



Food Science News

Department of Food Science

Department Head Update

Dear Friend of Food Science,

May is always an exciting time at the University since it is when the majority of students complete their course of study and “commence.” Every graduating class is unique and this year’s class is no exception. Spring 2021 graduates have the distinction of completing their last three semesters in the midst of a global pandemic. Reading the remarks from graduating students contained in this issue, it is clear they really missed being together as a group for the last 15 months. It is also clear they appreciated the creativity, time and effort that faculty put in to assure students were well prepared for the future. We are proud of our graduates’ perseverance and resilience in the face of change and many daunting challenges. Congratulations! Well Done!

Sitting in my office (yes, my campus office in the Food Science Building) contemplating the last three academic semesters the trope that “the only constant is change” comes to mind. As the sun begins to shine, the weather begins to warm, the number of vaccinated people continues to increase and the COVID case count declines there is a sense of cautious optimism in the Department, at the University, in State College, and indeed across the country. Faculty, staff, and students are looking forward to a return to “normalcy.”

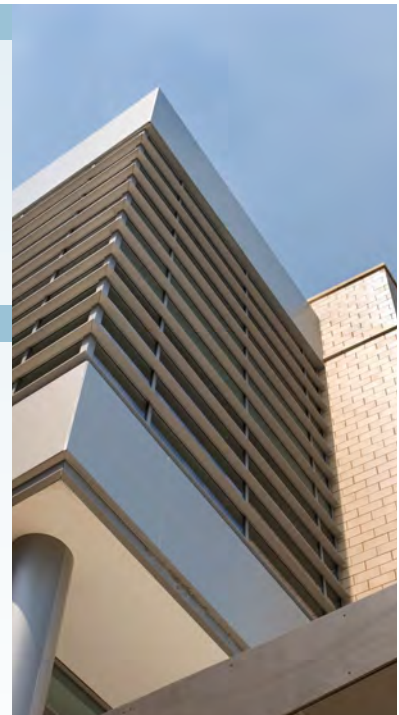
While the summer will be “transitional,” we at Penn State are planning for a Fall 2021 that looks much like Fall 2019. This means students and faculty will return to the classroom and laboratory for face-to-face instruction much as we knew it prior to the pandemic. There are a host of open questions...Will we still be masked? What will football look like? Will there be a Food Science Tailgate? What other changes will be in place? Time will tell. Most importantly the plan is to be face-to-face!

I hope you are all well, and I look forward to seeing you or hearing from you in the not-too-distant future.

Once again congratulations to the graduates in the class of 2021. Please remember to share your stories with us as you progress in your careers.

All the best,

Bob Roberts, Professor and Head



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Spring Class of 2021

Sahib Aliyev
Han Ho Bae
Alexandra Cardile
Hannah Carney
Dana Carrato
Zachary Connolly
Alexander Conte
Kelly Cook
Joseph Emhof

Sarah Ferriter
Matthew Haines
Jason Hsu
Dingxin Hu
Bradley Ingraham
Tzu-Han Kao
Yeuk Yin Lai
Anne Lozaw
Kate McBrail

Sophie Mitchell
Paige Morga
Jill Nathanson
Iain Olsen
Chiaki Omiya
Carson Palmer
Hannah Pappal
Rachel Potter
Lauren Reynolds

Madison Ruston
Gianna Tartaglia
Nora Tietjens
Brianna Watson
Junting Zhou

Undergraduate Remarks



Spring Commencement 2021 (image: Patrick Mansell)

I love commencement. It marks the passing of an academic year and gives a chance to reflect on our students' achievements. Last year Penn State was forced to hold all its ceremonies online, but this year we were able to gather in Beaver Stadium (the first and, let's face it, only time I will take the field). Behind each graduate's name on the big screen are years of struggle and success, kindnesses given and received, and lifelong friendships made. All of our graduates have learned important life lessons here at Penn State, although not all of them in the classroom! They should be proud of their achievements - I know I am.

This is the graduating class hit hardest by the COVID-19 epidemic. For many of them the second part of their junior year as well as all their senior year featured on-line labs, virtual interviews, socially distanced everything and more Zoom than anyone deserves. They've also had to cope with the real consequences of the pandemic in their families and on the economy. Despite all of this, they rose to the challenges and remained engaged and kept moving forward.

So, congratulations to all of our Spring 21 grads! I'm sure you will do great things in the world but don't forget us and be sure to visit when you're back on campus. If there is one thing I like about this job more than commencement, it's seeing what our alumni do with their degrees!

[Dr. John Coupland](#), Undergraduate Program Coordinator



Alexandra Cardile

"The biggest challenge during my Senior year with online learning would have to be the labs. Everyone always looks towards the labs in food science, especially during Senior year because every class taken the past 4 years can be put to skill. Us students were still so lucky and fortunate to have professors that worked to ensure that we would still be able to do the labs whether it was at home, in the pilot plant, or even abroad!"

"My advice to an incoming student is to utilize all of the resources that the Food Science department has for you. Whether its going to your mentor, your TA's, the Food Science club, or anything. Just be sure to use them, because in the long run they are going to help you tremendously."



Hannah Carney

"I knew I wanted to be a Food Scientist when my idea of a fun Friday night in high school was recipe testing!"

"The best FDSC experience I had was creating a new grain-free cereal product in a Product Development class with one of my closest FDSC friends. It was so much fun to use all the science and engineering we've learned about in a creative way!"

Remarks *continued*



Dana Carrato

"I knew I wanted to be a Food Scientist when my high school biology teacher was a Food Scientist before becoming a teacher, and she showed me that this major is so much more than it seems. From the moment I started my freshman year, I knew food science was the path for me and I never looked back."

"The best part of the major is the hands on experience that comes with the classes. The lab component of each food science class is where I was able to take what I learned in the classroom and apply it. Not having that option as much because of virtual learning was challenging, but the professors went above and beyond to try and ensure that students were still getting this hands on portion of their classes."

Zach Connolly

"My favorite Food Science experience is either the wine and beer making labs in FDSC 413, or Dr. Coupland's Food Chemistry lectures."

"Keep an open mind about what you want your future career plans to be and absorb as much knowledge as you can throughout your journey at Penn State. A Penn State education will set you up with amazing opportunities in the industry!"



Alexander Conte

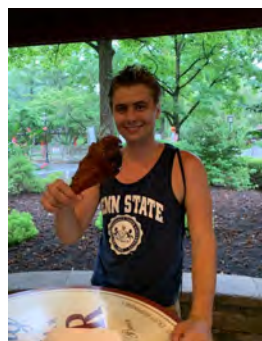
"The Food Science study abroad programs are invaluable in terms of life experiences! Being able to take in the food culture of another country first-hand is one of the most fascinating opportunities offered!"

"Try everything! There are so many elements to Food Science, that unless you try it all, you may never know what you're missing out on!"

Catherine Cook

"I knew I wanted to be a Food Scientist after attending Spend a Summer Day and speaking with a student about her work with wine. I was so intrigued, and I immediately knew that's what I wanted to do."

"My best FDSC experiences were the many field trips, both in person and virtual, where we learned about specific products or industries and the processes and machines involved."



Joseph Emhof

"My best Food Science experience was researching the wine microbiome in Dr. Wee's lab!"

"My advice to an incoming student would be to take advantage of every opportunity that comes your way! From undergraduate research and interesting gen-eds to getting SCUBA certified or studying abroad, there is always something new to experience at Penn State."

Remarks *continued*



Sarah Ferriter

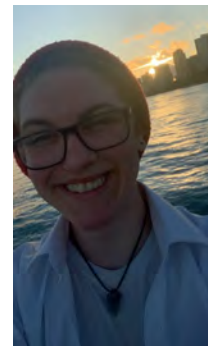
"My favorite FDSC experience was creating amazing bonds with all the other FDSC students in my year. We truly became a little family over the years, and I couldn't imagine my time at Penn State without them!"

"My advice to an incoming student: Don't be afraid to ask for help! You are surrounded by incredible people both within the faculty and in your student body that are more than willing to help you succeed in FDSC!"

Matthew Haines

"My best FDSC experience was taking the Penn State Ice Cream Short Course in January 2020. Everything you ever wanted to know about ice cream jammed into a week of learning, networking, and free ice cream."

"My advice to an incoming student: Don't take too many classes at once. I front loaded classes with 16-18 credit semesters and while it made for a lighter senior year, if I did it again, I would spread out my course work to be more even across all four years."



Jason Hsu

"It is such a privilege to attend Penn State as a Food Scientist. We are blessed with amazing faculty members who not only excel at teaching and research, but also care enough to personally invest in the personal development of the students. You should get connected and involved as early and as often as you can."

"My best Food Science experience was learning food chemistry with Dr. Coupland has been by far my most fulfilling academic experience. Nearly every day I would feel that "ah-ha" moment in class. I always left with ideas racing in my head of different experiments that I could use to observe the theory I had learned in class first hand."

Dingxin Hu

"Best Food Science experience was during FDSC 413. Though it was during the pandemic, we had a lot of fun learning making stuff during labs."

"Picking up lab materials is a big challenge for me since I don't own a car. I have to take buses and walk a while holding a big box."

Bradley Ingraham

"My best Food Science experience was Product Development class working with a company sponsor, Hershey. I love working on my own project and there were a lot of interesting guest speakers throughout the semester. That class really helped spark my interest in product development!"

"My advice to incoming students is to get involved in the Food Science department early, and don't be afraid to try something new! Some of my favorite FDSC experiences came from the extracurriculars that the department offered."



Remarks *continued*



Tzu-han Kao

"I knew I wanted to be a Food Scientist when I was in high school. I always loved cooking and baking a lot."

The best Food Science experience at Penn State is that we have so many courses in which we can have hands-on experience to do experiments with food in the lab."

Kate McBair

"My best Food Science experience was when one of my closest friends and my roommate, all in Food Science, recently went to a restaurant and spent hours talking about our memories, classes and professors in food science. It was so much fun to talk and reflect about our experiences over tacos, lol."

"My advice to an incoming student: I would say to take advantage of all of the opportunities to work with other students when studying. The major is so small and it makes the perfect environment to make friends, and it makes learning easier."



Sophie Mitchell

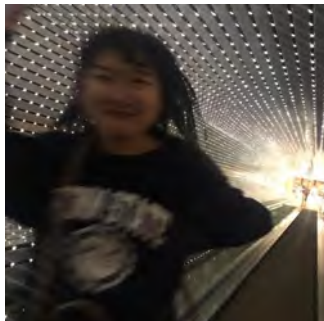
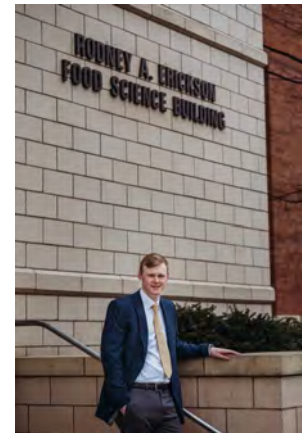
"My biggest challenge this year was staying motivated. I overcame this by making daily schedules and staying organized while also giving myself free time to relax."

"Although difficult with online learning, my advice to an incoming student is to try to get to know everyone in the Food Science Department. These people will be by your side for the next four years and will be there to help you when you need it."

Iain Olsen

"My best Food Science experience was when we took an overnight trip to Lactalis. It was a great learning and bonding experience with my peers."

"My advice to an incoming student: Do not be afraid to get involved and ask questions. There is so much opportunity here and amazing people that want to see you succeed."



Chiaki Omiya

"My best Food Science experience is that I can make food during the lab classes and taste them! Making wine is one of my favorite lab classes!"

"My biggest challenge was taking home-lab classes. It was hard to see if I was on the right track or not during the class since TAs and professors could not come check it. "

Remarks *continued*



Carson Palmer

"I knew I wanted to be a Food Scientist when I realized how diverse the food industry is and how many different career paths are available as a food scientist."

"My advice to an incoming student is to get as involved with the university as you possibly can. Whether that means activities related to food science or something completely different, it is so important to invest yourself into activities on campus."

Rachel Potter

"My greatest challenge with online learning senior year was not being able to see all of the other amazing friends that I've made in the department face-to-face each day."

"My greatest Food Science experiences included taking advantage of the elective courses the department has to offer. I really enjoyed New Product Development, Food Laws, Communicating Research in Ag Sciences, and Food Toxicology."



Madison Ruston

"The best Food Science experience I had was traveling abroad to Paris to learn about their agricultural and food systems for two weeks. It was very cool to be able to compare what they do compared to the United States in terms of food laws and production. I would 100% recommend this trip to anyone who would like to study abroad in Food Science!"

"My biggest challenge during my senior year with online learning was probably having to do at-home labs in my college apartment with very little counter space. However, it was better than not doing any labs at all, so I appreciated the challenge!"

Gianna Tartaglia

"My best Food Science experience was when I participated in the Paris embedded program! I spent two weeks in France learning about agricultural policy and other interesting issues as they compare to US policies. I highly recommend all food science students try an embedded course."

"My best advice to an incoming student would be to get involved with outside lab research. It's so important to reach out to professors and get lab experience because it looks great on your resume, and it will help you in your search for internships!"



Brianna Watson

"I knew I wanted to be a Food Scientist when I realized my career would allow me to keep others safe."

"My advice to an incoming student is never EVER be afraid to ask questions, most likely others have the same question."

Ph.D. and MS Graduates, Spring 2021



Jennifer Brodock, MS

Thesis title: *Chocolate Milk Choice and Consumer Acceptance in Adult Consumers: The Role of Psychographic Segmentation and Information Framing.* (Advisor – John Hayes)

“My time as a grad student in the Food Science Department has been a great experience and has prepared me for a career in sensory and consumer research. The faculty, staff and fellow grad students have been a tremendous help during my research, and I greatly appreciate the support I have received.”



Charles Connolly, MS

Thesis title: *Development and Comparison of Viability qPCR to Culture-Based Quantification in Challenge Studies.* (Advisor – Catherine Cutter)

“Everyone here is super friendly and helpful and the research was really interesting. I greatly enjoyed my master’s experience at Penn State and am happy to have the opportunity to continue on towards a Ph.D. within the department.”



Andrew Elder, Ph.D.

Thesis title: *Antioxidant Activity of Rye Bran-Derived Alkylresorcinols: Effect of Alkyl Chain Length on Activity in Foods.* (Advisors – Ryan Elias and John Coupland)

“The Food Science Department has provided me invaluable experiences throughout my entire time as an undergraduate and graduate student. I am grateful for the faculty, staff, and my fellow students who have made Penn State feel like a home. The entire department has shown immense support while preparing me to start my career in the food industry, and I would not be where I am today without this community.”



Dariann Gallegos, MS

Thesis title: *Effects of Milk Protein Concentrate and Stabilizer Type on Shrinkage in Low Fat Ice Cream.* (Advisor – Robert Roberts)

“I am beyond grateful for my time spent with the Food Science Department. I’ve had the opportunity to learn and grow not only academically but as an individual. I would personally like to thank all of the educators, staff and friends that gave me a wonderful experience at PSU!”

Food Science Student Honing Leadership, Public Speaking Skills as Ag Advocate

Madalyn Arthur, of Dallas, Pennsylvania, a junior majoring in [food science](#) in Penn State's [College of Agricultural Sciences](#), is elevating the image of agriculture and the college as an Ag Advocate.

Arthur has been a member of the [Ag Advocates](#) since the spring semester of her freshman year. She said that she had been interested in the club since the Dean's Welcome, an event which takes place the day before classes start.

"I remember getting to see all the Ag Advocates speak in the Forum Building," Arthur said. "They were so enthusiastic and passionate about the college. I knew immediately it was a group that I wanted to be a part of. I loved everything that they stood for and how much they cared about creating a welcoming environment."

Ag Advocates are undergraduate students who are performing well academically and engaged in various organizations across the college and the University. Club members also have opportunities to develop leadership and professional skills and network with industry partners from all sectors of the agricultural sciences.

They also represent the college at many events, including campus tours, virtual prospective student visits, alumni activities, dean's receptions, open house events, parents and family weekends, and other college functions.

"Maddy is the definition of an advocate for agriculture," said Marra Baker, director of student recruitment and activities in the college. "Her warm and inviting personality will make anyone she connects with feel welcomed. Maddy is full of knowledge and experience in the college, and that really resonates when she connects with prospective students."

Arthur loves being an Ag Advocate and noted that the public speaking aspect is one of her favorite things. "I love getting to interact with so many different people — whether it's prospective students, current students, faculty, alumni or industry professionals," she said. "People are interested in Penn State, and they are proud of the work students do. Being an Ag Advocate is about letting people know what the College of Agricultural Sciences is about."



Madalyn Arthur, a junior in Penn State's College of Agricultural Sciences, and fellow food science student Tyler Chandross-Cohen. (Image: Madalyn Arthur)

Her interest in food science is another passion. She said her first job — bagging groceries at Wegmans — is what sparked that interest. "It was a super fun job; the part I enjoyed the most was working with food," she said.

Arthur worked in several departments at Wegmans and said it made her consider culinary school. However, since she also loves science and chemistry, she thought a food science degree would be the perfect fit.

"I love the atmosphere of being at a large school like Penn State, while also being in the tight-knit community that the college and the Department of Food Science offer," she said. "It's the perfect blend."

Arthur added that if she is struggling in a course, she knows she can reach out to the professor. "The food science faculty know me and the other students — what we're doing, what we're interested in — and they're always willing to help," she said. "I can't think of a more dedicated and cohesive group. I love that we are like a family."

She hopes to have a career in fish and shellfish quality assurance and is pursuing a summer internship in Alaska as a quality assurance lab technician for Alaska's Best Seafood. The company works on the Bristol Bay sockeye salmon run, which is the world's largest natural wild fishery.

The internship would take place between late May and early August to correspond with the sockeye season. Arthur said the area where she would be working is accessible only by boat or plane and has no cell-phone service.

The Alaska Department of Fish and Game regulates when the fisheries can harvest because Alaska fishes on sustained yield. Arthur said, "That means they make sure whatever they're catching this year isn't going to negatively affect next year's fish population."

Fish and shellfish are highly perishable, and Arthur explained that freshness is of the essence when it comes to seafood food safety. The main aspects of quality assurance are making sure that products are cleanly processed and kept at the proper temperature, and that they include a country-of-origin label.

For students interested in learning more about Ag Advocates, Arthur said the club members are happy to answer questions. "We always want to see people who are passionate about the College of Agricultural Sciences and the students here," she said. "Everyone has their own story about how they came here. And all of those stories are amazing and so beautiful." ([Penn State News](#))



Madalyn Arthur (Image Madalyn Arthur)

Cutter Named Recipient of 2021 Kopp International Achievement Award

[Catherine Cutter](#), professor of food science and assistant director of food safety & quality programs in the College of Agricultural Sciences, is the recipient of Penn State's 2021 W. LaMarr Kopp International Achievement Award.

Established in 1995, the award recognizes faculty members who have contributed significantly to the advancement of the international mission of the University. It is named for the late deputy vice president for international programs.

Nominators praised Cutter's dedication to international food safety and improving public health. They cited several areas where she's made an impact.

Cutter launched the International Food Safety Initiative (IFSI) at Penn State. There, she's the point person for food safety and food quality programs. Through a team of faculty members, educators, students and staff, Cutter reaches out to international governments, industries and others to promote food safety practices. IFSI has completed projects on five continents with funding support from the U.S. Agency for International Development, the U.S. Department of Agriculture, the U.S. State Department and private sources such as the Gates Foundation.

"Through IFSI, Dr. Cutter has helped countries around the world realize their food security goals and strive towards the UN Sustainable Development Goals of zero hunger, good health and well-being and decent work and economic growth," a nominator said. "Food security can only be achieved when people have access to a safe and nutritious food supply. Moreover, as countries can attest to food safety protocols, market opportunities expand, offering better economic growth and employment opportunities."

Her work establishes systems abroad that improve food safety while creating training opportunities for international stakeholders at Penn State. At Penn State, she trains graduate students and research fellows. She travels to places such as Armenia, the Ukraine, Ethiopia and Uganda to train students, industry and regulatory personnel.

"From a basic understanding of hand-washing behaviors and their impact on producing safe food and reducing foodborne illness, to training scientists and regulatory personnel in analytical techniques, Cutter's activities cover the scope of food safety along the food chain in developed and under-developed nations," a nominator said. "She is dedicated to training personnel involved in all aspects of the food processing. Her research on conducting needs assessments, design of courses, and assessments of the training curricula provides the means to constantly improve the programs she can offer to make the most impact for creating a safer food supply." ([Penn State News](#))



Dr. Catherine N. Cutter

Two Food Science Faculty Receive Awards from Institute of Food Technologists

Two faculty members in the Penn State College of Agricultural Sciences have received awards from the Institute of Food Technologists.



Dr. John Coupland

Dr. John Hayes

[John Coupland](#), professor of food science, was selected to receive the institute's 2021 William V. Cruess Excellence in Education Award, an honor recognizing Coupland's performance in teaching food science and technology.

[John Hayes](#), professor of food science, was selected to receive the institute's 2021 Sensory and Consumer Sciences Achievement Award, which recognizes Hayes' work related to anosmia and COVID-19.

The awards, which include \$3,000 honorariums, will be presented during the Institute of Food Technologists' annual event in July.

"We are pleased to see IFT recognize the contributions made by Dr. Coupland and Dr. Hayes," said [Robert Roberts](#), head of Penn State's Food Science Department. "John Coupland is a tremendous teacher and a model for beginning and seasoned faculty to emulate. John Hayes has developed an outstanding Sensory and Consumer Science program, which has become one of the department's signature areas. Both are extremely deserving of these prestigious awards." ([Penn State News](#))

Nutritional Journal Highlights Research on Micronutrient's Disease-Fighting Role

The Journal of Nutritional Science designated a Penn State research paper on how a dietary antioxidant may fight chronic disease and aging as its “Paper of the Month” in February. The article suggested that incorporating more of the dietary amino acid ergothioneine into one’s diet may help stave off long-term health problems.

The study was led by [Robert Beelman](#), professor emeritus of food science in the [College of Agricultural Sciences](#). John Richie, professor in the [Department of Public Health Sciences](#), Penn State Cancer Institute, and Allen Phillips, professor emeritus of biochemistry in the Department of Biochemistry and Molecular Biology, contributed to the research.

The researchers said ergothioneine, nicknamed the “longevity vitamin,” is found in low amounts in some foods and in high amounts in mushrooms. They further described it as an effective antioxidant that also has anti-inflammatory properties that have been shown to reduce certain chronic diseases in humans.

Comparing data from different countries, the group analyzed certain diseases to see whether there was a correlation between ergothioneine consumption and mortality rates. They found that Americans consume less ergothioneine than Europeans and have a higher risk of dying from certain age-related chronic diseases. According to the researchers, increasing daily intake of ergothioneine-rich foods could lead to more Americans living longer, healthier lives.

In addition to exploring dietary impacts, the group examined agricultural practices that impact ergothioneine-producing fungi in the soil. They proposed that excessive tilling disrupts soil-borne fungi that are the primary source of the amino acid that gets passed on to plants. Therefore, this practice could negatively affect the amount of ergothioneine in the food supply. ([Read More](#))



Image: Patrick Mansell

Dietary Cocoa Improves Health of Obese Mice; likely has Implications for Humans



Image: Gettyimages FCAFODIGITAL

Supplementation of cocoa powder in the diet of high-fat-fed mice with liver disease markedly reduced the severity of their condition, according to a new study by Penn State researchers, who suggest the results have implications for people.

Cocoa powder, a popular food ingredient most commonly used in the production of chocolate, is rich in fiber, iron and phytochemicals reported to have positive health benefits, including antioxidant polyphenols and methylxanthines, noted study leader [Joshua Lambert](#), professor of food science in the College of Agricultural Sciences.

“While it is typically considered an indulgence food because of its high sugar and fat content, epidemiological and human-intervention studies have suggested that chocolate consumption is associated with reduced risk of cardiovascular metabolic diseases including stroke, coronary heart disease and Type 2 diabetes,” Lambert said. “So, it made sense to investigate whether cocoa consumption had an effect on non-alcohol-related fatty liver disease, which is commonly associated with human obesity.”

This study has several strengths, Lambert explained. It used a commercially available cocoa product at a “physiologically achievable dose” — meaning its equivalent could be duplicated by humans. “Doing the calculations, for people it works out to about 10 tablespoons of cocoa powder a day,” he said. “Or, if you follow the directions on the Hershey’s box of cocoa powder, that’s about five cups of hot cocoa a day.”

The high-fat-fed mouse is a well-established, diet-induced model of obesity, Lambert added. By waiting until mice were already obese before beginning cocoa treatment, researchers were able to test the protective effects of cocoa in a model that better simulates the current public health situation related to non-alcohol-related fatty liver disease.

That’s important, Lambert pointed out, because a significant proportion of the world’s population has preexisting obesity and non-alcohol-related fatty liver disease. “Given the high proportion of people in the United States and other parts of the world with obesity, there is a need to develop potentially effective dietary interventions rather than just preventive agents,” he said. ([Read More](#))

Awards and Honors

Dr. Catherine Cutter – Recipient of Penn State's 2021 W. LaMarr Kopp International Achievement Award

Dr. John Coupland – Selected to receive the Institute of Food Technologist's 2021 William V. Cruess Excellence in Education Award, an honor recognizing Coupland's performance in teaching food science and technology

Dr. John Hayes – Selected to receive the Institute of Food Technologist's 2021 Sensory and Consumer Sciences Achievement Award, which recognizes Hayes' work related to anosmia and COVID-19

Dr. Robert Beelman – Paper of the Month, Cambridge University Press. "Is ergothioneine a 'longevity vitamin' limited in the American diet?"

Jason Nelson – Invitation to join PSU Chapter of National Society of Leadership and Success

Sabrina Yuskinski and Kayla Finkelstein – Accepted as Student Scholar for the Virtual 2021 Consumer Food Safety Education Conference

Yvonne Longnecker and Sarah Olsen – Acceptance into the Agriculture Future of America Food Institute

Avery Geiger – Selected 2021-2022 Ag Advocate in College of Agricultural Sciences

Summer Undergraduate Research Awards in Food Science

Tyler Chandross-Cohen
Nanmanus Homchauay
Kyle Moore
Sabrina Yushinski
Alayna Faison
Aom Jantip
Tyler Yany

Gamma Sigma Delta Poster Awards

Matthew Haines – 2nd place, Undergraduate Division, Human and Behavior & Social System Category, *Dietary Behavior, Gustatory and Olfactory Function in a University Student Population*. (faculty advisor, Helene Hopfer)

Anjali Sapre and Jared Pavock – 1st Place (Tie) Undergraduate Division, Plant System Category, *Utilizing broth microdilution and macrodilution for validation of the results of novel rapid antimicrobial susceptibility testing method based on dynamic laser speckle imaging*. (Immunology and Infectious Disease undergraduate students from Jasna Kovac's lab)

Stiphany Tieu – 2nd Place, Graduate Division Food Science Category, *Effect of heat-induced, pH-dependent micellar changes on the sol-gel transition in skim milk*. (faculty advisor, Federico Harte)

Tara Pickens – 1st Place, Graduate Division, Microbiology/Microbiomes Category, *Characterization of resistant starch degrading machinery expressed by microbes in the human gut*. (faculty advisor, Darrell Cockburn)

Taejung Chung – 3rd Place Graduate Division, Microbiology/Microbiomes Category, *Comparing the Performance of Multiple Machine Learning Methods for Prediction of Salmonella Contamination in Surface Water Based on Water Microbiome Data*. (faculty advisor, Jasna Kovac)

Penn State Graduate Exposition

Kiana Coleman – 3rd place finish in the Health and Life Sciences division of the Penn State Graduate Exposition for her poster titled *Anti-Inflammatory Effects of Cocoa Supplementation in a Mouse Model of Inflammatory Bowel Disease*. (faculty advisor, Josh Lambert)

Penn State Food Industry Group Leadership Awards

Leah Bodinger – Selected to receive the 2021 Judith A. Williams Food Industry Group Undergraduate Student Leadership Award

Jennifer Goza – Selected to receive the 2021 Food Industry Group Graduate Leadership Award

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

Upcoming Events

June	7-18	Fundamentals of Food Science Short Course , Virtual Online
	22-24	Food- and Airborne Fungi Mycotoxins Short Course , University Park, PA
August	17-19	Preventive Controls for Human Foods , Phoenixville, PA
Sept.	21-23	Cultured Dairy Products Short Course , University Park, PA
	21-23	Preventive Controls for Human Foods , Pittsburgh, PA
	28	Food Defense , Pittsburgh, PA
	29-30	Foreign Supplier Verification for Importers , Pittsburgh, PA
Oct.	26-28	Pasteurizer Operators Workshop , University Park, PA
Nov.	8-11	The Science and Art of Cheese Making Short Course , University Park, PA

Penn State's College of Agricultural Sciences and Penn State Extension are closely monitoring the COVID-19 situation and its potential impact on those planning to attend university events and programs. We are following updates from [Penn State](#), the [Centers for Disease Control \(CDC\)](#) and the [Pennsylvania Department of Health](#). We encourage all participants to keep informed of risks, precautions and symptoms to assist in making educated decisions about travel and participation in Penn State programs and events. Currently, the university has not made a decision to cancel programs or events. We will keep you updated on any such decisions, which will be made with the health and well-being of our community and event guests as the priority.

All registered attendees will be contacted in the event of cancellation. Unless you are contacted regarding cancellation, assume that university programs and events will go on as scheduled. We appreciate your understanding as we navigate this rapidly evolving situation. If you have questions or would like to change your registration status, please call 877-778-2937.

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 by completing the secure [record update form](#) on 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



This publication is available in alternative media on request.

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