Product Development Scientist with The Coca-Cola Company in Atlanta, GA.



Jaideep Sidhu with wife, Saakshi Agarwal, at the Sydney harbor bridge

Sara Muntean (BSA '16) recently completed a coding bootcamp program and is currently employed as a Junior Developer with SalesVista in the greater Atlanta area.

Martina Buchholz (MS '16) and **George Kwabena Afari** (MS '14, PhD '18) were married at the State Botanical Gardens of Georgia in Athens on August 25, 2018. They currently live in Seattle, WA, where George accepted a position as a Food Safety Microbiologist

at Starbucks Coffee Company, and Martina works remotely as a Formulation Specialist for Deerland Probiotics & Enzymes based in Kennesaw, GA. (see photo previous page)

Adiguna Bahari (MS '17) was married on August 26, 2018, to **Riza Roidila Mufti**. She is a journalist for *The Jakarta Post*. In January of this year, Adi began working with Cargill R&D European Center in Belgium. He has begun work on his PhD at KU Leuven in Belgium and the French National Institute for Agricultural Research (INRA) in collaboration with the European Union project, FoodEngine.



Adiguna Bahari with bride, Riza Roidila Mufti

Vivien Pham (BSA '13, MS '17) is currently employed as Application Developer with Dohler Roggel BV in the greater Atlanta, GA, area.

Xi Chen (PhD '17) is now Director of Operations in Food Microbiology at SGS North America Inc. in the Los Angeles, CA, area.

Juzhong Tan (PhD '17) accepted a position as Research Associate at Rutgers University in July 2018.

Shaokang Zhang (PhD '17) completed his Postdoctoral Research Associate term with **Dr. Xiangyu Deng** in October and is now employed as Bioinformatics Scientist at Clear Labs in Menlo Park, CA.

Continued next page

Alumni News (cont'd.)

Erin McKibben (BSA '18) is currently employed as Quality Assurance CTP with the Kroger Company in the greater Salt Lake City area in Utah.

Po-an Chi (MS '18) is currently employed with CMS Bakery Solutions in Tucker, GA.



Hanna Olstad with husband, Drew LaFontaine

Hanna Olstad (MS '18) currently resides in Eugene, OR, where she is employed with Cosmos Creations in the R&D and QA department. Hanna was married in September to **Drew LaFontaine**.

Yue Cui (MS '14, PhD '18) returned to China after graduation and is now a faculty member at Hebei Science and Technology University. 🌸

To alumni and friends-

We hope you enjoy this newsletter. Please help us keep our records up to date by sending us your current contact information, including email address. You can reach us at foodsci@uga.edu, 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.*

In Memory

Robert E. Hartz, Jr., 88, New Oxford, PA passed away on June 7, 2018, at York Hospital. He was the beloved husband of **Mary K. (Kreider) Hartz**.

Born February 7, 1930 in Hershey, he is a son of the late **Robert E., Sr.** and **Ruth M. (Fasnacht) Hartz**. Robert is a graduate of Palmyra High School. He served four years in the U.S. Navy on aircraft carrier deck crews on catapults and as postmaster of one of the ships. He is a graduate of Morrisville Agricultural Technical Institute, NY and the University of Georgia, Athens, GA, with a Bachelor's degree in food technology. He was employed for 39 years at Musselman/Knouse Foods prior to his retirement in 1995. In 1969, while working full time at Musselman Company, he began to also serve as a Lay Pastor to Clines' United Methodist Church, and in 1970 he was appointed as Lay Pastor also to Idaville United Methodist Church. Pastor Hartz served the two churches until 1979. While serving these two churches, he completed seminary courses by correspondence through the United Methodist Conference. During the second half of his correspondence studies, he was ordained a Deacon in the United Methodist Church Conference with a Lay License to preach.

Pastor Hartz served for ten years (from 1994 to 2004) as part-time assistant pastor at First Baptist Church in Gettysburg, and as co-pastor of the Toland Mission Church, Gardners, where he served 30 years. In previous years, he served as a member of the board of the Fruitbelt Farmworkers Christian Ministry in Adams, Cumberland and Franklin Counties, on the board of the Adams Rescue Mission, CEF of Adams County and Biglerville Borough Council. Robert and his wife, Mary had four sons (two now deceased); three grandchildren; and six great-grandchildren. 🌸

Student News and Awards

Department of Food Science and Technology Scholarships



Luke Vazzano (L) with Dr. Rakesh Singh at the FST Awards Ceremony

American Association of Candy Technologists Scholarship - **Daoyuan Yang** and **Rebecca Fortner**

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

John C. Ayres Scholarship - **Heather Bundy** and **Charles Chaney**



Anna Townsend (L) and Damla Dag (R) with Dr. Rakesh Singh at the FST Awards Ceremony

Dorris A. Lillard Scholarship - **Vivian Yang**

Ida E. and Maurice K. Horowitz Memorial Scholarship - **Collin Burt**

Morrison Loewenstein Scholarship - **Virginia Childs** and **Rebecca Fortner**

John J. Powers Graduate Scholarship - **Anna Townsend** and **Damla Dag**

Tedford-Tellico Inc. Scholarship - **Luke Vazzano**

Virginia Dare Scholarship - **Ansley Lockett**

Manjeet Chinnan Graduate Student Support Award - **Sheridan Brewer, Hang Qi, Juyoung Kim, Ikechukwu Oguadinma, Alyxandra Reed, Shaoting Li, Peien Wang, Yan Qi** and **Daniel Seeler**

Toledo Graduate Student Support Award - **Michelle Cheung, Damla Dag, Chase Golden, Kay Hyun Joo, Nishtha Lukhmana, Brittany Magdovitz, Natalie Oswell, Sarah Willett, Yiwen Li** and **Daoyuan Yang**

Additional Awards and News

The UGA chapter of Phi Tau Sigma, the Honor Society of Food Science and Technology was awarded Chapter of Excellence status for 2018. **Daoyuan Yang** was the 2018-19 student rep for the UGA chapter, and **Fanbin Kong** is the faculty advisor.



Dr. Manjeet Chinnan (3rd from L) with recipients of the Manjeet Chinnan Graduate Student Support Award



Ansley Lockett with Dr. Singh at the FST Awards Ceremony

Samuel Cimowsky received a 2019 IFT Southeastern Section Graduate Leadership Award.

Xiaoxi Liao received the 1st place award in the IFT Food Chemistry Division Oral Competition at the 2018 IFT Meeting & Expo.

Lida Rahimi Araghi received the 3rd place award in the IFT Food Protein Division Oral Competition at the 2018 IFT Meeting & Expo.

Sarah Bock received a 2019 IFT Southeastern Section Undergraduate Leadership Award.

Continued next page

Student News and Awards, Continued

Sarah Willett received the 2019 AOCS Hans Kaunitz Award. The award was presented at the 2019 AOCS Annual Meeting & Expo in St. Louis.

Siyu Zhang received the 2019 AOCS Biotechnology Division Best Paper Award at the 2019 AOCS Annual Meeting and Expo.

Samuel Cimowsky received a special departmental award in honor of **Dr. John N. Coupland**, the presenter of the 2019 J.G. Woodroof Lecture. 🌀



Dr. Jane Bick with Dr. Singh and Collin Burt, recipient of the Ida E. and Maurice K. Horowitz Memorial Scholarship, at the FST Awards Ceremony



Lida Rahimi Araghi during IFT18 poster session



UGA IFTSA College Bowl Team Wins 2018 National Championship in Chicago

College Bowl Champs!

The UGA Institute of Food Technologists Student Association (IFTSA) College Bowl Team won its second National Championship title at the 2018 IFT Annual Meeting in Chicago last July. The win completed the team's stellar season, as the team took home the southeastern regional title in March 2018 at the competition which was held at home at UGA. As a result of their winning efforts, the team members shared a \$1000 cash prize. The UGA College Bowl team won its first National Championship title in 2010. **Dr. George Cavender** captained the 2010 team as a doctoral student in the department and has served as a faculty co-advisor for the team since joining the faculty in 2016. **Dr. Ron Pegg** has been a faculty advisor for the College Bowl team since 2008.



UGA College Bowl Team at the 2018 IFT College Bowl competition in Chicago. L-R: Sarah Willett, Brittany Magdovitz, Daniel Seeler, Natalie Oswell, Ginie Childs and Anuj Purohit. Not pictured: faculty advisors George Cavender and Ron Pegg

Summer 2018 - Spring 2019 Food Science and Technology Graduates

B.S.A.:

Jasmin Evans graduated Fall of 2018 and is employed at Golden State Foods in Conyers, GA.

Emma Johnston graduated Fall of 2018 and is pursuing a career in agricultural policy and government relations.

Ashley Kerwood graduated Fall of 2018.

Madison Malone graduated Fall of 2018.

Joseph Thomas graduated Fall of 2018.

Junyi Zhou graduated Fall of 2018 and is employed as a Quality System Specialist at The Kraft Heinz Company in Jacksonville, FL.

Sarah Bock graduated Spring of 2019.

Caroline Brown graduated Spring of 2019.

Jacinta Jackson graduated Spring of 2019.

Amanda Moller graduated Spring of 2019 and will begin work on her M.S. degree with **Dr. Manpreet Singh** in the fall.

Brandon Williamson graduated Spring of 2019.

M.S.:

Jillian Erickson (BSA '16) graduated Summer of 2018 and is currently employed as Food Safety Coordinator with Athens Chick-fil-A in Athens, GA.

Jiannen Feng graduated Summer of 2018.

Ana Jaworski graduated Summer of 2018 and is employed as an Ingredients Assistant at Clif Bar and Company in Palo Alto, CA.

Nakia Lee (BSA '16) graduated Summer of 2018.

Hanna Olstad graduated Summer of 2018 and is now employed as Quality Assurance Manager at Cosmos Creations in Eugene, OR.

Katherine Wakeley (BSA '16) graduated Summer of 2018 and is employed as a Quality Assurance Technician with Sunset Farm Foods in Valdosta, GA.

Lida Rahimi Araghi graduated Fall of 2018 and is employed with the Coca-Cola Company in Atlanta, GA. She begins work on her PhD with **Drs. Koushik Adhikari** and **Rakesh Singh** in the fall.

Daizy Hwang graduated Spring of 2019.

Kristina Lewandowski graduated Spring of 2019 and is currently working as a consultant with Nutrition HealthWorks in Charlotte, NC.

Merlyn Thomas graduated Spring of 2019.

Xiaoyu Zhang graduated Spring of 2019.

M.F.T.:

Ann Centner graduated Fall of 2018 and is pursuing her PhD at Florida State University.

Lien Le graduated Fall of 2018. Lien is employed with Mead Johnson.

Nela Ovshak graduated Fall of 2018 and is a Senior QA Officer for Adpen Laboratories, Inc., in Jacksonville, FL.

Madilyn Ray graduated Fall of 2018 and is employed as Product Development Manager at California Dairies, Inc., in the Visalia, CA area.

David Gill graduated Spring of 2019 and is employed by Nutra-Novus in the Atlanta, GA, area.

Sangyoon Song graduated Spring of 2019 and is employed by a food supply company in South Korea.

Ph.D.:

George Kwabena Afari (MS '14) graduated Fall of 2018 and is employed with Starbucks in the Seattle, WA area.

Sailaja Chintagari graduated Fall of 2018.

Lingling Liu graduated Fall of 2018 and has accepted a Postdoctoral Associate position at Iowa State University.

Anuj Purohit (MS '14) graduated Fall of 2018 and is employed as a Lab Professional with **Drs. Anand Mohan** and **Abhinav Mishra**.

Hang Qi (MS '15) graduated Spring of 2019.

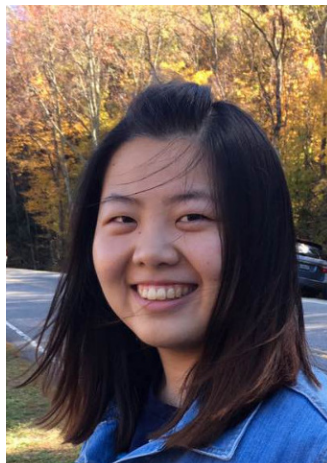
Shangci Wang (MS '15) graduated Spring of 2019.

Sarah Willett graduated Spring of 2019 and has accepted a position at Kerry North America.

Some of our Food Science Graduates from Summer 2018 - Spring 2019



Kristina Lewandowski



Junyi Zhou



Adiguna Bahari



Anuj Purohit receives College Bowl award certificate



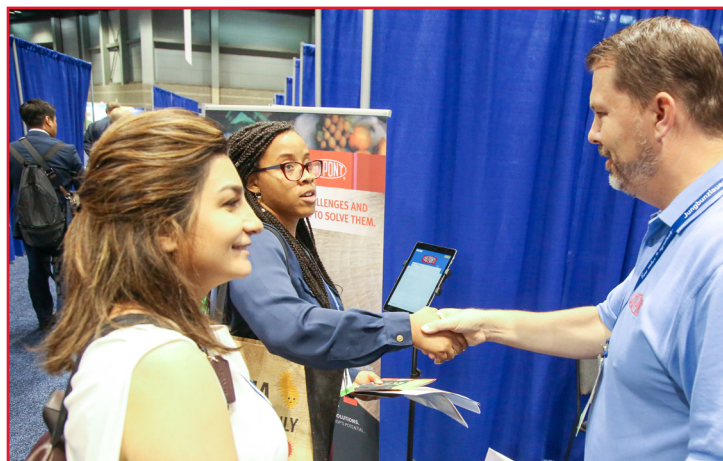
Jasmin Evans



Jacinta Jackson



Sarah Bock



Lida Rahimi Araghi (L) and Nakia Lee at IFT18

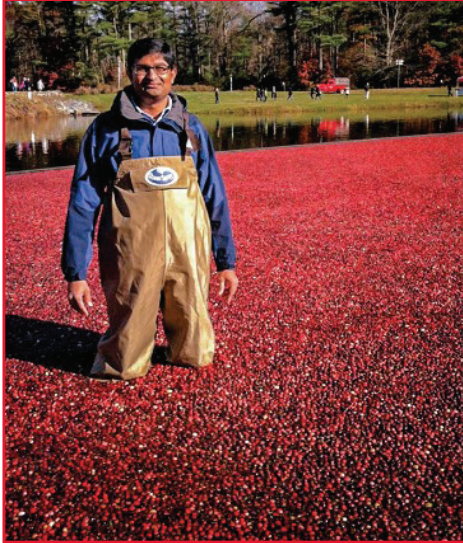


Sarah Willett



Aggrey Gama

Alumni Profile - Raghu Kandala



Raghu Kandala

By conducting food research and development and managing the Foods and Snacks Product Development Team for Ocean Spray in Lakeville, Massachusetts, **Raghu Kandala** (PhD '05) ensures the safety of the company's popular cranberry products and develops new products.

A native of the bustling technology hub of Hyderabad, India, Kandala attended a branch of the Indian Institutes of Technology for his undergraduate studies. After coming to the U.S. and completing the UGA

doctoral food science program in 2005, he worked as a principal scientist and research manager at Frito-Lay for nine years before moving to Ocean Spray.

Kandala's team consists of a few other scientists who work on a portfolio that includes fresh cranberries, cranberry sauce, snacks and Craisins, which are sweetened, dried cranberries. Their main goal is to "work with marketing and insights to create a product concept, then create a product to fit that concept," he said.

His team of scientists collaborates with marketing experts to test different products. Transforming consumers' input into profitable, great-tasting, healthy products is critical to the functionality of his job, he said.

"I use the fundamentals of food science that I learned at UGA every day," he said.

The experience with food processing equipment and time spent in the lab researching thermal processing give him an advantage at his job. Thermal processing is an especially important step in food safety because it involves heating food and drink items to a temperature that prevents spoilage. These items may sit for weeks at a time on grocery store shelves.

Kandala also credits the product development competitions that he participated in while at UGA, which helped him refine his knowledge of what it takes "to create a marketable and safe product."

(Excerpted from an article by Sage Barnard, contributing writer to Southscapes Magazine)

The logo for IFT19, featuring the letters 'IFT' in black and '19' in purple, with a stylized leaf icon above the 'I'. To the right of the logo is a colorful, abstract graphic consisting of many thin, overlapping lines in various colors (red, green, blue, yellow, purple) radiating from a central point.

Attending the IFT19 Food Expo in New Orleans?

Alumni are invited to attend the reception hosted by the department and the CAES Alumni Association in conjunction with the IFT meeting.

Monday, June 3, 2019
6:00 - 8:00 pm
Vessel NOLA

Register for the reception via
the IFT19 site social events



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foodsci@uga.edu

www.foodscience.caes.uga.edu

TELL SOMEBODY ABOUT UGA FOOD SCIENCE AND TECHNOLOGY

Food Science Alumni can play an important role in recruiting good students for the Department of Food Science and Technology here at The University of Georgia. You know what we have to offer, and you may know of qualified students who are looking for an excellent educational opportunity. Let them know about us and let us know about them. If you are aware of students who may be interested, please complete the form below and return it to the Department of Food Science and Technology.

Name of Prospective Student: _____ e-mail: _____

Address: _____

Referred by: _____

Comments: _____

Return to: Recruitment Committee
Department of Food Science and Technology
University of Georgia, Athens, GA 30602 e-mail: karens@uga.edu

We would like to hear from you. This information not only allows us to update our files but also provides us with news to pass on to your classmates and friends. Please remember if you relocate in the future to send us your new address. Also, if there are changes or mistakes in your address as we now have it, please notify us.

Name _____ UGA Degree(s) _____
Year(s) _____

Newsworthy items for the next newsletter:

Home Address: _____ Work Address: _____

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E-mail: _____

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