

**Food Industry Group Update
Minutes
October 19, 2019
252 Erickson Food Science Building**

Attendees: Members at Large

Welcome – Marlene Stauffer

- Marlene opened the meeting at 2:04 pm.
- Introductions around the room

Secretary's report - Heather Arentz

- Review of summer meeting minutes
- Minutes were approved.

Treasurer's report – Bruce Kiefer

- Beginning balance of operating funds - \$5,660.06
- Ending balance - \$5,089.73
- See attached report for more detailed information
- Treasurer's report was approved

Student Leadership Award – Judy Williams

- David Nguyen won the undergraduate Student Leadership Award
- Lisa Caprera 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 Keeney Commons in the Food Science Building.

Food Science Department Update – Robert Roberts

- Special Thanks to David Nguyen, the Food Science Club volunteers, Food Science Staff, especially Tom Dimick and Chris Singler, and the Food Science Club advisors Chris Sigler and Josephine Wee for organizing the tailgate
- Food Science Club Advisors: Chris Sigler and Josephine Wee
- Departures:
 - Renee Miller
 - Michelle Orner
 - Tiffany Murray
- New Additions:
 - Kate Mobley – Sensory Evaluation Center Coordinator
 - Brittany Butterworth – Quality Assurance Assistant
 - Misha Kwasniewski – Assistant Research Professor of Food Science

- Overview of 2018-2019
 - Faculty grouped based on functional group
 - 2018 undergraduate enrollment – 152
 - 2018 graduation – 42
 - Graduate Program - ~40
 - Post Doc Scholars – 4-6

- Open Positions
 - Assistant professor macromolecules
 - Manager of Developmental Operations
 - Quality Assurance Manager of Creamery
 - Production Superintendent/Manager of Creamery

- 2018 Productivity

B.S. degrees	52
M.S. degrees	10
Ph.D. degrees	5
Peer-Reviewed Papers	61
Books or parts of books	4
Presentations at National Meetings	45
International Presentations	18
New Grant Funding Initiated	\$3.1 Million
Short Courses/Workshops	60 (~2500 people)

- Department Activities
 - 2019 Annual PMCA Production Conference
 - USDA Summer Program
 - 2019 Gamma Sigma Delta
 - Phi Tau Sigma Honor Society

- Faculty Promotions
 - Dr. Ryan Elias – promoted to Professor of Food Science
 - Dr. Edward Dudley – promoted to Professor of Food Science
 - Dr. Federico Harte – promoted to Professor of Food Science

- Dr. Kerry Kaylegian – promoted to Associate Research Professor
- Faculty and Staff Awards
 - Dr. John Coupland – IFT Fellow
 - Dr. Jasna Kovac - Institut Meriux Young Investigator Award in Antimicrobial Resistance
 - Dr. Kerry Kaylegian – Arthur W. Nesbitt Faculty Program Development Award
 - Dr. Kerry Kaylegian – Gamma Sigma Delta Extension Award
 - Kira Rigg – Staff Laureate Customer Service Award
 - See website for further details and more awards:
<https://foodscience.psu.edu/about/honors-and-awards/awards-for-2019>

Online Graduate Certificate in Sensory and Consumer Science – Dr. Helene Hopfer

- The graduate certificate is part of World Campus and 4 courses (12 credits)
- Coming soon – Master of Professional Sciences (24 credit core courses and 8 credits electives)
- Two courses are offered each semester and can be taken individually
- Admissions BS or BA with 15+ credits in science and quant. courses
- Official transcript and GPA
- GRE (within past 5 years)
- OR –
- GRE waiver:
 - Advanced degree (MS, PhD, MBA, etc)
 - 4+ years professional/industry experience
 - Other prior experiences
- Admission deadlines
 - July 15 for fall
 - Nov 15 for spring
 - April 15 for summer
- It works with industry experts
- If have questions, email Helene Hopfer (sensory@psu.edu)
- <https://www.worldcampus.psu.edu/degrees-and-certificates/penn-state-online-sensory-and-consumer-science-certificate/overview>

Food Science Club Update – David Nguyen, Food Science Club President

- Objectives
 - Aid in career development and placement
 - Company visits
 - Internships/co-op/full-time positions

- Product Development competitions
- Teach topics outside of normal food science curriculum
- Bring faculty and students together
- Goal for Fall and Spring Semesters
 - Increase membership for freshman and grad students
 - More educational seminars
 - More volunteering and fundraising activities
- Harvestfest
 - Fundraising event by scooping creamery ice cream at DelGrosso's Amusement Park
 - Raised over \$10k this year
- Upcoming Fundraising Possibilities
 - Good Day Café Coffee workshop
 - Educational workshop on coffee brewing
 - Use Creamery cartons for plants
 - Talking with industry professionals
- Food Science Club Social Media
 - Website: <https://agsci.psu.edu/students/clubs/food-science>
 - Instagram: <https://www.instagram.com/psufoodscienceclub/?hl=en>
- Officers
 - President - David Nguyen
 - Vice President - Iain Olsen
 - Treasurer - Aaron Wiedemer
 - Secretary - Kaitlyn Frantz
 - Public Relations Chair - Taylor Thomas
 - IFT Chair - Taylor Thomas
 - Ag Relations Chairs - Michael Zaffuto and Dylan Small
 - Fundraising Chairs - Jacob Ginn and Anne Marie Lozaw (shadow)
 - Fundraising Chair - Aaron Wiedemer
 - Social Chairs - Kaitlyn Frantz and Anne Marie Lozaw

International Experiences for Food Science Students – Dr. Jasna Kovac and Dr. Ryan Elias

- Background – barriers to studying abroad for a semester
 - Rigid academic plan
 - Cost
 - “Happy Valley Homesickness”
- Faculty Led Courses
 - Shorter
 - Discipline focused

- Designed and led by our faculty for our students
 - Cost effective, but not cheap
 - FDSC 499 – Food Production in Italy
 - It has been offered 7 times since 2010
 - 118 students engaged – 100% Food Science
- Goals:
- Develop an understanding and appreciation of the Italian food system
 - Compare and contrast food production norms
 - Intensive in-country travel
- Course
- It showed modern approaches to producing ancient foods – cured meats, wine, and cheese
 - It included Piemonte, Torino, Emilia Romagna, Bologna
 - The tours were very diverse food production tours where the students were able to go behind the scenes
 - The course has evolved into courses in India and Denmark
 - Challenges to course
 - When to go?
 - Where to go?
 - Accessibility – costly. Typical cost is \$3150-\$3930, typical support \$775-850

Students shared their experience of traveling abroad to France and Italy

Food Industry International Study Endowment – Marlene Stauffer

- History of FIG's support – FIG international study fund
 - 5-year annual award - \$1250/year
 - 2012-2017
 - Helped students study abroad – Italy, India, and France
- Develop and Endowed Award to support International Experiential Learning
 - Idea presented to FIG Board by Dr Roberts in 2018
 - Approved to move forward by FIG Board Spring 2019
- Endowed Award
 - Award given annual in perpetuity
 - Minimum principal to establish an award of \$25, 000
 - Return of ~4-4.5% per year
- Status
 - Using combination of FIG funds, specific donations, and pledges
 - Minimum amount to establish the Endowment has been achieved
- Next Steps
 - Work with College of Agriculture Develop to formally establish the endowment
 - Solicit FIG membership and Alumni for additional support
 - Grow the endowment to \$75,000
 - Link to donate: <https://raise.psu.edu/FIGInternationalStudy>

- All silent action proceeds benefit the FIG International Study Endowment

Meeting was adjourned at 3:11 pm.

All meeting minutes are available online.

Next meeting: Spring 2020