

OSU Food Science Faculty Honors

Philip E. Nelson with the 2008 Harris Award

Dr. Philip E. Nelson was awarded the 2008 Harris Award for Excellence in Food Science and Technology at a reception in his honor February 25th. Nelson, as part of the recognition, presented "A Career with Unexpected World Impact" to the OSU community.

Philip E. Nelson, Ph.D. is Professor and William Scholle Endowed Chair in Food Processing in the Department of Food Science at Purdue University.

Nelson won the World Food Prize in 2007 for his breakthrough technologies in large-scale storage and transportation of fresh fruit and vegetables using bulk aseptic food processing. This technology significantly reduces post-harvest waste and spoilage and greatly increases the availability and accessibility of nutritious foods worldwide.

Nominations are now being sought for distinguished candidates in the food science profession for the 2009 OSU Food Science Harris Award. The nomination deadline is July 1, 2009.

For more information e-mail Dr. Sheryl Barringer at Barringer.11@osu.edu or visit fst.osu.edu/harris_award.htm.



Internship Opportunities

As our program continues to grow, we are looking to expand internship opportunities for our students. Companies of any size can benefit from student interns. Establishing an internship brings energetic students, knowledgeable about science and technology, fresh from OSU's state of the art campus resources. Our students are well versed in food science fact, theory, and laboratory techniques. An internship allows students to apply their classroom learning to the real projects and challenges of the food industry, as well as teach them firsthand about numerous opportunities available to them upon graduation. Internships also help to strengthen the university's partnership with the food industry to ensure that our graduates are prepared to meet the industry needs. Questions or comments can be directed to our internship coordinator Dr. Mike Mangino at mangino.2@osu.edu.



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Ahmed Yousef, Professor and holder of the "Bazler Designated Professorship in Food Science", has been awarded a patent for a process for ozone-based decontamination of shell eggs by the United States Patent Trademark Office.

Associate Professor **Bala Balasubramaniam** has been elected "Chair-Elect" for IFT Nonthermal Processing Division. The division membership includes scientists and engineers from industry, government and academia interested in advancement of nonthermal food preservation technologies.

Ken Lee, Professor and Director of the Food Safety Center, has been named an Academic Fellow of the American Council on Education (ACE) for the 2009-2010 academic year.

Hua Wang, Associate Professor of Food Science and Technology, was one of five OSU faculty awarded a grant from the Battelle Endowment for Technology and Human Affairs for her research titled "Antibiotic Resistance Transmission through the Global Food Chain: Public Health Impact and Intervention Strategies."

Jim Harper, Professor and J.T. "Stubby" Parker Endowed Chair in Dairy Foods, was recently recognized for his outstanding contributions to the development of the whey protein industry in New Zealand at the Inaugural Riddet Institute National Conference "The Future of Food" held at Massey University.

Awards and Achievements

Winter Quarter Graduates

B.S. Food Science: Laura Grubb, Sarah Daniels

B.S. Agriculture (Food Business Management):

Adla Gebreberhane, Emily Sears

M.S. Food Science: Worlah Akwetey, Ruth Lucius, Dante Vargas

Winter Quarter Dean's List

Food Science and Nutrition: Bryan Andrews, James Austin Danielle Ballantyne, Andrew Barry, Janette Davie, Caitlin Davis, Mary Dietrich, Kurtis Feng, Matthew Gardner, Ristina Gooden, Kevin Hanna, Adam Hurst, Chelsea Johnson, Jia Yi Kang, Hannah Myers, Dave Pompignano, Kimberly Rice, Elizabeth Shoup, Gregory Sigurdson, Kelsey Smith, Abigail Snyder, Wendy Suganda, Debra VanCamp, Brendan Wampler, Rachel Weiler, Jenna Wlotzko. **Food Business Management:** Allison Agle, Jason Beder, Nicholas Bowles, Christina Capani, Mary Fox, Julie Gabor, Jason Goldstein, Thomas Groom, Ty Habegger, Sarah Hinders, Melissa Rubenbauer, Steven Simmons.

Lizanel Felciano, M.S. student, won the Italian Packaging Technology Award for 2009.

Setsuko Kamotani, M.S. Student, was selected as a recipient of the 2009 Sylvia Rowe Fellowship of the International Food Information Council.

Thirteen FST students, the largest representation from any department, presented posters at the OARDC Annual Research Conference. Placing in the Ph.D. poster division were Rockendra Gupta, 2nd place and Gregory Hostetler, 3rd place. Sarrah Hassel received 3rd place in the MS division.

Jodee Johnson, M.S. student, was a finalist and Veena Prabhakar, M.S. student, received 1st place in the FAES and Human Ecology Oral Competition at the 23rd Edward Hayes Graduate Research Forum.

Junior Kurtis Feng placed first in the Food and Meat Science category at the CFAES Undergraduate Research Forum.

OSU has been named a finalist in the Disney-IFTSA Product Development Competition. The team will advance to the IFT Annual Meeting with their Buzz Lightyear Star Command Snacks. Team members include Jennifer Perry, Andrew Wassinger (Ph.D. students), Joe Jones, Setsuko Kamotani, and Gerald Sigua (M.S. students).

The CFAES Alumni Society has announced their 2009 award winners. Winners with ties to FST include: 2009 Distinguished Alumni Award winner Charles Morr who is the former holder of the Charles E. Haas Chair of Food Industries at OSU and currently an FST adjunct professor. The 2009 Young Professional Achievement Award winner is Kenya (Mathews) Nicholson (B.S. 1998 Food Science) who is a R&D scientist at Rich Foods.

The 2009 College Bowl Team representing The Ohio State University traveled to Michigan State to compete in the regional event. The team was advised by Dr. Litchfield and Dr. Folk. Team members included senior students Thomas Groom, Hans Pramudita, Ashley Dillworth, junior Chelsea Johnson, and Ph.D. student Luca Servanti.



The First Annual

OSU Food Science and Technology

Reception and Mixer

at the 2009 IFT

Annual Meeting

When: Sunday, June 7th

Where: Hilton Anaheim Hotel

Time: 5:30—7:30 p.m.

*This is an IFT ticketed event.

Tickets must be purchased in advance.



Gift Statement

If you're interested in giving to the Department of Food Science and Technology, please visit the Food Science and Technology Annual Fund at giveto.osu.edu. Gifts to the annual fund (312651) are used to provide support for department programs of greatest need. This site also provides additional information about making gifts and other helpful tips to make the most of your generosity.

Thank you for your support and **GO BUCKS!**



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