Bernard S. Schweigert, Food Science and Technology: Davis

1921-1989
Professor

Bernard S. Schweigert, professor of Food Science and Technology at the University of California, Davis, died in his El Macero home October 7, 1989, at the age of 68.

A native of Alpha, North Dakota, Dr. Schweigert received a doctoral degree in biochemistry and physiology in 1946 from the University of Wisconsin where he also earned bachelor's and master's degrees. Before coming to Davis, he served on the biochemistry faculties at Texas A&M University and the University of Chicago, and as Director of Research for the American Meat Institute Foundation in Chicago. He also served 10 years as professor and chair of the Department of Food Science at Michigan State University.

Schweigert joined the Davis faculty as Department Chair in 1970, a position which he held until 1988. As chairman for over 17 years, he provided leadership to one of the largest and most diverse food science departments in the world. He was instrumental in establishing the Peter J. Shields endowed chair in dairy foods research and a Ph.D. program in food science which began in the fall of 1990.

Schweigert was most noted for his efforts to improve the quality of the world food supply. He published more than 200 scientific articles and books in the areas of nutrition, biochemistry, food science and education. His work culminated in establishment of revised “Dietary Guidelines for Healthy Americans” which was published in 1985 by the U.S. Department of Agriculture.

His broad research interests included nutritional changes during food processing, quality factors in foods, meat science, chemistry of food flavors, and current issues in food science, health and nutrition. He was a pioneer in the study of the application of irradiation to preserve nutritive value of foods.

Schweigert was a widely honored member of numerous professional societies, advisory committees and editorial boards. A fellow of the Institute of Food Technologists, he was President of this 20,000 member society in 1978-79. His work has been honored by three major IFT awards: the Babcock-Hart Award in 1974 for distinguished contributions to food technology and nutrition, the Nicholas Appert Award in 1981 for preeminence in the field of food technology, and the Carl R. Fellers Award in 1985 for bringing honor and recognition to the profession of food science and technology. He served on the Board of Governors of the Refrigeration Research Foundation, the Board of Directors for Universal Foods Corporation, and the Scientific Advisory Board for the NutraSweet Company for the development of Simplesse, a protein-based fat substitute.

In May 1987, Schweigert's colleagues gathered at UC Davis for a day-long symposium to honor him for his “contributions in food science and human nutrition in academia, industry and government.” In addition to his many contributions, he also was recognized for the insight and enthusiasm with which he joined scientific inquiry and his deep commitment to improved understanding of human nutrition. At that time the Bernard S. and Alta Schweigert Food Science Award Scholarship Program was established to honor Schweigert and his late wife, Alta.

Dr. Schweigert is survived by his wife, Dianne; two sons, James of St. Johns, Michigan, and John of Napa, California; four grandchildren; three sisters, Eileen Schaller of Verona, Wisconsin, Irma Osterman of
Cincinnati, Ohio, Beatrice May of Monona, Wisconsin; and two brothers, G.J. Schweigert of Bruce, Wisconsin and Fred Schweigert of Cannon Falls, Minnesota.

Martin Miller Chester McCorkle Robert Pearl