

FOOD INDUSTRY GROUP BOARD MEETING

Minutes

August, 11 2008

Food Science Building, Room 342

Attendees: Larry Campbell, Tom Dimick, John Floros, Frank Furman, Bruce Kiefer, Naomi Knaub, Elizabeth Lenihan, Julie Mann, Ferlin Patrick, Tim Risser, John Rita, Jerry Rundle, Marlene Stauffer, Lauren Steinberg, Don Thompson

Welcome (Tim Risser)

- Tim Risser opened the meeting at 10:05 am and introduced Elizabeth Lenihan as the new secretary (confirmed later in the meeting)

Secretary's Report (Elizabeth Lenihan)

- Elizabeth Lenihan reviewed the minutes from the March 11, 2008 meeting.
- Motion was made to approve the minutes and passed.

Treasurer's Report (Bruce Kiefer)

- Bruce Kiefer presented the Treasure's report: (see attached for more details)
- Our account balance is \$5808.90
- Membership is about 100 people; there is approximately about \$500 not accounted for in the report as people are sending in their yearly dues with tailgate
- Motion made and passed to pay for half of the mailing cost for the Annual Tailgate (Total was \$1401.64 / payment was \$700.82)

Food Science Club Report (Tom Dimick)

- Tom Dimick presented the report prepared by Lyndsay Bashore, who was unable to attend. (see attached letter for more details)
- FIG support of IFT AM / FE New Orleans trip was \$785.00 – thank you from the students (\$500 from FIG account plus monies collected for student support)
- At the upcoming tailgate, club members will be prepping meats and desserts to allow more interaction with alumni
- Club is requesting help to solicit donations for tailgate (meat). FIG members will help appropriately.
- Communicate with club to ensure donators receive recognition

PSFIG Leadership Changes (Tim Risser)

- Elizabeth Lenihan was introduced as the new secretary.

Current Status of PSFIG Leadership board

- Rodney Druck requested to be removed from the board due to time commitment.

- Elizabeth Lenihan, Jerry Rundle, and Tim Risser were all approved as incoming officers and board members
- Look to fill open spots by somebody from Heinz or a lifetime member

Committee Reviews

Membership & Communications (Ferlin Patrick)

- Continuing work on key objectives:
 - To continue to discuss and promote benefits of membership and increase involvement.
 - Create a new revitalized brochure
 - Lifetime dues – how to restructure the dues platforms
 - The Membership committee may want to discuss/update the age at which members can attain a life membership for \$200.00. Currently, members need to have graduated before 1965. This was set in the early 1990's

Awards and Recognition (Larry Campbell)

- Lyndsay Bashore was the recipient of this year's Student Leadership Award to be presented at the upcoming Tailgate
- Larry requested new members for committee: Marlene Stauffer volunteered / please include Tim Risser on calls
- Discussion of redeveloping scoring system; goal is to have complete by next year's award nominations; Larry will pursue further with subcommittee:
 - GPA needs to be volunteered, which can be an issue when faculty nominates the student. By privacy law, the university cannot give a student's GPA unless it's been approved.
 - Points for being recommendation letter?
 - Quality may differ between professor
 - Personal Statement
 - Should this have points?
 - If a student is nominated by faculty, does the student get a chance to write one?
 - Include faculty member on committee
 - If faculty member nominates student, should the form be mailed to the student?
 - Discussed having both an undergraduate and a graduate recipient
 - Both nominees this year were juniors
 - 15 -25 undergrad/ year graduate
 - 10 – 15 grads / year graduate
 - If we had two awards, it would cost ~\$200 / year (statue and name for plaque)
 - Grad student award
 - May have different criteria because they participate in different activities

- Would be good for students to feel more connected to the department

Student Support (Jerry Rundle)

- Food Industry Day was held 04/14/2008. Approximately 12 students visited Worrell Corporation (resulting in a student having a summer internship), Bell & Evans, and Keystone Potatoes
 - Don Thompson brought up an important point about the choice of Food Industry Day Date
 - Currently FIG works with Food Science Club to decide on best dates
 - Don asked does the choice of date take into account class syllabi
 - Most attendees Junior and Senior classmen, time availability differs
 - How do we engage lower level classmen?
 - Is it possible to inform instructors / have them be a part of decision-making?
 - Is it possible to do during Spring Break?
 - Any way to formalize as a part of a class/ questions to answer?
 - John Floros discussed Food Industry Day during exit interviews
 - Received many positive comments
 - First time for students in a manufacturing setting
 - Students would like to have more opportunities in a plant
 - Asked students why they didn't go; most common answer was "I didn't know about it" (J. Rundle to ask Food Science Club why some students didn't go)
 - For now, continue as planned and the faculty will discuss alternatives to event. Make item on Sept 6 agenda.
- Student Support Committee: Doug Vargo (Danisco), Greg Hecksher (Kerry), John Pcsolar (QC Labs), Kerry Fabrizio (Pierre Foods)
- Link on website went live on 06/11/2008
 - Sends emails directly to J. Rundle and he sends to sub-committee
 - No requests to date
 - Link has a general description
 - May be an opportunity to gain more input for Food Industry Day

PSFIG Spring Conference (Tim Risser)

Alignment with Keystone IFT

- T. Risser has contacted Sarah Muhlbrandt, Keystone IFT President. They are currently in a leadership transition, however, are interested in co-sponsoring and support the occurrence of event in April 2009
- Small group from FIG and Keystone IFT will be formed to plan event

Spring vs. Fall Pros and Cons

- Spring meeting favored starting in early afternoon and ending with dinner and a key note speaker

Format Brainstorming

- Traditional conference like last year's event with PCMA (Shelf life studies)?
- Proposed 15 minute synopsis of current research in department with building tours (survey shows people would like to see the new building)
- Suggestion to finalize theme before defining details
 - Current hot topic is food and health
 - Top 4 topics from survey: Health and wellness, food safety, nutraceuticals, organics
- Compliment research with industry info?
- Who is the target audience? Technical, food
- Last year, Ag Council took a tour of the new Food Science building
 - Participants spent about ½ hour at each station set up by faculty to showcase research
 - Audience was industry, government, and faculty

New Business

Ag Alumni Report (Naomi Knaub / Lauren Steinberg)

- FIG is a great role model to other alumni groups in the College of Ag
- The Connections Newsletter was distributed
- Ag Live is scheduled for November 22, 2008
- A bus trip is being organized to the Wisconsin football game (at Wis)
 - Wisconsin alumni came here last year
 - Open to everybody
- Ag Progress Days are the w/o Aug 18
 - An alumni lunch is Tuesday 8/19
- Lauren Steinberg is currently working in the Development Office of College of Ag campaigning for student support through fundraising for faculty endowments and scholarships. She is responsible for the Food Science Department. It is a new strategy for the college; there are 5 full-time fundraisers with a 4 hour driving radius, contacting alumni. She volunteered to share the program at the Spring Conference.
- Ag Alumni Group Award (Larry Campbell)
 - Unfortunately, FIG did not win this year
 - Application is online, nominations in the fall; application can be filled out any time
 - L. Campbell will fill out for upcoming year and specifically mention FIG's efforts for Food Industry Day

Fall PSFIG Board Meeting / Tail Gate 9-6-08

- Game is at 3:30pm against Oregon State

- ½ of tickets are sold so far. 225 tickets are blocked / 90 sold as of 07/11 / 114 tailgate tickets sold as of 07/11
- Compared to last year's response rate, we are slightly down at this time
- Board meeting will start at 11am

Developing a Food Science "Honors Society" (J. Floros)

- Discussed pro/cons of instituting a Food Science Alumni Society. Key discussion points included:
 - Armsby Society currently exists in the College of Ag. They have a banquet every November to induct new members; approximately 300 people attend (includes lecture by prof, reception (paid by deans) and dinner (paid by guests ~\$35/pp), corsages & boutonnieres, certificate, photographer, and internship award)
 - Ultimate goal for the department is they have more connection to alumni and resources
 - A Food Science Honor Society exists as Phi Tau Sigma
 - Our society would be alumni who are working and achieved great things to bring honor to the department
 - To start, it may be possible to take current Food Science / Dairy Science Armsby members and make them charter members of alumni society
 - What would be the criteria?
- In general, the FIG board gave positive feedback to John Floros on the concept. He will have further discussions with the faculty and aims to start making decisions in the Spring 2009

PSFIG Appreciation

- J. Rundle – a customer of his needed help with a new product. He forwarded the request on to several FIG members, whose answers helped overcome major hurdles. The customer would like to recognize FIG or Penn State on the product label. Penn State will not allow, due to licensing restrictions. However, Jerry will encourage the customer to get in touch with John Floros to perhaps donate a monetary gift to recognize Penn State's contributions.

Food Science Department Words (J. Floros)

- Five Year Strategic Plan was recently completed by College of Ag. Department planning is in progress and estimated to be presented mid-fall. The department will request FIG's input as well as share the results against the last 3 year plan.
- State budget resulted in ~1.2% increase for Penn State. Once appropriated by the university, the College of Ag did not receive any increase
- Student Update

- Incoming freshmen class is the largest in history for Food Science (28 – 30 students, including 3 Schreyers Honors). The majority of them will start at University Park, which indicates their high level of performance
- Undergrad total is ~110 students. This is an increase. Goal is 150 total
- The new building helps in recruitment to the major
- Curriculum is currently being updated. Next year is the IFT review
- There were ~140 applications for graduate admission, only 5 – 7 students will start (primarily due to research funding)
- Retention of students in the major is a very important focus as most do not begin their food science classes until Junior year.
- Faculty Update
 - Joshua Lambert began w/o June 23 as a Food Biochemist
 - Ryan Elias will join the faculty focused on bioactive ingredients
 - John Hayes will start next summer filling the Sensory Scientist position
- The sensory lab is being utilized heavily by external companies. Another full-time employee was recently added.
- IFT Annual Meeting and Food Expo
 - Dr. Stephanie Doores received an IFT award (William V. Cruess award with the purpose to honor an IFT member who has achieved excellence in teaching food science and technology)
 - Several students attended the annual meeting
 - Penn State had a booth highlighting the services it can now offer with the new department building. Kerry Kaylegian attended and will track what projects were a result of a contact made at IFT

State FFA Product Development Contest (L. Campbell)

- Larry was a judge for a product development contest for high school students and was impressed with the level of talent

Next FIG Board meeting is scheduled for Saturday, Sept 6th 2008 at PSU