



## Inside this Issue:

<b>Food Science Grad hopes for Vintage Career</b>	<b>1</b>
<b>Food Systems in Italy - Student Trip Report</b>	<b>2</b>
<b>Featured Faculty</b>	
<b>Dr. Catherine Cutter</b>	<b>4</b>
<b>Dr. Joshua Lambert</b>	<b>5</b>
<b>Featured Staff</b>	
<b>Denise Gardner</b>	<b>5</b>
<b>Cutter recipient of 2011 American Meat Science Association Distinguished Extension-Industry Service Award</b>	<b>6</b>
<b>Roberts named President of American Dairy Science Association</b>	<b>7</b>
<b>Food Scientist Thompson retires after 27 years</b>	<b>8</b>
<b>New Faculty Profile</b>	
<b>Kathleen Keller</b>	<b>8</b>
<b>25-Year Award - Thomas Palchak</b>	<b>9</b>
<b>Carlos Aguilar named 2011 Outstanding Alumnus by College of Agricultural Sciences</b>	<b>9</b>
<b>Food Industry Group Student Leadership Awards</b>	<b>10</b>
<b>IFT Student Recognition Night</b>	<b>11</b>
<b>Food Industry Day</b>	<b>11</b>
<b>Creamery News</b>	<b>12</b>
<b>Positions</b>	<b>13</b>
<b>Calendar of Events</b>	<b>14</b>

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## Food Science Grad hopes for Vintage Career

Ag News

It is a time-honored tradition for winery workers to grow a beard during the grape-harvest season.



Zach Evanitsky

Zach Evanitsky, who graduated from the College of Agricultural Sciences this spring 2011 with a degree in Food Science, followed this practice while interning with Mazza Vineyards, near Lake Erie in North East, Pa.

He interned with the vineyard for seven months in 2010 — June through December. He moved to nearby Erie, Pa., and at the same time took a three-credit, online course to meet his general-education requirements. At first, his duties at the winery were pretty menial, but he worked his way up to supervising. Some of his tasks included cleaning equipment, preparing bottles, mixing, crushing and pressing grapes, conducting lab analyses, and monitoring fermentations.

“Overall I learned the complete production side of wine,” said Evanitsky. “I got to take part in everything from picking the grapes to the finished product.”

He was the winery’s first intern, so it was a learning experience for both him and his employer.

After taking a horticulture class in high school, he decided to major in an agricultural field. “I looked at Penn State’s available majors, and I found Food Science,” he said. “My family owns a catering business, so I’ve always had a close connection with food.”

Evanitsky became interested in wine making soon after, when — on a whim — he made wine from a wine-making kit. However it was not until his sophomore year at Penn State that he decided to switch his focus from dairy products to wine making, after a spring-break trip to Napa Valley, Calif.

*continued on page 3*

# Food Systems in Italy - Student Trip Report

by Dr. Kerry Kaylegian, Director of Outreach and Pilot Plant Manager

I got lucky! I had the amazing opportunity to tag along with Dr. Ryan Elias, Dr. Bob Steele, and 15 students on a whirlwind tour of food processors and growers in Northern Italy from May 18 – June 7, 2011. The tour was the capstone of a semester course dedicated to developing an understanding and appreciation of the Italian food system (as representative of Western Europe), which was compared and contrasted to food production and culture norms in Pennsylvania.

During the semester we studied segments of food production and processing that are important to both Italy and Pennsylvania, including dairy foods, muscle foods, wine grapes, and cereal grains. The differences between the 2 countries became more apparent as we travelled through Italy.

The Italians have a much different relationship with their food than Americans. Here, we tend to eat to live, there, they live to eat! Here, we often eat lunch at our desk while working, there, they take 2 hour lunch breaks and even close the shops during lunchtime. Lunch is time to share a meal and take a relaxing break from the work day. If you go to a restaurant for dinner, expect to spend several hours dining, drinking, and enjoying the company of your dining companions. Italian restaurants usually plan on one seating for the night, so the table is yours for hours. The wait staff leave you alone, and you often have to ask for another drink and the check, unlike in the U.S. where they bother you constantly and give you the check before you are finished eating.



The relationship between the eating experience and the food starts with production. Care is given and pride is taken from the beginning of the process.

There are many foods produced in Italy that come with a protected origin status (DOP), which means that the food can only be grown in certain areas and must be processed in specific ways. While “prosciutto” can be made anywhere, Prosciutto de Parma starts with pigs raised in a narrow geographic region in Italy, and the hams are processed in an even smaller region in Parma using traditional methods. The Prosciutto de Parma is graded by experts using a few basic sensory techniques. The highest quality Prosciutto

de Parma stays within the Parma region, the next quality level stays within Italy, the next quality level goes to selected high end customers in other countries (e.g., New York), and then the “lower quality” products are distributed more widely. Guess where State College, PA falls on this distribution list?

Enjoying Prosciutto de Parma while gazing at the Parma hills is an experience like none other. And yes, there is a difference in flavor between what I’ve eaten here and what I ate in Parma. I highly recommend it if you get the chance.

Our 13 undergraduate and 2 graduate students had the opportunity to see a range of food processing techniques during this trip. From the very traditional processing of Prosciutto de Parma to very modern processing in state-of-the-art facilities. At the Acetum balsamic vinegar facility, we saw the manufacture of the traditional Balsamic Vinegar of Modena, which is aged for 25 years in a sequence of wooden barrels, as well as the production of grocery store variety of

*continued on page 3*

balsamic vinegar, and a few varieties in between. The day we visited, Acetum was bottling 32 oz bottles of vinegar for Kirkland, Costco's brand. The contrast in processing, and flavor, of 100 ml bottles of traditional balsamic vinegar that sell for \$180 with your typical grocery store variety of 16 oz for \$5 was startling.

There are 2 ways that I can think of to summarize our trip. The 1<sup>st</sup> is WOW! What an experience (my thanks to those that made this possible for me). The 2<sup>nd</sup> is to list the places we visited so you can grasp the scope of what we did in less than 3 weeks. We had "base camp" in several cities, and then were bussed to the various locations – here's where we went, what we saw, did and sampled to our tastebud's delight!

#### Bologna

- Villani – cured ham, salumi
- Carpigiani – gelato freezers
- Fresco Piada – flatbread
- La Vecchia Scuole – pasta making school

#### Parma

- Acetum – Balsamic Vinegar of Modena
- EFSA (European Food Safety Authority) – regulatory agency
- Coop DiMarano – Parmigiano Reggiano
- La Perla – Prosciutto de Parma
- Experiment Station – ag extension
- Parmalat – UHT milk
- Barilla – pasta
- Cantine Reunite – wine

#### Torino

- St. John's University
- Agrigeletaria San Pe– farmstead gelato
- Open air markets & Eataly market
- Bertolin – lardo, salumi
- National Assoc of Piemontese Cattle Breeders – beef cattle
- Cantine Marchesi di Barolo - wine
- SI Invernizzi – Gorgonzola
- Guffanti – cheese affinage (aging)
- Agricola Drusiana – rice

#### Milan

- Layover days for sightseeing and travel

#### Lausanne, Switzerland

- Maison de Gruyere – Gruyere
- Mine de Sel de Bex – salt mine
- Nestle – research center

He obtained the internship after a professor advised him to e-mail the owner of the vineyard. "My Penn State experience has really prepared me for the future," he said. "It was my experience with the Food Science Club and my close connections to professors that have made everything possible."

For a few days during his internship, he visited a distillery for hard liquors, also owned by Mazza Vineyards and located just across the border in New York. He learned about the distillery's operations and processes.

"It was a lot of hard work," Evanitsky said about the internship. "But it was worth it in the end. It was the perfect combination of hands-on and technical experience."

Evanitsky has completed internships with Kraft Foods in Tarrytown, N.Y., and Del Monte Foods in Pittsburgh. He worked in research and development for both companies.

Evanitsky went to France this May on a College of Agricultural Sciences trip to compare American and French agricultural methods and to tour a champagne vineyard. He was hoping to land a job with a winemaker in California, New York, Oregon or Washington.



## Featured Faculty

by Dr. 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. This edition we are featuring two faculty, Dr. Catherine N. Cutter and Dr. Joshua Lambert.

### Dr. Catherine Cutter



Catherine Cutter

Dr. Catherine N. Cutter, Associate Professor of Food Science, received her B.S. and M.S. in Pathobiology from the University of Connecticut. Recognizing an early interest and aptitude for microbiology, Cathy worked in a bovine mastitis testing lab as an undergraduate, which set the course for her career. The link

from animals to the food supply was a natural progression that led Cathy to pursue her Ph.D. in Food Science, with a minor in Microbiology from Clemson University.

Cathy's first position was as a research microbiologist at the USDA Agricultural Research Service (ARS), Meat Animal Research Center, (MARC) in Clay Center, Nebraska. Shortly after her arrival, Cathy experienced the defining moment in her career path: the 1993 Jack-In-The-Box E. coli O157:H7 outbreak. A directive from the U.S. Secretary of Agriculture was given to MARC to focus on ways to control and detect pathogens in the meat supply. Thus, Cathy began her research on antimicrobial rinses to control pathogens on beef carcasses. In 1999, Cathy was recruited away from the USDA to Penn State by Dr. Steve Knabel to fill a position for a Food Safety Extension Specialist with an emphasis on meat and poultry.

Cathy began her Extension program at Penn State by talking with consumers and county extension educators to learn what was needed. The result was the course "Venison 101," a unique one-day workshop for deer hunters that provides them with infor-

mation on how to safely process their deer from farm to table. This popular course is always sold out well in advance of the workshop. The majority of Cathy's other Extension activities are focused on helping small meat plants be compliant with USDA regulations to maintain and improve food safety in the meat industry. Short courses in HACCP, food microbiology, control of foodborne pathogens, and food defense planning are held throughout the year and throughout the state.

Cathy's research projects support her Extension work. She collaborates on projects using edible films as delivery systems for antimicrobials to meat surfaces, and finds the science behind film formulation to be fascinating. Current survey projects are looking at the incidence of non-O157 STECs (Shiga-toxin producing E. coli) in beef products, and the incidence of pathogens found in meat products at farmer's markets. An understanding of the prevalence of these organisms in the food supply will help develop intervention and safety strategies. Cathy is also developing materials to provide food safety training for under-served audiences (ex. low literacy, Spanish-speaking) and employees of retail operations.

A newer area of focus for Cathy, and a hot topic for all of us, is Food Defense. In addition to the short course that Cathy offers for industry, she is developing an on-line course for professionals enrolled in the Penn State Homeland Security Graduate Program.

When it's time to rejuvenate, Cathy, her husband, and 2 teenagers travel. When she has time, Cathy also likes to cook, read, and grow flowers, herbs, and vegetables in her garden.

*continued on page 5*

## Dr. Joshua Lambert



Josh Lambert

Dr. Joshua D. Lambert, Assistant Professor of Food Science, received his B.S. in Biochemistry from Penn State, and his Ph.D. in Pharmacology & Toxicology from the University of Arizona. Josh did his post-doctoral research on tea polyphenols at Rutgers in the Chemical Biology Department.

Josh's research interests have always focused on anti-cancer compounds in plants, beginning in graduate school with creosote bush compounds. As a graduate student he attended lectures on the effects of diet on cancer which opened the door to the study of food plants. Josh uses the illustration of the ice berg as a way to describe this discovery. If the 10% of the ice berg that is above the water is the tumor, then the 90% below the water line represents opportunities for dietary intervention.

Josh joined Penn State Food Science in 2008 to further our mission of investigating the relationship between food and human health. The initial focus of his program was on the relationships between tea and obesity and tea and cancer prevention. The scope of his research has broadened to include polyphenols in cocoa, mushrooms, avocado seeds, and soy protein.

Josh currently has 7 graduate students, 2 post-doctoral associates, and several undergraduates hard at work using cutting edge techniques with enzymology, human cell culture lines, and mouse models of disease. Josh's area of research and lab techniques push the boundaries of traditional Food Science research in new and exciting directions. He was rewarded for these efforts by being the first faculty member in our department to receive a National Institute of Health R01 grant. The NIH grant focuses on the prevention of obesity-related fatty liver disease by green tea, and the safety of high doses of green tea polyphenols in mice with fatty liver disease. The dose-response relationship and mechanisms of toxicity are of concern in humans because

people often prefer to take concentrated supplements rather than consume native foods.

Josh developed an undergraduate class called Bioactives in Food that teaches the principals of pharmacology and natural products chemistry. This class is designed to give students an understanding of the science behind health claims as they prepare to enter the food industry work force.

When asked about what gets him excited to come to work everyday, Josh replied "The research. There is a real potential to have a big impact on public health by changing people's diets." Josh's interests in plants and healthy diets extend to his private life too. He has a large garden, spends harvest season canning, and makes a mean fruit pie.

## Featured Staff

Ag News

### Denise Gardner



Denise Gardner

Denise Gardner, a sensory scientist for Enartis Vinquiry in Windsor, California, is the college's new extension enologist to support Pennsylvania's wine industry. She'll conduct research and educational programs for commercial winemakers. She's conducted studies looking at the sensory effects of wine products and ingredients. Gardner will work closely with re-

searchers in the Department of Food Science.

Gardner will also perform on-site evaluations of winemaking operations to keep winemakers up to date on production, economics, and business practices. These practices are necessary for quality and consistency of Pennsylvania wines, believes Don Chapman, chair of the Wine Market Research Board.

The appointment is part of Penn State Extension's commitment to a growing industry. Dennis Calvin, director of Penn State Extension, points out that li-

*continued on page 6*

## Cutter recipient of 2011 American Meat Science Association Distinguished Extension-Industry Service Award

Food Science News

Dr. Catherine Cutter, associate professor of food science and food safety specialist, is the recipient of the 2011 American Meat Science Association (AMSA) Distinguished Extension-Industry Service Award.



Dr. Catherine N. Cutter

The award was established in 1965 to recognize outstanding achievement in meat science extension and service to the industry and is sponsored by the American Meat Institute Foundation (AMI Foundation).

Dr. Cutter was at a special reception and awards presentation at the AMSA 64th Reciprocal Meat Conference on Tuesday, June 21, 2011 in Manhattan, KS.

Dr. Cutter has developed and conducted numerous workshops and educational programs. Some of her best known are HACCP Training for Meat Processors, Food Microbiology and Sanitation, Venison 101 (a hands-on program to make deer hunters and custom processors aware of good sanitation and meat handling practices), and Serve-Safe Training.

Thomas Powell, Executive Director of AMSA, said "Dr. Catherine Cutter is a deserving recipient of the Distinguished Extension-Industry Service Award, having developed an outstanding meat industry ex-

ension program serving Pennsylvania and U.S. meat processors. Dr. Cutter's extension and educational programs provide training and information to small and large processors as well as the general public."

Dr. Cutter supplements her extension programs with a very productive research laboratory. Her work is industry focused and receives funding from many organizations including AMI, USDA and a number of individual companies. The laboratory's specific projects are aimed at solving pressing problems of immediate concern to meat processors. Equally important is the fact that she uses graduate and undergraduate students to complete most of the laboratory and in-plant work. The result is students who are well prepared to move into industry positions.

A quick look at Dr. Cutter's very extensive publication list gives testament to her exceptional productivity while the prominence of student coauthors indicates a laboratory where effective education is underway.

Dr. Cutter is an enthusiastic and dedicated educator and researcher serving the meat industry. Her meat industry perspective, her unparalleled technical expertise in microbiology and her exceptional skills and enthusiasm as a communicator combine to make her one of the most effective Meat Extension specialists in the United State today.

*Gardner*

*continued from page 5*

censed wineries in Pennsylvania have risen from less than 30 to about 170 today, making it an important part of Pennsylvania agriculture.

Gardner earned her M.S. in food science and technology from Virginia Tech and is a member of the American Society for Enology and Viticulture and the American Wine Society.

Support for this position comes from the Pennsylvania Winery Association, the state Wine Marketing Research Board, and the college.

## Roberts named President of American Dairy Science Association

Food Science News



Dr. Robert Roberts

Robert Roberts, Ph.D., associate professor of Food Science at the Pennsylvania State University, assumed the role of president of the American Dairy Science Association® (ADSA®) during the 2011 Joint Annual Meeting held July 10 to 14, 2011 in New Orleans, LA. He will serve as president of the Association for one year.

Dr. Roberts served as vice president of the organization for the past year.

Roberts received his B.S. in dairy technology from the University of Vermont, his M.S. in dairy science from South Dakota State and his Ph.D. in food science from the University of Minnesota. He joined the Food Science Department at Penn State in 1991.

At Penn State, Dr. Roberts is responsible for teaching a number of courses, including "Introduction to Food Science," "Chemical Methods of Food Analysis," and "Science and Technology of Dairy Products Processing" to seniors in the food science major. In 1999, Dr. Roberts assumed responsibility for dairy foods processing outreach efforts at Penn State. In this role he organizes and directs the 118-year-old Penn State Ice Cream Short Course, Ice Cream 101, and the Penn State Cultured Dairy Products Short Course.

His research program has focused on the microbiology and technology of fermented dairy products. Current work is focused on characterization of probiotic bifidobacteria, development of molecular methods for strain-level differentiation of *Bifidobacterium animalis* subsp. *lactis*, evaluation of the effects of a yogurt-based beverage containing *B. animalis* subsp. *lactis* on the health of children, and development of methods for studying strain dynamics during fermentation of yogurt.

Dr. Roberts has authored or co-authored 40 refereed manuscripts, completed 10 M.S. and five Ph.D. students and currently supervises two M.S. students and 2 Ph.D. candidates. He has spoken at International Dairy Foods Association (IDFA) Ice Cream Technology and Cultured Dairy Products Technology meetings, is a regular speaker at the annual meeting of the National Ice Cream Mix Association, and has presented internationally on dairy products processing and dairy microbiology in Australia, China, Germany, Mexico and Ukraine.

Dr. Roberts has received the Penn State College of Agricultural Sciences Alumni Society Academic Advising Award (May 2000) and The Milk Industry Foundation Teaching Award in Dairy Science from the ADSA (July 2007), and he was selected as an Outstanding Alumnus of the University of Vermont's College of Agricultural and Life Sciences (May 2008). He is an active member of ADSA, the Institute of Food Technologists (IFT), and the American Society for Microbiology (ASM). He previously served as a member of the ADSA Board of Directors from 2005 to 2007.

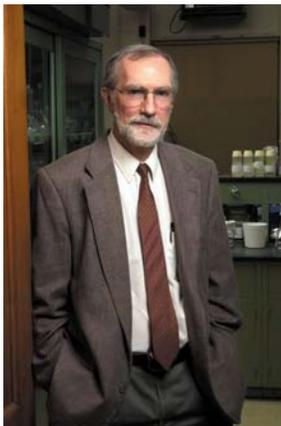
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### About the American Dairy Science Association

*Founded in 1906, the American Dairy Science Association® (ADSA®) [www.adsa.org](http://www.adsa.org) is an international organization of educators, scientists, and industry representatives who are committed to advancing the dairy industry with a keen awareness of the vital role the dairy sciences play in fulfilling the economic, nutritive, and health requirements of the world's population. ADSA publishes the *Journal of Dairy Science®*, the top-ranked, peer reviewed dairy science journal in the world.*

*The organization provides scientific leadership and technical support to sustain and grow the global dairy industry through the generation, dissemination, and exchange of information and services. Members of ADSA have discovered new methods and technologies that have revolutionized the dairy industry, helping provide consumers with a safe, affordable supply of nutritious dairy products.*

## Food scientist Thompson retires after 27 years



Dr. Donald Thompson

Food science researcher and educator Don Thompson retired as of December 31 from the Department of Food Science after 27 years of service.

He received his bachelor's degree in English from Haverford College. After a six-year stint as a high school teacher and coach, he earned his masters degree in Food Science from the University of Illinois.

He worked briefly in product development at the R.T. French Co. before returning to Illinois to do his Ph.D. He joined the Food Science Department at Penn State as an assistant professor in 1984. Don served as Head of the Food Science department from 1994 to 2000.

In graduate school as well as at Penn State he has had a continuing interest in the nutritional effects of food processing. For most of his Penn State career, his research focused on starch chemistry, especially the molecular structure and physical behavior of starch, including novel starches from unique maize genotypes. He also studied digestion of these starches as a result of processing treatment, including changes in the levels of enzyme-resistant starch.

Over the past few years his interests shifted to include the efficacy of functional foods and consumer perception of the relationship between food and health. These interests led him to study meanings associated with food behaviors, and consequently into food applications of ethics and philosophy. He has recently become involved in an inter-institutional collaborative project between Penn State's Rock Ethics Institute and Harvard's Safra Center for Ethics, exploring how research on functional foods is framed, funded, and used for marketing food. His active involvement in this project will continue beyond his retirement.

While at Penn State has taught several undergraduate food science courses, including "Physiology of Nutrition," "Introduction to Food Science," "Food

Facts and Fads," "Food Chemistry," and "Food, Values, and Health." He will continue to teach the latter course as an Emeritus Professor. Since his arrival at Penn State he also regularly taught a graduate course, "Carbohydrate Hydrocolloids."

Don continues to serve on the Internal Advisory Committee for the Rock Ethics Institute, whose mission is to promote ethical awareness and inquiry across the University.

## New Faculty Profile

### Dr. Kathleen Keller



Dr. Kathleen Keller

Dr. Kathleen L. Keller, Assistant Professor of Health and Nutritional Sciences and Food Science joined the faculty in December 2011. Kathleen received her Ph.D. in Nutritional Sciences from Rutgers University in 2002. She completed a post doc fellowship at the New

York Nutrition Obesity Research Center, New York, NY, from 2002-2005 focusing in pediatric eating behavior and obesity. She served as a Research Associate at the NY Nutrition Obesity Research Center and an Assistant Professor of Clinical Nutrition at Columbia University from 2005-2011.

Kathleen's research interests are eating behaviors in young children, in particular, how do they develop and how are they related to risk for obesity later in life. In her research she is using techniques such as brain imaging and genetic screening of taste polymorphisms to provide insight into the biological underpinnings of eating behaviors and food preferences in children. She is also researching the impact of food marketing and branding on these eating behaviors.

In her free time, Kathleen is passionate about food, eating, and cooking. She and her husband look forward to inviting you over to share a meal sometime soon!

## 25-Year Award

Thomas Palchak

Tom is a graduate of Penn State with a BS degree in Food Science. He is responsible for the day to day operation of Penn State's Berkey Creamery and its 23 full time employees and approximately 100 part time employees. The Creamery is an academic support unit in the Department of Food Science and is the primary supplier of dairy products for the University's Housing and Food Services and various other on-campus eateries. The Creamery's salesroom supplies over 345 quality dairy products.



Dean Bruce McPheron presents Tom Palchak with his 25-Year Service Award

The most significant change Tom has seen during his years as Creamery Manager was moving the Creamery from Borland Lab to the new Food Science Building in 2006. His team spent three years helping design the building and managed the construction process for over eighteen months, while simultaneously operating the Borland Lab plant.

Tom's greatest satisfaction has been raising a family.

Tom lives in Lemont with his wife Kay. They have been married for over 30 years and have two children, Joseph and Catherine.

Tom enjoys bicycle riding, hunting, reading, and travelling with Kay. He has been an active volunteer with the Boy Scouts of America.

## Carlos Aguilar named 2011 Outstanding Alumnus by College of Agricultural Sciences

Ag News



Carlos Aguilar

Carlos A. Aguilar '93 Ph.D. Food Science, is one of six people to receive the 2011 Outstanding Alumni Award from Penn State's College of Agricultural Sciences. The award recognizes outstanding achievements and provides opportunities for recipients to interact with faculty, students and other alumni.

The El Salvador native is the director of global research development operations — Latin America at Mead Johnson Nutrition, a global leader in pediatric nutrition. He has had a very productive international career as an engineer, food scientist and research and development manager in El Salvador, Ecuador, the United States, the Netherlands and Mexico.

Aguilar, who earned his doctorate in food science from Penn State in 1993, specialized in chocolate and spray-dried milk powders. His work in the microstructure of milk powders is broadly cited and his specialization in this area has continued with Mead Johnson Nutrition.

He was recognized for his teaching with the 1990 McCarthy Graduate Student Teaching Award at Penn State and was an adjunct professor in the foods and nutrition program at the University of Southern Indiana before moving to the Netherlands in 2009. He has also received multiple awards at Mead Johnson, including a President's Award in 2006 and an Excellence in Action Award in 2007.

Aguilar and his wife Vera currently live with their son Alberto in Mexico City, Mexico.

## Food Industry Group Student Leadership Awards

by Tom Dimick, Outreach Coordinator

Sponsored by the Penn State Food Industry Group, these annual awards recognize Penn State Food Science undergraduate or graduate students who demonstrate exemplary leadership, scholarship, community involvement, and volunteerism. The awards were presented October 11, 2011 at the Food Industry Group Fall Membership & Board Meeting during the Annual Food Science Tailgate.

### Undergraduate Student Leadership Award



Alexander Youst

**Alexander Youst**, a 2011 graduate in Food Science and Agricultural & Extension Education, is the 2011 recipient of the Food Industry Group Undergraduate Student Leadership Award.

Alex was an active member in the Food Science Club, the Penn State Ag Advocates, Institute of Food Technologist (IFT)

student Association, Alpha Tau Alpha Honorary Fraternity for Agricultural Educators, and The National FFA Organization. Alex served as President for Food Science Club in 2009-2010, chair of the social committee in 2008-2009 and has held numerous leadership positions including Vice President of Alpha Tau Alpha Honorary Fraternity for Agricultural Educators.

Alex received numerous scholarships and awards including a Keystone IFT Section Scholarship, National IFT Junior/Senior Scholarship, the Marvin Byer Military Foods Award, and the National Agricultural Ambassador Conference Leadership in Agricultural Literacy Award.

Alex's primary interest is in education and focused his time gaining teaching experience as a student teacher at Oley Valley High School specifically in

food science, plant science and environmental science curriculums. To gain more classroom experience, Alex assisted with Penn State Science-U Camp as a mentor to youths of various ages and served as a teaching assistant for the undergraduate Food science course Food, Facts and Fads.

### Graduate Student Leadership Award



Wladir Valderrama

**Wladir B. Valderrama**, a 2012 Ph.D. candidate in Food Science, is the first recipient of the Food Industry Group Graduate Student Leadership Award.

Wladir is an active member in several professional societies including, the Institute of Food Technologist (IFT), American Society of Microbiology (ASM), American Society

for Quality (ASQ), and the International Association of Food Protection (IFAP). In addition, he is a member of two honor societies, Phi Tau Sigma and Gamma Sigma Delta. As a Masters student he served as President of the Peruvian chapter of the Wageningen University Alumni Association and later as student liaison to the IFT Food Microbiology Division while attending Penn State. Wladir led the Penn State Food Science Product Development Team to a first place finish at the National IFT product Development Competition "Developing Solutions for Developing Countries." As the leader of the winning team he gained valuable experience in leadership and honed his presentation skills.

Wladir has published in several professional journals including the International Journal of Food Microbiology, Critical Reviews in Food Science and Nutrition, Applied Environmental Microbiology, and the Journal of Food Protection.

Wladir's research at Penn State focused on the use of chlorine dioxide to control *Listeria monocytogenes* (LM) in brine solutions used in chilling process for ready to eat meat and poultry products. He is currently employed as Director of Food Safety and Quality at Smith Provision Company, Inc.

## IFT Student Recognition Night

by Tom Dimick, Outreach Coordinator

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 2, 2011 at Mt. Nittany Inn for students who received IFT Scholarships and to honor Professor Donald Thompson who retired after 27 years on the faculty.



Scholarship recipients (left front) John Floros(Department Head), Elizabeth Beck, Sara Calaman, Margaret Harding, Danielle Miller, Min Liu, and Shiana Melnick.

The following Students received IFT awards:

Freshman: Shaina Melnick

Sophomore: Maggie Harding  
Amanda Hofstaedter

Junior/Senior: Elizabeth Beck  
Danielle Miller

Graduate: Min Liu

Keystone IFT Scholarships for 2011/12:  
Elizabeth Beck  
Sara Calaman

Following the dinner and presentation of the awards, Dr. Donald Thompson presented a program on "*Food Ethics: A Food Scientist's Perspective.*"

## Food Industry Day

by Tom Dimick, Outreach Coordinator

Food Industry Day is sponsored by the Penn State Food Industry Group.



Food Industry Tour, Fall 2011

Fourteen students and faculty were hosted by Sheetz in Claysburg, PA., on October 22, 2011. Students were shown the important role that food science plays in all areas of a successful food company including new product development, marketing, operations, quality assurance, and product distribution. The time and effort spent by host companies is greatly appreciated by the Penn State Food Industry Group, the Department of Food Science, and especially the students. Sheetz was presented a Nittany Lion plaque in appreciation for hosting the event.

## Creamery News

by Thomas Palchak, Creamery Manager

The Creamery recently hired two employees, Nicole E. Brown and Aaron Kenepp.



**Nicole Brown**

Nicole started full time employment on February 1, 2012. She works in our office as a Financial Assistant 2. Prior to accepting this position Nicole worked as wage payroll staff assistant. Previously she worked for four years as a student employee in our salesroom and as a student supervisor during the Arts Festival.

Nicole's job duties include: collecting and organizing daily wholesale orders from the dining facilities and eateries on campus; managing the Fed-Ex accounts and all internet shipments; reconciling retail income, entering data into our accounting software and preparing start-up money for cash registers. Additionally she is our receptionist and responsible for greeting customers and handling all customer service issues. She's a fast learner and is continuing her training with Joyce and Naomi. She's the first person you'll see when you walk in the Creamery's office.

Nicole's mother, Veronica, is a supervisor in the Creamery salesroom and her brother, J.R., is a student at Penn State. She lives in Bellefonte.



**Aaron Kenepp**

Aaron Kenepp was hired as a dairy products processor on October 31, 2011. Aaron is responsible for screening all incoming raw milk for the presence of antibiotics. When this is completed he begins his workday by cleaning and sanitizing all the processing equipment, storage tanks and packaging machines. Sanitizing completed, he starts up the high temperature short time pasteurizer and

is responsible for standardizing and pasteurizing milk, ice cream and culture dairy products. Time permitting he will start the automated clean-up of the Creamery's processing equipment. Before coming to the Creamery Aaron was the pasteurizer operator for Dean Foods in Belleville, PA.

Aaron is the start-up pasteurizer and unless you're in the building from 10:00pm to 6:30am, you will rarely see him. Though he may not be a familiar face he is responsible for the quality of our milk and manufactured dairy products, accomplishing this before most of us arrive at work in the morning!

Aaron and his family live in Belleville.

Please welcome both Nicole Brown and Aaron Kenepp to the Food Science Department.



## Positions (2 Faculty, 1 staff)



The Department of Food Science at Penn State is experiencing unprecedented growth in both its graduate and undergraduate programs and has openings for the following positions:

### **Tenure-Track Faculty Position**

Assistant/Associate/Full Professor  
Effect of Processing on Food Constituents

The candidate will establish a strong, externally funded research program investigating the effects of processing on food constituents with an emphasis on the chemistry of small molecules in foods (e.g., phytochemicals, vitamins, other bioactives, flavors) and their interaction with the human body. The candidate will teach undergraduate and graduate courses, advise undergraduate students, and supervise graduate students' research. The successful candidate must possess a Ph.D. in Food Science or closely related field with experience in food processing. Additional highly desirable traits include expertise in analytical chemistry and/or nutrition, postdoctoral work, and pilot plant or industrial experience.

For a complete position description please see <http://foodscience.psu.edu/open-position/food-processing.pdf>.

### **Non-Tenure-Track Faculty Position**

Food Science Instructor and Student Services Coordinator

The candidate will teach introductory and higher-level food science courses as dictated by departmental needs and instructor's expertise. The candidate will lead departmental recruiting efforts, serve as the central point of contact for current and prospective undergraduate students, become the primary student advisor for first and second year food science majors, and serve as principal advisor for student activities. The successful candidate must possess an M.S. degree in Food Science or a closely related field (a Ph.D. degree is preferred). Additional experience in the food processing industry is highly desirable.

For a complete position description please see <http://foodscience.psu.edu/open-position/instructor.pdf>.

### **Staff Position**

Teaching Laboratory Support Specialist

The candidate will assist faculty members with the instruction of undergraduate students performing laboratory exercises and working in the pilot processing facilities, and will contribute to the instruction of laboratory or pilot plant components of short courses and workshops. Additionally, the candidate will train and supervise graduate students performing duties associated with teaching laboratories. The successful applicant must possess a B.S. degree in Food Science. Additional degrees (M.S. and/or Ph.D.) in Food Science or closely related discipline preferred. Laboratory and pilot plant experience highly desirable.

For a complete position description please see <http://foodscience.psu.edu/open-position/teaching-support.pdf>.

Penn State is committed to affirmative action, equal opportunity, and the diversity of its workforce.

## Fundamentals of Food Science

May 1- 4, 2012 •  
University Park, PA



This course teaches core concepts of Food Science to technical personnel from other disciplines and nontechnical personnel who have little or no experience in the food industry. Lectures, demonstrations, and hands-on laboratories will be used to teach the vocabulary associated with food science and manufacturing, and the core principles of food chemistry, engineering, microbiology, nutrition and sensory science, using real-world food examples.

### 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:

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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

### Mushroom Food Safety

March 13, 2012  
Glen Mills, PA  
Contacts: Martin Bucknavage, [mwb124@psu.edu](mailto:mwb124@psu.edu),  
(814) 867-1839  
Dr. Luke LaBorde, [lfl5@psu.edu](mailto:lfl5@psu.edu),  
(814) 863-2298

### Fundamentals of HACCP

March 14-15, 2012  
Glen Mills, PA  
Contacts: Martin Bucknavage, [mwb124@psu.edu](mailto:mwb124@psu.edu),  
(814) 867-1839  
Dr. Luke LaBorde, [lfl5@psu.edu](mailto:lfl5@psu.edu),  
(814) 863-2298

### Dairy HACCP WorkShop

April 10-12, 2012  
University Park, PA  
Contact: Dr. Kerry Kaylegian, [kek14@psu.edu](mailto:kek14@psu.edu),  
(814) 867-1379

### Better Process Control School

April 23-26, 2012  
Contact: Dr. Stephanie Doores, [sxd11@psu.edu](mailto:sxd11@psu.edu),  
(814) 863-2956

### Fundamentals of Food Science

May 1-4, 2012  
University Park, PA  
Contact: Dr. Kerry Kaylegian, [kek14@psu.edu](mailto:kek14@psu.edu),  
(814) 867-1379

### HACCP for the Meat and Poultry Processors

May 8-10, 2012  
University Park, PA  
Contact: Martin Bucknavage, [mwb124@psu.edu](mailto:mwb124@psu.edu),  
(814) 867-1839

### Food and Microbiology Short Course

May 22-24, 2012  
University Park, PA  
Contact: Dr. Catherine Cutter, [cnc3@psu.edu](mailto:cnc3@psu.edu),  
(814) 865-8862

### Fundamentals of HACCP

August 21-23, 2012  
University Park, PA  
Contact: Dr. Luke LaBorde, [lfl5@psu.edu](mailto:lfl5@psu.edu),  
(814) 863-2298

For more information visit:

[www.foodscience.psu.edu/events](http://www.foodscience.psu.edu/events)