

2015

DEPARTMENT OF
FOOD SCIENCE
ANNUAL NEWSLETTER



FROM THE DEPARTMENT HEAD

It is said that life's a rollercoaster. Each with its ups, downs and unexpected turns I would be hard pressed to argue against this, and our past year in Food Science at Purdue is no different. While I leave the details for you to find in the following pages, I will say that we have a lot to celebrate and much to be thankful for.

Our faculty, staff, students, and alumni have had a terrific year with groundbreaking research, engagement with Indiana stakeholders, and leadership in professional organizations, science and industry. We celebrated two faculty, Drs. Liceaga and Oliver, earning tenure

and promotion to Associate Professor. We also had three past students receive our Outstanding Food Science Alumni award and hosted them on campus with a dinner and awards ceremony.

On a sad note, we lost some of our academic family and take time to remember them and all they meant to the department. Our success is due in part to their commitment and Boilermaker pride. Their support, time and dedication have made a lasting impact on our students and programs and we are deeply grateful and thankful for their contributions over the years.

"Awesome" is about the only way to describe the level of Boilermaker pride that I have seen since coming to Purdue. My travels this past year have spanned the state, across the country and down to Central America. From Zentis in northern Indiana to Morgan Foods in the south and from Washington DC's PCARET meeting to a visit to Zamorano University in Honduras, Boilermakers lead the way.

"Leading the way" was taken to heart by Doug and Laura Skidmore with their gift to create a product development laboratory for our students. The Skidmore Sales and Distributing Food Product Development Laboratory will result in generations of Purdue students leading their own way and making a positive contribution to the food industry and beyond. We are deeply thankful to Doug and Laura Skidmore and will certainly be celebrating the opening of our new laboratory next year!

I will end my column with a big thank you to all those who make Purdue Food Science one of the top programs in the world. From our dedicated faculty and staff to the alumni and friends of the department, it is great people that make a great department. Yes we have wonderful facilities (and getting better!), but it is the folks inside that bring it to life and differentiate us from other departments of food science. Whether you studied in Nelson Hall (aka The Food Science Building), Smith Hall, or in a collection of buildings, I hope Purdue will always be your academic "home base" and go-to source for the science of food. Boiler Up and Hail Purdue!!

Dr. Brian Farkas, Department Head visits Tuskegee University.



MORE INFORMATION

The annual newsletter is only a glimpse of what's happening in the Department of Food Science. Please visit our website for more details at www.foodsci.purdue.edu.



Follow us on Facebook at www.facebook.com/PurdueFoodScience



Join the LinkedIn [Purdue Food Science Alumni Closed Group](#).

Moving? Changing jobs?

Keep us updated at foodsci@purdue.edu

TABLE OF CONTENTS

- 1 | Announcements
- 2 | In Memory
- 5 | Department Highlights
- 9 | Alumni Recognitions
- 10 | Faculty & Staff Recognitions
- 12 | Student Recognitions
- 16 | Industry Recognitions

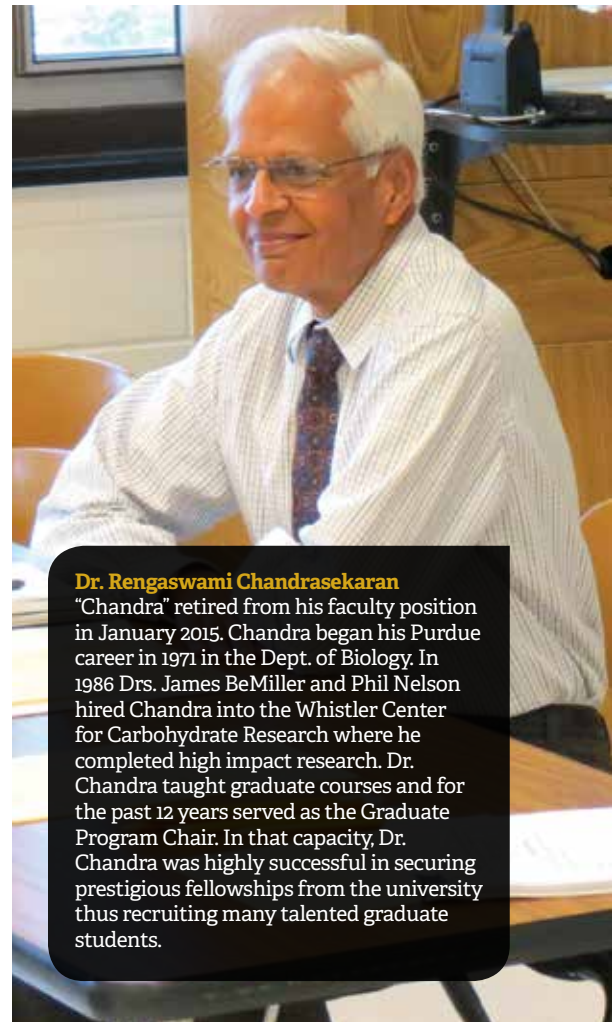
Editor and Photographer: Laurie Lambert (Swift) VanKeppel

ANNOUNCEMENTS

FAREWELL

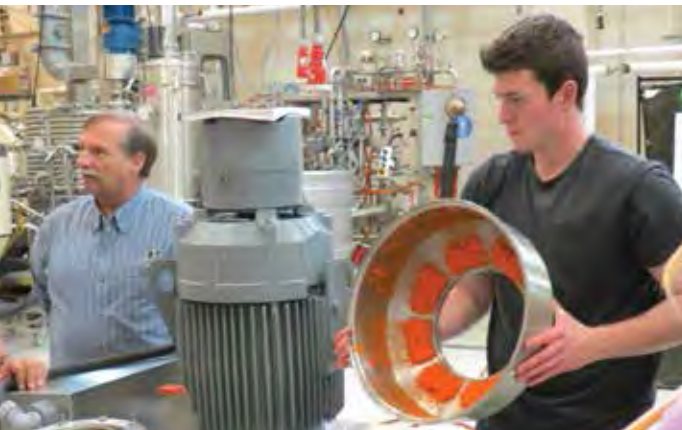
Malissa Allen

Malissa (pictured on the right with colleague Gwen Shoemaker on the left) started in the Department in January 2001. She assisted with various departmental workshops, assisted students, and served as the department's schedule deputy. She accepted the schedule deputy position in the Department of Agricultural Economics in September 2014.



Dr. Rengaswami Chandrasekaran

"Chandra" retired from his faculty position in January 2015. Chandra began his Purdue career in 1971 in the Dept. of Biology. In 1986 Drs. James BeMiller and Phil Nelson hired Chandra into the Whistler Center for Carbohydrate Research where he completed high impact research. Dr. Chandra taught graduate courses and for the past 12 years served as the Graduate Program Chair. In that capacity, Dr. Chandra was highly successful in securing prestigious fellowships from the university thus recruiting many talented graduate students.



Mathias Bohn

Mathias (B.S. '11) pictured right of Steve Smith teaching a food processing class, returned to the Department in April 2013 as Pilot Plant Laboratory Technician, where he served through February 2015. Mathias rejoined Sensient Flavors in Chicago Illinois in March 2015.

WELCOME



Leslie Christopher
Receptionist and Secretary



Telaina Minnicus
Schedule Deputy



Erik Kurdelak (B.S. '01)
Pilot Plant Demonstration Assistant

In Memory



Marilyn Yundt

On January 13, 2015, we lost a staff member and good friend. Marilyn served as the Coordinator for the Whistler Center for Carbohydrate Research (WCCR) since May 27, 1997 until she lost her 7 month battle with cancer. She worked with former WCCR Director, Dr. James BeMiller and current Director Dr. Bruce Hamaker. Marilyn was a mentor and friend to the many graduate students who studied under Drs. BeMiller and Hamaker. She played an integral part in coordinating the Center's Board meetings, annual short courses, website, annual report, and many other activities.

Marilyn was always willing to pitch in and help other staff in the Food Science Department. She was a member of the Department's social committee for many years where she helped plan and execute events that bring faculty, staff, and students together to build a sense of community. She provided support to the Hoosier Chapter of Phi Tau Sigma Honor Society and helped coordinate their annual spring induction luncheon. Marilyn became a close friend to many staff in Nelson Hall. She enjoyed playing the card game euchre during lunch breaks with several other staff.





BOILERMAKER *Special*

Coming Full Circle - James Kincaid, B.S. '77

The Food Science community lost a truly remarkable person in December 2014 in the passing of Jim Kincaid of Battle Creek, MI.

Jim (B.S. '77) and his wife, Leesa Martin (B.S. '78), have been making an impact on the food science department since their days as students. Jim came from a Purdue family: his brother, along with several uncles and cousins, were all graduates and his mother, Charlotte, also attended Purdue in 1942. With all that history it's easy to see why Jim was destined to become a Boilermaker! Leesa and Charlotte used to talk often about Jim's path to Food Science. After growing up on a farm, "We always felt like he was taking it full circle," says Leesa.

Leesa's own journey to Purdue was unique. Leesa attended Indiana University-Purdue University Fort Wayne her freshman year and made the decision to attend Purdue while waiting to talk to people from Indiana University. "I was standing in the line thinking 'I don't want to be a nurse' so I left the Indiana line and moved into the Purdue line and signed up for Food Science," says Leesa.

As a student Jim worked in Dr. Phil Nelson's lab. He took the experience and knowledge learned from Dr. Nelson about aseptic processing and accepted an opportunity with Naas Foods as their quality manager. Jim had great stories about working at Naas Foods including climbing inside their aseptic bulk storage units looking for pin holes.

The food science department continued to impact both Jim and Leesa even after

graduation. They did not know one another in college and instead met a few years later at an alumni gathering held before the Institute of Food Technologists (IFT) meeting.

After they married, Jim joined Leesa at Kellogg's where a company policy prevented them from working in the same department. Leesa, who was working on an MBA at the time, moved into a new and very enjoyable role in Market Research. She says, "I liked being in market research because I was still involved in food development and all of the testing. It was fun!"

Jim went on to enjoy a storied career at Kellogg's. Among his accomplishments were patents which Leesa is enthusiastic to share: "Kellogg's does a cool thing when you get a patent. They give you a plaque that's got the patent embossed in metal. Even today we've got patents hanging in the basement." Jim was recognized with the Purdue Outstanding Food Science Award in 2010 and throughout his career he made a point to get to know the Purdue interns at Kellogg's. Leesa reflected, he "took them under his wing." His influence on those students was best illustrated by the number who attended his memorial service include some traveling in from the West Coast to pay their respects.

While Jim was providing a helping hand to the interns, Leesa was equally involved recruiting new students in direct and indirect ways. "My mother lives in Fort Wayne and I remember her sending me over to a neighbor's house to talk to their

daughter about food science and she ended up going to Purdue," says Leesa. She also talked one of her son's friends into it, and although he chose another university, Leesa says "at least it was food science."

Jim and Leesa have both been very successful in their professional careers, but their greatest accomplishments are their three children, Sara (husband James), Ashely, and Alex and grandchild Arthur. Sara and Alex continued the family tradition of becoming a Boilermaker which brought Jim and Leesa back to campus many times over the last few years.

After all of their children were college graduates, Jim and Leesa decided it was time to give back in a more direct manner and established the Leesa Martin - Jim Kincaid Scholarship in Food Science. Their scholarship for students from Indiana was awarded to three students for the first time in 2015. When Leesa talks about creating the scholarship she says, "We're happy to give back because we felt like the university gave so much to us."

Purdue and the food science department have been instrumental in the lives of Jim Kincaid and Leesa Martin. In return both have helped to mentor interns, recruit new students, and create a new endowed scholarship. Jim is still missed by his family and friends every day, but the impact he and Leesa have made will resonate with future generations of Purdue Food Science students. We are grateful!

ANNOUNCEMENTS

Nelson Hall Proposed Renovations Status

In last year's newsletter, we shared the following proposed renovations for Nelson Hall:

Room #1137 to Product Development Laboratory / Commercial Kitchen
ITap Computer Laboratory to Food Chemistry / Analysis Laboratory
ITap Computer Laboratory to Collaborative Learning Classroom

We are pleased to share that two of the three proposed renovations are moving forward!

The University is funding the renovation to transform the larger ITap Computer Laboratory Room #1195 on the west side of Nelson Hall into a collaborative learning / active learning classroom. Construction began this summer and is scheduled to be completed by the start of fall 2015 semester. Thanks to a generous donation, the Food Product Development Laboratory project will also move forward.



Coming Soon! The Skidmore Sales and Distributing Food Product Development Laboratory

The Food Science Department prides itself on preparing undergraduate and graduate students for life after Purdue in the food industry. We are excited to announce a new gift that will make our students' experience even stronger.

Skidmore Sales and Distributing made a recent donation to the Purdue Food Science Department to establish the Skidmore Sales and Distributing Food Product Development Laboratory. The new laboratory will afford undergraduate and graduate students the opportunity to experience the process of product development in a facility they would find in leading food corporations. This 820 square foot laboratory will be used for undergraduate and graduate coursework; including our capstone/senior design class. It will also host student competitions for ingredient utilization and be a resource for new product development by students, faculty, and staff.

Doug Skidmore (BSCHE '84), CEO of Skidmore commented, "We are very excited to support the new laboratory. At Skidmore, our team of food science professionals help our customers develop new products, so we know the challenges they face. Product development experience is crucial for success in today's market."

This generous gift from Skidmore Sales and Distributing will impact many generations of Food Science students. We are grateful for the support of Skidmore Sales and Distributing and truly believe their gift will help us prepare our students for great careers in food science.



DEPARTMENT HIGHLIGHTS

Collaboration with Zamorano University

In July 2014, Jay Akridge, the Glenn W. Sample Dean of Agriculture, Brian Farkas, Professor and Food Science Department Head, and Professor Suzanne Nielsen visited Zamorano University, a private international agriculture-based university that attracts top students from more than 20 countries in Central and South America, located outside of Tegucigalpa, Honduras to continue our long-time relationship and collaboration. Every year since 1999, Purdue's College of Agriculture has hosted student interns from Zamorano who complete a three to six month research internship with faculty. To date, the

Food Science Department has hosted 50 Zamorano interns, many of who have returned to Purdue for a Food Science graduate degree.

Dr. Suzanne Nielsen has served as the Advisor of Purdue's Association of Zamorano Alumni (AZA) since 2008. In February 2015, on behalf of the AZA, Luis Maldonado-Mejia presented Dr. Nielsen with a certificate of recognition for her support to the AZA members.



The plaque reads:
"In grateful recognition of her invaluable support, commitment, generosity, effort and dedication to Zamorano Scholars and Alumni at Purdue University, which has inspired and promoted immeasurable opportunities over the years".

Spring 2015 Zamorano Interns

Left to right: Emerson David Nolasco Guzman (Drs. Amanda Deering and Haley Oliver), Samantha Abigail Proaño Pacheco (Dr. Jozef Kokini), Gerardo Jose Artero Carranza (Dr. Bruce Applegate), Krystina Alejandra Lema Almeida (Dr. Christian Butzke) and Wladimir Andres Bernys Karolys (Dr. Yuan Yao)



Left to right: Jay Akridge, Brian Farkas, Carmen Velásquez, Jose Holguin, Adriana Vanegas Ricardo Wu, Jose Bonilla, Marcela Martinez and Suzanne Nielsen

DEPARTMENT HIGHLIGHTS

Student Professional Development Days

Fall 2014 Semester kicked off with a new event, Student Professional Development Days. Alumni and industry friends generously gave their time to network with 200 students and help prepare them for career fairs. Students practiced introducing themselves in a mock career fair. Industry professionals critiqued the students' résumés and conducted mock interviews. The event was a huge success and will be held September 10-11, 2015. Contact Laurie Lambert (Swift) VanKeppel, External Relations Coordinator, if you would like to participate.



Gina La Rose (B.S. '12) from Aldi.



Whitney Bembenick (B.S. '08) from Endangered Species Chocolate with junior Danika Miller.



Jame Keilman from Urschel critiques a student's résumé.



Zach Clark (B.S. '06) from US Foods with freshman Joseph King and Meghan Boucher



Chelsea Ramsey (B.S. '13) from Clasen Quality Coatings offers advice to students.

“Because of this event, I already have a job! The alum who critiqued my resume connected me.”
--- Senior

“I felt way more comfortable attending the career fairs because of this event.”
---Freshman



Katie Hale (B.S. '07) from Cargill with sophomore Corey Seffernick

DEPARTMENT HIGHLIGHTS

Students Learn to De-construct and Re-create Foods in New Experimental Cuisine Course

The inaugural FS 591 Science of Experimental Cuisine course in the fall 2014 semester had the overarching goal “to create, construct, de-construct, and re-create foods”. Advances in food science and the popularity of ‘molecular gastronomy’ (also known as modernist cuisine, culinary physics, experimental cuisine, etc.) have increased broad interest in manipulating and customizing the texture and appearance of foods. Having moved beyond traditional kitchen preparation, and at a much smaller scale than the conventional food processing industry, this ‘molecular’ approach to foods has adopted ingredients, techniques, and equipment that have typically been used

in scientific laboratories. The investigation of the chemical and physical processes of food preparation has created not only new textures/flavors/styles/etc. of foods, but also new learning opportunities that build on interest from students, food professionals, and professors alike. The designed foods and accompanying techniques provide a unique opportunity to engage students in the investigation of basic principles and advanced topics in food chemistry, culminating in creative edible products. Eighteen brave undergraduate and graduate students, and three faculty volunteers, joined Chef Allison Kingery and Dr. Lisa Mauer on a journey that encompassed a ‘crash course’ in basic

culinary skills; tours of local food systems and international markets; learning to taste, plate, and evaluate foods; ‘playing’ with recipes; applying knowledge of food chemistry and ingredient functionality to the deconstruction and re-creation of foods; and a final challenge of reimagining three courses of a holiday meal and serving them to a guest panel of ‘judges’. Dean Jay Akridge and Senior Associate Dean Karen Plaut were among the judges who were gracious to lend their expertise in enjoying good food and science, and an evening set aside to evaluate 54 courses of creative foods, in support of student experiential learning. Many thanks to all who participated in the course along the way!

General Mills Leadership and Professional Development Graduate Seminar

Twenty-Eight graduate students gained valuable professional lessons from 10 guest speakers and a variety of professional development books all made possible by sponsorship from General Mills. Dr. Suzanne Nielsen coordinates and leads the course every other spring semester. This is the 7th time she has been able to offer the course.

Front Row: Breanne McArthur, Jennifer Allen, Ozgur Tarhan and Jay Gilbert
Second Row: Dr. Suzanne Nielsen, Enosh Kazem, Liz Nguyen, Carlos Carter, Emma Barber, Kelly Higgins and Pablo Torres-Aguilar Third Row: Ana Steen, Jagpinder Brar, Steven Garrett, Ryan Murphy, Randol Rodriguez and Claudia Aguilera Back Row: Juan Du, Hawi Debelo, Anna Hayes, Clara Assasi, Amber Furrer, Ozlem Duvarci and Juan Sanchez



ALUMNI RECOGNITIONS

2014 Outstanding Food Science Award Recipients

Maria Oria (Ph.D. '95)
Senior Program Officer at the Food and Nutrition Board of the National Academies of Sciences Institute of Medicine in Washington, DC

Nancy Quan (B.S. '89)
Global Research and Development Officer for the Coca Cola Company in Atlanta, Georgia

Christopher Fosse (B.S. '97)
Vice President of Quality for the Branded and Private Branded Business at ConAgra Foods, Omaha, Nebraska



2014 New Venture Business Plan Competition at Ivy Tech Northeast

Beth Scholer (B.S. '04) won the 2014 New Venture Business Plan Competition at Ivy Tech Northeast which included \$20,000 to help her grow the business she's been working on for over five years. Scholer's company, Caregivers Kitchen, works with companies to train at-home caregivers culinary topics such as food safety, nutrition for elders, and diabetic diets. The New Venture funds have helped Beth create a new textbook Culinary Skills for Caregivers, increase sales by 30%, expand Caregivers Kitchen's customer base, and increase certificate program participants by 175%.



photo by David Herbert

2015 Distinguished Agricultural Alumni Award

Victoria Finkenstadt (Ph.D. '97) Lead Scientist for the United States Department of Agriculture in Peoria, Illinois pictured with Donya Lester (left), Executive Director of Purdue's Agricultural Alumni Association and Jay Akridge (right), the Glenn W. Sample Dean of Agriculture.



photo by Tom Campbell

FACULTY/STAFF RECOGNITIONS

Dr. Bruce Applegate

Received the Department of Food Science Outstanding Graduate Mentor and Teacher Award.

Dr. Kee-Hong Kim

Received the American Society for Nutrition's (ASN) 2015 Korean Nutrition Society (KNS) Award on March 29 at the Experimental Biology meeting in Boston. The award was created by the Society in 2010 to promote excellence in nutrition research conducted by a North American scientist who is an ASN member.

Dr. Andrea Liceaga

Was promoted from Assistant to Associate Professor. She also received the Department of Food Science Jack Long Outstanding Undergraduate Teacher Award and the Outstanding Undergraduate Counselor Award.

Dr. Lisa Mauer

As a member of the Purdue Improved Crop Storage (PICS) Team, received the 2015 Purdue Corps of Engagement Award. Dr. Mauer was selected for and did a live interview on the Leonard Lopate Show on New York Public Radio as part of their Food Fridays series. Called "What Do Astronauts Eat?"

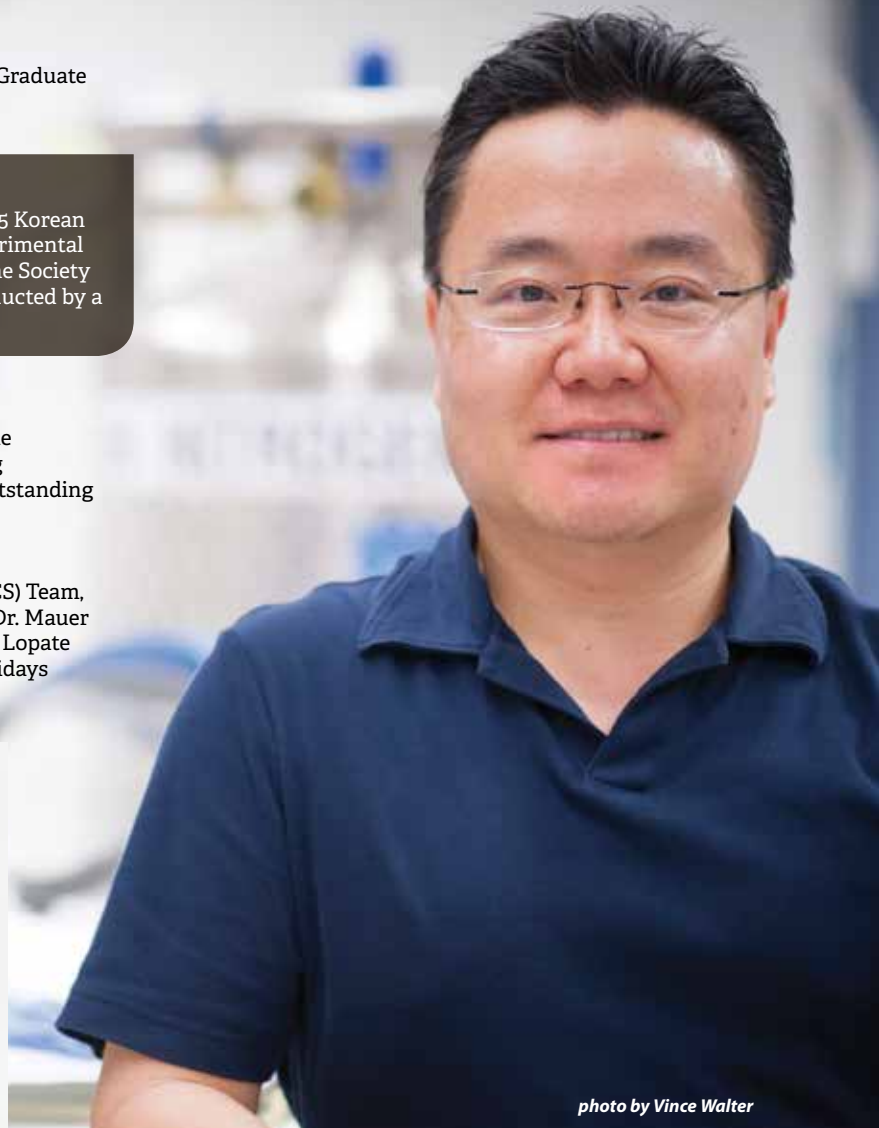


photo by Vince Walter

Dr. Haley Franks Oliver



photo by Brian Powell

Dr. Haley Franks Oliver

Was promoted from Assistant Professor to Associate Professor. She was one of two recipients of the 2014 Excellence in College and University Teaching Awards for Food and Agricultural Sciences. The awards, which honor university faculty for their use of innovative teaching methods and service to students, were presented on November 2, 2014 at the Association of Public and Land-grant Universities annual meeting in Orlando, Florida. Oliver received a New Teacher Award. She was recognized for her efforts leading to the development of microbiology, food microbiology laboratories, food plant sanitation and graduate food microbiology courses as well as a service learning course in Haiti. The awards are sponsored by APLU, the U.S. Department of Agriculture and the American Association of State Colleges and Universities. Dr. Oliver also was recognized with the Indiana Extension Educators Association Team Award as a member of the Food Safety for Fresh Fruits and Vegetables Issue Based Action Team.



Dr. Manpreet Singh

Was appointed by Agriculture Secretary Tom Vilsack to the National Advisory Committee on Meat and Poultry (NACMPI) for the 2014-2016 term. Established in 1971, the 19-member NACMPI meets on food safety concerns and advises the Secretary of Agriculture on matters affecting federal and state inspection program activities. It also contributes to USDA's regulatory policy development. Dr. Singh also was selected as one of five Purdue University Engagement Fellows.



Jill Blume,

Enology Specialist

Received the Department of Food Science Staff Outstanding Service to the Department Award.

Dr. Suzanne Nielsen

Was selected as a Purdue Teaching Academy Fellow.

Mitzi Barnett,

Graduate Program Coordinator

Was selected to serve as the Chair of the Clerical and Service Staff Advisory Committee (CSSAC).

Donna Keener,

Undergraduate Program Academic Coordinator

Received the Department of Food Science and the College of Agriculture Outstanding Service to Students Awards. She was also advanced from staff rank 4 to rank 5.

Jeanette Merritt,

Indiana Wines & Purdue Wine Grape Team Marketing Director

Was appointed by Indiana Director of Agriculture Ted McKinney in July 2014 to the Indiana Grown Commission, a 12-member commission to oversee Indiana Grown, Indiana State Department of Agriculture's branding program to recognize fresh fruit, vegetables, Indiana goods, and now wine and grapes!

STUDENT RECOGNITIONS



Kacie Ho, Phi Tau Sigma,
Hoosier Chapter President

Phi Tau Sigma Honorary Society, Hoosier Chapter

President:

Kacie Ho

President-Elect / Treasurer:

Simran Kaur

Faculty Advisor:

Dr. Suzanne Nielsen

2015 Initiates:

Michelle Egger

Melissa Galizio

Jay Gilbert

Elizabeth Pletsch

Amudhan Ponrajan

Randol Rodriguez

Leigh Schmidt

Ana Steen

Clara Vasquez

Yuyan Zhu

College Bowl Team

Placed 2nd in the Midwest regional competition.



Front Row: Amber Furrer, Kate Wilkes, Simran Kaur,
Anna Hayes, Juan Sanchez and Leigh Schmidt
Back Row: Amudhan Ponrajan, Paul Castrale, Ryan
Murphy, Matthew Allan and Steven Garrett

Graduate Student Research Recognitions

Matthew Allan (Mauer Lab)

Received 1st place in the Next Generation Scholars poster competition.

Jennifer Allen (Ferruzzi Lab)

Received a 2nd place award for her research poster on flavonoids and protein interactions at the MANRRS (Minorities in Agriculture, Natural Resources, and Related Sciences) 30th Annual Career Fair & Training Conference in Houston, Texas; and was Finalist at the Institute of Food Technologists Poster Competition, Food Chemistry Division.

Yi Chen (Keener Lab)

Placed 3rd in the Institute of Food Technologists Poster Competition, Non-thermal Division.

Dennis Cladis (Ferruzzi and Weaver Labs)

Was an Institute of Food Technologists Research Paper Competition Finalist (Nutrition Division); Institute of Food Technologists Burdock Group Student Travel Award – Food Laws and Regulations Division. He also received the Outstanding Teaching Assistant Award from Purdue University Nutrition Science Department and the Certificate of Excellence in Research Award from Purdue University Office of Interdisciplinary Graduate Programs.

Amber Furrer (Ferruzzi Lab)

Placed 2nd in the Emerging Leaders in Nutrition poster session sponsored by the Dietary Bioactive Research Interest Section at American Society for Nutrition annual meeting.

Jay Gilbert (Jones Lab)

Received National Science Foundation Graduate Research Fellowship

Kacie Ho

Received the GROW travel award to conduct research at the Wageningen University and Research Center, Division of Graduate Education at the NSF and the Netherlands Organization for Scientific Research (NOW) She also placed 2nd in Institute of Food Technologists Food Engineering Poster Competition.

Sydney Moser (Ferruzzi Lab)

Placed 3rd in the Emerging Leaders in Nutrition poster session sponsored by the Dietary Bioactive Research Interest Section at American Society for Nutrition annual meeting. She also received a student research award from the PhenHRig, the Phenolics and Health Research Interest Group (a society affiliated with the American Society for Nutrition).

Ryan Murphy (Jones Lab)

Was a finalist in the St. Gallen University Leaders of Tomorrow global essay competition. He participated in global 45th St. Gallen Symposium in St. Gallen, Switzerland.

Darwin Ortiz (Ferruzzi Lab)

Outstanding Student Poster Presentation at the 17th International Carotenoid Symposium in July 2014 in Park City, Utah.

Elizabeth (Beth) Pletsch (Hamaker Lab)

Received a Best Poster Award at the 2015 Experimental Biology in the Nutrition Translation, Research Interest Section for her poster titled "Understanding Aspects of Carbohydrate Quality in Rice Related to Differences in Gastric Emptying Rate".

Cordelia "Cori" Running (Mattes Lab)

Placed 1st at the International Food Oral Processing Conference Poster Competition.

Cordelia "Cori" Running (Mattes Lab)

and Jonathan Kershaw (Kim Lab)

Were among the 11 finalists in Purdue's Graduate School 3 Minute Thesis competition in April 2015 where they were given three minutes and could use one slide to present a compelling discussion about their research topic and its relevance to the general public.

Juan Sanchez (Mauer Lab)

Received 1st place in the Next Generation Scholars poster competition.

Graduate Student Teaching Recognitions

Dandan Zhang

Received the Fall 2014 Bernie Liska Outstanding Teaching Assistant Award in the Department of Food Science as TA for FS 363 Food Microbiology Lab with Dr. Young-Hee Cho.

Amber Furrer

Received the Spring 2015 Bernie Liska Outstanding Teaching Assistant Award in the Department of Food Science as TA for FS 443 Senior Product Development Capstone Course with Dr. Mario Ferruzzi.

Cordelia "Cori" Running

Completed Purdue's Graduate Teacher Certificate Program sponsored by Purdue's Teaching Academy.

Graduate Student Leadership Recognitions

Clara Vásquez-Mejía

2014-15 Senator for Purdue's Graduate Student Government

Susan Hammons

Received the Excellence in Leadership Award, Institute of Food Technologists Student Association. She also received a travel scholarship to attend the International Association for Food Protection annual meeting.

Jay Gilbert

2014-15 Institute of Food Technologists Student Association National President



STUDENT RECOGNITIONS



2014-15 Food Science Graduate Student Association Leaders

Left to right: Pablo Torres-Aguilar (Social Chair), Amber Furrer (President), Ana Steen (Vice President), Hawi Debelo (Secretary) and Anna Hayes (Treasurer)

Graduate Student Academic Recognitions

Industry Fellows
Pictured below.

Institute of Food Technologists Feeding Tomorrow Scholarships
Anna Hayes
Ryan Murphy
Jay T. Gilbert

International Society of Beverage Technologists Scholarship
Matthew Allen

National Phi Tau Sigma Student Achievement Scholarship
Eileen Enid Duarte Gomez
Kacie Ho

Graduate Degrees Awarded and Major Professor Listed

August 2014

Matthew Allan (M. S., Dr. Mauer)
Mikaela Allan (M.S., Dr. Kim)
Yi Chen (M.S., Dr. Keener)
Belinda Christina (M.S., Dr. Mauer)
Daniel Erickson (Ph.D., Dr. Hamaker)
Veronica Rodriguez-Martinez (Ph.D., Dr. San Martin)
Like Yan-Hasek (Ph.D., Dr. Hamaker)

December 2014

Seda Arioglu-Tuncil (M.S., Dr. Mauer)
Mohammad Chegeni (Ph.D., Dr. Hamaker)
Fatimata Cisse (Ph.D., Dr. Hamaker)
Lisa LaMothe (Ph.D., Dr. Hamaker)
Preetam Sarkar (Ph.D., Dr. Yao)
Meric Simsek (Ph.D., Dr. Hamaker)
Shanleigh Thomson (M.S., Dr. Liceaga)
Ximena Yeppez (M.S., Dr. Keener)

May 2015

Steven Jakeman (M.S., Dr. Weaver)
Lohit Myneedu (M.S., Dr. Janaswamy)
Aaron Pleitner (Ph.D., Dr. Oliver)
Cordelia Running (Ph.D., Dr. Mattes)
Archana Shenoy (M.S., Dr. Oliver)



Left to right: Juan Sanchez (General Mills), Breanna McArthur (ConAgra) and Carlos Carter (Cargill)

Outstanding Undergraduates

Freshman: Abbi Sommer
Sophomore: Aimee Buechler
Junior: Jacob Haury
Senior: Paul Castrale

Undergraduate Research

\$2000 Undergraduate research scholarship from Agricultural Research at Purdue.

Iva Permatasari Na

Joshua Jackson

Debby Devina



Food Science Club Officers

Left to right: Natalie Donovan (President), Abigail Bickel (Vice President), Sheila Brogan (Ag Week & Spring Fest Coordinator), Kelsey Morris (Secretary), Tari Straziscar (Ag Council Rep.) and Paul Castrale (Treasurer)

Undergraduate Academic

2014-15 Undergraduate Scholarship Recipients

\$111,000 Awarded from the Department of Food Science thanks to the generosity of our donors!

Alumni & Friends

Chu Yan Chen
 Morgan Meiser
 Katelyn Rosswurm

Fred Babel

Devon Barbot
 Abigail Bickel
 Sheila Brogan
 Paul Castrale
 Tess Chamberlain
 Sandra Chough
 Holly Clements
 Carlana Clymer
 Kristin Darling
 Karin Doell
 Jacob Frash
 Melissa Galizio
 Alyssa Heniser
 Andrew Hirsch
 Joshua Jackson

Mary Ann Kiess
 Kara McKinney
 Morgan Meiser
 Danika Miller
 Daniel Moore
 Kelsey Morris
 Ellen Muenz
 Megan Quigley
 Arvind Raghothama
 Mary Schneider
 Caroline Smith
 Jillian Sunnygard
 Colton Underwood
 Alyssa West
 Katherine Wilkes

Arnold "Bud" & Cathy Denton

Jacob Haury
 Yahya Ismail
 Joshua Jackson
 Noah Malm
 Ellen Muenz
 Dillon Sheppard
 Mary Schneider

Gary & Sara Hellmich

Mary Ann Kiess
 Morgan Meiser
 Danika Miller

Institute of Food Technologists (IFT) Food Engineering Division

Morgan Meiser

Kellogg's

Melissa Galizio
 Jacob Haury

Leesa Martin & James Kincaid

Tari Straziscar

Peter Mauger & Sarah Naas Mauger

Abigail Bickel
 Debby Devina
 Andrew Hirsch
 Danika Miller
 Daniel Moore
 Kelsey Morris
 Stacey Soendoro
 Tari Straziscar

Sarah Naas Mauger Veil

Mary Ann Kiess
 Noah Malm
 Alice Merryman
 Alyssa West
 Kara McKinney
 Zhenjing Tang

Mid-America Food Processors

Aimee Buechler
 Noah Malm
 Tari Straziscar

Red Gold

Abigail Bickel
 Melissa Galizio
 Jacob Haury
 Andrew Hirsch
 Noah Malm
 Morgan Meiser
 Alice Merryman
 Tari Straziscar

Red Gold Intern Scholar

Katelyn Rosswurm

Ronald Rice

Abigail Bickel
 Morgan Meiser
 Alice Merryman
 Kelsey Morris
 Tari Straziscar
 Katherine Wilkes

\$172,500 Awarded from the University thanks to the generosity of our donors!

Purdue Presidential

Alexandra Belias
 Meghan Boucher
 Tess Chamberlain
 Holly Clements
 Michelle Egger
 Joshua Jackson
 Kelsey Morris
 Laura Richards
 Rachel Roh
 Dillon Sheppard
 Caroline Smith
 Katherine Wilkes

Purdue Trustee

Daniel Moore

STUDENT RECOGNITIONS



2015 Food Science Seniors

First Row: Kate Wilkes, Kelsey Cummins, Wen Lv, Menglu Gao, Christina Pranoto, Hannah Freiberg, Helen Logsdon and Stephanie Sandjaja Second Row: Maria Luisa Laniado, Iva Na, Vania Halim, Peter Kim, Arvind Raghothama, Joshua Jackson, Stephanie Beck, Tyler Decotis, Yunjiao Gao and Dr. Brian Farkas, Department Head Third Row: Zifan Wan, Sandra Chough, Yoojung Heo, Allison Guthrie, Marcijo Bressani, Poole Chan, Devon Barbot, Yan-Ni Li, Melissa Galizio, Qianying Ye and Zhenjing Tang Fourth Row: Jingfan Chen, Rachel Zimomra, Elizabeth Voigt, Jenna Scheibler, Ellen Muenz, Paul Castrale, Drew Kochell, Michelle Egger, Colleen Cottrell and Yijing Shao Not Pictured: Tony Czapla, Haley Keller and Susan Sobczak



Thank you to all of our alumni, donors, friends, and industry professionals who support the Department of Food Science with your time, talent, and resources. You all are an important factor in making this department, our students and ultimately the world's food supply better. Whether you spoke in a class, mentored a student, participated in Food Science Student Professional Days, encouraged a prospective student to consider our academic programs, hired one of our students, sponsored faculty research, are a member of one of our centers or the Industrial Associates group, or gave a donation, we say a big THANK YOU!

The mission of the Industrial Associates Program is to foster a relationship between the Department of Food science and industry, to facilitate the exchange of ideas between academia and industry, and to explore research collaboration and employment opportunities for our graduates. This group plays an integral part in developing our undergraduate and graduate programs, so that we can ensure our graduates fulfill industry's needs. The following companies chose to be part of this group in 2014-15. Their membership fees help support several programs that connect our students with industry.

2014-15 Industrial Associates Member Companies

Clabber Girl
 ConAgra Foods
 Dow AgroSciences
 General Mills
 Kalsec

Morgan Foods
 Nestlé R&D Centers
 PacMoore
 PepsiCo Beverages & Foods
 Red Gold

Skidmore Sales &
 Distributing Co.
 Stanislaus Food Products
 The Kroger Company



100% of Purdue Food Science students continue to secure full-time positions or continue their education. Thank you to the following companies that have recently hired our students:

Aldi
 Boar's Head
 Cargill
 Clasen Quality
 Coatings
 Clearbrook Farms
 ConAgra Foods

Dow AgroSciences
 Dupont Pioneer
 Diageo
 Ed Miniat
 Foxtail Foods
 Griffith Laboratories
 General Mills

Heinz
 Hormel
 Kellogg's
 Kerry Flavors and
 Ingredients
 Kraft
 Kroger

Leprino
 Maplehurst
 Bakeries
 Morgan Foods
 Nestle
 Newly Weds
 Foods

PepsiCo
 Red Gold
 Sensient
 Tyson
 US Foods
 Vivolac Cultures
 Zentis

Thanks to our supporters

PURDUE

AGRICULTURE

Department of Food Science
Philip E. Nelson Hall of Food Science
745 Agriculture Mall Drive
West Lafayette, IN 47907

Non-profit
Organization
U.S. Postage
P A I D
Purdue
University

