

**Food Industry Group Board Meeting  
Minutes  
October 27, 2012  
252 FDSC Outreach Center**

Attendees: Members at Large

**Welcome** – Dr. Robert Roberts, Interim Head of Food Science Department

- A. College of Agriculture re-organization
  - Effective July 1, the College of Agricultural Sciences went from 13 departments to 9.
  - Food Science department remained unaffected.
  - More details are available on-line at the College's website (<http://agsci.psu.edu/>).
  
- B. Leadership Situation
  - Barbara Christ is the interim dean of the College of Agricultural Sciences.
  - Dr. Roberts is the interim head of the Food Science department.
  - In process of interviewing new department heads.
  
- C. State of Department
  - Department numbers – Faculty: 14, Undergraduates: 210, Graduate students: 40, research funding: \$198,000/faculty, \$3.5 million total
  - Retirees: Dr. Donald Thompson, Dr. Lynne Brown
  - New Hires:
    - Dan Azzara, Ph.D. – Warehime Professor of Agribusiness
    - Kathleen Keller, Ph.D. – Assistant Professor Department of Health and Nutritional Sciences and Food Science
    - Sara Milillo, Ph.D. – Instructor of Food Science

**Food Industry Group Update** – Andy Hirneisen, President of FIG

- A. FIG Mission
  - The Penn State Food Industry Group (PSFIG) is an Affiliate Program Group of the Penn State Alumni Association and the College of Agricultural Sciences. The purpose of this group is to unite Penn State Food Science alumni, faculty, students, and friends in a network that supports the food science department's programs and activities.
  
- B. Who we are
  - Current Membership is 74 active members including board members and lifetime members.
  - Check out the officers bios.
  - FIG website - <http://foodscience.psu.edu/alumni/fig>

C. What we do

- We meet 3 times a year.
- Sub-committees for student support, membership and awards
- Key activities: tailgate, silent auction, Food Industry Day, Student Leadership Award, webinar with the Food Science Department

D. International Study Fund

- \$1250.00 to a student with international travel experience
- Administrated by the College of Agricultural Science.

E. Student Leadership Awards

- Sara Calaman won the Undergraduate Student Leadership Award
- Samantha Bennett won the Graduate Student Leadership Award
- They both received Nittany Lion Statues and their names will be engraved on a plaque that will be posted in the Food Science Building.

**Treasurer Report** – Bruce Kiefer

- Ending balance October 2012 - \$6,339.53
- Food Science International Study Fund - \$1,250.00

**Faculty Update** – Edward Dudley and Sara Milillo

- USDA Higher Education Challenge Grant
- Desire to establish a food safety minor
- Desire for industry ready food safety which would have related course work and industry training
- The grant will be due in February 2013
- Looking to FIG for ideas and letters of support from your companies

**Food Science Club** – Sara Calaman, President Food Science Club and Food Science Club Executive Board

- The food science club was involved in many activities from social, educational, and community service.
- Some events include Ag Progress Days Mushroom Stand, Internship presentations from students, Ag Hill Olympics, ServSafe Certification, Harvestfest, FIG overview, and State College Crop Walk.
- The Product Development team was finalists in the IFT and RCA product development competitions with Brew Bites and Spicy Chili Volcano Bites.
- The Product Development team asked those at the tailgate to fill out a survey on snacks. Thanks to Dan Azzara for his guidance.
- College Bowl Team was 2<sup>nd</sup> place in regional competition.
- The College Bowl Team is in search for ideas for questions. Email Tony Herdzyk (ash5265@psu.edu) with any sample questions.

- They also have many upcoming events.
- Some of the upcoming events for the fall semester include No Shave November fundraiser, Keystone IFT meeting, American Red Cross Blood Drive, a hayride, and various food company presentations with interviews.

**Penn State Food Science Certificate Program Proposal – Catherine Cutter**

- Proposal for a food science certificate program
- A certificate is equal to a set number of CEUs. The number is yet to be determined. 1 CEU = 10 contact hours
- Each short course will be rated to guidelines and incorporate a short exam.
- Credit for courses taken in last 3 years will be awarded upon completion of an exam.
- May receive CEU for course even if not registered in the certificate program.
- Could have some different options:
  - Food Safety (Specialties: Dairy, Meat, Produce)
  - Food Science and Technology (Specialties: Dairy, Meat, Produce)
  - Wine Technology
- Each option will have certain required classes.
- Could have some different options: