Welcome - Craig Adams/Marlene Stauffer
  • Craig Adams opened the meeting at 11:04 am.
  • Craig introduced Marlene Stauffer as the new FIG President
  • Recited the 4H pledge

Secretary’s report - Heather Arentz
  • Review of summer meeting minutes
  • Minutes were approved.

Treasurer’s report - Heather Arentz for Bruce Kiefer
  • Beginning balance - $3,602.12
  • Ending balance - $3,785.85
  • See attached report for more detailed information
  • Treasurer’s report was approved

Food Science Department Update - Robert Roberts
  • Thanks to Tom Dimick, Jared Smith, Kerry Smith, Food Science staff and the Food Science club volunteers for coordinating the tailgate.
  • There was a voluntary retirement program at PSU. There were 5 from the Food Science Department that took it: Dr. Doores, Dr. Knabel, Juanita Wolfe, Joyce Cingel, and Robert Lumley-Sapanski. It was over 125 years of experience
  • The new Senior Associate Dean of the College is Steven Loerch.
  • There are new faculty hires:
    o Dr. Darrel Cockburn, Assistant Professor of Food Science, Microbial Ecology
    o Dr. Jasna Kovac, Assistant Professor of Food Science, Food Microbiology
  • There are new staff hires
    o Renee Miller – Manager of Departmental Operations
    o Kira Wetzel – Undergraduate Program Staff Assistant
    o Peter Hanchar – Facilities and Safety Coordinator
    o Sheila Crust – Business Manager, Berkey Creamery
  • Dr. Roberts provided an overview of 2016-2017
    o He talked about the undergraduate student program.
    o We don’t want to drop below 150 students
    o Look at recruiting and keep consistent
    o Enrollment trend is nationwide, not just at Penn State.
  • Enrollment
There are 202 undergraduates.

Graduate student – there are about 40

4 post-doc scholars

In 2016 graduated:

- 49 B.S.
- 6 M.S.
- 12 Ph.D.

There were many faculty awards.

- Trailblazer Award – Jared Smith
- Gamma Sigma Delta Award for Research Excellence – Dr. Knabel
- IFT President – Dr. Coupland

See website for further details and more awards: [http://foodscience.psu.edu/about/honors-and-awards](http://foodscience.psu.edu/about/honors-and-awards)

Students participated in many competitions

- National Champions 2017 IFTSA College Bowl
- IFTSA Disney PD competition - Grand Prize Product: Snow White’s Apple Delights
- National Dairy Council New Product Competition - First Place Product: FuZen
- IFTSA/Mars PD competition - Honorable Mention Product: ‘Cado Cakes
- Ocean Spray Competition – 3rd Place Product: CranPop
- FS/China Competition Tomato based products – Finalists Product: CamparTea
- Ag Springboard Competition – Team Pasta 2050 – Grand Prize Product: pasta made with cricket flour
  - Ag Springboard is a student business pitch contest
  - Won $7500.

**Student Leadership Award** – Andy Hirneisen

- Simon Itle won the undergraduate Student Leadership Award
- Michelle Reyes 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.

**Food Science Club Update** – Kerry Smith

- The club participated in many activities:
  - Company visits
  - Harvest Fest – scoped 255 gallons of ice cream
  - Chopped Competition
  - Pumpkin carving
  - Chocolate tasting for Valentine’s Day

- There are about 35 members
Food Science Product Development Teams - Dan Azzara
- There were 5 teams and all 5 made it to the finals
- They have a product concept and need to figure out how to manufacture, sell, and market. They are taking it from idea to commercialization
- Moofins endowment for Product Development in the future to help with the culture of Product Development competitions.
- The Food Science curriculum prepares students for the competition.
- Thanks to the food industry for help when students reached out.

Ocean Spray Competition - Weslie Khoo
- Objective: Frozen cranberry and create a beverage or food for healthy strivers to create better for you snacks
- Product: Cranberry-powdered popcorn mixed with nuts and cranberries
  - Developed sweet and savory versions
  - Took frozen cranberries and freeze-dried them to create snacks

Ag Springboard Competition - Weslie Khoo
- Objective: Have a business idea and solve problem on sustainability and move forward.
- Problem: Growing population, unsustainable protein sources
- Solve: Process cricket flour and make into pasta
  - Passed idea and co-founder stage
  - Formed a L.L.C
  - Currently Seed Round: raise $50,000, sensory test, accelerator, currently seeking supply and manufacturer

IFTSA Disney Competition - Ben Chrisfield
- Objective: Design a health food product for ages 10 and under
- Developed around one of the Disney franchises
- Product: Snow White’s Apple Delights (apple wafer sandwich) - apple wafer with soft fruit apple layer in center
- Used apple pomice as an ingredient

National Dairy Council PD Competition - Lisa Caprera and Gloria Wang
- Objective: Create a new dairy or dairy-based beverage for ages 15-25.
- Product: Füzen
  - Duel Bottle - 2 products within, use cap to adjust how much taking out
  - Vanilla Cardamom - high carbohydrate, pre-workout, faster digesting protein
  - Chocolate Coconut - recovery, high protein, slow protein

College Bowl Team - Lisa Caprera
- Reinforces food science knowledge
Dairy Product Evaluation Team - Xianqing Tan

- Talked about the Dairy Evaluation Team

Meeting was adjourned at 12:00.

All meeting minutes are available online.

**Next meeting: Spring 2017**
Penn State
Food Industry Group Treasurer's Report
July 1, 2016 - September 25, 2017

Beginning Balance $3,602.12

Expenses:
- FS International Study Fund - 2016 $1,250.00
- August 2016 Board Meeting - PSU $214.53
- 2016 Leadership Awards - Graduate & Undergraduate $215.50
Total Expenses: $1,680.03

Income:
- 2016 Fall Tailgate Silent Auction $815.00
- 2017 Dues $545.00
- 2017 Student Support $503.00
- Interest $0.76
Total Income: $1,863.76

Ending Balance $3,785.85

Lifetime Memberships To-Date
- 15 Ambassadors @ $400
- 16 Tailgaters @ $200

2017 - 54 Active members including Board members and Life members.