



Food Science News

Department of Food Science

Department Head Update

As I write, the view from my office window is of a snowy campus. Since it's the Friday of finals week, students are heading home for the holidays, and the building is quiet. The hustle and bustle of the academic semester is nearly over, though there is a football playoff game tomorrow adding some extra excitement. Still, this is a time for reflection in the academic calendar.

Overall, it has been a good year for the Food Science department. Our undergraduate enrollment remains strong, thanks largely to the recruiting efforts of Dr. Chris Sigler and the support of other faculty and staff. The "Taste of Food Science" event he developed for prospective students and their parents has been very well received. Graduate enrollment remains steady, and as usual, we will have over 100 applications to review for the cohort starting in Fall 2025.

Faculty have been very active and successful in seeking external grants to fund research. In fact, our funding is up more than 120% over this same period last year. Additionally, several of our graduate students have successfully competed for USDA NIFA predoctoral fellowships. Penn State Food Science students received more predoctoral fellowships than any of our peer schools, which speaks to the quality of our students.

As you will see in this newsletter, our faculty, staff, and students continue to be recognized for excellence both internally and externally.

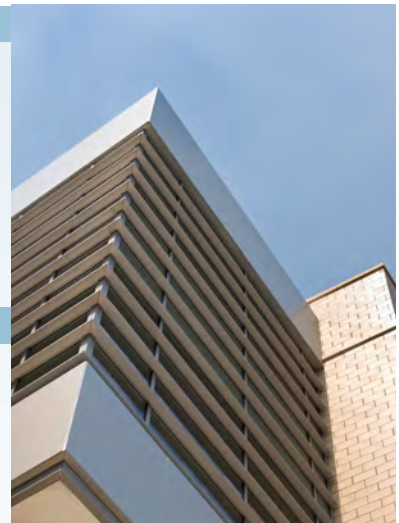
Our new product development kitchen was used for the first time this fall for the FDSC 450 "New Product Showcase." This project stemmed from the recognition that many of our students will work in product development after graduation, and we needed a more suitable space to prepare them. We repurposed a conference room (room 226, for those who remember) into a teaching kitchen that allows six groups to work simultaneously. This space is designed to be flexible and accessible to student teams interested in competing in product development competitions throughout the year. With this space, we can better model the industrial product development process and scale up production in our existing pilot plants.

Now, for the ask: The physical renovation of the space is nearly complete, and we are in the process of equipping it for use in Fall 2025. If you or your company are interested in sponsoring equipment for the lab, please reach out to me at fr3@psu.edu.

I hope everyone has a joyous holiday season and I wish you all a happy, healthy, and productive new year.

All the best,

Bob Roberts, Professor and Head



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Exciting New Developments in Our Food Science Facility: A State-of-the-Art Product Development Kitchen

We are thrilled to announce the opening of our brand-new product development kitchen in Erickson Food Science building. This state-of-the-art kitchen is designed to support and enhance undergraduate teaching in food innovation and product design. In addition, this facility will offer a unique hands-on learning environment for our students, preparing them to become leaders in the food industry.

On Friday, December 13, we hosted our final product showcase for the senior capstone food product development course in this new kitchen. For 15-weeks, student groups worked alongside industry sponsors such as Kate's Real Food, Jillian Bakes, REM Recovery, and The Hershey Company. Three teams worked on product development competitions by The Institute of Food Technologists (IFTSA-MARS), The American Society of Baking, and the Eggcelerator Challenge by The American Egg Board. Their involvement emphasizes the strong partnership between our department and the industry, ensuring our curriculum remains relevant and impactful. The showcase featured a diverse array of innovative food products, from gluten-free vegan brownies to breakfast bars, to chocolate, baked goods, and confectionary. We thank our sponsors and alumni for their continuous support, which plays a crucial role in the success of our programs and the professional growth of our students.



FDSC 450 Student unveiled new innovations at the Product Development Showcase held in the recently completed Food Science Product Development Kitchen.

If you or someone you know would like to work with our food product development teams on a new product concept, please contact Dr. Josephine Wee (jmw970@psu.edu).



Berkey Creamery Wins Top Spot in Awards Celebrating the Best of Centre County



The Berkey Creamery won the No. 1 spot in the Best Frozen Treat category of the 2024 Centre County Favorites competition. Credit: Penn State. [Creative Commons](#)

Penn State's [Berkey Creamery](#) has nabbed top honors in the 2024 Centre County Favorites, a competition celebrating the places, restaurants and local businesses that central Pennsylvania residents love.

The creamery won Gold — the No. 1 spot — in the Best Frozen Treat category. [James Brown](#), manager of sales and marketing at the creamery, said he and the rest of the team were thrilled to be part of this year's awards.

"We are very honored to win gold for the best frozen treat in the 2024 Centre County Favorites," he said. "The Penn State Berkey Creamery works hard to offer only the best to the entire community, and we're fortunate to serve such loyal fans that we call family."

Centre County Favorites, which is in its inaugural year, is presented by the Centre Daily Times. More than 65,000 votes helped decide this year's winners. To see a full list of awards, visit the [Centre County Favorites website](#). ([Penn State News](#))

USDA Grant funds Cocoa Benefits Research to Combat Obesity-related Health Issues

Team led by food science professor to investigate how, why obese mice respond differently to dietary cocoa based on sex

Cocoa may be the dark horse in the race against obesity, according to researchers at Penn State. Nearly [one in three adults are overweight and more than two in five have obesity](#) in the U.S., both conditions that come with inflammation-related health concerns. The U.S. Department of Agriculture has awarded a research team, led by [Joshua Lambert](#), professor of food science in the Penn State [College of Agricultural Sciences](#), a three-year, \$650,000 grant to continue their work studying the effects of dietary cocoa on the gut health of mice by characterizing the sex-specific beneficial effects of cocoa against obesity-related inflammation and fatty liver disease.

"Research from our laboratory and others have shown that dietary cocoa can mitigate obesity-related inflammation and non-alcoholic fatty liver disease," Lambert said. "The effects are related to improved gut health."

Lambert's research team previously published a paper in [The Journal of Nutritional Biochemistry](#) showing significant differences in the response of obese mice to dietary cocoa based on sex. Obese male mice had higher levels of inflammation than female mice but showed greater improvements with cocoa treatment.

Prior studies by other researchers have reported that sex and sex hormones can impact development of non-alcoholic fatty liver disease and other co-morbidities of obesity, Lambert pointed out. The smaller effects of cocoa in female mice may be because the females had less inflammation in the first place, perhaps because of estrogen, he explained. Given that sex hormones change with stage of life, he suggested, there is a need to understand how they might interact with dietary cocoa.

"Based on this, we hypothesize that dietary cocoa mitigates inflammation and non-alcoholic fatty liver disease in obese mice in a sex-specific manner, and that the influence of sex hormones on the composition of the gut microbiome and mammalian signaling pathways drive these differences in biological response," he said. Full Article... ([Penn State News](#))



Research has shown that dietary cocoa can mitigate obesity-related inflammation and non-alcoholic fatty liver disease. The effects are related to improved gut health.

Credit: xamtiw/Getty Images. All Rights Reserved.

Trying to Limit Calories? Skip the Dip, Researchers Advise

Serving a dip with a salty snack greatly promotes calorie intake in study

Snacks provide, on average, [about one-fourth of most people's daily calories](#). With nearly one in three adults in the United States overweight and more than two in five with obesity, according to the [National Institutes of Health](#), researchers in the Penn State Sensory Evaluation Center are investigating how Americans can snack smarter.

The latest study conducted in the center, housed in the [College of Agricultural Sciences](#), investigated how eating behavior changes when consumers are served a dip with a salty snack. The findings, available online now and to be published in the November issue of [Food Quality and Preference](#), suggest that they eat more — a lot more. The chips and dip together yielded a 77% greater caloric intake, and a faster total eating rate compared to the just chips, no-dip control.

However, there was no difference in chip intake, pointed out study corresponding author [John Hayes](#), professor of food science and director of the Penn State Sensory Evaluation Center.

"The most striking findings of our study is that people didn't eat fewer chips when dip was available — they ate the same amount of chips, plus the dip," he said. "This lack of compensation means that adding dip to chips can substantially increase overall energy intake without people realizing it.

Intuitively, many people would guess that if we add something extra to a snack, like dip, people will compensate, and eat less of the main item, Hayes explained.

"But our research shows this is not the case with chips and dip," he said. "Our participants consumed the same amount of chips regardless of whether dip was present, leading to much greater energy intake when dip was available."



Participants were served 70 grams of ranch-flavored chips, or about 2.5 servings, with or without about a third of a cup of ranch dip. They ate as much as they wanted. Credit: Madeline Harper/Penn State. All Rights Reserved.

The study, which was led by research assistant Madeline Harper, who recently graduated from Penn State with a master's degree in food science, assessed 46 adult participants. In two visits to the Sensory Evaluation Center, they were served 70 grams of ranch-flavored chips, or about 2.5 servings, with or without about a third of a cup of ranch dip. Participants ate as much as they wanted.

Their intake was measured, and all eating sessions were video recorded and annotated for number of bites and active eating time. Researchers used that information to calculate measures of "eating microstructure," including eating rate and bite size.

Harper suggested that the greater intake of the chips and dip snack was facilitated by a larger bite size resulting from dip inclusion. On average per eating session, participants consumed 345 calories of chips and dip compared to 195 calories of chips alone.

The study was novel, Harper noted, because little research has been conducted on the effect of external sources of oral lubrication like dips on oral processing of salty snacks.

"Clearly, it has an influence on food intake, especially while snacking," she said. "However, in this chips-and-dip snack, the greater intake resulting from dip inclusion may have been facilitated by a larger total snack bite size, as opposed to faster chip eating rate."

Even though snacking is a major source of energy in the typical American diet, it remains understudied, Hayes said, adding that understanding eating behavior around snacking is crucial to address issues of overeating and obesity.

"This research opens up new avenues for exploring how the physical properties of foods can influence our eating behaviors and ultimately, our energy intake," he said. "If we can slow people down, we can influence energy consumption without giving up the pleasure from food."

Paige Cunningham, postdoctoral scholar in the Department of Food Science and the Department of Nutritional Sciences at Penn State, contributed to the research.

The U.S. Department of Agriculture's National Institute of Food and Agriculture supported this research. ([Penn State News](#))



Participants in this study consumed the same amount of chips regardless of whether dip was present, leading to much greater caloric intake when dip was available. The greater intake resulting from dip inclusion likely was facilitated by a larger total snack bite size. Credit: grandriver/Getty Images. All Rights Reserved.

Penn State Student finds Community as an Agricultural Advocate

Inspired by the students who helped her when she was new at Penn State, Benelli Risser is paying it forward by participating in the Agricultural Advocates program, where she can apply her schoolwork and passion to help others.

Risser, a rising fourth-year student in the College of Agricultural Sciences, has been a part of the Agricultural Advocates program since her third semester. The group assists in recruitment efforts for the college and comprises academically advanced and well-rounded undergraduate students who plan events to get the community and prospective students involved.

“As an Ag Advocate, I can lead tours and go to functions on panels where I promote the programs within the college to prospective students,” Risser said. “One of the best parts of the program is participating in large-scale networking events where I can talk to the alumni and community on what the college is currently doing.”

Risser said she wanted to be an Ag Advocate because she loves helping others. The program was a great resource for her when she first came to the college since she could ask students further in the program for advice. She also loves learning and collaborating with the community inside and outside of Penn State.

“My favorite experience as an Ag Advocate has been representing the program at the Farm Show every year,” Risser said. “This event has always meant a lot to me, and when I learned that I could go as an advocate for the college, I was more than enthusiastic. It also provides me with the opportunity to see how Penn State has partnered with the agricultural community and impacted the world around me!”

Risser is majoring in food science with a minor in international agriculture and is involved in various Penn State clubs in addition to being an Ag Advocate. Risser will be the next president for CRU, a Christian ministry group at Penn State, and is also a member of the Coaly Society, an honor society for outstanding undergraduate leaders in the College of Agricultural Sciences.

Through her classes and extracurricular experiences, Risser said she has been able to help others around the world in countries such as Greece, where she studied the summer after her freshman year, and Tanzania, where she went with UNTO, the humanitarian branch of CRU.

“Food science has allowed me to get the education I will need to understand food processes and the importance of keeping out pathogens,” Risser said. “Through my minor in international agriculture, I’ve learned about agricultural systems on a global scale. It has helped me form valuable connections and discover how to use my food science degree to approach worldwide food supply and safety.”

Risser said after graduation, she hopes to go into food safety and help others by fighting food insecurity. She noted that through the resources available at Penn State, she has been introduced to the career paths available to her.

“The Ag Advocate program has helped me to understand how invested the college is after graduation,” Risser said. “It has also shown me what the college has to offer. As students, sometimes we see a very narrow view of the college from the perspective of our unique major. This program allowed me to discover the other majors in the college and become connected to the people within them.” ([Penn State News](#))



Benelli Risser, a rising fourth-year student in the College of Agricultural Sciences, has been a part of the Agricultural Advocates program since her third semester.

Credit: Penn State. [Creative Commons](#)

USDA Grant to Support Summer Research Experiences for Undergraduates

The U.S. Department of Agriculture’s National Institute of Food and Agriculture recently announced an investment of \$11.6 million in its [Research and Extension Experiences for Undergraduates program](#). Among the recipients, Penn State’s [College of Agricultural Sciences](#) was awarded a \$750,000 grant to support 50 undergraduate students in exploring career opportunities in food science and nutritional sciences.

[Helene Hopfer](#), associate professor of [food science](#), will lead a program to engage participants from several institutions through research, professional skills development and networking to consider future careers at the human-food interface. The program will specifically seek to recruit students from chemistry, biology, engineering, psychology and other related disciplines.

“We know from our own experiences that students entering college often do not know about food science or nutritional sciences, although they might be interested in the science of food and the science behind eating,” Hopfer said.

The human-food interface encompasses many jobs along the continuum of food science and nutritional sciences, including careers in sensory and consumer science, ingestive behavior, food analysis and food quality. Specific examples include food product development, quality assurance and quality control, public health education, nutrition extension and food marketing. Full article ...([Penn State News](#))

Penn State Professor Named to Advisory Board of National Smell and Taste Center

John Hayes has been appointed to the external scientific advisory board of the newly established National Smell and Taste Center at the National Institutes of Health (NIH).



John Hayes

[John Hayes](#), professor of food science and director of the Sensory Evaluation Center in the [College of Agricultural Sciences](#), attended the center's launch event July 9 in Bethesda, Maryland. His appointment to the scientific advisory board recognizes his significant contributions to research on smell, taste and chemesthesis, which is the detection of chemical irritants by the tongue. These are the three senses that combine to form food flavor.

The new center aims to advance understanding of chemical senses and related disorders through innovative research, providing comprehensive care for individuals with smell and taste disorders, and educating both the public and health care professionals about these important senses.

"As millions of Americans discovered during the pandemic, loss of the sense of smell can profoundly impact our quality of life, including the enjoyment of food," Hayes said. "Prior to 2020, many people did not fully appreciate how crucial our sense of smell is to our daily experiences. This new center at NIH will play a vital role in advancing our understanding of the chemical senses and developing better treatments for those affected by sensory disorders caused by head trauma, cancer treatment, and COVID-19 and other viral illnesses."

Hayes — who holds graduate appointments in the College of Health and Human Development's food science and nutritional sciences areas and in neuroscience at the Huck Institutes of the Life Sciences — initiated a new line of research on smell perception in the spring of 2020. The studies were launched following the spike in anosmia, the partial or full loss of smell, cases during the early days of the COVID-19 pandemic. ([Penn State News](#))

Food Science Researcher Receives Early Career Award



Jasna Kovac

[Jasna Kovac](#), associate professor and Lester Earl and Veronica Casida Career Development Professor of Food Safety in Penn State's [College of Agricultural Sciences](#), has been selected to receive the 2025 Award for Early Career Environmental Research by the American Society for Microbiology.

The award recognizes an early career investigator with distinguished research achievements who "has improved our understanding of microbes in the environment." The award consists of a commemorative piece and a \$1,400 honorarium to help cover Kovac's travel expenses to the society's Microbe Meeting, which will take place from June 19 through June 23, 2025, in Los Angeles, California. She will be publicly recognized along with other leading scientists and researchers in the field for their professional accomplishments and contributions to research, education, clinical laboratories, service and scientific diversity.

Kovac is being honored for dedicating her career to improving microbial food safety through a precision food safety approach. Her lab employs cutting-edge microbiological, next-generation sequencing and cell culture methods for prediction of risk associated with foodborne pathogens, and microbiome-informed assessment and prediction of contamination of water and food processing environments with pathogens.

She has published several papers in journals such as *Microbiome*, *mBio*, *Critical Reviews in Food Science and Nutrition*, and *Nature Communications*. Additionally, she is highly active in disseminating her research, as evidenced by 30 national and international invited speaking engagements, eight workshops, and 136 accepted poster and oral presentations at conferences. ([Penn State News](#))

Dr. Kovac was also selected as the recipient of this year's High-Impact Research Publication in Nutritional and Food Security, for the publication, "The composition of environmental microbiota in three tree fruit packing facilities changed over seasons and contained taxa indicative of *L. monocytogenes* contamination."

Jasna was recognized at the College of Agricultural Sciences' annual Research Awards Ceremony.

Bucknavage Honored by National Food Safety Organization



Martin Bucknavage

Martin Bucknavage, [Penn State Extension](#) senior program specialist for food safety and quality, has been selected to receive a 2024 Volunteer of the Year Award from the Food Safety Preventive Controls Alliance.

The alliance is a broad-based, public-private organization of industry, academic and government stakeholders that was established to develop and provide training and outreach to support the U.S Food and Drug Administration’s Food Safety Modernization Act.

[Bucknavage](#), based in the [Department of Food Science](#) in Penn State’s [College of Agricultural Sciences](#), was recognized for his leadership and technical expertise in developing the updated version of the Preventive Controls for Human Food curriculum that is used by food operations worldwide to control the safety of food products. He also led the effort to redeploy the alliance’s Technical Assistance Network, reframing it to utilize extension-based professionals throughout the country.

During the alliance’s 2024 annual conference Nov. 19-20, Bucknavage and [Rick Kralj](#), Penn State Extension senior food safety and quality educator, also will receive a group award — the Certificate of Achievement — for recognition of group members’ contributions to the development and review of the alliance’s Preventive Controls for Human Food (version 2.0) curriculum.

In addition, Penn State Extension recently was cited as a top provider of Food Safety Preventive Controls Alliance training programs in reaching 1,000 participants in the courses offered since the training was launched.

Penn State Extension is an acknowledged leader in providing training and support to the food industry and its employees. In addition to offering the updated Preventive Controls for Human Foods training, faculty and staff on Extension’s [Food Safety and Quality](#) team offer a broad range of training programs aimed at meeting industry needs. ([Penn State News](#))

Keller Receives 2024 Hoebel Prize for Creativity

Congratulations to [Kathleen Keller](#) on being selected to receive the 2024 Hoebel Prize for Creativity from the Society for the Study of Ingestive Behavior (SSIB). This award is intended to honor a SSIB member, at any stage of their career, for an exceptional level of creativity and excellence in his or her research on ingestive behavior. This research should constitute a significant advance in our understanding of mechanisms controlling ingestive behavior and have the potential of benefiting society by elucidating methods for treating or preventing disorders of ingestive behavior.



Kathleen Keller

Dudley Honored by National Microbial Research Network



Edward Dudley

[Edward Dudley](#), professor of food science and director of the E. coli Reference Center in the College of Agricultural Sciences, has been awarded the 2023 J. Roger Porter Award by the United States Culture Collection Network in recognition of his outstanding leadership to support novel life science discoveries.

The award recognizes a scientist who has demonstrated the value of microbial biodiversity through continuous curatorial or stewardship activities for a major resource used by the scientific community. The United States Culture Collection Network is a Research Coordination Network, supported by the U.S. National Science Foundation, with a mission to facilitate the safe and responsible utilization of microbial resources for research, education, industry, medicine and agriculture. ([Penn State News](#))

New Faces in Food Science



Ashley Tice

Ashley Tice, Financial Associate

[Ashley Tice](#) joined the department in July as a Financial Associate. Ashley is a 2018 graduate of Arizona State University, where she majored in Communications. Ashley has years of experience in food service and food service management. After graduation she worked in the banking and finance industry, including the Office of Financial Aid at Penn State. Ashley is married to James, and together they have two quite large and loveable yellow labs. She loves ice cream and is learning the art of homesteading, so working in the Food Science Department is her dream job!



Vinnie Valicente

Vinnie Valicente, Research Project Manager, Sensory Science

The department welcomed [Vinnie Valicente](#) to the department in July as the new Research Project Manager coordinating the [Sensory Evaluation Center](#) (SEC).

Vinnie is originally from Brazil, where he obtained a bachelor's degree in Food Engineering. In 2019 Vinnie moved to Indiana to pursue his PhD in Nutrition Science at Purdue University. After completing his PhD, Vinnie worked at Monell Chemical Senses Center in Philadelphia for 1 year prior to joining Penn State University.



Megan Mershon

Megan Mershon, Teaching Lab Coordinator

Please join us in welcoming [Megan Mershon](#) back to the Food Science Department as our coordinator for the undergraduate teaching labs. Megan joined the department in July, and is responsible for maintaining our food chemistry and food microbiology labs as well as assisting with the design of our new product development kitchen.

Megan is a graduate of the food science department and is back after obtaining her master's from Virginia Tech where she studied wine. In between her degrees, she worked at Barry Callebaut, a large chocolate ingredient manufacturer, designing chocolate bars, ice cream coatings, and every cocoa-based product in between. In her free time, Megan loves tackling a baking project, winning first prize at trivia night, and cheering on the Penn State football team.

Penn State Dairy Products Evaluation Team Places High in a National Contest

The Penn State Dairy Products Evaluation Team recently competed in the Collegiate Dairy Products Evaluation Contest in Milwaukee, placing high in several categories.

The team earned the following awards in the April 17 contest: First Place Butter, Third Place Cheddar Cheese and Third Place Cottage Cheese.

Team members included undergraduate students Grace Hwang, Ryland Curran and Fletcher Kanas and graduate students Ashley Ohstrom, Andy Paff, Auja Bywater (alternate) and Paige Sullivan (alternate). All are food science majors.

Individual awards won by team member included: Grace Hwang, second place, cottage cheese, and third place, butter; Rylan Curran, fifth place, butter; Fletcher Curran, fifth place, butter; Ashley Ohstrom, third place, butter, and fourth place, cottage cheese; and Andy Paff, first place in cheddar, third place in milk, third place in yogurt, fifth place in ice cream and third place in all products.

[Kerry Kaylegian](#), associate research professor in the [College of Agricultural Sciences](#), is coach of the Penn State Dairy Products Evaluation Team. She pointed out that there is a certain symmetry to Penn State's triumph.

"The first contest in 1916 was butter only, and Penn State won that contest," she said. "This means that Penn State won butter at the first contest and the 100th contest — how special to be able to bookend this contest with butter wins. By the way, in case anyone is trying to reconcile the math, there were a few years off for World War I, World War II and COVID-19."

The National Collegiate Contest was held in conjunction with the Wisconsin Cheese Maker's Association International Cheese Expo. ([Penn State News](#))



The Penn State Dairy Products Evaluation Team, from left: Andy Paff, Fletcher Kanas, Grace Hwang, Rylan Curran, Paige Sullivan, Auja Bywater and Ashley Ohstrom. Credit: Penn State. [Creative Commons](#)

2024 Regional IFTSA College Bowl Champions



Food Science College Bowl Team, Maddy Feeney, Heidi Mencl, Madeline Harper (Captain), Betty Raup and Joe Melchiorre.

The Penn State Food Science College Bowl Team competed in the 2024 Regional IFTSA College Bowl Competition and earned the regional title. The Penn State team of Madeline Harper (Captain), Maddy Feeney, Heidi Mencl, Betty Raup and Joe Melchiorre defeated teams from Maryland, Delaware and Virginia Tech to secure a spot in the national competition during IFT FIRST in Chicago, held in July.

Morgan Failla, PhD student, organized the event and Auja Bywater, PhD student, and Paige Sullivan MS student handled the timing and scoring during the event.

2024/25 Keystone IFT Scholarships



Allison Yap is a senior and has served as the secretary and the IFT chair of the Food Science Club. She completed internships with International Flavors and Fragrances (IFF), at Archer Daniels Midland (ADM), and at the J.M. Smucker Company. She is also pursuing a minor in Agribusiness Management. She currently serves as an undergraduate teaching assistant in both the Food Science department and the Agribusiness Management department, and upon graduation will rejoin the J.M. Smucker Company within Product Development.

Sydney McMurray is a senior studying Food Science and International Agriculture. She has previously served as secretary and president of the Food Science Club and is currently the social media manager of the club. She is also active in multiple service and professional organizations, such as Sigma Alpha and the Food Science Advocates. Serving as a Food Science Advocate is a way to educate future food science students and be an ambassador for the Food Science department. Sydney has also completed internships at Keurig Dr. Pepper (as a beverage product development intern) and ADM (as a CD&D Food Science intern in the savory department).



Lauren Wolf is a senior. She has been a fundraising co-chair for the past two years and is the current treasurer of the Food Science Club. She also serves as a research assistant and teaching assistant and is a student ambassador advocate for the Food Science department. Lauren completed internships at Saputo and Mondelēz International. As part of the Student Outreach Program, she attended the 2024 PMCA Conference. Lauren also completed a summer study abroad in Greece and a semester abroad in Italy.

(Source: Keystone IFT News)

2024 Food Industry Group Leadership Awards



The 2024 [Food Industry Group](#) (FIG) Leadership awards for the outstanding undergraduate and graduate student were presented at the Annual Food Science Tailgate on October 5th. This year's recipient of the Judith A. Williams Food Industry Group Undergraduate Leadership Award is **Kacie Czyszczonek**, senior in Food Science. The Graduate Leadership Award was presented to **Morgan Failla**, dual title PhD student, Food Science & International Ag Development.

The awards recognize Penn State Food Science students who have demonstrated exemplary leadership, scholarship, community involvement, and volunteerism, to the department, Penn State, and the community.

Food Industry Group Leadership Award recipients, (Left) Kacie Czyszczonek, senior in food Science, and (Right), Morgan Failla, dual title PhD student, Food Science & International Ag Development.

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**Giving to the Food
Science Department go to:**
GiveTo.psu.edu/FoodScience

Upcoming Events

- January 8-10 [Preventive Controls for Human Foods Training for PCQI Recognition](#),
University Park, PA
- 12-18 [Ice Cream Short Course](#), University Park, PA
- 31- Feb. 2 [Ice Cream 101, Introduction to Frozen Desserts](#), University Park, PA
- March 10-12 [Preventive Controls for Human Foods Training for PCQI Recognition](#),
Harrisburg, PA
- June 16-20 [Penn State Chocolate Short Course](#), University Park, PA

For a complete list of events, visit <https://foodscience.psu.edu/events>

Update Your Alumni Information

Updating your information with the Alumni Association is now easier than ever. You can change your home address, work address, e-mail address, and other information online at the Penn State Alumni website. Or you may also contact the Alumni Records staff directly.

Web: [Record Update Form](#)

Phone: 800-548-LION (5466), option 2

Mail: Penn State Alumni Association
Alumni Data Access & Services
Department B
Hintz Family Alumni Center
University Park, PA 16802



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