



## FBNS Departmental Newsletter

Issue: Summer 2009

### North Carolina Research Campus News

Three new postdoctoral researchers have recently joined the Lila Lab (Mary Ann Lila) at North Carolina Research Campus, Kannapolis. Senior Research Associate Dr. Mary H. Grace joined the team in November, 2008. Her primary expertise is structural chemistry including NMR, and she's engaged in discovery of novel antimalarial components from plants, as well as extracts with potent hypoglycemic effects. Research Associate Dr. Flaubert Mbeukui joined the lab in March 2009; his primary expertise is mass spectrometry, and he's engaged both in elucidation of antimalarial compounds, and in characterization of flavonoid constituents in food crops. Senior Research Associate Gad G Yousef joined the team in June 2009, and has a half time appointment in FBNS, and half time in Horticultural Sciences. His expertise is in both natural chemical characterization (HPLC) and genomics.



The Winter 2009 issue of NC State University Results magazine featured a 2 page spread of the North Carolina Research Campus, Dr. Mary Ann Lila, and the Plants for Human Health Institute, which represents NCSU's presence on the Research Campus.

16-19 February, 2009, Dr. Mary Ann Lila presented an invited keynote to the International Association of Plant Biotechnology, in Napier, New Zealand. During this same trip, she also followed through to get a signed MOU between NCSU (Plants for Human Health Institute, NCRC) and Plant & Food Research Ltd, a crown research institute located in Auckland, Palmerston North, Lincoln, and Hastings, NZ, and conducted an external research review on microculture technology for Plant & Food Research in Palmerston North.

### Seafood Laboratory News

David Green was named Department Extension Leader effective January 1. He will maintain his office location and Seafood Laboratory program responsibilities at the Center for Marine Sciences and Technology and will work with other department Extension faculty and staff to coordinate new program development efforts and reporting activities.

The Seafood Laboratory participated in a pre-conference industry tour for the North Carolina Aquaculture Development Conference in January. Greg Bolton and David Green gave participants an update on three recent state fishery resource grant funded projects. Dr. Green gave an oral presentation entitled Trends in Aquaculture Quality Assurance and Traceability during the conference. The presentation slides can be downloaded at <http://www.ncagr.gov/markets/aquaculture/adcdocuments/GreenTrendsInAquaculture.pdf>.

The Seafood Laboratory offered a three-day Basic Seafood HACCP workshop with 16 participants receiving certificates of course completion from the Association of Food and Drug Officials (AFDO). This was the 35th seafood HACCP workshop organized in North Carolina since 1997 totaling over 800 participants in 12 years. Barry Nash, Extension Associate, was a presenter at the NC Sea Grant Seafood Marketing Workshop held Feb 3-4 in Beaufort at the NOAA Research Center. The workshop focused on helping North Carolina fishermen and seafood dealers better understand customers and to diversify marketing techniques. Nash presented two programs - Seafood Consumption: National and Local Preferences and Developing a Brand Identity for Your Seafood Business. Visit <http://www.ncseagrant.org/home/resource-library/other-resources/conferences-a-events> to download his presentation slides.

## Seafood Laboratory News Cont.



Kristin Bjornsdottir  
Kristin Bjornsdottir successfully defended her doctoral research entitled "Detection and Control of Histamine-producing Bacteria in Fish."

Beginning June 1, Dr. Bjornsdottir began work as an FDA Research Fellow in the FDA Dauphin Island Seafood Laboratory. Her oral presentation on "Detection of Gram-negative Histamine-producing bacteria: a comparative study" during the 2008 International Association for Food Protection is to be published in the September, 2009 issue of *J. Food Protection*.

Green participated in the Duplin County Cooperative Extension "American Food Finds" Specialty Foods Program to help entrepreneurs start a specialty food business.

The Seafood Lab launched an electronic newsletter, *Seafood Currents* in May. To subscribe send an email to Jill Miller at [jill\\_miller@ncsu.edu](mailto:jill_miller@ncsu.edu).

David Green gave an oral presentation at the IFT 2009 Conference in Anaheim, CA and assumes the role as Chair of the Aquatic Food Product Division effective September 1.



The Seafood Lab hosted Carteret County Marine Science Academy students in June. Over 50 students participated in the weeklong camp, held every summer at the Carteret

Community College campus. Students participated in a wide variety of marine-related activities during the week, which included a visit to CMAST and the Seafood Laboratory. Dr. Green and Greg Bolton of the Seafood Lab hosted two groups of students during the visit, educating them on seafood quality and safety, with hands-on displays of flounder and mahi. The students were also treated to a small snack of fried mahi cooked in the Seafood Pilot Plant. *Pictured is David Green speaking to students in the Seafood Processing Pilot Plant at CMAST.*

The Seafood Laboratory co-sponsored another Basic Seafood HACCP Workshop, this time in Columbia, SC in collaboration with Clemson University. Dr. Green was among the trainers at the workshop, which included 23 participants.

The Seafood Laboratory Kitchen was host to visitors from the Discovery Channel-Canada. A producer of the "Daily Planet," a daily, science news hour on the Canadian network, was in Carteret County to learn about the invasive lionfish now affecting the North Carolina coast. The show's producer initially worked with staff from NOAA to travel offshore and film a "roundup" of lionfish. The next day they visited the laboratory kitchen where Joyce Taylor had developed new recipes for the fish. Volunteers from the Carteret County Cooperative Extension Nutrition Leaders group were on hand to help prepare and serve the exotic fish. The five to six minute segment will be aired sometime in the fall. A video of the show will be posted on the Internet once it has aired. *Pictured is Joyce Taylor (l) with Associate Producer, Agatha Rachpaul.*



Green was invited to participate on the Advisory Group for North Carolina Value-added Cost-Share Program at the NC Research Campus at Kannapolis under the Program for Value-Added and Alternative Agriculture.

David Green organized the 2009 HTST Equipment, Controls and Tests Workshop for Dairy Processors on July 29-31 at Schaub Hall.

David Green and Barry Nash will participate in the 2009 Food Safety Forum program hosted by the NC Department of Agriculture and present information on seafood safety.

David Green will serve as co-chair for the 3rd Joint Trans-Atlantic Fisheries Technology Conference (TAFT) taking place 15-18 September 2009, in Copenhagen, Denmark. Green will present a poster on dissertation work by Dr. Bjornsdottir on a colony lift hybridization method for detection and quantification of histamine producing bacteria.

## Awards

### Dr. Todd Klaenhammer Receives the O. Max Garner Award



In May, Todd Klaenhammer was named the recipient of the O. Max Gardner Award, given annually to the UNC system professor who has made the "greatest contribution to the welfare of the human race."

A member of the National Academy of Sciences, the quality of Klaenhammer's work in the lab is above comparison – rivaled only by the passion he displays in educating students in NC State's College of Agriculture & Life Sciences.

"Todd Klaenhammer is a collaborator and an innovator in his field – not confining his research to his department at NC State, but sharing it broadly," NC State chancellor James. L. Oblinger said. "At the same time, he is a masterful teacher and mentor to his undergraduate and graduate students, exuding enthusiasm for his subject.

"Todd is someone who reflects very well on NC State, and we are very proud of him." Klaenhammer's students echo Oblinger's sentiments.

"He is truly unique," said Erika Pfeiler, a fifth-year Ph.D. functional genomics student who studied at the University of Tennessee before coming to NC State specifically to work with Klaenhammer. "Dr. Klaenhammer's always open to taking on students in his lab who may not know everything about genomics or biotechnology, for example, but who are willing to learn and work hard for him.

"Where a lot of professors might say that they can't hire you because you lack the experience they want," she continued, "Todd is really good about seeing the potential in students and helping them work toward building their skill set and applying it toward what we do in the lab."

Klaenhammer is the ninth NC State faculty member to win the O. Max Gardner Award in the past 14 years. A Minnesota native, Klaenhammer came to NC State as an assistant professor in 1978 and was promoted to associate professor in 1983 and full professor in 1988.

He was named William Neal Reynolds Professor in 1992, Alumni Distinguished Professor in 1993 and Distinguished University Professor in 2002.

### Sarah Ash receives the Board of Governor's Award for Excellence in Teaching



In March, Dr. Ash was selected as the College of Agricultural and Life Sciences recipient of the 2009 Board of Governors' Award for Excellence in Teaching. Recognizing her sustained professional development and commitment to continual improvement of the teaching and learning process, the board noted

that she has been successful in providing outstanding educational experiences over a long period of time as evidenced by high student evaluations and positive peer commentary. Dr. Ash received a certificate and check commemorating her honor at a reception in March.

### Dr. Brian Farkas selected as Alumni Distinguished Undergraduate Professor



Dr. Farkas was selected by the Alumni Association as an Alumni Distinguished Undergraduate Professor for the years 2009 – 2011. This award recognizes his extended service as an Outstanding Teacher at NC State. Only two faculty who are already members of the Academy of Outstanding Teachers may be nominated by

each college. Only individuals who have provided long term, distinguished service in undergraduate teaching at NC State are considered. Dr. Farkas' nomination was recognized at Spring commencement while he received his award and certificate at the Honors Baccalaureate and Celebration of Academic Excellence in the spring.

## Awards (Continued)

### Amanda Stephens receives the George Washington Carver Research Award



The American Peanut Research and Education Society meeting was held in Raleigh July 14 – 17, 2009. Two Food Science students received awards. Amanda Stephens was presented the George Washington Carver research award by the National Peanut Board. .

The Award is based on research innovation and community service. The Award included a monetary award for Amanda and \$1000.00 for the University which we designated to come to the Department. Amanda presented her research in a regular session but three of our students (Madison (East) Whitley, Miniayah Debruce and Chellani Hathorn) were in the graduate student paper oral competition and Chellani Hathorn tied for 2<sup>nd</sup> place in the competition.

## Institute of Food Technologists News

### College Bowl



The 2009 College Bowl Team was named National Champions in a dramatic competition in Los Angeles. Team members are:

Pictured (left to right) Thomas Fuller, Prabat Kumar (captain), Craig Koskiniemi and Renee Felice. Not pictured are Marjorie Griffiths, Dr. Allen Foegeding (coach) and Esra Cakir (student coach)

### Product Development

The department had two teams make the finals in Product Development Competition. Acting as coaches for both teams were Dr. Tyre Lanier and Dr. Brian Farkas.

### IFTSA Product Development Competition



The IFTSA Product Development First Place Award went to the SHIVERRS Team: Edith Neta, Mallory Kelly, Amanda Stephens, Erica Story, Iryna Sybirtseva and Eric Hinson (Hicron Koc and Gloria Botwe are not pictured).

SHIVERRS is a yogurt-based frozen mix that quickly transforms into an indulgent strawberry-banana smoothie when mixed with milk. The competition that included oral presentations, poster displays, and a private tasting event.

Second place went to Iowa State University for the product concept, *FruitSoylicious*, a fruit-soy beverage targeted to college students, and the Washington State University-University of Idaho team placed third with *Erupt-a-Cake*, a fun cake mix kit.

## IFT News (Continued)

## Disney-IFTSA Product Development Competition



Held during the IFT Annual Meeting in Anaheim, CA, the competition goal was to propose a nutritious, unique, and innovative concept applicable to a food or beverage item that integrated a fruit or vegetable in a product targeted to children under the age of 12.

Products were geared toward a retail or foodservice outlet. The first round preliminary proposals were judged in March. Six finalist teams were then selected from the preliminary proposals. The final proposals (due May 1, 2009) will be judged following the guidelines listed in the competition rules. Four winners were then selected from among the six finalist teams during proceedings at the Disneyland theme park during the week of the IFT Annual Food Expo.

The students were awarded honorable mention in the new Disney "Nutritious Food for Kids" Competition. Their product, SQUEEZZIES, is a healthy and delicious combination of all natural fruit and vegetable juice concentrates in a fun and easy to eat squeezable snack with no added sugar. The SQUEEZZIES team members are: Tyre Lanier (advisor), Wenji Liu, Miniayah DeBruce, Chellani Hathorn, Iryna Sybirtseva and Prabhat

## Paper and Poster Competitions:



Mallory Kelly, Megan Whitson, and Iris Liaw received 1, 2, and 3 place respectively in the IFT Dairy Foods Poster competition

Ezra Cakir and Stephenie Drake received 2 and 3 place respectively in the Sensory Evaluation Division Competition.

IFTSA Chapter of the Year: Third Place!

**Congratulations!**  
**Another strong showing by our Food Science club at IFT!**  
**Great Work!!!**

## IFT News Continued

**Food Technology Industrial Achievement Award:  
North Carolina State University, USDA-ARS South Atlantic Area Food Science  
Research Unit, Industrial Microwave Systems, L.L.C.**



**North Carolina State University, USDA-ARS South Atlantic Area Food Science Research Unit, and Industrial Microwave Systems, L.L.C.** received the 2009 Food Technology Industrial Achievement Award for their development of a process for continuous flow microwave sterilization of low-acid foods and biomaterials.

This collaboration of university, government, and industry researchers resulted in an innovative processing technique to address the shortcomings of conventional methods of food preservation for low-acid, shelf-stable foods.

Through the use of continuous-flow microwave sterilization, processors are able to provide high throughput of aseptically processed shelf-stable low-acid foods. These foods have minimal loss in quality and nutritional value as compared to that by conventional thermal processing methods. The first commercial process to adopt this innovative technology involved aseptic processing and packaging of sweet potato puree and the process filing received a letter of no-objection from the FDA. Development work has also been completed at the university to enable the preservation of berry purees, low-acid vegetable purees, and multiphase products such as soups and sauces.

## Outstanding Alumni Award

**Joanna Foegeding Named  
2009 Outstanding Alumni**



The NC State Department of Food, Bioprocessing and Nutrition Sciences honored Mrs. Joanna Foegeding as its Outstanding Alumni for 2009. Joanna earned her B.S. degree in our department followed by her certification as a registered dietitian at the University of Virginia.

Over the past 30 years, JoAnna has been an integral contributor to the research, extension and teaching efforts of the department. Her research areas have included enology, poultry and eggs, meats and dairy enzymes. She has authored and presented papers at numerous national and international conferences.

The methodology she developed for measuring vitelline membrane strength of eggs is now a standard method included in reference materials.

Currently, JoAnna administers the department's entrepreneurial assistance program which provides consulting, product testing and nutritional labeling for new food companies. Her honors are numerous: Award of Excellence from NCSU-CALS, C.E. Howes Award of Excellence from National Egg Quality School, Texture Technologies Support Personnel Award and the Outstanding Faculty/Staff award from the CALS Alumni Society. However, some of her most valuable work has been with our students. Her advice is greatly valued by students. They honored her as the first staff member to be an advisor to the Food Science Club. Additionally, her contribution as the Departmental Distance Education Coordinator has made this an important aspect of our department's undergraduate and post-graduate education. We are honored to have Mrs. Foegeding as our 2009 Outstanding Alumni.

## Outstanding Alumni Award (Continued)



Dr. Mary Carunchia Whetstine has been named the department's 2009 Outstanding Young Alumni. Mary's graduate work in Dr. MaryAnne Drake's lab covered a wide array of sensory properties using instrumental and descriptive analysis of

dairy products, in particular, cheese. During her graduate tenure, she won second place in the ADSA Graduate Paper Competition and published 13 journal articles and book chapters. Her graduate work was funded partially by the M.E. Franks Dairy Recognition and Education Foundation Fellowship. Dr. Whetstine has done well in her career at Frito-Lay in Plano, Texas.

She has advanced quickly from her initial position as a sensory scientist to Tostitos brand innovation product developer.

Dr. Whetstine was active in the NCSU Food Science Club during her time at NCSU. This experience has proved influential to Mary as she continues to be supportive of the department's current students. This year the product development team has benefited from her review of their product proposal and her help in addressing marketing concerns. Dr. Whetstine initiated the Frito Lay Graduate Award in Food Science, which is awarded based on academic excellence and continued potential for outstanding work in new product development.

Dr. Whetstine values her education and professional relationships at NCSU and IFT. In particular, she continues to advocate for the success of young food science professionals. Dr. Whetstine has established herself as a leader and represents NCSU, CALS and the department well.

## The New Dairy Enterprise System

### Dairy at NC State Will Never Be the Same

NC State University has established a proud and distinguished history in the areas of dairy husbandry, dairy technology and industry support. The College of Agriculture and Life Sciences is very fortunate to have a great dairy farm and dairy processing facilities on our campus. Historically, the Lake Wheeler Dairy Farm and the Food, Bioprocessing and Nutrition Sciences (FBNS) Dairy Processing Plant, while actively intertwined, have existed as separate operational entities. A concept to create a vertically integrated, commodity-based education unit known as the Dairy Enterprise System was finalized by College administration on July 1, 2009. This unique system linking production, processing and marketing will stabilize our university dairy operations by increasing the efficiency and effectiveness of meeting our university mission while maximizing the stability of each operation. New dairy retail operations provide the final component of a fully integrated system representing "farm-to-fork" capability. The effective incorporation of research, teaching and outreach throughout this all-inclusive system is paramount to the mission of our college and NC State University.

The integration of production, processing and marketing operations provides for functional operation and continuous improvement while creating a valuable platform for relevant, state-of-the-art education, research and outreach. Students will assume roles in operational decision-making with regard to business/economic analysis and operational methods to attain desired production, product and cost goals. These students will be equipped with valuable hands-on knowledge, and once in their field, will become our future NC agribusiness leaders. Significant interdepartmental collaboration and industry input will be cultivated by the formation of advisory and management boards.

The Dairy Enterprise System is a new, innovative model designed to stabilize and strengthen the university's dairy commodity position. The creation of an entrepreneurial environment within this system coupled with a reinforced mission of support for education, research and outreach has the potential to create a national model for sustainability in agricultural education.

Questions? Contact Gary Cartwright, Enterprise System Director at 919.513.2488 or [gcart@ncsu.edu](mailto:gcart@ncsu.edu)

## NC State Ice Cream

### The Howling Cow Brand



NC State University applied for a U.S. Trademark of the Howling Cow brand name and logo in June, 2009.

The name Howling Cow applies the sound of University's mascot, the wolf, with the dairy industry's main product source, the cow.

### The NC State University Ice Cream Story

For over half a century, generations of North Carolinians have savored our premium ice cream on NC State's campus or at the North Carolina State Fair. Now the Howling Cow brand is available, so you can enjoy it at home, at the big game or on a picnic. Our traditional recipes start with fresh milk from our own farm, mixed with top-quality ingredients to create timelessly delicious flavors. Howling Cow is a tasty way to support the education of tomorrow's dairy leaders — and our great state. Enjoy some today!

"From the Barnyard to the Brickyard...and Beyond"

## BBS Advisory Board

The inaugural Bioprocessing Science Advisory Board meeting took place on August 4, 2009 in Schaub Hall. The Board is comprised of 10 participants from the NC biopharma industry and academic programs. Companies represented include Biogen-Idec, GlaxoSmithKline, Novozymes, Wyeth Pharmaceuticals, Talecris

Therapeutics, and Diosynth Biotechnology. A primary focus of the group will be directed towards growing student internship and post-baccalaureate opportunities, as well as steering the curriculum for generating excellent scientists for the NC bio-based companies. The next meeting is scheduled for March 18, 2010.

## Scholarships Awarded for 2009

### J. Frank & Margaret B. Neely Scholarship

Aaron Russell Anders  
 Nicholas John Armstrong  
 Sara Danielle Cohen  
 Joylyn C Daniel  
 Zeshma Durrani  
 Marjorie Ronan Griffiths  
 Xia Meng  
 Florence Claire Marie Perrin  
 Kirk Thomas Smith  
 Alexandra Dawn Troxler  
 Samantha Sevyne White

### Mose and Helen Kiser Scholarship

Keri Claire Cates

### Benjamin W. Kilgore Food Science Scholarship

Karlee Diane Bass  
 Nicholas J Butterbaugh  
 Rachel Lucille Geiger  
 Mollyrose Milewski  
 Sarah Lucienne Nahum  
 Kaitlyn Michelle Panetta

### Eakes-Turner Food Science Scholarship

Matthew Thomas Adams

### John Rushing, Southeastern Food Processor's Association Scholarship

Adam L Bumgarner

### Victor and Maryetta Jones Scholarship

Nicholas J Butterbaugh  
 Rachel Lucille Geiger

## Scholarships Awarded for 2009 (Continued)

**Harvey L. and Kathleen R. Barnes Scholarship**

Michael Chen  
Nick Fragedakis  
Sonali Kothiyal  
Brandon Kyle Maddox  
Aaron Randall Massey  
Jennie Ann Slawinski

**Stephanie Christine Anderson Memorial Scholarship**

Sara Danielle Cohen

**Thomas H. and Ola Mae Parker Sears Scholarship**

Molly Collins

**Olaf and Rosa A. Wakefield Scholarship**

Alexandra Dawn Troxler

**H. Hawkins Bradley Scholarship**

Megan E Gillis  
Mary S Smith

**Cristie Abigail "Abbi" Fleming Dairy Science Scholarship**

Sarah Elisabeth Greene

**A Tab Williams, Jr. Endowed Scholarship**

Brittany M Griffin  
Aaron Randall Massey

**H. Brooks James Memorial Scholarship**

Brittany M Griffin

**William K. and Ann T. Collins/John T. Caldwell Alumni Scholarship**

Marjorie Ronan Griffiths

**John and Kelli Rushing Food Science Freshman Scholarship**

Meredith Lee Johnson

**Hase H. and Lena M. Smith Scholarship**

Lindsey Michelle Lee  
Robert E Price

**Dr. Frank and Rachel Kirby Thomas Food Science and Family Consumer Sciences Scholarship**

Robert Perry McNeil

**T. W. Garner Food Company (Texas Pete) Scholarship**

Dylan Lewis Page

**Mid-Atlantic Food Boosters, Inc. Scholarship**

Sarah A. Smathers

**Robert N. Wood - NC Dairy Products Association Memorial Scholarship**

Julie Janice Steinberg

**James L. and Diana G. Oblinger Scholarship**

Kelsy L Lindsay

**W. F. and Mozelle Parker Scholarship**

Molly Collins

**Robert R. Fountain Memorial Scholarship**

Joylyn C Daniel

**Robert H. and Belle A. Tilley Fund for Academic Excellence Scholarship**

Joylyn C Daniel

## Department Personnel Update

### Congratulations

#### December 2008 Graduation

The Fall 2008 Food, Bioprocessing and Nutrition Sciences Graduation honors were conducted at the NC State University Club on Wednesday December 17<sup>th</sup>, 2008 at 1:00 pm with a reception immediately following. Dr. Donn Ward, department head, made the welcome remarks and introductions while Dr. Leon Boyd served as the College of Agricultural & Life Sciences Representative for the program.

#### ***Bachelor of Science Degrees Awarded***

##### Food Science

Advisor: Dr. Lynn G. Turner

George Thomas Fuller  
Hye Min Oh  
Maryam Rouzmehr

##### Nutrition Science

Advisors: Drs. Jonathan C. Allen & Sarah L. Ash

Robert Lee  
Erica Gwen Mathis  
Kaci Ann Pleasants  
Samrane Samaluk  
Tennille Afton Wilks

##### Biological Sciences-Nutrition Concentration

Advisors: Drs. Jonathan C. Allen & Sarah L. Ash

Erica Leigh Eubanks  
Christopher Gambino  
Livleen Kaur Kahlon  
Catherine Elizabeth Klonne  
Audrey Kay McCall  
Jenna Lynn Miller  
Katie Lynn Roberts  
Lauren Elizabeth Strasser

#### ***Master of Science Degrees Awarded***

##### Food Science

James Bingham - Chair: Dr. Lee-Ann Jaykus  
Holly D. Deal - Chair: Dr. Dana Hanson  
Zheng Yue Huang - Chair: Dr. Jonathan Allen  
Pattarin Leksrisonpong - Chair: Dr. MaryAnne Drake  
Phanin Leksrisonpong - Chair: Drs. Dana Hanson & Tyre Lanier  
Savitri Mullapudi - Chair: Dr. Sophia Kathariou  
Maegan J. Olsen - Chair: Dr. Ilenys Diaz-Perez  
Caitlin E. Trahan - Chair: Dr. Todd Klaenhammer  
Amanda M. Stephens - Chair: Drs. Jonathan Allen & Timothy Sanders

##### Nutrition Science

Elizabeth M. Dixon - Chair: Dr. Jonathan Allen  
April Danielle Fogleman - Chair: Dr. Jonathan Allen  
Xun Lu - Chair: Dr. Jonathan Allen  
Katherine W. Patterson - Chair: Dr. Jonathan Allen  
Guanxi Wu - Chair: Dr. Jonathan Allen

#### ***Doctor of Philosophy Degrees Awarded***

##### Food Science

Christina N. Dock - Chair: Dr. Lee-Ann Jaykus  
Stephenie Lynn Drake - Chair: Dr. Lee-Ann Jaykus  
Jae-Won Kim - Chair: Dr. Sophia Kathariou  
Michelle A. Lloyd - Chair: Dr. MaryAnne Drake  
Maria Esther Ruilova - Chair: Dr. Tyre Lanier  
Xin Yang - Chair: Dr. Allen Foegeding

## Department Personnel Update (Continued)

### May 2009 Graduation

The Spring 2009 Food, Bioprocessing and Nutrition Sciences Graduation honors were held at St. Mary's School in Pittman Auditorium on Saturday May 9<sup>th</sup>, 2009 at 1:30 pm with a reception immediately following the presentation. Welcomes to the graduates and their families and introductions were handled by Dr. Donn Ward, department head, while Dr. Joe Zublena, Director of County Operations NCCES, extended a welcome from the college.

#### **Bachelor of Science Degrees Awarded**

##### Food Science

Advisor: Dr. Brian E. Farkas

Kevin B. Austin  
 Renee J. Felice  
 Eric T. Hinson  
 Heather N. Mendenhall  
 Christopher Moore Jr.  
 Casey L. Reynolds  
 Jennifer R. Severt  
 Jae Wook Shin

##### Nutrition Science

Advisors: Drs. Jonathan C. Allen & Sarah L. Ash

Ashton L. Ayers  
 Christen L. Brown  
 Karen E. Constanza  
 Lauren E. Daughtery  
 Steven M. Denning  
 Amy E. Edens  
 Renee A. Gill  
 Shannon N. Grainger  
 Sharon R. Hartfield  
 Matthew Horton  
 Xia Meng  
 Lalleh Neshat  
 Kathryn H. Pegg  
 Whitney S. Reynolds  
 Dana R. Saleh  
 Danielle L. Siekierski  
 Rhett M. Smith  
 Whitney L. Suggs  
 Ivy K. Talley  
 Wesley J. Tucker  
 Christopher S. Wilson

#### **Bachelor of Science Degrees Awarded-continued**

##### Biological Sciences-Nutrition Concentration

Advisors: Drs. Jonathan C. Allen & Sarah L. Ash

Patrick B. Devane  
 Emily R. Greene  
 Treanna C. Haskin  
 Kathryn E. Houska  
 Kristin P. Marley  
 Scott J. Matthews  
 Ashton D. Mudd  
 Rhonda K. Reid

#### **Master of Science Degrees Awarded**

##### Food Science

Joshua P. Evans - Chairs: Drs. MaryAnne Drake & E. Allen Foegeding  
 Pattarin Lekrisompong - Chair: Dr. MaryAnne Drake  
 Alison A. Liu - Chair: Dr. Leon Boyd  
 Helen S. Melito - Chair: Dr. Brian E. Farkas  
 Neal R. Rogers - Chair: Dr. E. Allen Foegeding  
 Lauren Seifert - Chair: Dr. Timothy Sanders

##### Nutrition Science

Caroline M. Summers - Chair: Dr. G. Keith Harris

#### **Doctor of Philosophy Degrees Awarded**

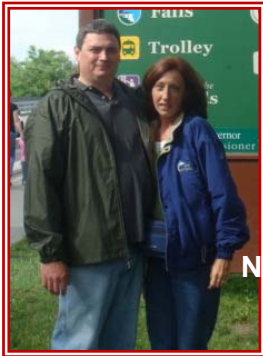
##### Food Science

Kristin Bjornsdottir - Chairs: Drs. David Green & Lee-Ann Jaykus  
 Christina M. Moore - Chairs: Drs. Peter Cowen & Lee-Ann Jaykus  
 Maria Ruilova - Chair: Dr. Tyre Lanier  
 Yifat Yaniv - Chair: Dr. Christopher Daubert

## Departmental Personnel Updates (Continued)

**Fletch and Sonia Arritt** welcomed Daniela Isabel on March 31<sup>st</sup>, 2009. Daniela was born weighing 6 lbs. and 13 oz., measuring 21 inches long.

**Sandy and Ricky Parker** welcomed twins Eliana Jean and Jack Floyd on February 28<sup>th</sup>, 2009. Eliana was born at 2:37 am weighing 5 lbs. and 6 oz. and measuring 18.25 inches long while Jack was born at 2:43 am weighing 4 lbs. and 9 oz. and measured at 18 inches long.



**Beth McGlamery** married Glenn King of Willow Springs on June 27, 2009. The wedding was held at Friendship Pentecostal Free Will Baptist Church in Benson, NC. The couple journeyed to Niagra Falls for their honeymoon and will reside in Fuquay Varina.

**Dana and Carmina Hansen** added Madeleine June to their family on January 4<sup>th</sup>, 2009. Madeleine weighed 7 lbs. and 6 oz.

### Kristen Price - 2009 Pittsburgh Marathon



It was a home course victory in the women's field, as 2000 Penn-Trafford graduate **Kristin Price**, 27, a USDA Research Technician in the Schaub Peanut Lab, easily finished first in 2:36.33. Ms. Price was a

former standout distance runner at North Carolina State University. Approximately 10,500 runners participated in the marathon. Congratulations Kristin!

## New Employees



**Juliebeth Briseno** - Administrative Support Specialist (October 2008) Juliebeth comes to Schaub from the Bioinformatics Research Center on Centennial Campus. There she wrked as support for the Genomic Sciences

Graduate Program.



**Akinobu Kajikawa** – Research Associate Post doc (May 2009) Dr. Kajikawa is visiting from Japan with his wife and infant son and working with Dr. Todd Klaenhammer. He is employed in Japan as a Research Resident in the Division of Biomedical Food Research, National Institute of Health Sciences.



**Luciana Cunha** – Visiting Scholar (April 2009) Ms. Cunha is from Brazil and is a doctoral student in The Dairy Culture Lab, Federal University of Vicosa. While at NC State, she is working with Dr. Todd

Klaenhammer.



**April Hix Morrison** – Undergraduate Academic Advisor (December 2008) Returning to the department in December 2008, April graduated NC State with her BS in Food Science in December 1997. After finishing her MS degree in Food Science at Virginia Tech, April worked as a Packaging Applications Specialist with Cryovac/Sealed Air in Duncan,

SC and then as a Senior Research Specialist at Pfizer Poultry Health in Durham, NC.

## Departmental Personnel Updates (Continued)

### New Employees



**Dr. James L. Oblinger** – Professor (June 2009)  
Dr. Oblinger returns to our department after several years at the University administrative level bringing with him a strong history of teaching and academic advising. He is currently on six-month sabbatical and will return to help administer the

departmental Food Safety Distance Education program.



**Joakim Mark Andersen** – Visiting Scholar (May 2009)  
Mr. Anderson is a doctoral student from Denmark and currently working in the Klaenhammer lab. He has a MS in Engineering from the Technical University of Denmark where he is currently pursuing his Ph.D.

### Retirements

#### Ms. Susan “Susie” Kall 1990 – 2008

As Student Services Assistant for 18 years, Susie was often the first contact for hundreds of students and prospective students in the Food Science Undergraduate and Graduate programs. She organized and managed administrative tasks crucial to the successful operation of all departmental activities. More than a knowledgeable advisor and avid supporter, Susie was known for her compassion and commitment to our students.



#### Dr. John E. Rushing 1982 – 2008

Dr. Rushing is a highly regarded Food Technologist and Extension leader. Known for his willingness to mentor others, his work has improved understanding and cooperation among processors and regulatory agencies resulting in the improved effectiveness of processing and safety programs.

He has earned numerous awards and recognitions including an endowed scholarship in his name from the Southeastern Food Processors Association.



#### Dr. Lynn G. Turner 1974 – 2008

One of our most highly acclaimed teachers and dedicated advisors, Dr. Turner devoted his 35 year career to the students of NC State University. Lynn advised, mentored and taught hundreds of students in

Food Science and the Agricultural Institute and was widely recognized for his use of inquiry-guided learning. Through his commitment to the student experience, Dr. Turner served as a model educator for the Food Science profession.



#### Dr. George L. Catignani 1978 – 2008

Dedicated champion of quality research and graduate education, Dr. Catignani made major contributions to understanding the nutritional biochemistry of tocopherols, flavanoids and carotenoids. Throughout his career, he strongly advocated the need for excellence in new faculty, staff and students and served to intellectually stimulate each

of to excel across the many dimensions of Food Science and Nutrition.

### Condolences

Thomas Alan “Tad” Dean, the husband of **Dr. Lisa Dean**, Passed away unexpectedly on Tuesday May 12, 2009. He was 46 years old. Tad earned his Bachelors degree in chemistry at NC State and a PH.D. in analytical chemistry at Wayne State University. He was the Director of Research and Development at Microbac Labs, Southern Testing Division in Wilson until his death.