#### Food Industry Group Spring Meeting Minutes April 22, 2019 342 Erickson Food Science Building

**Attendees:** Tom Dimick, Andy Hirniesen, Sara Kelley, Bruce Kiefer, Ferlin Patrick, Doug Peck, Bob Roberts, Chris Sigler, Marlene Stauffer, Josephine Wee, Judy Williams, Tricia Wilson, Alan Schaffranek, Abby Hopkins

#### Welcome – Marlene Stauffer

- Marlene opened the meeting at 10:04am
- Member introductions around the room

## Secretary's Report – Tricia Wilson for Heather Arentz

- Review of Oct 2018 Tailgate meeting minutes
- Minutes were approved

## Treasurer's Report – Bruce Kiefer

- PNC Checking/Savings Acct Beginning Balance: \$5,503.90
- PNC Checking/Savings Acct Ending Balance: \$5,330.46
- PSU FIG Acct Beginning Balance: -\$152.53
- PSU FIG Acct Ending Balance: \$1,060.07
- Endowment Income To Date: \$3,093 against \$25k goal
- See attached Treasurer's report for more detailed information
- Anything designated for student support within FIG goes toward endowment
- Motion to roll PNC checking/savings account into the PSU FIG account in order to maintain one set of books. Motion approved.
- Tom Dimick to continue serving as liaison between FDSC Dept and FIG Treasurer
- Treasurer's report approved

## Food Science Department Update – Robert Roberts

- Sunday, May 5<sup>th</sup> graduation
- 2018 Department Annual Report Process in process; report due June 1
- Coming to the end of current strategic plan; will likely be extended until 2025
- In anticipation of end of Strategic Plan, faculty retreat will occur in May for 2019-2025 strategic planning process
  - Ryan Elias leading strategic planning programming w/ University facilitator
- Curriculum discussion with Josephine seeking feedback on how to streamline program and make it stronger, based on Dr Roberts' experience serving on the Higher Education Review Board Guidelines Taskforce
- Currently 3 searches in progress:
  - Tenure Track Faculty Assistant Professor, Macromolecules in Food (ideal to have someone with engineering background and plant protein focus)
  - o Berkey Creamery Business Operation Manager, reporting to Tom Davis
  - Berkey Creamery Compliance Specialist (Junior level Quality Assistant role)

- Josh Lambert leading faculty search
- IFT ceremony held April 18 to honor Dr Manfred Kroger who has been editing manuscripts since the 1980s; he is now Editor Emeritus Comprehensive Reviews in Food Science
- Jasna Kovac received Institut Merieux Young Investigator Award in Antimicrobial Resistance from International Association for Food Protection (IAFP)

#### - Student Enrollment:

- Undergraduate: 146 students
  - 36 graduating in spring 2019
  - 34 people have declared coming to Penn State for 2019 fall enrollment
- Graduate: 34 graduate students
  - 14 PhD, 20 MS
  - 3PhD, 5 MS graduating summer 2019 (expected)
  - 6 PhD, 5 MS new graduate students for Fall 2019
- 3 Post-Doctoral Scholars, 3 International Scholars
- Tailgate:
  - October 19, 2019: PSU vs Michigan
  - Registration via Cvent to open in June/July
  - Dept not handling football tickets, people will have to buy their own game tickets
- Upcoming Events: can be found at http://foodscience.psu.edu/events
- Honors and Awards:
  - Abigail Lynch, Jason Hsu, Nora Tietjens: Keystone IFT scholarships
  - Kary Kaylegian: Gamma Sigma Delta Extension Award
  - Xiaoquing Tan: Gamma Sigma Delta Research Expo, 1<sup>st</sup> place Graduate Biological Sciences Division
  - o Jose Urena: Gamma Sigma Delta Research Expo, 2<sup>nd</sup> place Graduate Biological Sciences
  - Ashley Weaver, Cassidy Prince, Anjali Sapre: Gamma Sigma Delta Research Expo,1<sup>st</sup> place Undergraduate Human-Related Systems
  - *Rachel Wittmer*: Gamma Sigma Delta Research Expo,2<sup>nd</sup> place Animal-Related Sciences
  - Xiauxuan Shi: Gamma Sigma Delta Research Expo, 3<sup>rd</sup> place Undergrad Plant- and Environmental-Related Science
  - Jacob Ginn, Jingzhang Feng, Samuel Ziegler, Maya Alcala: Food Science Undergrad Research scholarships
  - o Ben Chrisfield, Jose Urena: College of Ag Sciences Grad Student Competitive grants
  - This year 3 graduate students applied, and all 3 won, USDA graduate fellowships
  - Complete listing of awards and honors: <u>http://foodscience.psu.edu/about/honors-and-awards</u>

#### Food Science Department Update – Robert Roberts

- Election Results:
  - President: David Nguyen <u>dfn5062@psu.edu</u>
  - Vice President: Iain Olsen
  - Treasurer: Aaron Wiedemer
  - Secretary: Kaitlyn Frantz
  - PR Chair and IFT Chair: Taylor Thomas
  - Ag Relations Chairs: Michael Zaffuto, Dylan Small
  - Fundraising Chairs Jacob Ginn, Anne Marie Lozaw
  - Social Chairs: Kaitlyn Frantz , Anne Marie Lozaw
  - Faculty Advisors: Chris Sigler <u>cms578@psu.edu</u>, Josephine Wee <u>jmw970@psu.edu</u>

## Student Support Endowment – Abby Hopkins, Associate Director of Development

- International Study Fund was previously funded by FIG (~\$1,250), and endowment now serves to replace that. ISF is still open; may want to consider closing it
- University target is to complete endowment funding within 5 years (current endowment is funded at ~\$3,000)
- Recommend identifying a Lead Donor to help FIG reach our goal faster; if we have a commitment level of \$25k, we can officially say an endowment exists
- Student Support Fund experiential learning communication about fund; need to be clear with donors about how the money is going to be used so we don't need to ask donors for permission to move dollars from student support fund to endowment in the future
  - Advertise it as raising money for International experiential learning opportunities
  - Intent is to provide support to FDSC dep for international experiential opportunities
  - Cannot be used for awards or scholarships (important to note because required minimum would be increased to \$50k if intended to be used for awards/scholarships)
  - Clear communication needed: "If we get to \$25,000, we will establish an endowment..." because we don't want to mislead anyone if we don't achieve our \$25K goal
- If we can get commitments to pledge a specific amount over next 5 years totaling \$25k, that can also create the endowment because the amount is committed
- AgLive is an avenue for support; Ag Alumni Society can be a donor and help source the funds (e.g. it would be OK if a portion of AgLive dollars goes to this fund)
- Obtain testimonials from students on how financial support has played an important role in their learning and ability to participate in International study;
- Re-branding of Ag Sci website underway can include the students' food science international stories on the new website (per Alan)
- FDSC 499 International Food Systems students have traveled to Denmark (Ryan, Brewing), Italy, India (Swami), France; curriculum tailored to country and students travel for approximately one week. Course is a great outlet for some of the endowment funds, as we look to help people that wouldn't otherwise be able to afford to go
- Andy Hirniesen, Marlene Stauffer, Bruce Kiefer, Tricia Wilson to be part of team to focus on Endowment; Ryan Elias nominated by Dr Roberts to be on that committee
- Team planning to regroup on July 12; Dr Roberts and Tom Dimick will provide agenda for discussion prior to team meeting

#### Food Science Undergraduate Program Update – Josephine Wee

- Joined faculty from Michigan State and Cornell about a year ago
- Part of Undergraduate program committee
- Seeking feedback on proposed curriculum changes proposed changes would increase number of required food science programs and reduce flexibility of program
  - Product Design (teach soft skills such as Product Development) -
    - Senior level course
    - Would likely be rotating faculty Dr Swami Anantheswaran, Dan Azzara, Josephine Wee (Fall); Josephine and TBD (Spring)
    - Students will be assigned a problem from Industry sponsors (3 credits technical + lab)
    - Positive feedback from FIG meeting attendees
  - Food Laws & Regulations
    - IFT requirement in terms of learning outcomes but hasn't been a specific course within PSU curriculum
    - Proposing a new required course at senior level, possibly include FSMA certifications (HACCP, SQF, CSFI, etc) as options within course
    - Very positive feedback from FIG meeting attendees
  - Sensory Science not currently a required course, proposing that is becomes required
    - Mixed feedback from FIG meeting attendees
    - Not viewed to be as universally important as something like Food Laws & Regulations
    - However, it was also recognized that many companies do not have formal Sensory departments, so Sensory responsibilities can often fall to PD, QA, QC, etc. personnel; would be beneficial for them to have strong foundation in Sensory since it impacts all aspects of food science
  - Dept looking into being more flexible around scheduling options (allowing students to schedule select upper level courses earlier in their student career)
  - Food Chem, Food Engineering, Food Micro, Sensory Science four pillars of IFT
  - Product Development, R&D, Technical Sales, Quality, with a lesser focus on Operations, tend to be focus of undergrads starting their careers
  - Food Science with Business focus would fall outside of IFT approval
- In Fall 2019, a Sensory Certificate will be offered
  - Consumer Insights course taught by Sarah Kirkmeyer; everything in certificate will be rolled in to MPS degree
- Career Interest options currently exist for specializations 12-14 credits
- Student feedback indicates desire for customization and specializations
- Minimum 120 credits required for a degree (down from 130 credits ~20 yrs ago)

## Alumni Relations/Alumni Society – Alan Schafranek

- Alan is Director of Alumni Relations with a dotted line reporting relationship to Alumni Association; he is the new Ag Alumni representative, succeeding Naomi Knaub
- Usually Alumni Relations falls under Development, however, Ag is different

- FIG is an example of an APG model that works well; Alan would like to replicate with other APGs
- APGs are not necessarily part of alumni association
- Funding for our group from alumni society actually comes from Ag Alumni Relations
- Must be a dues paying member to alumni association in order to be a part of Ag Alumni Society
- Over past two years, down 38 members each year in Ag Society; goal to recoup members
- How do we provide stipends (eg grant process) for FIG-sponsored events?
- Ag Newsletter will be sent simultaneously with FIG newsletter
- Leverage Ag Alumni Society to help with our fundraising goals
- Opportunity to increase support provided to/with alumni career services as a benefit of being a member of Ag Alumni Society
- Career Service Help and Mentoring are the two most-requested forms of support received by Ag Alumni Society
- Anyone that is part of the Ag Alumni Society must be part of the Alumni Association; Affiliate
  Program Group members do NOT need to be part of the alumni association. Requirements to
  belong to the alumni association requires two consecutive semesters as a student
- Ag Live alumni engagement committee working with APGs to see how they can help APGs with sponsors; how can they help us with the events we're already doing (sponsorships, communication, etc); more to come after the Ag Alumni Society's May meeting

#### Ag Council Update – Andy Hirneisen

- Asked to give input into the search for extension Director; 2 external candidates, 1 internal candidate; decision ultimately made by the Dean and that decision hasn't been made yet

## Food Industry Day - Chris Sigler

- Fall semester implemented, things did not go as planned due to scheduling conflicts
- Only 2 students signed up for spring semester due to beign overwhelmed (Keystone IFT meeting at Harrisburg Country Club within similar timeframe)
- Looking for a potential industry partners for Food Industry Day
- FDSC Club does a great job of bring company representatives to campus to engage with students, so less incentive for students to leave campus to visit companies
- Moving forward, might incorporate Food Industry Day with Food Science Club as an extracurricular activity
- Strong student presence at Keystone IFT meetings on Penn State side of Harrisburg
- Virtual tours might be a possibility due to availability of VR goggles
- Alternative: possible intersession course? Food Systems of Northeastern PA, for example
- Have we considered conducting the tour earlier in the semesters, before their workloads get busier?

## 2019 FIG Leadership Awards – Tom Dimick

- 2 applications for undergrad, 1 application for graduate
- Marlene, Tricia, Andy, Bruce, Judy, Sara, Tom will judge
- Applications will be sent out tomorrow by Tom, feedback due to Judy by Wed, May 1; Judy will inform Tom of winners by May 2

#### 2019 Food Science Tailgate – Tom Dimick

- October 19th versus Michigan
- Cvent to be used for registration with option for donating to Student Support
- Tom working with Food Science Club officers on details
- Logistical considerations:
  - Should we hold it inside this year? More interaction, and has been successful in previous years when we had to due to rain
  - Move food tent behind the chiller near the parking deck?
  - Another option smaller food tent for outside plus option to eat inside (hedges for weather, while also providing options)
  - From planning/logistics standpoint, hosting inside the building is preferred by the team. Decision confirmed to host inside.

#### **New Business**

- Board Membership Additions/Suggestions/Discussion
  - $\circ$   $\,$  Nicole Young from Mondelez could not attend today's meeting and cannot join Board at this time
  - Stephanie Keller potential candidate for FIG Board member (current graduate student)
  - Andy Reed Dairy Concepts, potential candidate
  - Gagan Mongia previously expressed interest in joining; Tricia will approach to see if he's still interested
- FDSC students locked out of Ag Alumni Intern Award because they participate in paid internships over the summer rather than enrolling in the formal internship course; Alan Schaffranek to look into rectifying this technicality
- Tom Balmer nominated as outstanding alumnus in college
- Request for members to consider ways to engage students at future FIG on-campus meetings

## Meeting adjourned at 1:41pm

#### Next Meeting: July 12, 10am – 2pm

## Penn State Food Industry Group Treasurer's Report July 1, 2018 - April 18, 2019

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# **CHECKING & SAVINGS ACCOUNTS**

Reginning Delence		
Beginning Balance		\$5,503.90
Expenses:		
2017 Leadership Awards - Graduate & Unde	rgraduate	\$214.40
Total Expenses:		\$214.40
		<i>Q</i> =1110
Income:		
Dues		\$40.00
Interest		\$0.96
Total Income:		\$40.96
Ending Balance		\$5,330.46
PSU FIG AC	COUNT	
Beginning Balance		-\$152.53
Expenses:		
2018 Leadership Awards - Graduate & Undergraduate		\$214.80
Total Expenses:	-	\$214.80
Income:		
Dues		\$330.00
2018 Fall Tailgate Silent Auction		\$883.00
2017 FIG Award Reimbursement		\$214.40
Total Income:		\$1,427.40
Ending Balance		\$1,060.07
2017 Fall Tailgate Silent Auction	\$455.00	
2018 Fall Tailgate Silent Auction	\$883.00	
2018 Student Support	\$0.00	
2018 Fall Tailgate Cvent & URL Site	\$1,755.00	
Endowment (Goal \$25,000)	\$3,093.00	

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