

DEPARTMENT OF **2018 FOOD SCIENCE** ANNUAL NEWSLETTER



# FROM THE DEPARTMENT HEAD

As I approach the end of my fifth (!) year as department head, I consider how fortunate I am to work with talented faculty and staff, committed students, progressive leadership, and engaged alumni and supporters. We are a world-class department and in this newsletter you'll see evidence of talent, commitment, dedication, and engagement that, when combined, lead to excellence that is Purdue Food Science. Just to touch on a few highlights... Over the past year Dr. Suzanne Nielsen was recognized with the *National Excellence in College and University Teaching Award for Food and Agricultural Sciences* from the USDA. This is USDA's top award for college and university teaching. Dr. Nielsen was also recognized as one of ten *150th Anniversary Professors* by the Office of the Provost in recognition of her exceptional teaching and mentorship at Purdue. Dr. Nielsen was not the only faculty member to be recognized – Dr. Haley Oliver was selected as one of five *Charles B. Murphy Award* recipients across the university for her excellence in teaching and learning. Dr. Lisa Mauer and the Center for Food Safety Engineering received the *GMA Food Safety Award* “in recognition of a long history of outstanding contributions to food safety research and education” and Dr. Arun Bhunia received the *Maurice Weber Laboratorian Award* at the annual International Association for Food Protection (IAFP) meeting.

Awards don't come without innovation and hard work and we are proud to announce that starting this fall our new Fermentation Sciences minor will be offered. Dr. Fernanda San Martin led the effort in this initiative that will attract undergraduates to our program and generate graduates prepared to work in the food, beverage, biopharmaceutical, biofuel and agrichemical/fine chemical industries. These graduates will also be top applicants

to graduate programs across the country. The malting/kilning operation and 1-BBL brewery installed this year will serve as a model system for understanding microbiology, biochemistry and process engineering as applied to fermentation processes and gives the Department the ability to offer technical support to the state's craft brewing industry. We are excited for this new program and the potential it holds for our department and our State!

With that lead-in, I invite you to read through this edition of our annual newsletter. We have a lot to be proud of and if “prior performance is a predictor,” then we have an exciting year ahead!

Follow us on twitter and/or send e-mail for alumni and friends list.

**Dr. Brian Farkas**  
Professor and  
Department Head



## 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 information at [www.foodsci.purdue.edu](http://www.foodsci.purdue.edu).



Follow us on Facebook at  
[www.facebook.com/PurdueFoodScience](http://www.facebook.com/PurdueFoodScience)



Join the LinkedIn  
Purdue Food Science Alumni Closed Group

**Moving? Changing jobs?**  
Keep us updated at [foodsci@purdue.edu](mailto:foodsci@purdue.edu)

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Editor and Photographer: Laurie Lambert (Swift) VanKeppel

# ANNOUNCEMENTS

## FAREWELL

### **Gwen Shoemaker**

Gwen retired from Purdue in December 2017 after working at Purdue for 22 years. Gwen joined the Department of Food Science in 1995 as the Placement Coordinator, and served in that role until 2014 when she became the Administrative Assistant to current Department Head, Dr. Brian Farkas. In addition to assisting students and companies find and fill internship and professional positions, Gwen also served as the Department's liaison to the Office of International Students and Scholars and assisted international students and visiting scholars with on-boarding policies and procedures.

*Pictured right: Retiree and former administrative assistant to the department head Steve Gauger shares stories about working with Gwen Shoemaker while professor and former department head Suzanne Nielsen looks on. Pictured below: Gwen with Jaclyn Piet in 2009.*



*Gwen with colleague Malissa Allen in 2014*



### **Dr. Gudrun Schmidt**

Gudrun joined the Department in January of 2016 as a biopolymer chemist research scientist for the Whistler Center for Carbohydrate Research. In January 2018, she joined the Purdue Department of Chemistry as an Associate Professor of Practice.

# ANNOUNCEMENTS

## WELCOME

### **Dr. Betty Feng**

Yaohua “Betty” Feng joined the Department in January 2018 as assistant professor and extension specialist in food safety microbiology. Betty is dedicated to the research and extension of pre- and post-harvest interventions to enhance microbial safety of foods. She uses interdisciplinary tools to investigate gaps in food safety practice and compliance, and to develop novel food safety strategies to empower food handlers and consumers to change behavior. She is also interested in mitigating microbial contamination in food production by using innovative processing technologies and designing culturally tailored educational interventions.



### **Katherine Fry**

*B.S. Foods and Nutrition  
in Business, 2015*

Katherine joined the Whistler Center for Carbohydrate Research as the coordinator in February 2018. After completing her degree at Purdue, Katherine worked in supply chain management for Purdue’s Dining & Catering Department, and in content marketing and sales management at a locally owned retail store.



### **Wendy Madore**

In January 2018, Wendy transitioned from serving as the coordinator for the Whistler Center for Carbohydrate Research to the administrative assistant to the department head role. Wendy brings a wealth of knowledge to this position. She has been on staff at Purdue for 20 years, including five years in Agricultural Administration as administrative assistant to the senior associate dean of agricultural research and faculty affairs.



### **Dr. Ferhan Ozadali**

Ferhan Ozadali has joined the department as an adjunct professor. Dr. Ozadali is a director of global research and development at Mead Johnson Nutrition, a division of Reckitt Benckiser. He is the global process authority in addition to his responsibilities as the functional lead for the Global Liquids Sterilization and Validation, and Global Applied Technology and Engineering groups.



# Memory

## **Dr. Marion Williams**

**(B.S. 1968, Ph.D. 1973)**

Marion Williams passed away February 21, 2018. Dr. Williams earned his Bachelor of Science in Agriculture (1968) and Doctor of Philosophy in Food Science (1973); he was Dr. Phil Nelson's first Ph.D. student.

Marion had a terrific career in the food industry and received numerous recognitions. Among them were our College of Agriculture's Distinguished Agriculture Alumni Award (2000) and our Outstanding Food Science Award (2003).

## **Dr. Peter "Pete" O'Neil**

**(B.S. 1999)**

Pete passed away on March 25, 2018 at the age of 41 in Elkhart, Indiana where he was an anesthesiologist at Goshen Hospital. Pete died from a pulmonary embolism after having a recent surgery. Pete was the first of four members of the O'Neil family to complete degrees in Food Science at Purdue. After him came his sister, Erin, who is also an anesthesiologist, and his two cousins, Allison and Ben O'Neil. Pete was a 1995 graduate of Central Catholic High School in Lafayette, Indiana and 2004 graduate from Indiana University School of Medicine.

# DEPARTMENT HIGHLIGHTS

## Food Science Displays a Big Hit at the Indiana State Fair

Faculty, staff, and students engaged with the public at the Indiana State Fair to explain and promote food science.



Left to right: Lauren Kumpf, Dylan Morton, and Telaina Minnicus



Erik Kurdelak



Left to right: Renner Guntz, Dr. Cori Running and far right Lauren Kumpf



Left to right: Trevor Lim and Rhonda Taylor



Left to right: Chris Johnson, Jean Jensen, Brandon Lehn, MaryClaire Chamberlain, Dr. Brian Farkas, Van Games, Dr. Fernanda San Martin.

## Fermentation Minor offered Beginning Fall 2018

Dr. Fernanda San Martin has developed a fermentation minor that will be offered beginning fall semester 2018. She along with Jean Jensen, manager of the Department's Hops and Brewing Analysis Lab, Department Head Dr. Brian Farkas, and food science students interested in the minor visited Chris Johnson, owner of People's Brewing Company in Lafayette, Indiana.



## Pilot Plant Improvements

A big thank you to **Blichmann Engineering, LLC** in Lafayette, Indiana for helping the Department secure a one-barrel brewing system located within the pilot plant, and to **Madison Chemical Company** in Madison, Indiana for their support and donations of products for our pilot plant.



*Jessica Luigs, receptionist and event coordinator in the Department of Food Science, prepares her 9 month old daughter Fiona to become a future food scientist!*

## Spring Fest

Over 700 people of all ages visited Nelson Hall of Food Science during Purdue's Spring Fest weekend. Visitors learned the answers to the questions, What's growing on my spinach? What is fermentation? Can you eat crickets? They also enjoyed tasty foods like soft serve ice cream, Asian Carp andouille, and cricket rice crispy treats.



*Dr. Dharmendra Mishra introduces one of the seven senior groups to present the ice cream they developed called Purdue Pride Cold Gold.*

## Purdue 150<sup>th</sup> Anniversary Celebration Ice Cream

Purdue Dining approached the Food Science Department to develop a new ice cream for Purdue's 150<sup>th</sup> Anniversary celebration. Dr. Mishra and seniors in the product development capstone course took on the challenge. Each of the seven groups presented their product to their classmates, faculty and staff in the Department and a panel of judges from Purdue Dining. The winning flavor will be selected this summer.

## Students Share Final Fermentation Projects with Faculty, Staff, and Students

Students in FS 162, Introduction to Food Processing, taught by graduate student Jack Burnett shared their final projects of fermented foods with faculty, staff, and students in the Department. The groups served Atchara pickled in hand-made pineapple vinegar, three varieties of Kombucha, Cheesecake made from hand-made cream cheese, and two varieties of Salsa.



*Elise Covrett, Rafaella Mino, Tess Dobosz*



*Ashley Gordish and Summer Goss*



*Stephanie Roth and Tara Gerig*

# ALUMNI RECOGNITIONS

Nominations for these alumni recognitions can be submitted by anyone at any time. For details and deadlines, contact the Department Awards Committee by email, [foodsci@purdue.edu](mailto:foodsci@purdue.edu).

## 2017 Outstanding Food Science Award Recipients

The Purdue University Department of Food Science honored three alumni with the Outstanding Food Science Award in October 2017. The award recognizes individuals who have significantly impacted the food science profession in industry, academia, government, or other endeavors related to food science as exemplified by leadership, professional accomplishments, or community service.

### Robert Culler (B.S. 1972)

Robert (Bob) Culler is principle with Culler Consulting, LLC with emphasis on meat and poultry processing, regulatory affairs and food safety plans. He completed a bachelor's degree at Purdue University in 1972. Bob served in the US Army Natick Massachusetts Laboratories as a food technologist in the Animal Products Division. Bob completed a master's degree from Iowa State University, Muscle Biology Group. Industry experience included positions with Geo. A. Hormel & Co., Land O' Frost, Inc., Bil Mar Foods, Inc. / Sara Lee Corp. Bob retired from Kent Quality Foods as vice president of quality assurance. Bob is an active member in the Michigan Meat Association representing the state's meat processors. As past president and current director of regulatory affairs, Bob leads the association in development of member education in process and product procedures, food safety, labeling and regulatory initiatives. Bob was the industry leader in the development of Michigan's Specialized Retail Meat Processing Variance Program, which is a standardized and simplified process of preparing a food safety plan for specialized meat processors.

### Kurt Villwock (M.S. 1996, Ph.D. 1999, M.S.-M.B.A. 2015)

Dr. Kurt Villwock is director of research and development at Fiberstar, Inc. Kurt began his career in the dairy field while working on his bachelor's degree in food science at the University of Illinois. While working for Continental Colloids, Inc., Kurt developed the love for carbohydrates and food microstructure, which led him to the Whistler Center for Carbohydrate Research in the Purdue Food Science Department, where he received M.S. and Ph.D. degrees in Food Science at Purdue in 1996 and 1999 respectively under the mentorship of Dr. James BeMiller. Returning to the food industry, Kurt worked not only for ingredient companies such as Penford Food Ingredients and Fiberstar, Inc., but also larger consumer goods companies such as H.J. Heinz and Keurig Green Mountain. Kurt also worked for five years in Sweden as the research and development manager responsible for food applications for the large farmers' cooperative Lantmännen. In 2015, Kurt completed another degree from Purdue, the dual degree M.S.-M.B.A. Agribusiness Program through the Purdue Agricultural Economics Department and the Kelley School of Business at Indiana University.

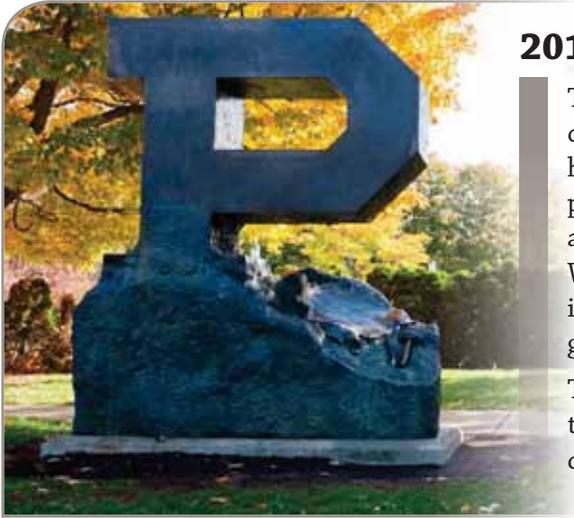
### Julia Watterson (B.S. 1981, M.S. 1986, Ph.D. 1991)

Dr. Julia Watterson received three degrees from Purdue University including a bachelor's of science degree in Biochemistry in 1981, a master's of science degree in Foods & Nutrition under the mentorship of Dr. Jon Story in 1986, and a Ph.D. in Food Science under the mentorship of Dr. Allen Kirleis in 1991. With degrees in hand, Julia arrived at The Hershey Company in 1991 and began her career in research and development where she remains today as a principal scientist in Hershey's Emerging Brands Product Development Group. Julia's career highlights include developing and launching 22 new products encompassing confectionery, bakery, salty snack and nutrition bar categories. These projects took Julia throughout the Americas with new product startups in the U.S., Canada, Mexico and Columbia. Three of Julia's products have existed on the market for over 10 years and have combined sales exceeding \$100M. She invented a new patent pending technology that enabled the development of an innovative platform of protein fortified products. In 2014, Julia received Hershey's R&D Innovator Peer Award.



Left to right: Bob Culler, Dr. Kurt Villwock, and Dr. Julia Watterson

# ALUMNI RECOGNITIONS



## 2018 Food Science Early Career Award

The Purdue University Department of Food Science Awards Committee created this award to recognize alumni and friends of the Department who have shown tremendous progress early in their careers and demonstrate potential to continue to sculpt the food science discipline in industry, academia, or government. Just as the “Unfinished Block P” sculpture on the West Lafayette campus reminds us that Boilermakers are a continual work in progress and should strive to be lifelong learners, we expect even more greatness by these individuals in the future!

To be eligible for this award, not more than 10 years shall have passed since the individual’s highest degree; demonstrated career excellence, and/or continual engagement with the Department of Food Science and its mission.

## Rebecca Jutkus (B.S. 2008, Ph.D. 2012)

Dr. Rebecca Jutkus is manager of chocolate product development for The Hershey Company in Hershey, Pennsylvania. Rebecca began with Hershey’s in January 2013 as a senior research scientist after completing her Ph.D. in Food Science at Purdue under the mentorship of Dr. Lisa Mauer. Prior to working for Hershey’s, Rebecca worked one year as a supply chain associate for PepsiCo after completing a B.S. degree in Food Science at Purdue in 2008. At Hershey, Rebecca has excelled in product development and created new product platforms for a variety of brands, including Reese’s, Hershey, Kit Kat, and Brookside. She also developed and implemented Hershey’s research and development internship program and began engaging The Hershey Company with the Purdue University Department of Food Science in order to recruit top student talent. She was instrumental in encouraging Hershey to join the Purdue Food Science Industrial Associates Program in January 2017. In her current role, she develops and executes strategies for product innovation, commercialization, and associate engagement to deliver key brand and business deliverables.

## Andrew Neilson (Ph.D. 2009)

Dr. Andrew Neilson is an associate professor in the Department of Food Science and Technology at Virginia Tech in Blacksburg, Virginia. After completing a Ph.D. in Food Science at Purdue University in 2009 under the mentorship of Dr. Mario Ferruzzi, Andrew was a postdoctoral fellow at the University of Michigan Medical School. He was hired as an assistant professor at Virginia Tech in 2011. Andrew excelled in his teaching and research responsibilities and was promoted to associate professor and granted tenure in 2017. At Virginia Tech, Andrew teaches Food Analysis, Functional Foods, and the Graduate Seminar class. The objective of his research program is to develop novel dietary strategies for prevention of diabetes and obesity. Andrew has had great success as a university faculty member. He has approximately \$2.5 million for his own research program, has had 12 grants funded from funding agencies such as the United States Department of Agriculture principal investigator, American Diabetes Association and the National Institutes of Health as co-investigator, and industry funding from Hershey’s and the California Table Grape Commission. Andrew has had 39 peer-reviewed publications, two Ph.D. students and six master’s students completed, and 15 awards and recognitions.



Left to right: Drs. Rebecca Jutkus, Brian Farkas, and Andrew Neilson

# FACULTY/STAFF RECOGNITIONS

## FOOD SCIENCE DEPARTMENT AWARDS

### **Jack Long Outstanding Undergraduate Teaching Award:**

*Dr. Jack Long was an outstanding educator while a faculty member at Purdue. He was well known for his commitment to undergraduate students in the College of Agriculture, and the quality of their education.*

#### **Dr. Lisa Mauer**

*Professor*

### **Outstanding Undergraduate Faculty Counselor Award:**

#### **Dr. Suzanne Nielsen**

*Professor*

### **Outstanding Graduate Educator Award:**

#### **Dr. Bruce Applegate**

*Associate Professor*

### **Outstanding Service to Students Award:**

#### **Laurie Van Keppel**

*Career Services & External Relations Coordinator*

### **Outstanding Service to the Department Staff Award:**

*Telaina Minnicus and Suzanne Nielsen greet students and their families at the Food Science reception for graduating students during spring commencement weekend.*

#### **Telaina Minnicus**

*Secretary & Course Schedule Deputy*



#### **Arun Bhunia**

*International Association for Food Protection, Maurice Weber Laboratorian Award*

#### **Brian Farkas**

*Institute of Food Technologist, Fellow*

#### **Owen Jones**

*Promoted from Assistant Professor to Associate Professor*

#### **Kee-Hong Kim**

*Purdue University Showalter University Faculty Scholar (2017-2022)*

#### **Jozef Kokini**

*Journal of Food Engineering, Editorial Board Member*

### **Center for Food Safety Engineering, Directed by Lisa Mauer**

*International Association for Food Protection, GMA Food Safety Award*

# FACULTY/STAFF RECOGNITIONS

## Suzanne Nielsen

One of two national recipients of the U.S. Department of Agriculture National Excellence in College and University Teaching Awards for Food and Agricultural Sciences in 2017.

One of ten of Purdue's faculty chosen as a 150<sup>th</sup> Anniversary Professor.

*Provost Jay Akridge surprises Suzanne Nielsen with 150<sup>th</sup> Anniversary Professor honor with Vice Provost Peter Hollenbeck and Dean of Agriculture Karen Plaut.*



## Haley Oliver

Purdue's highest teaching honor - Outstanding Undergraduate Teaching Award in memory of Charles B. Murphy.

*Haley Oliver's reaction to the surprise announcement of Murphy Award flanked by colleagues Amanda Deering and Brian Farkas.*



## Jean Jensen

Purdue College of Agriculture Administrative/  
Professional Staff advancement from rank 4 to rank 5

## Rhonda Taylor

Purdue College of Agriculture Administrative/  
Professional Staff advancement from rank 3 to rank 4

## IN THE NEWS

**The work of our faculty made headline news. Here are some of the titles and summaries. Check out the Purdue Newsroom and other news channels for full stories.**

### Dr. Amanda Deering

*"Why Farmers Markets and Food Safety Are Here to Stay"*

### Dr. Christian Butzke

*"California Wildfires Threaten Napa Valley and Sonoma Wineries and Vineyards" in CNBC*

*"Purdue-based Agriculture Software Company Receives \$500,000 Grant From NSF to Help Wine Grape Growers"*

### Dr. Arun Bhunia

*"Researchers Find Alternate Path for Listeria to Sicken People"*

### Wine Grape Team

*"Wine Industry Professionals Learn Insights From the Old Wine Masters on Tour to Spain and Portugal"*

*Purdue's Wine Grape Team recently conducted their fourth technical tour for winery professionals, this group toured the region of Northern Spain and Portugal. Left to right: Jill Blume, Dr. Christian Butzke, Dr. Bruce Bordelon, Katie Barnett (Photo provided by Purdue Agriculture)*



# FACULTY/STAFF RECOGNITIONS IN THE NEWS

## **Dr. Brian Farkas**

“Purdue Research to Aid Craft Beer Industry Leads to Boiler Ale” in *Purdue News*  
“Purdue Taps Boiler Gold Its First Signature Beer” in Lafayette’s *Journal & Courier*  
“Purdue’s Official Beer is Already Creating a Buzz” in *Sports Illustrated* online  
“1869 Tap Room” Boiler Bytes Video

## **Dr. Andrea Liceaga**

“Using the Unused” in the Purdue Agriculture *Envision* magazine, Spring 2018 Issue

## **Dr. Steve Lindemann**

“Community Clusters Drive Food Science Research, Education at Purdue” in Purdue Information Technology News

## **Dr. Lisa Mauer**

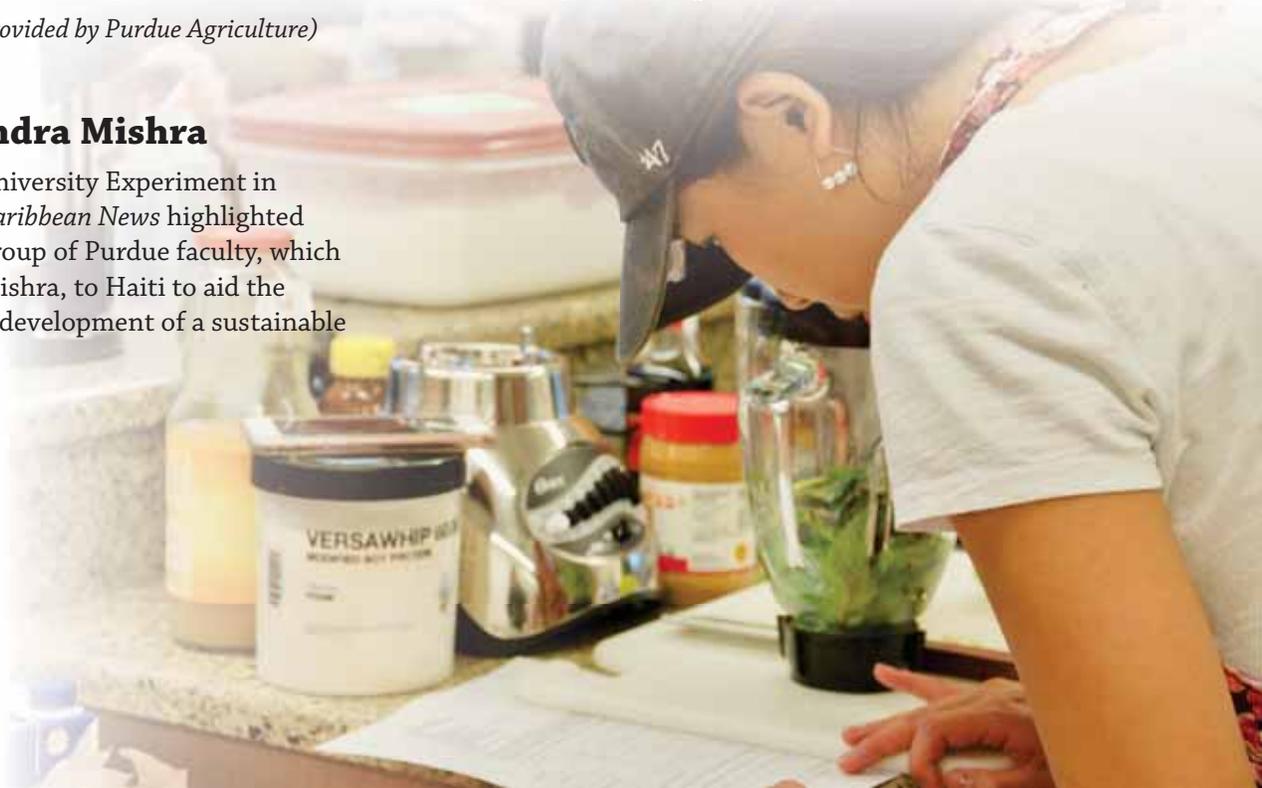
“Purdue Thiamin Work Featured as Agriculture Research Success Story” in Purdue Agriculture News

## **Dr. Lisa Mauer & Allie Kingery**

“The Science of Experimental Cuisine” video produced by Purdue Agriculture and available on YouTube  
(Photo provided by Purdue Agriculture)

## **Dr. Dharmendra Mishra**

“The Purdue University Experiment in Haiti” in *The Caribbean News* highlighted the visit of a group of Purdue faculty, which included Dr. Mishra, to Haiti to aid the country in the development of a sustainable food supply.



# STUDENT RECOGNITIONS

## College Bowl Team 2018 Going to Nationals!

The Purdue Food Science College Bowl Team who won the IFT Midwest Regional competition will compete at the national level this summer!

The team (pictured left to right) is: Sitting: Erin Sukala, Stephanie Roth  
Standing: Halak Mehta, Adrienne Voelker, Shreya Sahasrabudhe, Abbie Sommer (captain)  
Back row: Cameron Wicks, Chris Cheng (coach)



## Smart Snacks Product Development Team Competing at National IFT Conference!

The Purdue Smart Snacks Product Development Team will compete at the National IFT Conference with their product called “Smeeties” which is designed to nutritionally enhance breakfast. Pictured are team members: Erica Grush (sophomore), Kyra Ball (junior), Gaby Calzada (master’s), Tess Dobosz (sophomore), and Stephanie Roth (freshman).

## Baking Rock Stars

Purdue Food Science graduate students, Sarah Gafter (left), Anbuhkani “Connie” Muniandy (center), and Collin Felten (right), placed 3rd in the Product Development Competition organized by the American Society of Baking and won a \$1,000 scholarship each. As finalists in this national baking competition, they also received all-expenses paid trips to the conference. They created a cookie sandwich product called Turkish Cardamom Crunch which includes cardamom butter cookies, white chocolate, apricot jam, and pistachio. Thirteen teams participated in the competition this year and four were selected to compete in the finals.



## Purdue Students Present Water Supply in Developing Countries Project at United Nations Conference

Purdue University students Paige LeMaster, a junior in Food Science and Audrey Caprio, a senior in Nursing, presented at the Students Seeking Solutions: SDG 6 Challenge Conference at the United Nations Headquarters in New York City on April 20, 2018. The students are part of an interdisciplinary, service-learning project at Purdue University founded in 2012 that focuses on providing access to clean water in the Dominican Republic. Called “Water Supply in Developing Countries,” this project includes students from Engineering, Agricultural Economics, Biology, Nursing, Food Science, Social Sciences, and Technology. Paige and Audrey attended this conference to present the team’s framework for addressing the global water crisis. As an interdisciplinary project, this framework aims to address the issues that traditionally hinder safe water projects by focusing on culturally and socially relevant solutions. Audrey and Paige presented their poster one-on-one with conference participants before and after lunch along with giving a brief elevator pitch of the poster in front of entire conference audience.



# STUDENT RECOGNITIONS CONTINUED



## Spring 2018, 19<sup>th</sup> year of Student Research Interns from Zamorano University, Tegugigalpa, Honduras

Left to right: Javier Cruz (Dharmendra Mishra Lab), Maria Fernanda Gaibor (Bruce Applegate Lab), Selvin Artica (Yuan Yao Lab), Denisse Rosales (Steve Lindemann Lab), Jorge Villalobos (Jen-Yi Huang Lab)

### **Taylor Bailey**

Purdue Graduate Student Government, Vice President of Public Relations, Bill of Rights Committee Chair, and Interim Assistant Career Chair

### **John “Jack” Barnett**

Purdue’s Graduate Student Government Senator

### **Jose Bonilla**

American Association of Cereal Chemists International, 2017 International Conference 3<sup>rd</sup> Place in Best Student Research Paper Competition and 2018 Walter Bushuk Graduate Research Award in Cereal Protein Chemistry

### **Fang Fang**

American Association of Cereal Chemists International, 1st place, Carbohydrate Division / Megazyme Award poster and oral presentation competition

### **Kelly Higgins**

Three Minute Thesis Purdue finalist

### **Marwa El Hindawy**

Yirgou Travel Grant from PU Ag Research

### **Drew Hirsch**

American Association of Cereal Chemists International, Finalist in Student Association Product Development Competition

### **Simran Kaur**

Earned Purdue’s Graduate Teacher Certificate

### **Luis Maldonado**

Fall 2017 Food Science B.J. Liska Outstanding Teaching Assistant Award

Purdue Teaching Academy Graduate Student Teaching Award

### **Jordan Oshiro**

Earned Purdue’s Graduate Instructional Development Certificate

### **Elizabeth Pletsch**

American Association of Cereal Chemists International, Finalist in Nutrition Division Poster Competition

### **Andrea Ray**

Placed first in the developing scientist technical presentation titled “Virulence genes and multi-drug efflux pumps are differentially expressed in Salmonella Heidelberg exposed to heat shock” at International Association for Food Protection conference

### **Leigh Schmidt**

American Association of Cereal Chemists International, 1st place, Protein Division Poster Competition

### **Pablo Torres**

Spring 2018 Food Science B.J. Liska Outstanding Teaching Assistant Award

### **MaryClaire Chamberlain**

Virginia Dare Scholarship

### **Carlana Clymer**

2018 Mid-America Food Processors Association Scholarship  
Red Gold Internship Scholarship

### **Alyssa Heniser**

Red Gold Internship Scholarship

### **Joseph King**

Placed 2<sup>nd</sup> in the Impromptu Speaking Contest at the Minorities in Agriculture, Natural Resources and Related Sciences (MANRRS) National conference

### **Paige LeMaster**

UN Headquarters conference poster presentation

### **Caitlinn Lineback**

Selected to participate in the 2018 USDA Agricultural Outlook Forum in Washington, D.C.

### **Rafaella Mino**

2018 Mid-America Food Processors Association Scholarship

### **Julia Schmidt**

Institute of Food Technologists Feeding Tomorrow Scholarship

### **Fifi Sutanto**

Purdue - Martin Ag Research Scholarship

### **Cameron Wicks**

Institute of Food Technologists Feeding Tomorrow Scholarship

## Hoosier Chapter of Phi Tau Sigma Honor Society

President: Anna Hayes

President Elect / Treasurer:  
Shreya Sahasrabudhe

New Inductees:

Elena Bailoni  
(Outstanding Senior Award)

John "Jack" Barnett

Jacob Frash

Sarah Gafter

Trevor Lim

Fifi Sutanto

Hazal Turasan

Adrienne Voelker

Cameron Wicks



*Hoosier Chapter of Phi Tau Sigma officers, members, and new inductees pose with Department Head Dr. Brian Farkas, Chapter Advisor Dr. Suzanne Nielsen, and luncheon speaker Carrie Burbrink (B.S. '07) from General Mills.*



## Food Science Graduate Student Association Executive Board

Front row: Arma Adyatni (Secretary), Ciera Crawford  
(Treasurer)

Back row: Jose Bonilla (President), Adrienne Voelker  
(Vice President), Collin Felten (Social Chair)

## Food Science Club Officers

From left to right: Olivea Glaser (Special  
Events), Elena Bailoni (President), Emily Chuang  
(Treasurer), Jenna Miller (Secretary), Meghan  
Boucher (Vice President).

Not pictured: Caitlinn Lineback (Ag Council Rep.)



# STUDENT RECOGNITIONS

## Outstanding Undergraduate Students

Senior: Cameron Wicks  
Junior: Caitlinn Lineback  
Sophomore: Erica Grush  
Freshman: Neil Zhao

## Agricultural Ambassador

Caitlinn Lineback



First year student Eryka Hughes discusses internship opportunities with Justin Teipen, human resources manager with Morgan Foods during the 4<sup>th</sup> annual Food Science Student Professional Development Days.



First year students Caitlin Tirpak, Tabitha Wyant, Madison Kenyon, and Sarah Watzlavik waiting to get their resumes critiqued by alumna Courtney Hayes (B.S. '13) with Griffith Foods.

Twenty companies (noted on page 18) participated in the 4<sup>th</sup> annual Food Science Student Professional Development Days.

# 53% OF UNDERGRADUATE FOOD SCIENCE STUDENTS AWARDED SCHOLARSHIPS TOTALING \$512,875

**\$128,050 of the total was awarded from the Food Science Department thanks to our generous donors below:**

## **\*Alumni & Friends**

*(See engraved bricks in Nelson Hall lobby for individual donors who make this fund possible. If you would like to donate to this fund and have your name engraved on a brick in the lobby of Nelson Hall, contact [foodsci@purdue.edu](mailto:foodsci@purdue.edu).)*

Brandon Lehn

## **Fred Babel**

Kyle Banaszak  
Maryclaire Chamberlain  
Holly Clements  
Carlana Clymer  
Elise Covrett  
Kristin Darling  
Tess Dobosz  
Amanda DuMerer  
Jacob Frash  
Helen "Van" Games  
Kendall Green  
Erica Grush  
Alyssa Heniser  
Sierra Kipp  
Lauren Kumpf  
Brandon Lehn  
Samantha Matisko  
Erin Raver  
Julia Schmidt  
Erin Sukala  
Colton Underwood  
Noah Van Horn  
Maxwell Voorn  
Cameron Wicks  
Neil Zhao

## **Gary & Mary Chenoweth**

Bridget Owens

## **Arnold "Bud" & Cathy Denton**

Elena Bailoni  
Sierra Kipp  
Jennifer Norka  
Cameron Wicks  
Chumin Zhang

## **Gary & Sara Hellmich**

Olivea Glaser  
Lauren Kumpf

## **Food Science**

Elena Bailoni  
Meghan Bucher  
Holly Clements  
Helen "Van" Games  
Olivea Glaser  
Erica Grush  
Rebecca Jarboe  
Paige Lemaster  
Caitlenn Lineback  
Bridget Owens  
Laura Richards  
Cameron Wicks  
Neil Zhao

## **Leesa Martin & James Kincaid**

Sierra Kipp

## **Donald & Zoe Mather**

Carlana Clymer  
Kristin Darling  
Alyssa Heniser  
Jennifer Norka

## **Peter Mauger & Sarah Naas Mauger**

Erica Grush  
Paige Lemaster  
Erin Raver

## **Sarah Naas Mauger Veil**

Alyssa Heniser  
Caitlenn Lineback

## **Red Gold**

Elise Covrett  
Tess Dobosz  
Noah Van Horn

## **Ronald Rice**

Elena Bailoni  
Deklin Veenhuizen  
Chumin Zhang

**20% of food science students received Purdue's top merit scholarships totaling \$163,062**

## **Purdue Presidential**

Elena Bailoni  
Meghan Boucher  
Maryclaire Chamberlain  
Holly Clements  
Elise Covrett  
Tess Dobosz  
Kendall Green  
Brandon Lehn  
Jenna Miller  
Jennifer Norka  
Laura Richards  
Julia Schmidt  
Gretchen Foltz  
Jacob Frash  
Olivea Glaser  
Juna Johnson  
Madison Kenyon  
Samantha Matisko  
Christina Mussmann  
Deklin Veenhuizen  
Isaiah Walker

## **Purdue Trustee**

Helen "Van" Games  
Lauren Kumpf  
Erin Sukala

# MOVING ON: GRADUATES AND NEXT STEP

## Degrees Awarded

### August 2017

#### Jay Gilbert

(Ph.D. mentor: Owen Jones)

#### Kacie Ho

(Ph.D. mentor: Fernanda San Martin)

#### Marcela Martinez Chavez

(M.S. mentor: Arun Bhunia)

#### Darwin Ortiz

(Ph.D. mentor: Mario Ferruzzi)

#### Jordan Oshiro

(NT M.S. mentor: Kee-Hong Kim)

#### Andrea Ray

(Ph.D. mentor: Haley Oliver)

#### Ajita Sundarram

(M.S. mentor: Haley Oliver)

#### Ying Xie

(Ph.D. mentor: Yuan Yao)

#### Dandan Zhang

(Ph.D. mentor: Bruce Applegate)

### December 2017

#### Fang Fang

(Ph.D. mentor: Oswaldo Campanella)

#### Yahya Ismail

(M.S. mentor: Lisa Mauer)

#### Kathryn Johnson

(M.S. mentor: Lisa Mauer)

#### Chengxi Feng, B.S. (Intd. Ag.)

#### Lawrence Wilkinson, B.S.

### May 2018

#### Irma Adyatni

(M.S. mentor: Qin Xu)

#### Matthew Allan

(Ph.D. mentor: Lisa Mauer)

#### Ingrid Aragaon Gallegos

(Ph.D. mentors: Mario Ferruzzi & Fernanda San Martin)

#### Chuyan Chen

(M.S. mentor: Bruce Applegate)

#### Aminata Diatta

(M.S. mentor: Bruce Hamaker)

#### Cheikh Ndiaye

(Ph.D. mentors: Mario Ferruzzi & Bruce Hamaker)

#### Elizabeth "Beth" Pletsch

(Ph.D. mentor: Bruce Hamaker)

#### Celina To

(M.S. mentor: Arun Bhunia)

#### Alyssa West

(M.S. mentor: Haley Oliver)

### B.S. Graduates

#### Elena Bailoni

#### Yiwen Bao

#### Meghan Boucher

#### Jessica Christie

#### Holly Clements

#### Carlana Clymer

#### Kristin Darling

#### Gretchen Foltz

#### Jacob Frash

#### Helen "Van" Games

#### Jessica Heman

#### Alyssa Heniser

#### Lauren Hibbler (Intd. Ag.)

#### Joseph King

#### Sierra Kipp

#### Kuan-Ting Lee

#### Tianci Li

#### Matthew Mavity

#### Jenna Miller

#### Joel Mohring

#### Jennifer Norka

#### Osmudiamen "Mudia" Ogbeifun

#### Katelyn Parsons

#### Molly Powell

#### Laura Richards

#### Melissa Riechmann

#### Rachel Roh

#### Corey Seffernick

#### Abigail Sommer

#### Fifi Sutanto

#### Qi Tang

#### Hanna Thompson

#### Colton Underwood

#### Deklin Veenhuizen

#### Juan Vegas

#### Isaiah Walker

#### Yanting Wang

#### Yudi Wen

#### Cameron "C.J." Wicks

#### Luping Xu

#### Chumin Zhang

#### Wenwen Zhou

## B.S. CLASS OF '18 STATS

(86% of domestic students reported upon graduation)

27%  
continuing  
education

96%  
did internships

54%  
accepted  
industry jobs

36%  
had one internship

20%  
still seeking

40%  
had two  
internships

42%  
did research

24%  
had three  
internships

**Ave. salary for B.S. \$56,000**

100% of Purdue Food Science students secure employment or continue their education within six months of graduating. Thank you to the following companies that have recently hired and/or mentored our students with developing professional skills.

Ameriqua	JPG Resources Consulting	Purdue Extension
Buddy's Kitchen, Inc.	Little Spoonful	Purdue Foundry
Cargill	LSG Sky Chefs	Red Gold
ConAgra Brands	Marsh Supermarkets	Schreiber Foods
Continental Mills	McCormick	Skidmore Sales & Distributing Co.
Covance	Midwest Poultry Services	Trilliant Food & Nutrition
Embutser/NFC	Newlyweds Foods	US Foods
Hershey's	Ninbo Dairy	Van Drunen Farms
High Liner Foods	O-AT-KA Milk Products	Vivolac Cultures
Hormel	Purdue Center for Global Food Security	White Castle Distribution

### PROFESSIONAL DEVELOPMENT DAYS PARTICIPANTS:

Ameriqua	Griffith Foods	Red Gold
Cargill	Heartland Food Products Group	Schulze & Burch Biscuit Company
Clason Quality Chocolates	KraftHeinz	US Foods
ConAgra Brands	Morgan Foods	Verdure Sciences
DannonWave	Nestle Beverages	Vivolac Cultures
Rumi Spice	Newlyweds Foods	
General Mills		

# B.S. Degree Class of 2018



Front row: Holly Clements, Yiwen Bao, Yudi Wen, Fifi Sutanto, Jessica Christie

Row #2: Yanting Wang, Chumin Zhang, Kristin Darling, Colton Underwood, Joseph King, Juan Vegas

Row #3: Molly Powell, Osamudiamen "Mudia" Ogbefun, Elena Bailoni, Meghan Boucher, Jennifer Norka, Helen "Van" Games, Laura Richards, Yutong Zhong

Row #4: Qi Tang, Melissa Riechmann, Cameron Wicks, Courtney Wilson, Jenna Miller, Alyssa Heniser, Abigail Sommer, Wenwen Zhou, Luping Xu, Sierra Kipp

Row #5: Katelyn Parsons, Isaiah Walker, Lauren Hibbler, Tianci Li, Carlane Clymer, Gretchen Foltz, Rachel Roh

Back row: Joel Mohring, Jacob Frash, Deklin Veenhuizen, Corey Seffernick, Kuan-Ting Lee, Matthew Mavity, Dr. Brian Farkas

Not pictured : Jessica Hemann & Hannah Thompson

## THANKS TO OUR SUPPORTERS

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 Development Days, encouraged a prospective student to consider our academic program, hired our students for internships and full-time positions, sponsored faculty research, are a member of one of our centers or Industrial Associates group, or gave a donation ...we say a big **THANK YOU!**

## 2017-18 Industrial Associates Member Companies

**Cargill**

**Clabber Girl**

**ConAgra Brands**

**Diageo**

**General Mills**

**Heartland Food  
Products Group**

**Hershey's**

**Kalsec**

**Morgan Foods**

**Nestle R&D Center**

**PacMoore**

**PepsiCo**

**Red Gold**

**Skidmore Sales and  
Distributing Company**

**Verdure Sciences**

## Food Science Vision, Mission, and Values

### *Vision*

To be the global leader in transformation of lives through the science of food.

### *Mission*

We engage in discovery-driven activities leading to innovative learning and outreach that:

- Enhance health, safety, quality, and sustainability of foods;
- Prepare the next generation of leaders in food science; and
- Address stakeholder needs.

### *Values*

We are the Department of Food Science at Purdue University – a community committed to excellence in all aspects of the land-grant mission; teaching, outreach and discovery. We seek to embody our mission, vision and values statements, not in

words but through our actions. As such, this values statement communicates who we are, and strive to be.

As a team, we collaborate with respect but challenge each other to defend what we believe; understanding that healthy debate leads to stronger results. With challenge comes innovation in discovery, critical thinking in learning and programs with lasting impact. Through this process we produce leaders in thought and action.

Recognizing that the root and very strength of our discipline is diversity, we affirm this by thinking globally and embracing differences. Our commitment to respect for all allows freedom of thought, integrity of science and diversity of people. With a passion for improving the lives and livelihood of our stakeholders, we resolve that these values will be used to guide our mission and inspire our actions.

**Department of Food Science**

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

foodsci@purdue.edu  
(765) 494-8256  
<https://ag.purdue.edu/foodsci>

