

**Food Industry Group Board Meeting
Minutes
October 12, 2013
252 Food Science Building**

Attendees: Members at Large

- **Welcome and 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. 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

- C. Who we are
 - 85 Active Members including Life Members and Board Members
 - Friends and Alumni of the Food Science Department
 - Officer Bios are available at:
<http://foodscience.psu.edu/industry/fig/officers>

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

- E. Student Leadership Awards
 - Amanda Hofstaedter won the undergraduate Student Leadership Award
 - Josh Scheinberg won the graduate Student Leadership Award
 - They both received Nittany Lion statues, food science coaster, and their names will be engraved on a plaque that will be posted in the Food Science Building.

Treasurer Report – Bruce Kiefer

- Beginning balance July 2013 - \$7330.17
- Ending balance October 2013 - \$6176.80
- Food Science International Study Fund - \$1,250.00

- There are 85 active members
- See Attached for more detailed information

Food Science Department Update – Dr. Robert Roberts, Head of the Food Science Department

A. Leadership

- New EVP and Provost of the University – Nicholas Jones. He began in July 2013.
- College of Agriculture search for the dean continues. Barb Christ continues to serve as interim dean.
- Dr. Roberts became head of the Food Science Department in March 2013.

B. College Of Agriculture Re-organization

- There are 9 units now.
- The Food Science Department remained the same.
- We are one of the smaller departments in the college but have a very productive and active faculty.

C. Employment News

- Greg Davidson left for the College of Engineering.
- New employees: Beth Tepsic, Financial Assistant III.
- Jairam Vanamala, Associate Professor. He works with bioactives in food systems.
- There is an open position as a replacement for Dr. Roberts for an Assistant/Associate Professor.
- Dr. Larry Beuchat, an alumni created the first endowed professorship in food science microbiology.

D. Overview of 2012/2013

Achievements:

- 3rd place at RCA
- 1st place at DRI with Mooofins
- DPET in MO
- 2nd place in the Grad Cup

More Awards Information

- <http://foodscience.psu.edu/about/honors-and-awards/awards-2012>
- <http://foodscience.psu.edu/about/honors-and-awards/awards-2013>

E. Food Science Department by the Numbers

- BS – 35 projected to graduate in Spring, 70 in 2014. There are 220 undergraduates
- MS – 5 to graduate in Spring
- PH.D – 7 to graduate in Spring

- 40 graduates are enrolled.
 - 39 short courses which allowed contact with 1800 people.
 - Launch of the Food Science certificate program – about 6 enrolled right now.
- F. Strategic Planning Committee
- Dr. Ziegler will lead the committee which will consist of: Greg Ziegler, Dan Azzara, John Coupland, Catherine Cutter, Ryan Elias, and Kim Ripka
 - It is due to the Dean's office by Feb 2014 and to the University by Summer 2014.
 - Since the last strategic plan, faculty is down 16% and undergraduate numbers are up 90%, and graduate area up 14%. The department is doing more with less.
 - Typically there are 75 students in Jr/Sr classes.
- G. Food Science Department Ideas on how FIG can Support
- Student Support
 - Internships and permanent placement
 - Distribute our "one-pager" (coming attraction) that will describe how to best access our students
 - Connecting the department with the industry
 - Food Industry Days
 - Smaller scale "shadow" opportunities
 - Let the department know what you hear in the industry
 - Assist in setting up Food Industry tours to faculty

****Special Thank You to Tony Herdzyk (Food Science Club President), Svend Pedersen, Martin Bucknavage, and the Food Science Club Volunteers for setting up the tailgate****

Food Science Club – Tony Herdzyk, President Food Science Club

- A. The food science club was involved in many activities from social, educational, and community service.
- Some events include Delgrosso Harvestfest, playing laser tag, attending IFT expo.
 - Many companies came to speak internships and job opportunities.
 - College Bowl Team is preparing for competition and the regional area meeting at the University of Maine.
- B. Mooofins
- The Product Development team won 1st place at the Dairy Research Institute competition.
 - The goal was to create a breakfast item with over 50% dairy.

- Mooofins are a quiche-like muffin with a base of cottage cheese and other dairy ingredients such as whey, yogurt, milk, and nonfat dried milk (about 70% dairy). They provided samples of the 3 flavors: bell pepper mushroom, blueberry sausage, and maple bacon cheddar.
- The product was IQF and designed to be heated in the microwave.
- They partnered with the Penn State graphic design department for packaging.
- Dan Azzara helped the team as an entrepreneurial leader.
- The poster was presented at IFT at the US Dairy Council's booth.
- The team is considering commercializing the product.

Next meeting Spring 2014