



# News

*Department of Food Science, Purdue University*

# Food Science



*Names: Left to right Amanda Lathrop, Kristen Naschansky, Rodney Green, Lynn Choi, Michelle Rzonca. Not Pictured are Jonathan Gray and Joshua Reid.*

## **Purdue Food Science takes the Gold at IFT**

If the Institute of Food Technologists (IFT) Convention is the Olympics for the food industry, the Department of Food Science at Purdue University would have brought home the gold. Several accolades were brought to the Department as a testament to the excellence of the faculty and staff. Our own Dr. Suzanne Nielsen was elected an IFT Fellow and Dr. Philip Nelson was elected to be the next president of IFT. Of much pride, the students also swept the offices they were hoping for bringing home the Head of the IFT-Student Association (IFTSA), Secretary as well as Midwest Area Rep. Two years ago, the students won the National Product Development Award. This year they will take over the leadership of the national organization.

Nelson, succeeding Mary K. Schmidl, took office as IFT's 62<sup>nd</sup> elected President on September 1. For the next year, he will be the President-Elect and take over as IFT President in 2001. Dr. Nelson will finish his three-year commitment with the last year titled Past President.

Dr. Nelson received his B.S. and Ph.D. degrees from Purdue University. He began his academic career at Purdue in 1961 as an

instructor in horticulture and quickly rose through the faculty ranks until, in 1984, he was appointed Head of Purdue's newly established Department of Food Science, the position he holds today. Dr. Nelson is known in the food industry for innovative scientific breakthroughs which have revolutionized the industry, particularly in the area of aseptic technology, for which he has received over 10 patents. He joined IFT in 1961 and has served on numerous committees and has held

many offices. Dr. Nelson was named an IFT Fellow in 1980. In 1995, he received IFT's most prestigious award, the Nicholas Appert Achievement Award, which honored him for his contributions to food technology.

Dr. Suzanne Nielsen's election as Fellow is a unique distinction conferred to an individual of outstanding and extraordinary qualification and experience for her contributions in the field of food science and/or technology and service to IFT. The citation for Dr. Nielsen's award reads: "For her service to IFT, contributions to scientific discovery and her compassion for exciting and training tomorrow's food science professionals, Suzanne Nielsen is recognized as a Fellow in IFT."

Dr. Nielsen has been a member of IFT since 1977. She received her B.S. from the University of Nebraska in 1976; and her M.S. and Ph.D. from the University of Minnesota in 1979 and 1982 respectively. In 1983 she became an assistant professor in the Department of Food Science at Purdue University. In 1988 she achieved the rank of Associate Professor and in 1993 the rank of Professor. She has received the Department's Outstanding Teaching Award nine times. She was selected for the Agriculture Leadership Development Program. She was the recipient of the Agricultural Research Award. Dr. Nielsen is a chemist and her textbook is being used by most (if not all) food science programs across the country.

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## Gold at IFT, con't

The Department will be well represented in the IFTSA for 2000-2001. The following students will hold positions in IFTSA for the coming year: IFTSA President-Elect Johnathan Gray, graduate student, Secretary Kristen Naschansky, graduate student, and Midwest Area Representative Rodney Green, undergraduate. Grad student, Michelle Rzonca is the new Chapter of the Year Chair and Amanda Lathrop is the IFTSA Membership Chair.

Dr. James BeMiller, director of the Whistler Center for Carbohydrate Research and professor has been elected President-Elect of the American Association of Cereal chemists for 1999-2000. The AACCC is an international organization of cereal science and other professionals studying the chemistry of cereal grains and their products or working in related fields. It publishes the journals *Cereal Chemistry* and *Cereal Foods World* as well as books on cereal and food science.

Like the leadership structure of IFT, AACCC Presidents serve a three

year term consisting of President-Elect, Presidnet, and Chairman of the Board.

The American Association of Cereal Chemists also has a student division. Joshua Reid, a Purdue student, is the current president of this national student organization also.

Please join with us as the Department wishes these faculty and students congratulations on their elections and in wishing them the best of luck in their terms.



*Dr. Philip Nelson, Dr. Suzanne Nielson, and Dr. James BeMiller*



## **NOTE** *from the Department Head . . .*

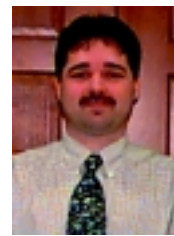
Another semester is underway at Purdue and I'm not sure how Food Science will top 2000! Excellence has been the status quo here with a facility that is second to none, incoming freshmen have higher-than-ever SAT scores, and for the 16th consecutive year all of our seniors were placed into a company or accepted into graduate school. Several faculty members have secured mega-research grants as our programs continue to stay on the cutting edge.

One priority still missing is the assistance to every student accepted into our program. As alumni, you know the dedication and work ethic needed to succeed at Purdue. In order to attract the best and brightest into

our profession, we feel it is vital to have the ability to entice prospective students into food science. Our recruiting is at a maximum effort and we are competing for the same students, not only from other high-caliber schools but other professions as well. Offering these scholarships will make us more competitive in the education marketplace and continue to bring in the best. Please take a look at the article on our BRICKS. It's a great opportunity to be recognized by our Department as well as help attract students into the profession.

Bruce Hamaker won the Agriculture Research Programs Award. Each year, only one award is handed out for the entire School of Agriculture. This honor was given to him for his research on understanding the storage and ultimate digestion of grain proteins.

The highest compliment a department can receive is for other food science programs recruit our faculty for leadership positions. John Floros left the Department to become head of the food science program at Penn State. We congratulate him on



## **Congratulations** *to Kirby Hayes!*

Kirby is the recipient of the First Annual B.J. Liska Award for Outstanding Teaching Assistant. He was awarded a plaque and honorary. He will be recognized along with future recipients of the award on a permanent plaque that will remain in the department. Way to go Kirby!

The Bernie J. Liska Teaching Assistant Award in the Department of Food Science was established to recognize and commend the outstanding teaching assistant each school year. The award emphasizes the importance of Teaching Assistants in the Department and the qualities of a successful Teaching Assistant – reliability, self-confidence, patience, and attention to detail.

Dr. Bernard Liska received his Ph.D. from the University of Wisconsin in 1957 in Dairy and Food Science. After graduation he was hired at Purdue University as an Assistant Professor and he worked his way up the ladder. He was Dean of Agriculture from August 1980 to December 1985. Was a Purdue Professor in Food Science January 1986 to May 1997. Now he is Purdue Professor Emeritus in our department. What an honor to be able to have this award in Dr. Liska's name.

this move and wish him success. Look for other faculty and staff changes elsewhere in this issue.

I would also like to point to the article on the Fran Reichart Food Quality and the Kroger Sensory Laboratories. These rooms were generously provided and will assist us in moving toward our mission of being recognized worldwide as the leading food science department.

## Food Science Creates and Fulfills Expectations

How does a high school student make the decision to follow a career path and then choose from a multitude of higher-education institutions in the United States? What really attracts them to Purdue Food Science? Once here, does the Department fulfill their expectations and needs?

We interviewed several former and current students. This is what we found:

“When Purdue says Food Science, they really do mean Science,” said Adam Milner, a freshman in the Food Science program. When Milner was accepted into Purdue he planned on a career in Agriculture. Arriving at Purdue, Milner was assigned to an academic advisor who introduced him to a new subject at Purdue, Food Science. The 100 percent job placement and the many opportunities for internships were what attracted Milner to this field of study.

When Adam was asked how he chose Purdue University he said, “His father and many other people from his community had graduated from Purdue and had done very well with their education.” He feels Purdue is the best in the Midwest along the lines of in-state tuition and quality education. Milner said he couldn’t remember his first impression of Purdue, because he has been in 4-H and has been to Purdue for multiple trips and activities since he was young. He remembers thinking it was very big at first. He says it seems small now and is getting smaller everyday as he meets new people and is learning to make his way around campus.

“I had very high expectations of Purdue, and they were exceeded in every way,” said Beth Auman a freshman in Food Science. Auman chose Purdue because they have one of the best Food Science programs in the country. She said she spoke with former Food Science students, and they had only good things to say about the program. Beth was recruited by Purdue, and accepted because she knew that

she wanted to be a part of the School of Agriculture and this program seemed perfect for her. She became interested in Food Science through a former teacher, whose husband worked as a Food Manufacturer. Auman is taking her first Food Science class, FS 161, *The Science of Food*, and said it is her favorite course this semester. Like her fellow classmates, Beth said she was impressed by the placement rates, and the opportunity for internships in the Department. Beth hasn’t made any predictions about her future career, but she feels that there will be many opportunities for her in the industry.

Ryan Williams had his first introduction to the food science industry when he was a junior in high school attending a national FFA convention in Kansas. At the convention they discussed the type of work and the jobs available in Food Science. He decided to look into it further and had the opportunity to job shadow at Wells Blue Bunny in Iowa. Wells Blue Bunny is a full service operation selling ice cream and dairy products across the country and around the world. Williams also got to meet Eddie Oamen, head of the Wells Blue Bunny’s Food Science department. He said he got to watch employees work on creating a new sugar free ice cream, and was included in tasting the flavor of the new ingredients in a sensory evaluation. This was a great opportunity for him to learn about Food Science. He is most interested in the development of new foods, and hopes in the future that he can work for a food manufacturing company.

“Sold on food science.” That is how Olivia Simmons, a recent Food Science graduate feels. After entering Purdue University as an engineering major, she quickly changed direction after meeting with Food Science student advisor, Jennifer Lawrence. Throughout her schooling at Purdue Simmons said she was consistently impressed with the faculty, the course selection and the vision for the future in the Food Science Department.

Simmons is currently in training to be a Quality Engineer at General Mills. She is working throughout General Mills ensuring food safety and

quality. When asked what she liked best about her job she said, “everyday presents new challenges and opportunities. A career in quality, is a fire-fighting job, and I enjoy working on day to day issues as well as the major projects.”

“Show me a new product without a flavor in it!” These are the words of Rena Rekeweg an Associate Flavorist for Brooklyn by Perfetti, and a recent graduate of the Purdue Food Science program. Rekeweg’s current job consists of compounding flavors and working in a pilot lab producing chewing gum and candy with flavors in them. She works with chemicals and has to know how they will react in the food systems they are created for so that the flavor is released properly and the desired taste profile is met. She said, “Consumers will not purchase a product if it does not taste good so we play a vital role in the success of a product.” One might wonder how she became interested in her profession, an internship at Universal Flavors played a major role in her decision.

Rekeweg spent nine months as a sensory research and development intern for Universal Flavors. She said she found her interest in the flavor industry here, where she got to compound flavors or used them in foods in the Flavor and Application lab. Rekeweg’s new accomplishments can be added to her long list of other achievements. During her education at Purdue, she studied Food Science in Switzerland, performing research on an anti-staling enzyme in bread. She said, “most importantly, I made life-long friends... and experienced more in four and a half months than any other similar time frame in my life, you just become a stronger, more open-minded person.”

If that weren’t enough, Rena also was involved in Food Science organizations during her stay at Purdue. She was a member of Food Science Envoys, Grand Cru, and officer for the Food Science Club, was a Food Science Department Tutor, and still is a member of IFT and AACC.

## Alumni, tell us what's new with you – electronically!

In previous issues, the newsletter was accompanied by a response card for you to fill out and return. To expedite this and make sure we hear from you, we have decided to put the response in an electronic format. As reworking of the Department's website progresses, we have included a temporary link from our homepage to "Information for Alumni". This includes links to the Purdue Alumni Association, the John Purdue Club, and our very own ALUMNISURVEY.

The electronic version of the Alumni Survey will allow for quicker response and a larger area for sharing those special events that happens to you. Please visit: <http://www.foodsci.purdue.edu/> and keep us current with what you are doing, where you are, and how your career is progressing.

If you are unable to access this website for any reason, please feel free to contact us at (765) 494-8256 and we will be happy to take down any information you wish to share.

We look forward to hearing from you. Watch for updates on yourself and other alumni in future newsletter issues.

## Building a brick foundation

For those that have not had a chance to tour the new facility, there is a wall on the right after entering the main doors that is our "Founders' Wall". We identified a large wall for continued growth and now we will need your help to cover it. The process has begun and some of the names on this wall are easily recognizable. What these people all have in common is their dedication to the student body and to the future of the Department of Food Science. They all support the notion that attracting the best students is essential for us to be successful.

Scholarships are the department's way of attracting top students into our profession. David Ross, the famed Purdue benefactor was quoted in 1920 as saying "What a great thing it would be if Universities could . . . recruit students with natural aptitudes for research, invention and creative thinking." This is exactly what our Department of Food Science is doing. With this recruiting also comes the competitive nature for these students with "natural aptitudes". Like a football program that can offer scholarships, we use the same devices to educate and attract top students into the food industry.

"It is my wish to be able to provide all 200 undergraduate and graduate students with some kind of financial assistance" Dr. Philip Nelson said. "If we are to attract the best students, then we must be competitive." Thus the Founder's Wall was established.

Matt Moudy, BS Food Science '92, purchased a brick last year. "Purdue has given me the tools to succeed in industry. I feel my brick is a way of saying 'Thanks' to Purdue Food Science and at the same time helping the future of our industry."

An endowment pool, established in 1998, allows small gifts to make an impact on the students' lives. Designated gifts for the wall are pooled together. The interest earned from these gifts become scholarships for the students. Currently, Purdue University pays 5% of the earned income to the Department for scholarships and the rest of the income is reinvested to ensure the growth of the fund.

How can you help support the future food scientists of the world?

With a designated gift of **\$250.00** or more, you receive an engraved "brick" that permanently becomes a part of our Founder's Wall.

Making the gift to the Department of Food Science makes you eligible for **tax deductions**. Contributions to Purdue are deductible within the limits of the Internal Revenue Code. Indiana taxpayers are eligible for a 50% state income tax credit up to \$200 on individual returns and \$400 on joint returns. Many companies are **matching gift companies** meaning a company will match an employee's gift by a ratio, some as much as 3:1. This is a great way to increase your giving power.

If you are interested in supporting the student body and having a brick engraved with your name or someone else's, please fill out the form below, cut it out and send it to Purdue Food Science Department, Attn: Michael Reckowsky, 1160 Food Science Building, West Lafayette, IN 47906. Include with it a check for \$250.00 or more made payable to Purdue Foundation.

I want to support the student body and be a part of the Founder's Wall in the new Food Science building. Included is my gift of \$250 or more. Please list the following name(s) to be recognized in perpetuity: \_\_\_\_\_

Name of donor: \_\_\_\_\_ Spouse: \_\_\_\_\_  
Home Address: \_\_\_\_\_  
Telephone: \_\_\_\_\_ Home email: \_\_\_\_\_  
Business Title: \_\_\_\_\_ Bus. email: \_\_\_\_\_  
Company Name: \_\_\_\_\_  
Telephone: \_\_\_\_\_  
Business Address: \_\_\_\_\_

My graduation year from Food Science is: \_\_\_\_\_

My employer will match my gifts.

I would like more information on gifting to Purdue's Department of Food Science.

Name(s) to appear on brick: \_\_\_\_\_

## Members of the Founder's Wall

The Department of Food Science wishes to gratefully acknowledge the Alumni, Friends and Corporations that have supported our scholarship efforts by purchasing "bricks" on our Founder's Wall. The brick is to signify the building block that assists the Department in recruiting its student body. The Founder's Wall is in the foyer of the new building.

Each donor to the scholarship fund will receive a brick engraved with a name you specify and mounted on to the Founder's Wall. It will remain there for as long as the new Food Science Building stands. You can become a Founder's Wall member by following the direction in the HELP FILL THE WALL article.

Members of the Food Science Department's Founder's Wall are:

Fred Babel by Don Eakle	Marion Lee Fields	William Niehaus
William Baitinger	Robert & Evelyn Fillerbeck	Suzanne Nielsen
Francisco Bartolome	John & Patricia Floros	Ray & Cynthia Noble
Linda Bartolome	Gerald & Joan Gentry	Sharon & John Pasch
Deborah Page Bartolucci	Walter Hempenius	Ken & Barb Patterson
Charlie Bates	Richard Heron & Sue Pitzenbarger	Debra Poskanzer
Larry Bayless	Diane Hnat & William Blane	Fran & Ernie Reichart
Kay & Mary Bayless	Pranav, Kavitha & Suresh Itapu	Ron Rice
James & Pari BeMiller	George & Pat Johannessen	Nicholas Rozzi
Beth Fulmer-Boyer & Chris Boyer	Dr. and Mrs. James Jones	Gale Shemwell Rudolph
Lee & Norma Jean Brueck	Susan Shimer Keller	Don & Gwen Shoemaker
Alfred & Esther Bushway	Steve & Heather Kendall	Rahul Singh
Marcia Cardetti	Anne & Alan Kimbell	Supriyz Singh
Dr. Alan & Ruth Carp	Mark Kimmel	Ram Chandra & Mewati Singh
Jenny & Will Chamberlain	Bill & Helen Klinker	Rakesh & Sunita Singh
James Chambers	Bernard & Donna Liska	Steve & Faith Smith
Rengaswami and Rena Chandrasekaran	Julie Liska	Larry & Jacqueline Speaker
Dr. Ronald & Carolyn Chanie	Dr. & Mrs. Jack Long	William & Margaret Stadelman
Nancy Austin Chumney	James MacGilvray	Marcia Mohler Steele
Peter & Nancy Clark	P. Grant Magner	David & Judy Strietelmeier
Kathleen Coffin	Jay & Judy Marks	Tom, Arleen, Sue & Tom Swinford
Kay Cooksey	John & Rachel McKeehen	Bernard & Ann Tao
Melinda Cope	Renee & Jordan Mellican	Richard & Gaye Vine
Paul & Cecile Cornillon	Colin & Linda Meyer	Bruce & Cynthia Watkins
Myron & Jan Davis	Rick Millane	Carole Wendrovsky
Paul & Vicky Davis	Alpha Morehouse	Roy Wheat
Paul Davis	John Morgan	Roy Whistler
Bud & Cathy Denton	Matt Moudy	Karen & Don Wieman
Richard Dickhaut	Dr. Harold & Joan Nelson	Marian & Paula Williams
Marlene Dierckman	Andy & Brad Nelson	Marion Williams
Jerry Farkas	B.R. & Alta Nelson	Scott Wilson
Phillip & Sheri Fell	Phil & Sue Nelson	Robert Wotzak
Kellie Fennessy	John Nelson	

### Indy International Wine Competition uncorks a top ranking

WEST LAFAYETTE, Ind - Indiana, not often thought of as a wine state, welcomed wine entries from Tasmania, Australia, and France this past weekend at the State Fairgrounds for the Indy International wine competition. Ranked among the top three competitions in the United States, based on the total number of entries, the Indy International has built quite a reputation among consumers and the international wine industry.

Over 2,500 commercial and amateur wine entries flowed in from 12

countries worldwide; to be tasted, analyzed and scored. Richard Vine, competition chairman and Purdue University enologist says, "The achievement of more than 2,500 entries reaches a milestone few other wine competitions have ever attained. Not only across America, but in Europe as well." The Indy International has grown from 484 entries to 2,500 in only 8 years. Vine continues, "I think this bodes high for the quality reputation we are building for Indianapolis as a center between American, European, and Southern Hemisphere vintners to go head to head with each other."

All entries are judged individu-

ally and are eligible to earn a bronze medal, silver, gold, or no medal. During the wine extravaganza, 265 gold medals were awarded, 888 silver, and 896 bronze. The best of show American Airlines trophy was awarded to the 1997 Haywood Winery Rocky Terrace Zinfandel from Sonoma Valley, California. Best red honors also went to a California vintner, Concannon Vineyard, for their 1997 Livermore Valley Syrah. The British Columbia winery, Wild Goose Vineyards, earned the best white wine with their 1999 Gewurztraminer.

Look for Indiana to continue to grow in reputation as a wine state. Not

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## *Wine Competition, con't*

only through the success of the Indy International, but also by the number of awards earned by Indiana wineries. Out of 191 Indiana wines entered, the wineries came home with 142 awards; 20 gold medals, 49 silver, and 73 bronze. Indiana wineries are competing with the best wineries in the world and winning; proving the point that there is more than corn in Indiana.

For additional information contact:

Sally Linton, Indiana Wine Grape Council, 765-496-3842,  
[linton@s@foodsci.purdue.edu](mailto:linton@s@foodsci.purdue.edu)

## **Reichart Generosity Supports Lab**

During the construction of the Food Science building rooms were designated as "naming opportunities". If an individual or company desires, they are able to donate a specified amount to the Department and have a room or lab named after themselves or their company. Private support from individuals and industry has allowed the Department to elevate a notch or two.

One such family is the Reichart's, owners of Red Gold, Inc. Fran and Ernest Reichart are from the eastern side of Indiana and have been strong supporters of Purdue Food Science. Fran helped her father, Grover Hutcherson, start Orestes Canning just prior to World War II. Fran received her degree from Purdue in 1946 while Fran's husband, Ernie was serving in the armed services during the war. In 1947, Ernie joined the company allowing his father-in-law to retire. Behind the leadership of Fran and Ernie Reichart, the company flourished and in 1970 became recognized as Red Gold.

Red Gold started as a tomato canning business to assist the war effort. Today it does that and a whole lot more. Their lines now consist of salsa, chili sauce, paste, juice, ketchup and of course, whole, peeled tomatoes. The company consists of trucking/shipping capabilities, 1 million square feet of storage space, and three processing plants, all of which are located in Indiana. Red Gold works

with 60 growers that farm 10,000 acres. Striving for the highest quality product is the guiding principle which has continued Red Gold's success.

When the Department of Food Science was having their campaign, Fran and Ernie knew they wanted to assist with the funding of such an aggressive plan. To what extent, they didn't know. Then Ernie made a big decision. He decided to have one of the rooms named after his wife, Fran.

Fran said she was very proud to have a room named for her in the new building. "There is no bigger honor", she said. "It is stupendous."

Dr. Nelson, who utilizes the Food Processing and Quality Lab, tries to explain what this gift has meant to him and the Department of Food Science. "This gift signifies that we have friends to the Department and we feel honored for these ties. With this kind of support, I am excited at the prospects that lie ahead."



The Department has made the most of the Reichart's gift. Several pieces of state-of-the-art laboratory equipment was purchased to better evaluate product quality. The focus is especially on fruits and vegetables.

Our heartfelt appreciation goes out to the Reichart's for their sincere generosity in the support of this department.

## **Staff News & Notes**

We would like to congratulate Dr. Arun Bhunia on his promotion to Associate Professor with tenure July 1, 2000.

We will miss Dr. James Chambers' as he left for full time retirement on June 30, 2000. We bid a partial farewell to Dr. Richard J. Vine went on early voluntary partial retirement effective August 14<sup>th</sup>,

although he maintains a 50% teaching appointment.

Congratulations to Dr. John Floros, the new Department Head of the food science department at Penn State University effective July 1, 2000. We wish him the best at the home of the Nittany Lions!

Faculty positions that are currently available or recently filled in the department are:

Assistant Professor of Enology  
Assistant Professor of Food Processing and Packaging  
Assistant Professor for Carbohydrate Polymer Chemists  
Assistant Professor for Microbiology – Bruce Applegate, Univ. of Tennessee, will join us on January 1, 2001. Watch the next issue for a complete biography.

## **New Faces**

**Susan Bedsaul** joined the department in August 1999 as taking care of the ICP lab. She thinks she has the best job! She runs "high tech" instrumentation like the Inductively coupled Plasma (ICP) that measures elements such as iron, lead, and calcium, as well as some uncommon ones such as cesium and rhenium. She measures all sorts of samples from the School of Agriculture, as well as Pharmacy and Civil Engineering among others. Susan also runs the Sensory Evaluation Laboratory to test various food samples for research and for industry. She lived in Alabama for 22 years, where she received her degree in Food Science and worked in the School of Agriculture for eleven years before coming to Purdue.

**Paula Cheatham** joined the department on Oct. 9, 2000. She took the account clerk position in Food Science. She has been in Lafayette 6 years now when she started as a Purdue student. Paula started at the university in August 1995 as a student worker in ABE as she pursued her degree in Law and Society and Management and Math. She then transferred to BCHM as an account clerk III in 1996 and transferred to

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### *New Faces, con't*

Computer Science in 1998. Paula brings with her business office experience and we are very excited by her joining our team.

**Joanne DeRoeck** has joined the Food Science Department in August 2000 as the Main office receptionist/ Graduate Admissions Coordinator. She is originally from Boston MA, then moved to Columbus OH about 15 years ago. Then spent a few years in Detroit MI before moving to Lafayette. She worked in the PUCG department here at Purdue as an account clerk IV before joining us here in the Food Science Department. Her hobbies are gardening, sewing and traveling.

**Sasha Ilyuhkin** first came to Purdue University in 1996 from Ryazan, Russia as a Food Science scholar on a student exchange program. After getting to know the faculty members, their research activities and seeing a tremendous potential for future growth, he decided that Purdue was the place where he wanted to receive his graduate degree. Upon receiving his M.S. in 1998, Sasha gladly accepted an offer from Dr. Nelson to be the Manager of the Computer Integrated Food Manufacturing Center (CIFMC). He started his position July 2000. The area of process automation and computer integration is not new to him since he completed his Master's program on computer-based control system validation.

**Yong Li** took the position of Administrative Research Projects Coordinator for Dr. Bruce Watkins in October 2000 after graduate school here in the Food Science Dept. The position is in the Center for Enhancing Foods to Protect Health and the Lipid Chemistry and Molecular Biology Laboratory. He is from China and has been studying here for almost 6 years.

**Kim Muldoon** started in August 1999 as a clerical staff member in the department. She recently moved on in the department to also work with Dr. Watkins in the Center for Enhancing Foods to Protect Health and the Lipid Chemistry and Molecular Biology Laboratory. Kim and family have lived in Lafayette for 8 years. Before coming to Purdue she worked at Caterpillar for 3 years in the Power Systems group.

**Mike Reckowsky** took the position as our Administrative Director. His responsibilities are event planning, alumni relations, major gifts, corporate relations, and communications. He received his degree from Purdue, went into the private sector for 3 years, and has been working at the University for nearly 4 years.

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### **Grad Student News**

Kristen Naschansky is the Social Chair of the newly formed Purdue University Graduate Student Association (GSA). Jennifer Wampler was chosen as the Vice President of that group. They have helped organize the Food Science Graduate Student Association here in our department. Dianne Ripberger was chosen to be the Graduate Representative to the Graduate Committee. Good luck to them and the new group. It should be a useful organization and plans to address issues including a mentoring program for undergraduates contemplating graduate school and inclusion of ethical discussions on industry and graduate student studies.

Here are our new graduate students for the year 2000

#### *Spring semester – January 10, 2000*

**Merlin Ariefdjohan** started in Dr. Singh's laboratory. Merlin is from Singapore and graduated with a Bachelor's degree in Food Science from the University of Washington.

**Manjari Iyer** started in Dr. Cousin's laboratory. Manjari is from India and she transferred in from Agronomy here at Purdue University.

**Suyong Lee** received his master's degree from Seoul National University 1999. He will be working with Dr. Cornillon in his lab. Suyong is from South Korea.

**Behic Mert** received his bachelor's degree from Middle East Tech. University in Turkey and his master's from Michigan State University. He started working with Dr. Cornillon in his lab. and will be moving to Dr. Campanella's laboratory. Behic is from Turkey.

**Mindy Shroyer** started master's degree here after receiving her

Bachelor's degree from our own Food Science Department. Mindy is a native of Indiana and is working in Dr. Bhunia's laboratory.

#### *Summer semester – June 1, 2000*

**Saad M. Asrar** is working in Dr. Singh's laboratory. He is from Missouri and received his Bachelors degree in Chemistry from St. Louis University in Missouri.

**Giselle Maurer** is working with Dr. Nielsen/Dr. Mason laboratory. She is from Peruvian. She received her bachelor's degree in Food Science and Technology from Texas A & M University.

**Belen Prado** started in Dr. BeMiller/Dr. Hamaker's lab laboratory. She received her bachelor's degree in Agronomist Engineering in Samorano. Belen is from Honduras.

**Jin-e Shin** started in Dr. Chen's laboratory. She is from Korea. She received her Master's in Microbiology from Yonsei University of Korea.

#### *Fall semester – August 1, 2000*

**Ana Cecilia Munoz-Espada** started in Dr. Watkins/Harkness laboratory. She is from Mexico. She earned her bachelor's degree in Food Engineering from Monterrey Inst. Tech. in Montry-MEX.

**Chris Gilbert** started in Dr. Watkins laboratory and was the departmental Teaching Assistant this year. He is from Wichita Kansas. He earned his Bachelor's degree in Food Science from Brigham Young University.

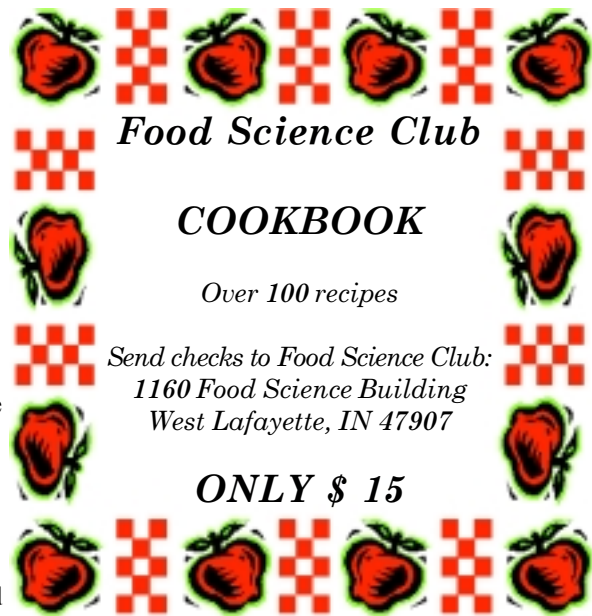
**Jonathan Stapley** started in Dr. BeMillers laboratory. He is from Platte City Missouri. He earned his bachelor's degree in Food Science from Brigham Young University.

**Budhi Suhendra** started in Dr. Hamakers lab. He is from Indonesia. He received his bachelor's degree here at Purdue in our Food Science Department.

**Tao Geng** started in Dr. Bhunia's lab. He is from P.R. China. He received his master's degree in Foods and Nutrition from here at Purdue before joining us here in Food Science.

The Food Science Club has had a busy semester so far! We've been pleased to have Kellogg's, M&M/Mars, Quaker Oats, Nestle, and Madison Chemical at meetings so far this fall. All were fun and informative and drew in large crowds. Meeting attendance has been exceptional with an average of 50 students at each meeting. The various committees have planned many exciting things for the club, as well. In October, the social committee planned a bowling trip at the Memorial Union. The philanthropy committee arranged for everyone to dress up and go Trick-or-Treating for canned goods on Halloween. This was an outstanding turn out. Members of the club dressed up in costume and filled a truck bed with donations of canned and non-perishable food items that were donated to Lafayette Urban Ministry (LUM). Trick-or-treaters visited area neighborhoods to collect the food. Since this was such a successful event, it will be used again for future philanthropy donations. The College Bowl Team began practicing a couple of times a week and the Product

Development Team has been spending it's time brainstorming and researching for this year's innovative idea! The fundraising committee started off the semester with T-shirt sales. The T-shirts are orange and have a flow diagram on the back entitled "Success in the Making". The flow diagram represents the life of a Food Science student from the time they arrive at Purdue until they graduate and move on into industry, academia, or government positions. Sales have gone very well. The newest idea for fundraising is one we are very excited about. This year, the committee has decided to make a cookbook. The cookbook contains a wide variety of recipes, some international, contributed by various people in the department. It will also contain a list of wines to compliment certain meals and various facts about food safety. The hope is to have the cookbooks ready by Thanksgiving so that people can purchase them for holiday gifts. The cookbooks will cost \$15 each (including shipping costs) and we encourage all of you to consider purchasing one.



**Food Science Club**

**COOKBOOK**

*Over 100 recipes*

*Send checks to Food Science Club:  
1160 Food Science Building  
West Lafayette, IN 47907*

**ONLY \$ 15**

Information on how to order your cookbook is included in the ad for the cookbook, which is also found in this newsletter. We will continue selling them until we run out! Email Vera Price at [vlprice@purdue.edu](mailto:vlprice@purdue.edu) or Kirsten Veit at [KPV6130@aol.com](mailto:KPV6130@aol.com) with questions. The Club thanks you for your support!

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