



Inside this Issue:

Student Stories	1
Education, Internships Readied her for Awesome Career	1
Food Science Grad had Early Focus on Enology	2
Food Science Grad Lands Sweet Deal with Hershey	3
Food Science Student's Internship was Sweet Success Indeed	3
Louis Galliker Receives Penn State's 2010 Alumni Fellow Award	4
Wei Zhang Receives College of AG Sciences 2010 Outstanding Recent Alumni Award	5
Ryan Elias Receives Rasmussen Professorship	5
Robert Beelman Retires after 40 Years	6
Faculty Research Notes	7
Featured Faculty Edward Dudley	7
IFT Student Recognition Night	8
Ellen Mahan Receives Herbert Stone Leadership Award	9
Agnes Lim Receives 2010 Food Industry Group Student Leadership Award	9
Creamery News	10
Awards and Recognition	10
Calendar of Events	11

Food Science Digest is published by the Department of Food Science Communications Committee

Student Stories

Penn State Ag News and Communications

This edition of Food Science Digest features Food Science student stories of several Food Science alumni who talk openly about their experiences in the Food Science program, summer internships and their employment in the food industry.

Education, Internships Readied her for Awesome Career



Brianna Hrusko

Growing up in the little town of Summerdale, Pa., near Harrisburg, Brianna Hrusko never suspected that she would land a job most would envy, or that her job would take her around the world.

It was not until an older coworker at a high school job heard Hrusko enjoyed cooking and science and recommended she look into food science that she gave the notion a thought. The advice culminated in her enrollment in Penn State's College of Agricultural Sciences Food Science Program.

Hrusko spent her freshman and sophomore years at Penn State Berks in Reading, Pa., before moving on to University Park, where she finished her degree. During fall semester of her sophomore year, Hrusko participated in an internship with Parkside Beverage in Leesport, Pa. She had met the company's owner earlier through Penn State's mentor program, which pairs local alumni from food-science professions with freshman students.

"Penn State is recognized everywhere," she said. "Having that behind you is pretty powerful."

The University offers food science students many opportunities. Penn State's Food Science Club regularly invites representatives from large companies to address students. During her time at Penn State, Hrusko remembers meeting professionals from Heinz, Hershey, Kraft and many more employers.

This is how she snagged a seven-month co-op in Whippany, N.J., with well-known Cadbury Schweppes. She gained valuable experience working on product development for the Halls cough-drop brand. Later, she interned with Stauffer Biscuit Co. in York, Pa., the summer before her senior year.

The co-op and internships paid off when she began looking for a career. “Penn State offers you the connections to so many companies,” she said.

After graduating with a degree in food science in fall 2008, Hrusko was offered a position at Cadbury. “It would have been a great opportunity to work for a company I already knew and had grown to love through an internship,” she said.

But within days, a recruiter from a Fortune 500 company — Unilever — gave her a call, and, after another interview, she got an even better job offer. She took it and has not looked back.

Now, she is employed in Englewood Cliffs, N.J., working for the ice cream category in Unilever’s research and development department, which includes well-known brand names, such as Breyers, Klondike, Good Humor, and Ben and Jerry’s. However, Hrusko concentrates on kids’ novelties, particularly popsicles, fudgesicles and creamsicles.

And her education continues. Last year, she traveled to England and Italy to attend monthlong training courses in Unilever ice cream knowledge. “I was fortunate to attend a university with such a strong dairy department and Food Science program,” she said. “Anything involving milk, cheese, ice cream or chocolate is Penn State’s strength.”

Food Science Grad had Early Focus on Enology



Denise Gardner

Denise Gardner knew she liked wine before she even tasted it.

The Reading, Pa., native, who grew up in tiny Robesonia, Pa., was sure of her interest in the wine industry when applying to college.

Gardner began studying a grapevine disease while enrolled in an agriculture program in high school. And before she knew it, she had a library of several winemaking books and had started visiting wineries in the area. “The more experience I had, the more I got into it and fell in love with it,” she said. “It became a passion of mine and that’s why I’m still in it.”

When Gardner decided to attend Penn State, she chose to major in Food Science and minor in Horticulture. She knew her education would prepare her well for the enology field — the science of wine making — she hoped to work in some day.

The summer after her freshman year, Gardner worked in Napa Valley co-authoring a Penn State graduate student’s dissertation. The two presented the project to several conferences and publications, and in 2007, the year she graduated, it was published in *Plant, Cell and Environment*, a refereed research journal. Her internship experiences were all with wineries, where she worked either in the tasting rooms — strengthening her palate — or in the field.

After graduating from Penn State, Gardner earned her master’s degree in Food Science and Technology, with a focus in enology, from Virginia Tech. Now she works as a sensory scientist for Vinquiry Enartis in Windsor, Calif.

She credits Penn State for preparing her. “The College of Agricultural Sciences gave me a lot of my experience interacting with people,” she said. “I learned how to be my own advocate. I took advantage of undergraduate opportunities and got involved with the college.”

Gardner, who was a member of the Food Science Club all four years of her college career, recently gave the following advice to her little brother before he started classes as a freshman in Food Science at the University Park campus: “Take advantage of the next four years — this is your time for figuring out who you are.”

continued on page 3

Food Science Grad Lands Sweet Deal at Hershey



Hilary Peterson

Hilary Peterson came to Penn State in 2005 to major in Food Science and ended up with a sumptuously sweet deal four years later. After graduating in 2009, she took her dream job with the Mecca of candy corporations, the Hershey Company.

The Robesonia, Pa., native was able to build a relationship with Hershey as an undergraduate student by interning with the company for two years, which really helped her when it was time to submit job applications because she had experience and knew what she wanted.

“After working as an intern at Hershey, I knew this was where I wanted to work,” she said. “However, I was not certain there would be a job available for me. So I applied for positions with about 15 employers through online job searches. But my search ended as soon as I got the call from Hershey.”

Hershey ended up being the perfect place for Peterson to work because her focus is in chocolate and sugar confections. “The job appealed to me because the confectionary industry is vast and provides a huge variety of learning opportunities,” she said. “I knew I didn’t want to be doing the same job day in and day out, and my job is definitely different every day.”

Peterson helps develop new products as an associate research scientist in Hershey’s innovations group. “My work is very satisfying. I am challenged daily,” she said. “I have the opportunity to learn at least one new thing every day. I wake up in the morning, and I am excited to go to work.”

Attending Penn State really made a difference in Peterson’s life, she said, and if given the chance to do it all over again, she wouldn’t change a thing. “My time at the University was definitely worth it. I learned so much while obtaining my degree in Food Science. This knowledge has provided a springboard for me as I learn more about the science of confections,” she said.

“Penn State also provided outstanding opportunities for me to network with fellow Penn Staters who are employed here at Hershey. I am exactly where I want to be.”

Food Science Student’s Internship was Sweet Indeed



Laura Weir

For most, the idea of consuming a chemistry project sounds far from appetizing. For Laura Weir, however, it might just be the sweetest meal of the day.

Weir, a Penn State graduate student in the food science master’s degree program, interned with Nestlé’s ice cream coatings and confectionery group in Marysville, Ohio, as a Penn State undergraduate.

“This opportunity was really amazing for someone interested in food science, because Nestlé is the biggest food supplier in the world,” she said. “In addition to ice cream, Nestlé produces a number of other food products, including Lean Cuisine, Buitoni pasta products and Juicy Juice.

“The ice cream coatings and confectionery group not only develops new coatings for ice cream products but also improves the coatings of ice cream bars, cones and novelty products,” Weir said. “I worked on developing formulations for new ice cream coating products and improving existing recipes and formulations. So, not only did I get the chance to work with two things I love — science and ice cream — but I also got to taste the results of my ice cream concoctions.”

Weir’s sweet tooth, however, wasn’t what originally led her into food science. Like most students just entering college, she was uncertain about her major.

“When I was applying to Penn State, I was trying to choose between what seemed like two very different majors,” she said. “I was considering a chemistry major because of my passion for science. At the

continued on page 4

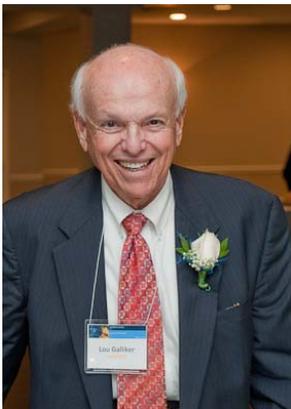
same time, however, I was toying with the idea of going to culinary school since I love cooking and working with food. While I was split between the two, I read an article in a Penn State alumni magazine about the food science major. I found that food science actually combines both my passion for science and my love of cooking. I made the switch and I've loved it ever since."

As a Penn State graduate student, Weir is working on cutting-edge research that she hopes will make a big difference in the lives of those who really need it.

"My research project revolves around the development of a probiotic — good bacteria — version of dahi, a yogurt-like product consumed in India," she said. "We hope the product will help alleviate some stomach illnesses attributed to diet."

Weir plans to finish her thesis work and graduate this summer, after which she plans to go into the food industry, but not before a little traveling. "I plan on taking an awesome vacation after I finish my master's work and before I start anything new."

Louis Galliker Receives Penn State's 2010 Alumni Fellow Award



Louis Galliker III

Louis G. Galliker began his distinguished career with the Philadelphia Dairy Products Co., Division of Foremost Dairies, Inc., of Philadelphia, PA., as a sales representative working out of Newark, NJ and White Plains, NY. He started with Galliker Dairy Company on January 1, 1958, and became its President in 1968. He became the Chairman of the Board June 28, 2002 and the Chairman/President April 2006.

Galliker's organizational memberships include the Boards of Directors of the International Ice Cream Association, Pennsylvania Association of Milk Dealers (past president) and Pennsylvanians for Effec-

tive Government. His past association memberships include secretary of the Milk Industry Foundation, president of Pennsylvania Food Industry Council and past member of its executive committee, past president of Northeast Ice Cream Manufacturers Association, past member of board of directors, past president and past member of the marketing committee of Wuality Chekd Dairies, Inc., past member of the board of directors of National Association for Milk Marketing Reform and Promistart Financial Corporation and chairman of its Audit Committee.

Galliker's community involvement has included the United Way of Greater Johnstown (past board member and president), Talus Rock Girl Scout Council, Greater Johnstown Jaycees, Greater Johnstown Chamber of Commerce (past board member and president), Bachelors Club, Rotary Club of Johnstown and member of the Sunnehanna Country Club. His local awards have included the Talus Rock Girl Scout Council Community Service Award and Thanks Badge.

Galliker is a member and former treasurer of Alpha Gamma Rho Fraternity, member of the Mount Nittany Society, member of the President's Club, life member, Penn State Alumni Association and member of the Society of Distinguished Alumni. Galliker received the Penn State Club of Johnstown Distinguished Alumnus Award in 1980 and the Pennsylvania State University Distinguished Alumnus Award in 1985.

He and his wife, Patricia ('57, Health and Human Development, Penn State) have four daughters and they are the proud grandparents of twelve.

Wei Zhang Receives College of Ag Sciences 2010 Outstanding Recent Alumni Award



Wei Zhang

Wei Zhang is an assistant professor of biology at the Illinois Institute of Technology at Chicago. He also holds a joint faculty appointment at the National Center for Food Safety and Technology, which brings together scientists and other experts from the Illinois Institute of Technology, the U.S. Food and Drug Administration and the food industry.

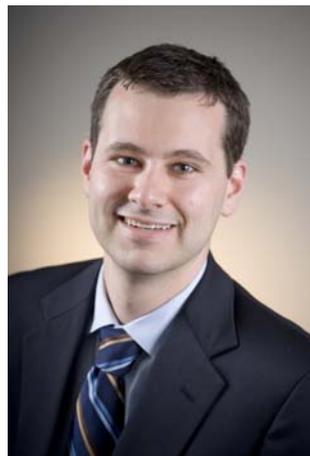
Zhang's research focuses on food safety microbiology, bacterial stress response, genomics and pathogenesis. He has published in top scientific journals and has received international recognition for his research on the genomics of foodborne pathogens, which have led to better methods for tracking and controlling pathogens and identifying disease outbreaks. His federal research support has topped \$3 million dollars since 2006.

A member of the American Society for Microbiology, Zhang has served on several review panels, including the National Research Council of the National Academies and the European Union's Transnational Funding and Research Initiative.

He has received numerous honors, such as the Developing Scientist Award from the International Association of Food Protection and a Postdoctoral Research Fellowship from the Centers for Disease Control and Prevention.

Zhang, who earned his doctorate in Food Science from Penn State in 2004, resides in Hinsdale with his wife, Lily, and son, Richard.

Ryan Elias Receives Rasmussen Professorship



Ryan Elias

Ryan Elias, assistant professor of food science in Penn State's College of Agricultural Sciences, recently received the inaugural Frederik Sr. and Faith E. Rasmussen Career Development Professorship in Food Science.

The professorship, awarded for a three-year term to provide financial support and encouragement to a food science faculty member's academic career, was established by Frederik Rasmussen Jr. and Ruth Pearce Rasmussen.

Elias, who holds a bachelor's degree in chemistry from Hamilton College and a doctorate in food science from the University of Massachusetts, Amherst, served as a postdoctoral fellow in viticulture and enology at the University of California, Davis, where he worked in the area of wine oxidation.

Since joining Penn State's faculty in 2008, his research has focused on the study of free-radical chemistry of foods and beverages, in particular the basic mechanisms involved in the interaction of plant polyphenols and typical food ingredients, such as lipids and proteins.

Elias is a co-principal investigator with Penn State food scientist John Coupland and Devin Peterson of the University of Minnesota on a project aimed at understanding and developing novel food emulsions. A major goal of this research is to explore how these emulsions, consisting of stable nanoscale oil droplets, can be engineered to stabilize and deliver bioactive ingredients in foods.

This work is funded by the USDA's Agriculture and Food Research Initiative competitive grants program.

Elias teaches courses in the chemical methods of food analysis and the science and technology of plant

continued on page 6

products. In addition, he teaches a popular embedded study tour in northern Italy with Penn State food science professor Robert Steele, former dean of the College of Agricultural Sciences, focusing on comparative food and agricultural practices.

"It is a great honor to accept the Rasmussen Career Development Professorship in Food Science," Elias said. "Support of this type is important for helping new faculty members to build competitive research programs and to provide the best training for graduate and undergraduate students in the College of Agricultural Sciences. I thank the Rasmussen family for their continued support of the Penn State community."

Frederik Rasmussen Jr. and his wife, Ruth, of Moorestown, N.J., designated \$500,000 to endow the professorship in honor of Mr. Rasmussen's parents. The gift was part of a \$1 million contribution to the University by the Rasmussens.

Robert Beelman Retires after 40 years



Robert Beelman

Food science researcher Robert Beelman recently retired from Penn State's College of Agricultural Sciences after 40 years of service.

The major thrust of his research has focused on cultural, postharvest and minimal-processing practices to improve the quality and safety of fruit, vegetable and mushroom products; development of methods to

control malolactic fermentation in winemaking; and evaluation of bioactive components from mushrooms, their impact on human health and their use in the development of functional foods.

"Professor Beelman is not only a top-quality researcher with international recognition, but also a scientist with rare vision, wisdom, compassion and

work ethic," said John Floros, head of the Department of Food Science. "He exemplifies all the qualities found in true scholars and dedicated academics."

Beelman received his bachelor's degree in biology from Capitol University and his master's and doctoral degrees in food technology from Ohio State. He joined the Food Science Department as an assistant professor in 1970 and achieved the rank of full professor in 1982.

Early in his career, Beelman received international recognition for his research related to the induction of malolactic fermentation in winemaking, which is of critical importance to quality and stability of wines, especially those produced in cool climates.

"He isolated and characterized a new strain of malolactic bacteria that he named PSU-1. This strain became the subject of intense academic study and use around the world," Floros said. "His research developed the basis for the first commercial production of freeze-dried malolactic cultures that are now commonly employed as starter cultures to induce malolactic fermentation."

Beelman also filed a petition with and received approval from the Bureau of Alcohol, Tobacco and Firearms to permit the use of such cultures in wine. As an indication of its importance, PSU-1 was selected to be the first wine bacterium to have its genome sequenced.

Beelman has authored more than 200 publications (80 in refereed journals) and numerous book chapters and holds three patents.

His research program has been integrated closely with the education of many graduate students. He has served as major advisor to more than 50 master's and doctoral degree students who have gone on to productive research careers in industry and academia.

Beelman currently serves as professor emeritus, co-advising graduate students. He also is working to develop a Center for Plant and Mushroom Foods for Health in the Department of Food Science.

He received numerous awards, including the Gamma Sigma Delta Award of Merit for Teaching in 2002 and the Alex and Jesse C. Black Award for Excellence in Research in 2005.

Faculty Research Notes

Dr. Josh Lambert, Assistant Professor



Joshua Lambert

Diet appears to play a part in the development of many chronic diseases including cancer, type II diabetes, heart disease, and neurological diseases. By contrast, an increasing number of laboratory studies and human observational studies show that chemicals in many foods including fruits and vegetables, nuts, and fish oil may play a role in the prevention of these same

chronic diseases. My laboratory focuses on the studying the prevention of metabolic syndrome (the complex of obesity, diabetes, and hypertension) and cancer by chemicals from several fruit and vegetable sources. Primarily, we are interested in the effects of green tea, cocoa, edible mushrooms, soy alone and in combination with exercise and pharmaceutical drugs.

A major research project is to study the effect of green tea extract in a high fat-fed mouse model obesity and type II diabetes. This model has many similarities to human metabolic syndrome. We have observed that the equivalent of 10 cups of green tea per day reduced body weight gain, body fat, and markers of type II diabetes in high fat fed mice. These effects were dramatically magnified when mice were given green tea extract in combination with voluntary exercise (i.e. access to a running wheel). Mice that received both green tea extract and access to the running wheel gained no additional weight compared to mice that received a low fat diet, despite consuming 30% more calories. Based on biochemical studies, it appears that green tea extract works by inhibiting the absorption of dietary fat. In addition, we have found that (-)-epigallocatechin-3-gallate or EGCG, a major chemical component of green tea, increases the expression of genes in the skeletal muscle that are related to fat oxidation. These results suggest that green tea may also enhance fat use in the body.

Our work on edible mushrooms, particularly white and brown button mushrooms, has demonstrated that these fungi contain chemicals capable of inhibiting

the growth of human cancer cells in petri dishes at very low concentrations. We have found that extracts prepared from brown button mushrooms contain high concentrations of a class of chemicals called polyphenols. These compounds, which are found in other foods including tea, chocolate, and fruits and vegetables, appear to be responsible for the growth inhibitory effects. Currently we are investigating the mechanisms by which these extracts kill cancer cells.

Finally, we are actively testing the effect of green tea alone and in combination with other dietary components and prescription drugs on the growth of cancer cells. The use of combinations of dietary chemicals to achieve a synergistic, or greater than expected, effect on cancer cell growth is a very exciting possibility that has already been demonstrated for some classes of drugs. For food components, such synergistic effects remain to be demonstrated in the laboratory. If we can translate our findings in the petri dish to animal models of cancer and human subjects, we may be able to develop new diet-based prevention regimens to reduce the risk of cancer.

Featured Faculty

By Kerry Kaylegian, Director of Industrial Outreach and Pilot Plant Manager

Welcome to the Featured Faculty Column. Our intent is to increase your awareness of the breadth and expertise of the Food Science Department.

Dr. Edward Dudley



Edward Dudley

Dr. Edward G. Dudley, Assistant Professor of Food Science, received his B.S. in Microbiology from Penn State University. Ed discovered Food Science during a presentation by several food microbiologists at a Microbiology Club meeting. This led him to pursue an undergraduate independent studies project in Dr. Steve Knabel's laboratory. Ed obtained his M.S. (Food Sci-

continued on page 8

Featured Faculty

ence) and Ph.D. (Bacteriology) from the University of Wisconsin-Madison. Ed knew he wanted work with foodborne pathogens, and felt that expanding his skills outside of a Food Science Department would be beneficial, so he did his post-doctoral studies at the Center for Vaccine Development, University of Maryland School of Medicine.

Ed started working with *Escherichia coli* during his post-doc. When he came to Penn State (2007) he felt the best fit for his background, and the Department, was to focus his research on *E. coli* O157:H7. *E. coli* is a diverse group of organisms that can easily pick up and lose traits. Many researchers have focused on which genes are present and absent and how this dictates the pathogenicity of the organism. Ed's research is taking a different approach and trying to understand how these organisms differently regulate their genes to fine tune their virulence.

Ed brings experience on molecular biology and bioinformatics to his research collaborations and teaching. Ed is currently collaborating with Dr. Steve Knabel on molecular methods of tracking *Salmonella* in foods, and with Dr. Bob Roberts on the genome of *Bifidobacterium*. Ed is also active with other microbiologists on campus, though collaborations with faculty in Biochemistry and Molecular Biology, Veterinary and Biomedical Sciences, and Immunology and Infectious Diseases. He is part of a USDA Microbial Genomics Fellowship that oversees 12 graduate students. Ed serves on the Penn State Institutional Review Board to approve biology safety project university-wide.

Ed developed a new course, Molecular Methods for Food Microbiologists, to help update our students on new techniques being used in the industry. He enjoys his appointment to teach Ag 150, where he can introduce freshman to the Food Science major. Ed is the Department Seminar Series Coordinator, and can often be found introducing speakers on Thursday afternoons.

When Ed is not in the lab, writing grants, or reading journal articles in preparation for tenure, he enjoys reading, triathlons, and being a homeowner. Ed recently completed his 4th Eagleman 70.3 – for those of you unfamiliar with these events, that means he swam 1.2 miles, biked 56 miles, and ran 13.1 miles – that's 70.3 miles total!

IFT Student Recognition Night

Food Science graduate and undergraduate students were honored at the Annual Student Recognition Night sponsored by Keystone IFT, the Food Industry Group of the PSU Alumni Association and the Food Science Department. The special event was held November 4, 2010 at Seven Mountain Wine Cellars for students who received IFT Scholarships and to honor Professor Robert Beelman who retired after over 40 years on the faculty.



Scholarship recipients (left front) Alex Youst, Margaret Harding, Laura Boone, (back) John Floros (Department Head), Elizabeth Beck, Angela Richard, Zachary Evanitsky, Natalie Masters

The following Students received IFT awards:

Freshman:	Caitlyn Anderson Laura Boone Margaret Harding
Sophomore:	Sara Calaman Danielle Miller Natalie Masters Jennifer Updegrove
Junior/Senior:	Zachary Evanitsky – Dr. John and Irene Powers Scholarship Alexander Youst
Graduate:	Angela Richard – Food Microbiology Division Marlene Moskowitz

continued on page 9

Keystone IFT Scholarships for 2010/11:
Elizabeth Beck
Zachary Evanitsky
Alexander Youst

Alexander Youst was the recipient of the Research & Development Associates for Military Food & Packaging Systems, Inc. Marvin Byer Scholarship Award.

Following the dinner and presentation of the awards, Dr. Robert Beleman presented a program on "MuchShroom for Health."

Ellen Mahan Receives Herbert Stone Leadership Award



Ellen Mahan

Ellen Mahan, a master's degree candidate in Food Science, received the Herbert Stone Award for Outstanding Presentation of Leadership from the Society of Sensory Professionals at the group's conference, Oct. 27-29.

Mahan, who is advised by John Hayes, assistant professor of food science, is from Milford, Mich. She

was honored for her poster, "People Like Potato Juice and Chocolate Applesauce? The Importance of Using Nonsense Products in Online Panelist Screening Forms."

The mission of the Society of Sensory Professionals is to advance the field of sensory evaluation, including consumer research, and the role/work of sensory professionals for the purpose of sharing knowledge, exchanging ideas, mentoring and educating its members.

Agnes Lim Receives 2010 Food Industry Group Student Leadership Award



Agnes Lim receives the Student Leadership Award from FIG member Larry Campbell

Agnes Lim, a 2010 graduate in Food Science with a minor in Agribusiness Management, is the 2010 recipient of the Food Industry Group Student Leadership Award. The award was presented October 9, 2010 at the

Food Industry Group Fall Membership & Board Meeting during the Annual Food Science Tailgate.

Agnes was an active member in the Food Science Club, the Penn State Ag Advocates, Institute of Food Technologist (IFT) Student Association, Center for Student Engagement, and Penn State International Student Council. Agnes served as Vice President for Food Science Club and has held numerous leadership positions including Undergraduate Research Competition Director for IFTSA and Secretary for the International Student Council.

Agnes has been active in volunteer groups including the Center for Student Engagement where she helped rebuild a local community house in West Virginia. She has also participated in various community groups include State College Maple Harvest Festival, Centre County Food Bank, Centre County Resource Center.

In 2008, Agnes participated in a Co-op with Kellogg's Company in Memphis, TN that provided her with the opportunity to learn many aspects of food production including food research and development, food processing, and food safety. She completed a second Co-op in 2009 with Kellogg's Company in Muncy, PA for which she received the Nelson and Brenda Loftus Leadership Award from the Penn State Agricultural Alumni Society.

Creamery News

Thomas Palchak, Creamery Manager

There were some personnel changes in the Creamery during 2010. Pasteurizer operator Jerry Homan retired in June after 28 years of service. Jerry was a key employee and his experience will be missed. His knowledge of dairy processing was helpful during the design and planning of the new dairy plant and he continued to do an outstanding job of running the old plant while the new operation was coming on-line. He and his wife Judy are enjoying retirement life and reside in Centre Hall.



Mark Walters

We welcome Mark Walters and Tom Smith as new dairy plant employees. Mark was hired in June to replace Jerry Homan. Prior to his coming to Penn State, Mark was employed as a pasteurizer operator for 21 years at the Dean Milk Plant in Belleville, PA. Mark has proven to be an excellent hire. In addition to his experience as a pasteurizer, he worked in special relief, fork lift operation and

maintained a perfect attendance every year during his entire employment with Dean's. His prior experience contributed to a very seamless transition after Jerry's retirement.

Tom Smith was hired in November as a special relief utility operator in the dairy plant. Tom comes to us from the Dean's Milk Plant in Belleville, PA where he worked for 10 years as a pasteurizer operator, special relief utility and working supervisor. Tom was hired to run the processing equipment during our expanded second shift. He finishes the production runs and assists



Tom Smith

Terry Grove and Jeff Zook with clean-up and equipment reassembly. Like Mark, Tom's valuable prior experience in the dairy industry enabled him to adjust easily to working in the plant.

In other news, Food Science student and Creamery intern Quchat Fatima Shekarri did an outstanding job in assisting laboratory director Bonnie Ford with compiling the Creamery's GMP's, Juice HACCP, SOP's, SSOP's and process flow diagrams. All of these documents and procedures were edited, collated and stored on the College's main server. She along with another intern Benjamin Thomas worked throughout the summer completing these lengthy documents.

Our ice cream and milk production increased 8% in 2010 enabling us to purchase new ice cream packaging and labeling equipment. We also installed a storage mezzanine in the milk cooler. In 2011 we plan on purchasing a new yogurt filler and complete work on a storage building at Rock Springs.

Stop in for a visit on your next trip to the Food Science Department.

Awards and Recognition

Three Food Science Staff were presented with Staff Laurette awards in 2010 by Dean Bruce McPherson at the collegewide staff meeting. Martin Bucknavage, food safety extension associate, received the Trailblazer Award; Juanita Wolfe, undergraduate program staff assistant, received the Customer Service Award; and Robert Lumley-Sapanski, facilities coordinator, received the Spirit Award from the College of Agricultural Sciences.



Receiving Staff Laurette awards (from left) Martin Bucknavage, Juanita Wolfe and Robert Lumley-Sapanski

continued on page 11

Awards and Recognition

The following Faculty and Staff received service awards in 2010 from the College of Agricultural Sciences.

10-year Service Award

Catherine Cutter

Juanita Wolfe

15-year Service Award

Robert Lumley-Sapanski

20-year Service Award

Steve Knabel

Thomas Dimick

25-year Service Award

Donald Thompson

25-year Service Award, Penn State

Thomas Dimick

This publication is available in alternative media on request.

The Pennsylvania State University is committed to the policy that all persons shall have equal access to programs, facilities, admission, and employment without regard to personal characteristics not related to ability, performance, or qualifications as determined by University policy or by state or federal authorities. It is the policy of the University to maintain an academic and work environment free of discrimination, including harassment. The Pennsylvania State University prohibits discrimination and harassment against any person because of age, ancestry, color, disability or handicap, national origin, race, religious creed, sex, sexual orientation, or veteran status. Discrimination or harassment against faculty, staff, or students will not be tolerated at The Pennsylvania State University. Direct all inquiries regarding the nondiscrimination policy to the:

Affirmative Action Director,
The Pennsylvania State University
328 Boucke Building
University Park, PA 16802-2801
Tel 814-865-4700/V,
814-863-1150/TTY.

For further information on contact:

Department of Food Science
The Pennsylvania State University
202 Food Science Building
University Park, PA 16802
Phone: (814) 865-5444
Fax (814) 863-6132
<http://www.foodscience.psu.edu>

Calendar of Events

Keeping Fresh Produce Safe Using Good Agricultural Practices (GAP)

March 1, 2011 Dupont, PA

March 3, 2011 Mifflinburg, PA

March 21, 2011 Chambersburg, PA

March 22, 2011 Altoona, PA

March 29, 2011 Leesport, PA

Contact: Dr. Luke LaBorde, lf15@psu.edu,
(814) 863-2298

Fundamentals of HACCP/ Mushroom Food Safety

March 8-10, 2011

Glen Mills, PA

Contacts: Martin Bucknavage, mwb124@psu.edu,
(814) 867-1839

Dr. Luke LaBorde, lf15@psu.edu,
(814) 863-2298

Better Process Control School

April 18-21, 2011

Contact: Dr. Stephanie Doores, sxd11@psu.edu,
(814) 863-2956

Fundamentals of Food Science

May 3-6, 2011

University Park, PA

Contact: Dr. Kerry Kaylegian, kek14@psu.edu,
(814) 867-1379

HACCP for the Meat and Poultry Processors

May 10-12, 2011

University Park, PA

Contact: Martin Bucknavage, mwb124@psu.edu,
(814) 867-1839

Food and Airborne Fungi and Mycotoxin Short Course

May 31-June 3, 2011

University Park, PA

Contact: Dr. Catherine Cutter, cnc3@psu.edu,
(814) 865-8862

Fundamentals of HACCP

August 30-September 1, 2011

University Park, PA

Contact: Dr. Luke LaBorde, lf15@psu.edu,
(814) 863-2298

For more information visit:

www.foodscience.psu.edu/events