



FOOD SCIENCE NEWSLETTER

Summer 2020 | Volume 48 |



FST FACULTY

New faculty faces join the department as a familiar face departs.

ALUMNI NEWS

Every year food science alumni keep in touch. Read the latest updates.

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RECENT GRADS

Summer 2019-Spring 2020

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GRADUATE RESEARCH

Food Science student awarded prestigious Food Marketing Institute Foundation Scholarship.

Ikechukwu "Ike" Oguadinma is one of 15 students who received the award at the SQF International Conference held last October in San Antonio, Texas. Each student received a \$3,000 scholarship and an all-expense-paid trip to attend the conference with more than 850 food safety professionals.

A native of Nigeria, Ike came to the U.S. to study food science after earning an undergraduate degree in biochemistry. He selected UGA after researching lead-

ing food science teaching and research programs in the U.S. After completing his MS in fall 2019 with **Ynes Ortega**, focusing on disease-causing parasites that can contaminate herbs and fresh produce, Ike began his PhD with microbiologist **Govind dev Kumar**. His project focuses on antibiotic resistance in microbes, like *E. coli* and *Salmonella*, their susceptibility to antimicrobials and their behavior on different food matrices.

DEPARTMENT HEAD COMMENTS



Rakesh Singh

We started the 2019-2020 academic year as usual with many plans and deadlines, but the unprecedented COVID-19 brought many new challenges. The faculty had to quickly transition their classes to an online format, and students had to attend their classes remotely. The biggest challenge was for the laboratory courses, which faculty improvised in creative manners and delivered the best material possible under the difficult situation. Our on-campus research was halted in March, but those graduate students who were near completion, were able to defend their theses and dissertations. A few PhD students were even able to remotely complete their prelims.

In terms of our major annual special events, we had to cancel the annual Woodroof lecture, our awards ceremony, the food industry advisory meeting and a few other activities. I apologize for the inconvenience caused to those impacted by the many cancellations of our spring events and want to express my thanks to the members of the advisory council for their continued support of the department. The Graduate School partnered with us for a virtual career forum. Several students and faculty attended remotely. Our college's graduation ceremony was also done remotely.

Two new faculty joined us in 2019 - **Issmat Kassem** in the Center for Food Safety and **Catrin Tyl** in the department. **Mark Harrison**, Meigs Distinguished Teaching Professor retired in December 2019. **George Cavender** left the department in May 2020, and **Carl Ruiz**, Laboratory Manager in the Food Processing Labs, will retire on June 30. These three positions are lost due to the 14% budget cut for the next fiscal year.

The extension program in the department has been active in technical services, produce growers' trainings and on-site trainings. However, the planned trainings for spring and summer have

been postponed. The online "Better Process Control School," an FDA certification short course is doing very well. We continue to offer the services to processors on a limited basis.

The faculty members have been productive in getting grants, receiving recognition, and publishing their research in top journals. In 2019, faculty members published 120-refereed papers, 1 book, and 16 book chapters. Faculty and students received awards for their scholarly and service work. The faculty recognitions included: **Ron Pegg** was elected IFT Fellow and **Yen-con Hung** was recipient of the IFT Bor S. Luh International Award and the Koehler-Ayers Professorship of Food Science and Technology. I had the honor of being elected as Fellow of the National Academy of Agricultural Sciences of India, and I also received the Volunteer of the Year award from the CAES Alumni Association.

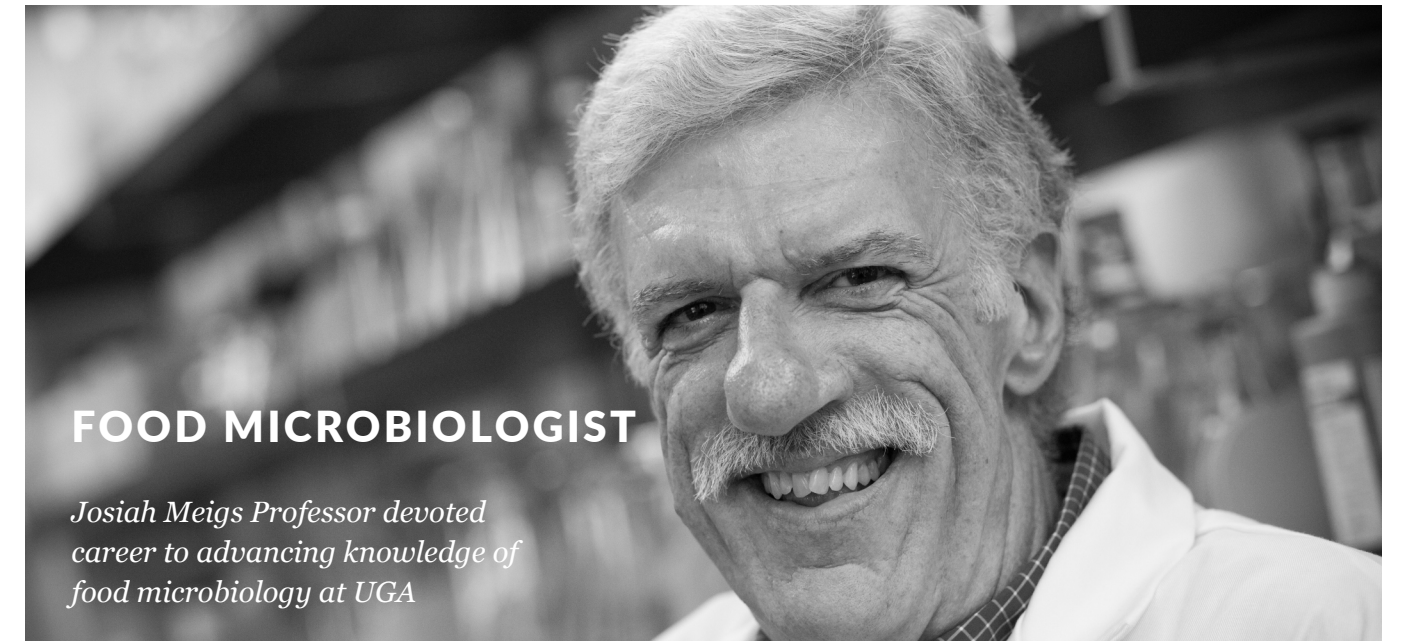
Our enrollment in fall 2019 for undergraduate and graduate students was 43 and 105, respectively. We are working hard to increase our undergraduate enrollment by adding new introductory courses and other recruitment activities. Our food industry advisory council has expressed interest in helping us in increasing the undergraduate enrollment, and I request all of you to spread the word about our excellent food science major.

On page 16, you will notice the awards and scholarships received by our students, and many of those scholarships have been donated by the retired faculty, alumni, friends, and industry partners. You can contribute to any of those scholarship funds or to the Food Science and Technology Fund through your annual contributions.

Thank you,

Rakesh Singh
Professor and Department Head

FACULTY NEWS.



FOOD MICROBIOLOGIST

Josiah Meigs Professor devoted career to advancing knowledge of food microbiology at UGA

MARK HARRISON RETIRES AFTER 36 YEARS AT THE UNIVERSITY OF GEORGIA.

Dr. Harrison has always believed teaching is the most important focus of the university's mission

Mark Harrison retired December 31, 2019, after 36 years in the Department of Food Science and Technology. From 2005 through October of 2019, he was the Graduate Coordinator for CAES's largest graduate program. Over the years, he taught part or all of 14 courses including Food Microbiology, Foodborne Pathogens and Toxins, Governmental Regulations of Food Safety and Quality, Advanced

Food Microbiology and several courses in the UGA Online Master of Food Technology (MFT) program. Over his career, he was active in advising undergraduate and graduate students. He directed 20 PhD, 40 MS, and 8 MFT projects. In addition,

he served on 87 MS and 72 PhD advisory committees.

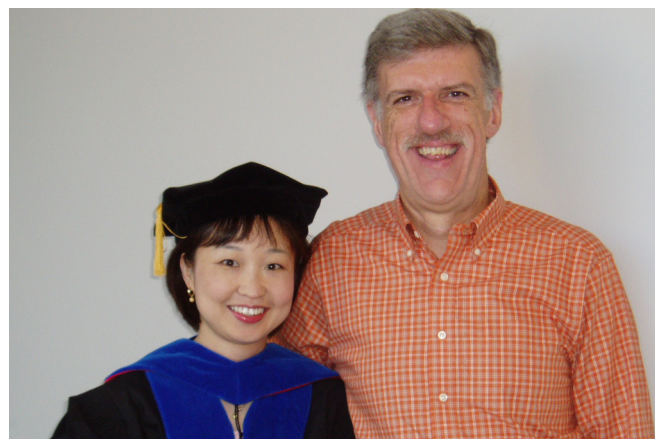
His research involved investigations into the occurrence and survival of bacterial pathogens in fresh and processed food and the shelf-life extension of fresh

and processed food. Most recently his group researched factors contributing to *Listeria monocytogenes* occurrence and persistence in processing facilities, particularly those handling frozen food facilities. He has over 130 journal publications, 8 book chapters, and has made over 190 presentations at professional meetings. Dr. Harrison and his co-researchers have received over \$7 million dollars in funded research grants. He has delivered

A career dedicated to educating students and the public about food safety issues running the gambit of the food supply from fresh produce fields to frozen food processing facilities.

Harrison Retirement (Cont'd.)

food safety outreach information to over 3,000 food science professionals in Extension programs including those addressing requirements under HACCP,



Mark Harrison with In-Sook Sun, at the time of her PhD graduation in 2005.

the Preventive Controls for Human Foods Rule, and the Produce Safety Rule. He has been repeatedly recognized for his teaching and research efforts. He is a Lilly Teaching Fellow and a UGA Senior Teaching Fellow and has

received the D.W. Brooks Faculty Award for Excellence in Teaching from CAES/UGA, the Elmer Marth Educator Award from the International Association for

Food Protection (IAFP), and the William V. Cruess Award for Excellence in Teaching Food Science from the Institute of Food Technologists (IFT). He has also been recognized for outstanding teaching multiple times by the department's student organization, the Food

Science Club. In 2015, he was named a UGA Josiah Meigs Distinguished Teaching Professor. In 2017, he received the Frozen Foods Research Award from the American Frozen Food Foundation for his research efforts.

Three food science faculty members received grants from the Center for Produce Safety as a part of its \$2.7 million grant program. The grants will fund projects focused on food safety issues related to fruits and vegetables. **Xiangyu Deng** received funds to continue research on foodborne pathogens. **Ynes Ortega's** funding will be used to determine the prevalence of the parasite, *Cyclospora*. **Laurel Dunn** will examine the environmental microbial risks associated with vented produce in distribution centers.

Rakesh Singh received Volunteer of the Year award from UGA CAES Alumni Association in April.

Koushik Adhikari became Graduate Coordinator, effective October 1, 2019.

In March, **Kevin Mis Solval** and his wife, **Deborah**, welcomed baby **Marianne Abigail** to their family. Marianne joins two year old big sister, **Maria Fernanda**. (See photo at right)

FACULTY NEWS.

Ron Pegg was elected as a 2020 Institute of Food Technologists (IFT) Fellow.

Yen-Con Hung was selected to receive the 2020 IFT Bor S. Luh International Award from the IFT.

Rakesh Singh was elected as a Fellow of National Academy of Agricultural Sciences of India, effective January 1, 2020. Dr. Singh's election was in the area of "Agricultural Engineering and Technology."

Fanbin Kong was elected as a director for Phi Tau Sigma, the Honor Society of Food Science and Technology.



NEW FACULTY JOIN IN 2019.

ISSMAT KASSEM JOINS THE CENTER FOR FOOD SAFETY

Issmat Kassem joined the department in May 2019. He earned a Ph.D. in Microbiology from the University of Toledo (Ohio, USA) and completed his postdoctoral studies at the Ohio State University. Dr. Kassem's research interests include understanding the mechanisms that contribute to the survival and transmission of foodborne bacterial pathogens in the host-environment continuum with emphasis on the pre-harvest aspect of food production. He also evaluating factors that impact the selection and emergence of antimicrobial resistant pathogens in preharvest operations. Yet other research focuses on antibiotic-alternatives (probiotics, or-

ganic acids, small biomolecules) to control foodborne pathogens and enhance production. His overall objective is to develop antibiotics-independent and



cost-effective approaches for reducing the burden of foodborne bacterial pathogens

and antimicrobial resistance on public health and the economy.

CATRIN TYL JOINS ATHENS CAMPUS

Catrin Tyl joined the department as an Assistant Professor in August 2019. She completed her undergraduate degree in



Nutrition Science at the University of Vienna. After an internship at the University

of Uppsala, Sweden, she completed her PhD at the University of Minnesota. She continued at Minnesota as a post-doctoral researcher until accepting her position at the University of Georgia.

Dr. Tyl's professional interests center on ways to promote sustainability across the supply chain. This starts by growing crops with environmental benefits, using processing to optimize their functionality and developing new materials from waste and by-products. Her background is in food chemistry and analysis, and her expertise lies in the characterization of lipids, phytochemicals, cereal and dairy products.

Dr. Tyl has a 60% research and 40% teaching appointment and is currently teaching three courses: Food Chemistry, Food Quality and Protein Chemistry.

FIRST KOEHLER-AYERS PROFESSORSHIP RECIPIENT ANNOUNCED



Yen-Con Hung has been named the first recipient of the Koehler-Ayers Professorship. The Koehler-Ayers Professorship was recently established through a donation to the UGA Foundation from UGA food science alumnus **Balasubramanian Swaminathan** and his wife, **Mangal Swaminathan**. The professorship in food science at the UGA College of Agricultural and Environmental Sciences (CAES) is named in honor of Swami's mentors, UGA food scientists and professors emeriti, **Philip Koehler** and **John Ayers**. The Koehler-Ayers Professorship is designated for a UGA faculty member with an outstanding record in externally funded research and/or scholarly publications who is engaged in teaching, research, public service or a combination of such duties. Hung's commitment to international outreach and collaboration has helped to build safer food systems around the world.

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 conducting research intended to advance our knowledge of



Francisco Diez (L) and Larry Beuchat

foodborne pathogen biology, ecology, detection and control. The Center for Food Safety is a leader of multidisciplinary innovative research to improve the safety of food by prevention, detection, and control of contamination and transmission of foodborne pathogens, addressing the needs of public and private stakeholders locally and globally. The Center works closely with farm, food processing and retail companies to address food safety issues and develops joint initiatives with the CDC and other government agencies intended to promote public health. During 2019 and early 2020, CFS consolidated efforts towards its core mission in collaboration and support from the college and our private and public sectors partners.

During the 2019 International Association for Food Protection's (IAFP) Annual Meeting in Louisville, KY, two faculty of our Center were honored. **Larry Beuchat**, Distinguished Research Professor Emeritus received the Maurice Weber Laboratorian Award in recognition of his outstanding contributions in the laboratory. **Francisco Diez**, Professor and Director, was one of four recipients of the IAFP Fellow Award, which is bestowed on professionals who have contributed to IAFP and its affiliates with distinction over an extended period of time.

Ismat Kassem joined the CFS in August. Read his introduction on page 5. In other changes of personnel, **Susie Autry**, Administrative Assistant, left CFS to pursue her personal interests, and we were fortunate to hire **Melissa Slaughter** as her replacement. Last year, one of our technical staff who was had been in CFS for many years, **Patty Torres**, retired. She worked in

Ynes Ortega's group. Visiting scientist, **Magdalena Olszewska**, from Poland joined Dr. Diez' research team as a Fulbright scholar.

The CFS tradition of organizing its prestigious CFS Annual Meeting continued in March 2020. This year, the new version of this by-invitation day and a half small conference was held at the Atlanta Airport Marriott on March 3 and 4. Despite the initial concerns with the COVID-19 pandemic emergency, more than 170 attendees from all segments of the food industry and government were able to participate and engage in the latest food safety issues. The topic of COVID-19 in relation to food risk was one of the highlights of the meeting. After the Annual Meeting, the CFS faculty has been actively involved in outreach with industry and government stakeholders as well as initiating valuable research to address multiple questions of relation of this new virus to the food supply.

CFS faculty at 2019 strategic planning session



FOOD PIC.

FOOD PRODUCT INNOVATION AND COMMERCIALIZATION CENTER COLLABORATES WITH RESEARCHERS AND ENTREPRENEURS

January 2020 marked the third anniversary of FoodPIC's grand opening of the new facility on the Griffin campus. In the past 3 years, over 600 food and beverage entrepreneurs have connected with FoodPIC to learn about programs and to discuss technical issues with their products.

In March 2020, FoodPIC completed a major project

sponsored by the American Egg Board and directed by **Rick Lewis**, professor in the UGA College of Family and Consumer Science. Dr. Lewis' hypothesis was: if children consumed diets higher in protein, prior to the onset of adolescence, they would have higher bone densities and stronger bones later in life. The study involved over 120 pre-teen subjects being fed high protein diets for 9 months. FoodPIC initially developed high protein versions of foods pre-teens most consumed, including brownies, pancakes, waffles, ice cream and macaroni & cheese, using three different proteins. After initial proto-



L-R: Kirk Kealey, Lauren Hatcher, Gana Otgonbayar and Alison Payton

types were judged acceptable to the pre-teens by **Koushik Adhikari's** Sensory Evaluation & Consumer Lab testing, scale-up and production was initiated.

Over the last two years FoodPIC personnel manufactured and delivered weekly feeding kits each containing 10 single servings of frozen high protein foods for the test subjects. By the end of the study, FoodPIC had delivered 20,000 pancakes, and 10,000 each waffles, brownies, ice cream servings and macaroni & cheese servings. By early 2021, results will be available de-

termining if the different proteins used in the foods proved the initial hypothesis.

The development of value-added foods, derived from Georgia fruit and nut commodities, is another area of active research at FoodPIC. Prototypes have been created from Georgia Grown ingredients such as pecans, peanuts, peaches, blueberries

and most recently, satsumas, a type of citrus now widely grown in south GA. Earlier this year a Specialty Crop Block Grant from the GA Department of Agriculture was received for value-added pomegranate product development. Griffin faculty members, **Jinru Chen**, **Kevin Mis Solval** and **Kirk Kealey** are collaborating on this project.

All FS&T alumni and friends are invited to visit FoodPIC when next in Griffin.

FOOD SCIENCE CLUB.

The UGA Food Science club started the school with the traditional welcome back cookout and club meeting, this year we had a BBQ! This traditional event is always very popular with students, professors and staff, and it is a great opportunity for the new students to get to know everyone. Club meetings were held monthly during the fall and part of the

spring semester. In addition, the annual Holiday Party was a success; it was held at the Georgia Center and had over 50 people in attendance.

Each monthly meeting of the Food Science Club monthly meetings had not only a social purpose, but also a community, educational and/or career focus. Programming for each meeting was de-

signed by the club's executive officer committee to serve the students. While the meetings were a social gathering, each meeting's program was directed at the mission of the food science club. That mission included educational events, service to the community and career/professional development experiences. This year club meetings included an evening with a representative from the UGA Career Center. Educational experiences included Coffee Night, and Chocolate Night.

Sadly, the school year was cut short due to the COVID-19 pandemic. Several events, such as the SEIFT area regional College Bowl competition, planned field trips, and the club meetings for March, April and May had to be canceled. However, the Food Science Club still held elections during this difficult time and maintained its sense of community.

The new officers of the Food Science Club for 2020-21 are looking ahead to a year of engaging opportunities and a bit of fun, too!

Food Science Club Officers	
2019-20	2020-21
<i>President</i>	
Amanda Moller	Shruti Sharma
<i>Vice President</i>	
Shruti Sharma	Jade Long
<i>Secretary</i>	
Damla Dag	Sabrina Buck
<i>Treasurer</i>	
Vivian Yang	Rachel Doxey
<i>Griffin VP</i>	
vacant	Kaelyn Hayman

COMMUNITY SERVICE

A major focus of the food science club is to support both the university community and the local community.



L-R: Lida Rahimi Araghi, Vivian Yang and Emine Ozen

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 UGarden, UGA's student community garden dedicated to sustainably grown fresh produce. Food science students also volunteered at the Campus Kitchen at UGA, the student-powered hunger relief program of the UGA Office of Service-Learning. In addition, students worked at the Food Bank of Northeast Georgia and delivered turkeys during Thanksgiving.



Fundraising efforts

This year, the club revised a previous fundraising project - making and selling Valentine's chocolate candy. Several varieties were made, packaged and sold on campus.



Promoting food science

A goal of the club is to promote the food science major. Club members attended various events on campus throughout the year to accomplish this goal.



Professional development

Food science club members participated in professional development activities such as attendance at professional meetings and hosting career center representatives at club meetings.

L-R: Lida Rahimi Araghi, Revati Narwankar, Kaylan Hayman, Amanda Moller, Shruti Sharma, Stephen Sevcech, Rebecca Campbell, Peter Chiarelli and Kyle Makita as Santa.



STAFF NEWS.



Asha Mathis (above) joined Food Science Extension group in June 2019 as a Program Coordinator.

Patricia Torres, Research Professional with CFS, retired after 16 years at UGA.

Danny Morris received recognition for his 30 years' service at the annual CAES holiday luncheon in December.

Debolina Chatterjee (MS '05) resigned her position as Program Coordinator and accepted a position with USDA in Athens.



Derell Hardman (above) (BSA '09) joined Food Science Extension group in June 2019 as Program Coordinator.

Susie Autry resigned from CFS to pursue personal interests.

Victoria Dees (BSA '17) resigned her position and accepted a position with Dr. G.'s in Athens.

Carl Ruiz received recognition for 35 years of service at the annual CAES holiday luncheon in December.

Melissa Slaughter joined CFS as an Administrative Assistant.

IN MEMORY

Jannifer "Jan" Upchurch passed away February 10, 2020. Jan was an assistant accountant in our department in the early 2000's. She moved from our department to a position with the Graduate School from which she retired. Jan is survived by her husband of almost 54 years, **Dean**, along with two children, five grandchildren and two great grandchildren.



SANDRA WALKER

RETIRES

Sandra Walker retired from the department on June 30, 2019. Sandra worked as a lab technician with the department on the Griffin campus. A reception was held in honor of Sandra on June 21. At the reception, Sandra was joined by her daughters, grandchildren and great-grandchildren.

Sandra Walker with Dr. Singh

ALUMNI NEWS.

William Edmunds (MS '73, PhD '76) was elected 2019 President of the Hillside Avenue Historic District Association in Plainfield, NJ in September. The District was listed on the NJ State Register of Historic Places in August 1980 and on the National Register in June 1982. There are seven residential Historic Districts in Plainfield containing about 690 historic homes.

Ross Clark (BSA '75, MS '77) has retired after 40 years with CP Kelco. He is still active with consulting on rheology, sensory properties and microscopy, as well as co-chairing the Education Committee for the Society of Rheology. Retirement has given him the chance to travel for pleasure, brush up on his hobbies of photography, astronomy and electronics and do some volunteer work.

Jeff Harris (BSA '78) and his wife are enjoying retirement and spending time with their two grandsons. Jeff does some consultant work within the food industry on occasion, but has tapered-off in the last year.

Lee Wiley (MS '80, PhD '85) (aka Dr. BBQ) is planning to retire on July 1, 2020, after 35 years in the food industry making barbecue. Lee is currently the VP of R&D with Rich Products Corporation. Lee and his wife of 41 years, **Elfreida**, have two children, **Emrey** and **Noah**, and 5 grandchildren. Lee and Elfreida plan on enjoying their hobbies, traveling and playing with grandchildren.

Bruce Kotz (BSA '83) – retired June 30, 2019, after over 25 years with Golden Peanut Co in Alpharetta, GA, as their VP of Specialty Products. Prior to joining Golden, Bruce worked for Pfizer's Food Science group for 10 years in sales and

management. Bruce has moved to Hayesville, NC on the shores of Lake Chatuge and enjoys road and mountain biking, sailing, fishing and all the wonderful things the western North Carolina mountains offer.

Keith Cadwallader (BSA '85) was elected as a 2020 IFT Fellow. Keith is a Professor at the University of Illinois Department of Food Science and Human Nutrition.

Ed Hayes (MS '81, PhD '85) retired from The Coca-Cola Company in March 2019 after 34 years. He served most recently as the Senior Vice President and Chief Technical Officer. Ed was selected as a member of the 2019 Class of the UGA Graduate School's Alumni of Distinction.

Donna Fletcher Schaffner (BSA '84, MS '87) is Associate Director of the Rutgers University Food Innovation Centers. With two locations in New Jersey, the centers are responsible for food safety, quality assurance and training. The International Network Business Incubator Association recently announced that the Rutgers Food Innovation Center was awarded "Specialty Incubator of the Year," chosen out of thousands of Business Incubators world-wide.



Guy Skinner (BSA '80, MS '83, PhD '87) transferred in 2017 from his position of 28 years with FDA in Bedford Park, IL to the FDA location in Weaverville, NC. In Bedford Park, Guy worked as a Research Food Technologist and conducted research

primarily with *Clostridium botulinum* and its neurotoxin. Guy continues to work as Research Food Technologist in Weaverville but now works in the Low Acid Canned Food Group.

Stuart Cantor (MS '90) is CEO of Cantor Consulting and joined Groovy Waves as Chief Scientific Officer last year. Stuart resides in Frederick, MD.

Dee Dee Mesaros (BSA '93) was selected as one of the 2019 Bulldog 100 list of the fastest growing businesses owned or operated by UGA alumni. Dee Dee operates Southland Therapy Services in Savannah along with her husband, **John**, and business partners, **Billy** and **Dawn Kearney**.

Hong-Ji Lai (BSA '96) is a Professor at National Chi Nan University in Taiwan.

Jaime Rudolf Reeves (MS '03) is currently Director, R&D for Broth, Fruit, Innovation & Thermal Process at Del Monte Foods in Walnut Creek, CA.

Donna Klockeman (PhD '97) is now Director of R&D Innovation with Colony Gums located just outside Charlotte, NC. Donna joined Colony Gums in May of 2019.

Revis Chmielewski (MS '87, PhD '03) is currently employed as a R&D Food Scientist with Aptar CSP Technologies in the Atlanta, GA area.

Chow-Ming Lee (PhD '04) is now with Bayer Crop Science. He continues to work on the sensory and consumer aspects of tomatoes, melons, watermelon, broccoli, lettuce, peppers, etc. He is in his 10th year as the Head of Global Consumer Sensory, located at Woodland,

ALUMNI NEWS. (CONT'D)

California. He recently harvested his first cauliflower. You can see his joyful celebration in the photo below.



Raghu Kandala (PHD '05) is now the Manager of Food Safety and Quality Assurance with Ocean Spray Cranberries in Lakeville, MA.

Sudeep Jain (MS '06) is currently working as Director of Quality Assurance at Michigan Milk Producers Association (MMPA) in Novi, MI. MMPA is a milk-marketing and milk product manufacturing cooperative that serves the milk producers in Michigan, Indiana, Ohio and Wisconsin. The company markets raw milk and manufactures powdered milks, butter, cheese and ultra-filtered milk. Sudeep's team is responsible for quality and food safety of the products, regulatory compliance and R&D activities.

Wanwimol "Ann" Klypradit (PhD '06) and her husband, **Maruj Limpawattana**, (PhD '07) continue to live and work in the Bangkok, Thailand, area. Ann is Associate Dean of Fisheries at Kasetsart University, and Maruj is Assistant President of Siam University. Their daughter, **Patty**, is now ten years old.



Liwen Chen (PhD '06) (left) is a chemistry reviewer at the FDA Center for Tobacco Products in Maryland.

Anna Ellington Wilson (BSA '05, MS '07) is currently Protein R&D Manager with Rich Products in Brunswick, GA.

Mayeli Peralta-Contreras (MS '07) is currently an online instructor for the International Food Security Master program with Universidad Abierta y a Distancia de México.

Suncheon Cho (MS '08) is now an Assistant Professor at Auburn University in Auburn, AL.

Mohammad Obaidat (PhD '08) is an Associate Professor of Food Safety and Zoonotic Diseases at Jordan University of Science and Technology in Irbid, Jordan. He has two daughters, four-year-old **Kadee** and one-year-old **Savanna**. Savanna was named after Savannah, GA.

Brian Landers (BSA '09) is currently employed as Senior Manager at the Jacksonville, FL location of Gartner, an information services corporation.

James Nipper (MFT '09) is the Manager at Food Production Services, LLC in Eatonton, GA. Food Production Services, LLC specializes in food safety consulting and new product development.

Roxana Sanchez-Ingunza (PhD '09) started a new position in December as DVM, PHD Technical Consultant at

Poultry Veterinary Consulting in De Soto, KS.

Katie (Brogdon) Pitts (BSA '10) continues as Food Safety Director at Southern Orchards Management in Fort Valley, GA. She also manages her consulting business, KBP Consulting, LLC, which offers food safety consulting for farms, packinghouse operations, processing facilities, etc.

Jaime Joseph (BSA '10) is now the Director of US Sales with Frederick Export in Denver, CO.

Amhudan Ponrajan (MS '10) is currently employed with PepsiCo in Plano, TX as an R&D Engineer. He was married in January 2018. Amhudan and his wife, **Sharmila**, reside in the Dallas area.

Kylah (Smith) Irving (MS '10) joined Clif Bar & Company in Emeryville, CA, as Strategic Optimization Manager in November 2019.

Amy (Oltman) Zimmerman (BSA '12) is a Regulatory Programs Coordinator at the North Carolina Department of Agriculture. She and her husband, **Jonathan**, recently welcomed their first child, a son named **John Leo**. (See photo next page)

Carmisha McKenzie Ramsey (BSA '12) is now the Culinary Director with Krispy Kreme in the Charlotte, NC, area.

Ben Addington (BSA '10, MS '12) is now account manager at Caliper Foods in the Denver, CO, area.

Leslie Kleiner (MS '12) accepted a position as Senior Research Scientist, Health & Wellness, R&D, Innovation and Commercial Development with Tate & Lyle.

ALUMNI NEWS. (CONT'D)

Brice Baker (BSA '13) received a MS degree in Food Science from Michigan State University in 2017 and is currently employed as the Supplier Quality Specialist at The Clorox Company in Kennewick, WA.



Amy Zimmerman with husband Jonathan, and son, John Leo

Taylor (Kronn) Walker (MS '13) is now the Research and Development Quality Assurance Manager at SkinnyDipped in the Seattle, WA area.

Breeanna Williams (BSA '13) joined the Zaxby's Franchising Menu Innovation team in April 2019 in Athens, GA.

Jamie (Carbonetto) Vandergriff (BSA '13) is currently the Quality Assurance Manager at Independent Beverage Company in Charlotte, NC.

Bertin Gallegos (BSA '14) is now employed as Product Development Technologist with Devro in Sandy Runs, SC.

Angela Rincon (MS '04, PHD '14) is currently employed as Regulatory Affairs

Specialist with Wayne Farms in Gainesville, GA.

Davis Luna (BSA '15) is employed as an Application Technologist with DuPont Nutrition and Health in the St. Louis, MO, area.

Stephanie (Barnes) Brown (BSA '13, MS '15) is now a Food Safety Specialist at Oregon State University.

Sungwhan Park (BSA '16) joined the Republic of Korea Air Force in December 2018.

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

Martina (Buchholz) Afari (MS '16) is currently employed as Sr. Product Development Specialist with Nestlé in Seattle, WA.

Victoria Ramirez (BSA '13, MS '16) is now a Senior Scientist of R&D with The Kraft Heinz Company in the greater Chicago, IL, area.

Sam Gonzalez (MS '16) is currently employed as a Finished Product Labeling Specialist at General Mills, Inc. Sam resides in Golden Valley, MN.

Morgan Young (BSA '17) was promoted to Product Manager with Bakkavor USA in Charlotte, NC.

Anastasia (Schultz) Buh (BSA '11) is now the Director of R&D Bakery with Golden West Food Group in Vernon, CA.

Jason Kolofske (BSA '17) joined Godiva Chocolate in Pennsylvania as a sensory scientist in July 2019.

Maxwell Mazzoni (BSA '17) is now employed as a brewer with SweetWater Brewing Company in Atlanta, GA.

Louis Edmond (MFT '17) is employed as R&D Manager with Eddy Packing Co., Inc in the Dallas/Ft. Worth, TX, area.

Duc Huy Tran Do (PhD '17) is currently employed as Production Manager with Oceana Foods in Shelby, MI.

Junyi Zhou (BSA '18) was promoted to Quality Assurance Supervisor with The Kraft Heinz Company in the Jacksonville, FL, area.

Carlyn Oswald (MS '18) is employed as Inside Sales Account Manager with DuPont Nutrition and Health in the Kansas City, MO, area.

Hannah Olstad Lafontaine (MS '18) is now a Research and Development Technician with Northern Gold Foods in Eugene, Oregon.

Madilyn Ray (MFT '18) became Director of Product Development with California Dairies, Inc. in November 2019. California Dairies, Inc. is located in Visalia, CA.

Matt Eady (BSA '11, MS '14, PhD '18) is currently employed as a Scientist in Product Quality and Compliance with FHI 360 in Durham, NC. FHI 360 is a non-profit supplying medication to underfunded areas around the world, and Matt develops affordable spectroscopy tools for quality control.

ALUMNI NEWS. (CONT'D)

Anuj Purohit (MS '14, PhD '18) worked as a post-doctoral associate with Dr. Mohan after completing his PhD. In July 2019, he accepted a position as Senior Microbiologist with Apeel Sciences in Santa Barbara, CA.

Yue Cui (MS '14, PhD '18) returned home to China and is currently a faculty member in Hebei University of Science and Technology in Shijiazhuang City, Hebei, China. Last year she and her husband welcomed their first child.



Yui Cue and her family

Jacinta Jackson (BSA '19) is currently a Quality Assurance Technician with Kabobs, Inc. in Atlanta, GA.

Caroline Brown (BSA '19) is now employed in supply chain management with Frito-Lay in Perry, GA.

Merlyn Thomas (MS '19) is currently working as a Post Masters Researcher at Purdue University.

IN MEMORY

Fred Phillips, 92 of Springdale, AZ, passed away Sunday, August 11, 2019 at Washington Regional Medical Center in Fayetteville, AZ. Fred was born on April 14, 1927, in Dexter, GA. Fred was a World War II veteran and served in the United States Navy from age 17 to 21 after which he graduated from the University of Georgia with a bachelor's degree in food technology. He worked in hotel and restaurant management. He loved to fish, was an avid sports fan, and enjoyed his favorite team, the UGA Bulldogs. Fred is survived by his wife, **Lillie Marie**, two children, three grandchildren and three great grandchildren.

CAES Convocation Ceremony with a few of the Fall 2019 Food Science graduates



Stay in touch

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

FOOD SCIENCE GRADUATES.

SUMMER 2019

BSA

Brandon Williamson is employed with The Coca-Cola Company as a Food Product Development Scientist II.

MS

Himabindu Gazula is now a Microbiologist with Starbucks in Seattle, WA.

Alxyandra Reed graduated summer of 2019.

Alyssa Robertson accepted a position as Jr. Concept Technologist with Bakkavor USA in Charlotte, NC.

Anna Townsend started her PhD with **Laurel Dunn** in the fall.

PhD

Xiaoxi Liao is employed as R&D Food Scientist at VPX Foods in Ft. Lauderdale, FL.

Nishtha Lukhmana is an R&D Food Technologist with Talking Rain Beverage Company in Preston, WA.

Yan Qi is employed as a Senior Scientist with The Coca-Cola Company in Shanghai, China.

Fall 2019

BSA

Anh Huynh graduated fall of 2019.

Jeeten Mistry is employed as R&D Regulatory Associate at McKee Foods Corporation in Collegedale, TN.

Jared Reeves graduated fall of 2019.

MS

Sheridan Brewer is employed as Food Safety Coordinator with Land O' Frost in Searcy, AR.

Sarah Warren is now a Technical Writer and Content Manager with The Coca-Cola Company in Atlanta, GA.

MFT

Christy Bennett graduated fall of 2019.

Kelsey (Casebere) Otta graduated fall of 2019.

Kayla Craft is a Food Safety Specialist with Golden Peanut and Tree Nuts in Blakely, GA.

Kristin (Braddy) Wright (BSA '12) is FSQA Import Manager with Dot Foods in the Savannah, GA area.

Christa Faunce Biggs is employed as Business Development Manager with Aptar in Atlanta, GA.

Brittany Ray graduated fall of 2019.

Spring 2020

BSA

Heather Bundy graduated spring of 2019.

Charles Chaney graduated spring of 2019.

Scott Doyle accepted a position with Birchwood Foods in Norcross, GA.

Sandhya Iyer has accepted a position with Frito-Lay.

Kyle Makita graduated spring of 2019.

Elissa Seligman graduated spring of 2019.

MS

Rebecca Fortner (BSA '18) graduated spring of 2019.

Alexandra Futral graduated spring of 2019.

Hannah LeClair (BSA '18) graduated spring of 2019.

Clayton Smith graduated spring of 2019.

Elizabeth White (BSA '18) graduated spring of 2019.

MFT

Lauren Hatcher continues as a Program Manager with the UGA Food PIC Center

Austin Lolley graduated spring of 2019 and has accepted a position with Anheuser-Busch.

Rachel Russell is Sr. Scientist and Culinary R&D Lead at The Kraft Heinz Company in Pittsburgh.

Zane Tackett (BSA '18) is Brewing Budgets and Projects Subject Matter Expert at Anheuser-Busch in St. Louis, MO.

Princess Williams graduated spring of 2019.

PhD

Brittany Magdovitz graduated spring of 2019.

Chase Golden (MS '17) has accepted a position as Food Safety and Quality Analyst with Kraft Heinz in Chicago, IL

Daoyuan Yang (MS '15) graduated spring of 2019.

STUDENT AWARDS AND NEWS.

DEPARTMENTAL AWARDS

American Association of Candy Technologists Scholarship - **Damla Dag** and **Sahana Lakshminarayanan**

Dorris A. Lillard Scholarship - **Jera Edmondson** and **Andrew Widmer**

Ida E. and Maurice K. Horowitz Memorial Scholarship - **Ansley Lockett**

Joe W. Andrews Scholarship - **Christine Carpenter**

John C. Ayres Scholarship - **Sabrina Buck**

Morrison and Genevieve Loewenstein Scholarship - **Collin Burt** and **Peter Chiarelli**

Tedford-Tellico Inc. Scholarship - **Raul Garza**

Virginia Dare Scholarship - **Kirby Rodriguez**

John J. Powers Graduate Scholarship - **Brittany Magdovitz**, **Shruti Sharma** and **Peien Wang**

Manjeet S. Chinnan Graduate Student Support - **Damla Dag**, **Minji Hur**, **Nan Jiang**, **Ikechukwu Oguadinma**, **Clayton Smith** and **Peien Wang**

Romeo Toledo Graduate Support Award - **Chase Golden**, **Yiwen Li**, **Brittany Magdovitz**, **Natalie Oswell**, **Himanshu Prabhakar**, **Zijin Qin**, **Daniel Seeler**, and **Ta-sheng Sun**

Outstanding Food Science Senior - **Vivian Yang**

Outstanding Food Science Junior - **Sabrina Buck**

OTHER AWARDS AND NEWS

Nishtha Lukhmana received 3rd place award in the Fruits and Vegetables Products division poster competition at IFT 2019.

Natalie Oswell received 3rd place award in the Muscle Foods division poster competition at IFT 2019.

Siyu Zhang received the first place 2020 AOCS Biotechnology Division Student Best Paper Award.

Estefania Novoa Rama was accepted to participate in the 2020 Building Future Faculty Program at NC State University.

Nan Jiang was selected for Georgia Sea Grant Research Trainee program. She will participate in Georgia Sea Grant's year-long Research Trainee program.

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