UCDAVIS

Department of Food Science and Technology



Annual Meeting & Student Recognition Banquet



Northern California Institute of Food Technologists & UC Davis Food Tech Club

Guest Speaker:

Carl K. Winter

Cooperative Extension Specialist,

Department of Food Science & Technology, UC Davis

UC Davis Conference Center Monday, February 27, 2017

DEPT. OF FOOD SCIENCE & TECHNOLOGY FACULTY & PROGRAMS

Food Biotechnology and Molecular Biology

Daniela Barile, Bruce German, David Mills, Juliana De Moura Bell, Glenn Young

Microbial Food Safety and Quality

Linda Harris, Maria Marco, David Mills, Moshe Rosenberg, Carolyn Slupsky, Glenn Young

Nutrition and Toxicology

Bruce German, Alyson Mitchell, Carolyn Slupsky, Carl Winter

Brewing

Charles Bamforth

Sensory Science

Jean-Xavier Guinard

Properties of Foods

Charles Bamforth, Daniela Barile, Stephanie Dungan, Bruce German, Alyson Mitchell, Nitin Nitin, Moshe Rosenberg, Gary Smith, Ameer Taha

Food Engineering / Physical Chemistry / Technology

Daniela Barile, Gail Bornhorst, Stephanie Dungan, Nitin Nitin, Moshe Rosenberg, Christopher Simmons, Ned Spang, Ameer Taha

Consumer Sciences and Issues

Charlotte Biltekoff, Jean-Xavier Guinard, Carl Winter

Associated Programs

California Institute of Food and Agricultural Research (CIFAR) Sharon Shoemaker (530-752-2922)

Center for Consumer Research

Christine Bruhn (530-752-2774)

Foods for Health

Bruce German (530-752-1486)

FoodSafe Program

Carl Winter (530-752-2647)

Robert Mondavi Institute for Wine and Food Science

Clare Hasler-Lewis (530-754-6349)

robertmondaviinstitute.ucdavis.edu

2:00 - 3:00	Faculty Open Houses
3:00 - 4:00	Facility tour
4:30 - 5:30	Speed Networking
5:30 - 6:30	Networking Reception and Cash Bar
6:00 - 8:00	Dinner

- Guest Welcome
- Student Presentation
- NCIFT/Cruess Award Presentation
- Christine M. Bruhn Award Presentation
- John C. Bruhn Award Presentation
- · Scholarship Award Recognition
- Guest Speaker

Carl Winter, Cooperative Extension Specialist Food Science & Technology, UC Davis

Dr. Carl Winter is Vice Chair and Extension Food Toxicologist in the Department of Food Science & Technology at UC Davis. His research and outreach work focus on pesticide residues and naturally-occurring toxins in foods, risk assessment, and risk communication. He has authored two books and more than 150 publications in the scientific and lay literature, has given more than 1,000 news media interviews, and has testified on several occasions for the U.S. House of Representatives and the U.S. Senate.



Carl K. Winter
Cooperative Extension
Specialist,
Department of Food
Science & Technology,
UC Davis

Nicknamed the "Elvis of E. Coli" and the "Sinatra of Salmonella," Dr. Winter is well known for his musical approach to food safety education that has included more than 250 live performances in 37 states, distribution of more than 30,000 CDs and DVDs, and more than 900,000 YouTube views.

He is a Fellow of the Institute of Food Technologists, the recipient of the 2009 NSF International Food Safety Leadership Award, the 2012 winner of the CAST Borlaug Communication Award, and the 2016 recipient of the Institute of Food Technologists' Bernard L. Oser Food Ingredient Safety Award.

UNDERGRADUATE AWARDS

Gary ADRIAN

Gary is a second-year international student from Indonesia, majoring in Food Science with a minor in Managerial Economics. He started his first internship in the winter of his freshmen year, for the Sustainability and Nutrition Office at UC Davis Dining Services. He went on to intern for the UC Davis Olive Center at the Robert Mondavi Institute and as a student assistant in California Processing Tomato Industry Pilot Plant. He has also been involved in the on-campus food bank, The Pantry, the Indonesian Students Association, and he is currently a Production Coordinator in the student-run Aggie Studios. As of now, he has developed an interest in food sensory science and is hoping to work in developing food products to meet consumer preference.

Amanda Rose BECHTEL

Rose is a 3rd year Food Science & Technology student with a passion for sensory science and flavor chemistry, as well as their applications to our culinary future. Since her Fall 2016 transfer from Cabrillo College of Santa Cruz, where she received an A.S. in Chemistry with honors, she has fully adapted to UC Davis's life on two wheels, and even made the Dean's Honor List for the Fall 2016 quarter. In her nearly two quarters as an Aggie, she has been assisting with research in the Guinard Sensory Lab; teaching students to make flavorful and nutritious dishes as a Food & Cooking intern for Healthy Aggies with the Sodexo Sustainability and Nutrition Office; continuing her work as junior analytical chemist and applications consultant for a flavor company; and has planned to begin an undergraduate research project in Spring. In her final year, she will be studying abroad for a semester in the Netherlands at Wageningen University. After graduation she intends on pursuing postgraduate studies in sensory science and flavor chemistry, and would like to eventually help culinary visionaries shape a world of more innovative, sustainable, and nutritious foods.

Kvla BRODERICK

Kyla is a third-year food science major with hopes of becoming a product developer. Her exposure to product development began last year when she and her team designed a naturally sweetened vegan gel-pudding snack for the IFTSA Disney competition. During her sophomore year, she also enjoyed inoculating fungi on whey permeate in Prof. Juliana Bell's lab. This year, Kyla interned with the Perishable Foods Council and now serves as the Education and Outreach Officer of Food Tech Club. When Kyla is not studying or working, she is teaching her friends how to cook on her blog and YouTube channel.

Hongchang CAI

Hongchang is a student majoring in Food Science and minoring in French. She is interested in food safety, food processing, and the sensory study of food. She had a summer internship at Unilever in which she assisted with research on food processing and sensory testing. She wants to be an expert in the field of food safety and sensory science, to help ensure the country's food safety.

Jeremy CHUARDY

Jeremy is an international freshman from Bali, Indonesia, and is currently majoring Food Science. Within the field of Food Science, he is interested in developing healthy food products concocted from seafood materials. He is the founder of Kapu-Kapu Balinese Nuts, a small food company which repackages peanuts manufactured by local Balinese nut-manufacturers. His tasks in the company included managing the repackaging team, marketing the product and organizing sales. He has also interned in customer service and in accounting for Francipani Interior Company. His future career goal is to set up a food company manufacturing seafood-based healthy snacks. His goal is to empower the under-privileged, povertyridden communities in eastern Indonesia through food-manufacturing techniques applied to the raw seafood materials abundantly present in those areas.

Alice FERGERSON

Alice is a second-year food science major.

Azella GUNARTO

Azella is a junior in Food Science. Having a mother with excellent cooking skills, her interest in food grew since she was 9 years old. She loves to travel and try various foods from different countries, with Japanese food being her favorite. As an R&D intern last summer at PT. So Good Food Manufacturing,

one of the largest nugget companies in Indonesia, she is enthusiastic about food product development and food marketing. Her future career goal is to develop healthy food products for future generations.

Revy HALIM

Revy is a junior food science major.

Olivia HIMAWAN

Olivia is a junior food science major.

Allison HUANG

Allison is a first-year food science major. She has previously attended a vocational magnet high school in New Jersey, specializing in the culinary arts. She graduated high school with NOCTI certification (in Culinary Arts Level 2). Currently, Allison is a member of Food Tech Club and hopes that she can apply her future experiences to become an entrepreneur

Jenna HUYNH

Jenna is a 4th-year Food Science student with an interest in food safety, research and development, and food sustainability. Her previous experience includes ensuring tomato quality at a local processing facility, as well as learning about international food safety at a university overseas. Currently, Jenna serves as the president of the Food Tech Club, and as an academic peer adviser in Food Science and Technology. She is also involved in the End of Waste student project, with the goal of fighting food waste through design-thinking and innovation. During her time at UC Davis, Jenna strives to expand her professional network and learn about food science, with hopes of pursuing a career where she can promote food safety initiatives around the world.

Janie KE

Working towards a Bachelor's in Food Science and a minor in Nutrition Science, Janie is interested in sensory science and product development. She joined the IFT Mars competition after participating in the IFT Developing Solutions for Developing Countries competition. Janie is currently the Secretary of the Food Tech Club, a member of the A.G.G.I.E.S Lions Club, and a Global Ambassador mentor. She

has interned for the UC Davis Dining Commons, the CA Wheat Commission, and is now interning at the Sensory Innovation Lab. Janie has a desire to recovering food waste into food products ever since her internship with the Dining Commons Sustainability and Education department. After her Fall Quarter abroad in the Netherlands, Janie would love to achieve a higher education abroad in Food Safety after gaining industry work experience.

Fanzhou KONG

Fanzhou is a third-year Food Science student also minoring in Chemistry. He has great passion for food chemistry and food biochemistry. He hopes to one day take advantage of the technology of modern chemistry to improve food systems and, in turn, help society. He has great interests in surfactants and food additives, which are important in the food industry. However, he feels that the more he learns, the more questions he has, and he yearns to find the answers. He knows that he is on the right path here at UC Davis.

Nithya KUMAR

Nithya is a senior food science major.

Erika LIANA

Erika is a senior Food Science student, with a strong passion for food safety. She is currently a Treasurer for PERMIAS at UC Davis (the Indonesian Student Association) and an active member in the National Leadership Honor Society. She has had various work experiences, including as a research assistant in Prof. De Moura Bell's laboratory, and as co-founder/ owner of a food business company (the Pike group) back in her hometown in Indonesia. After graduating, she wishes to pursue a career in quality assurance or research and development.

Klay LIU

Klay is a second-year Food Science undergraduate. In Klay's first year he had a chance to work at UC Davis Sensory Lab with Ph.D. student Pauline Lestringant. Klay admires how cooking transforms the gifts of nature into achievements of culture, and has been working for months on a cookbook with his friend Kris Lee. He is also a member of the Food Tech Club and the Global

Ambassadors, promoting the food science department. Klay hopes to bring nutritious and healthy food to as many people as possible and make contributions in feeding our planet.

Nora LOVELL

Nora is a freshman food science major.

Emily MA

Emily is an undergraduate in Food Science, with an interest in product development and sensory science. She enjoys understanding the chemical and physical properties of food ingredients, as well as the socio-economic and cultural influences that impact our food choices. She is an active member of the Food Tech Club and participated in NCIFT events, a Product Development Competition, and IFT16. Currently, she is a Research Assistant in a sensory science lab. She hopes to apply data from sensory science to product development and marketing to help businesses better understand their consumers and product design.

Kevin MAMESAH

Kevin is a fourth-year food science major. He plans to graduate this quarter.

Justin NG

Justin is a first-year food science major.

Aiko PASION

Aiko is a first-year food science major.

Luke QIAN

Luke is majoring in Food Science and Technology. His interests lie in food safety, brewing, and viticulture. He is currently participating in SEEDS, an environmental club. He has interned in the market garden of the UC Davis Student Farm. His plan is to dedicate his study to food safety concerns in China.

Melissa RICHARDS

Melissa in majoring in Food Science and Technology with an emphasis in Malting and Brewing. She is the Vice President of the UC Davis Food Science Brewing Club, as well as a member of the Food Tech Club and the Northern California Institute of Food Technologists. Melisa started college as a Chemistry student who had a passion for the culinary world, and became elated when she discovered she could get a degree that combined the two. After graduation, Melissa dreams to pursue a career in sensory analysis of beer, cheese, and wine, to be able to

develop her own projects on the side.

Alejandro SALDIVAR

Aleiandro got his start in food production as the lead temperer and end-stage production manager with world renowned Dick Taylor Craft Chocolate. After two years of working, he went back to school to study food science, and started a student research club to allow community college students to access funds and professors in undergraduate research. There, he also designed, obtained funding for, and completed, a four month research project on primary and secondary stage kombucha fermentation. After transferring to Davis in the fall of 2016, he formed a team to compete in the Ocean Spray Product Development Competition, joined the Institute of Food Technologists as a Student Member, and became an active participant in the Food Science Brewing Club. Off campus, he joined the committee for the first annual Davis Chocolate Festival.

Milo SCHUSTER

Milo is a senior food science major.

Feifei SONG

Feifei Song is a transfer food science major student who is hoping to network with professionals in order to gain experience in her field. Her interest in food science stems from a nutritional background involving her mother's last pregnancy. Her goals are to become a food scientist and work toward the sensory aspect of food. She is currently a volunteer working in the Guinard sensory lab analyzing focus group data given to her from consumer preliminary tests. She is also well-versed in music, being a part of the school's orchestra. She is planning to enroll in a graduate food science program after UC Davis.

Alyssa STEGER

Alyssa is in her senior year of her undergraduate degree in Food Science and Technology with an emphasis in Beer and Brewing. She came into food science because she loved cooking and was interested in biology, but since, she has grown to appreciate the complex sciences that work together to create foods! On campus she is the co-president of the Study Abroad Club, a member of the Food Science Brewing Club, and a member of Kappa Alpha Theta. She has previously worked as an intern at the California Processing Tomato Industry Pilot Plant helping perform research on tomatoes and peaches, and currently works

at Three Mile Brewery in downtown Davis. In the future she hopes to work in creating and producing tasty and interesting foods and beverages.

Elysia SUTISLIO

Elysia Sutislio is a fourth year UC Davis student majoring in Food Science.
Elysia did her Summer Internship at International Flavor and Fragrances Indonesia as a Savory Creative Flavor Intern. Elysia has been working as an intern at the UC Davis Sensory Innovation Lab since early 2015. In addition, she has been an active member in the Golden Key International Honor Society. Her interests include Sensory Science, Flavor Chemistry, and Consumer Insights. Her main goal is to work at Research and Development Department at flavor company.

Tu-Ning TING

Tu-Ning is a junior food science major. This is his first year at UC Davis, having recently transferred from Pepperdine University.

Adley TONG

Adley is a third-year Food Science major with an interest in food safety. He is the Activities Chair in the Food Tech Club, and has been a member of the club since his freshman year. During the summer after his sophomore year, Adley interned as a quality control intern at Gold Coast Ingredients, a flavor and color manufacturing company located in Commerce, California. Adley's future goals after graduation are to spend two years in industry before deciding if he would like to pursue a Master's degree in food science. His long-term career goal is to work in a regulatory agency such as the FDA or USDA.

Jiaqi WANG

Jiaqi is a Food Science major and Technology Management minor. Her internship in Prof. German's lab helped make her career goals clear: saving a babies' lives through research related to breast milk. This research has helped her realize different possibilities for selfachievement. She wants to learn more in the field of food science, especially in human milk. In the future, she wants to contribute more to infant health.

Huan WEI

Huan is a fourth year undergraduate majoring in Food Science and Technology and minoring in Technology Management. Her interests are in the risk of microbial contamination of milk powder. She is working in Prof. Nitin's lab as a lab assistant, helping a graduate students to spray dry infant formula to examine how the oil and stabilizer in the formula influences the shelf life of the product. She just started her own project examining contaminated milk powder to look for the locations of microbes using microscopy under different contamination conditions. After graduation, she is planning to go to graduate school to continue her studies on food science, focusing on milk powder safety.

Sheren WINARTO

Sheren is a 4th year undergraduate Food Science student. She is passionate about food product development and research. Over the summer, she interned at the Research and Development Center for Kerry Ingredients in Singapore. She is particularly interested in researching raw materials, such as coconut and seaweed, to further exploit their benefits and uses in food product development. She also recognizes the importance of flavors in the process of product development. In the future, she wants to bring innovation and advancement, and be active in the field of product development.

Sara YEAGER

Sara Yeager is a first-year Food Science student at UC Davis. She has been interested in Food Science for several years, inspired by her love of chemistry and cooking. At home, she is often found experimenting with different foods in the kitchen. She hopes to secure an internship that will allow her to develop her passion for Food Science in a more professional environment. Her dream job is to work as a Food Scientist for Ben & Jerry's.

Zhichao ZHANG

Zhichao Zhang is a fourth-year food science student with a minor in nutritional science. He has always been a food enthusiast and became interested in exploring the health effects of food. He joined Prof. Ameer Taha's lab in the Food Science and Technology Department to study the role of linoleic acid, an abundant dietary fatty acid, on brain signaling. Currently, Zhichao is conducting his own project on the determination and quantification of fatty acid oxidation in French fries. Zhichao has been an active member of IFT, Food Tech Club, Students Alumni Association, the American Society for Biochemistry and Molecular Biology, and the Phi Kappa Phi Honor Society. Zhichao intends to pursue a graduate degree in food science.

Yuelin ZHU

Yuelin is a second-year food science major.

Nathan ZIMMERMAN

Nathan is a food scientist with a passion for providing safe and affordable food to all regardless of background. His journey started as a young boy fascinated with science, health, and nutrition. As he got older, he wanted to pursue a career in nutrition or kinesiology, but quickly found that the goals he had in mind would not be accomplished by those career paths. It wasn't until he visited Cal Poly (the school his father attended), that he discovered food science. From that point on he knew exactly that this major would allow him to accomplish his goals.



Gary ADRIAN



Amanda Rose BECHTEL



Kyla BRODERICK



Hongchang CAI



Jeremy CHUARDY



Alice FERGERSON



Azella GUNARTO



Revy HALIM



Olivia HIMAWAN



Allison HUANG



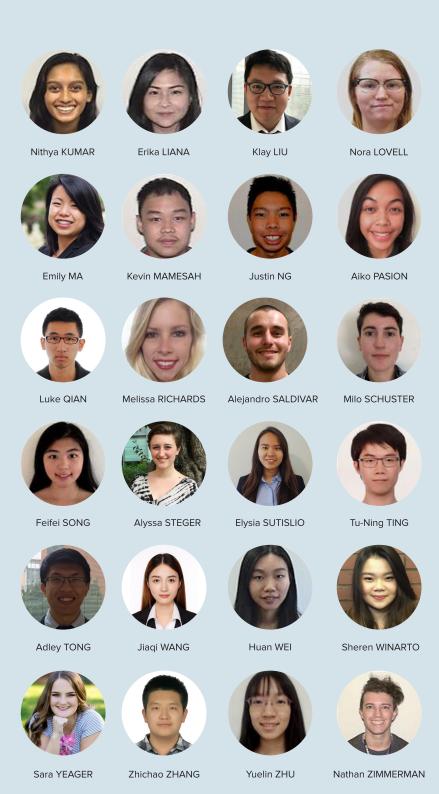
Jenna HUYNH



Janie KE



Fanzhou KONG



Brittany ALLISON

Brittany is a Ph.D. candidate in the Simmons Laboratory. Her project focuses on utilizing two of California's most abundant food processing wastes - tomato pomace (a by-product of tomato paste production) and grape pomace (a by-product of wine production) – as sources of value-added nutrients and as feedstocks for biofuel production. Prior to studying at Davis, Brittany received her Bachelor's degree in Nutrition from Pepperdine University in 2013. As an undergraduate at Pepperdine, she also worked in the chemistry department on natural products research under the leadership of Professor Matt Joyner. After receiving her doctorate, she hopes to teach chemistry, nutrition, or related scientific subjects at the university level.

Karen RIOS VILLA

Karen is a graduate student in the Food Science and Technology Department since Fall of 2015. She works with Prof. Gail Bornhorst. Karen is currently interested in understanding the physical and chemical changes of food during digestion using in-vitro models. She is looking to gain more insight into food breakdown in order to improve the design of functional foods to meet individual nutritional needs, as part of a Research and Development department in the food industry. She is currently part of the Food Recovery Network, which recovers food that otherwise would be waste, to provide it to people in need. Also, she is the Public Relationship Officer in the Mexican Graduate Student Association, which provides a space for new and current Mexican students to form friendships and productive relationships in the UC Davis community.

Maha ALSHEHAB

Maha is a Ph.D. candidate in the Nitin Laboratory. She graduated from Kuwait University in 2008 where she received a Bachelor's degree in Food Science and earned a fellowship for graduate studies in 2010. She earned a Master's degree in Food Science from Rutgers University in 2014. Maha is currently working on developing milk fat globules as carriers of bioactive compounds. Throughout her studies, Maha has been involved in student activities that focused on community outreach and science

communication via the undergraduate food science club at Kuwait University, Rutgers food science graduate association, and STEM for Girls program at UCD. She also participated in a number of Institute of Food Technologists student activities such as product development competitions and College Bowl competitions. Maha plans to establish a career in academia at Kuwait University, with a strong interest in designing and developing learning concepts for science exhibits

Lauryn CHAN

Lauryn graduated from the University of California, Berkeley, with a major in Nutritional Science and a minor in Food Systems. For the past three summers, she was an R&D intern at the nutraceutical company, Pharmavite, developing Vitamin C products from bench top to pilot scale, and improving analytical chemistry methods. Lauryn also traveled to Amman, Jordan to participate in a pioneer project launching self-sustainable aid in Bedouin villages through goat distribution. She is passionate about driving innovation from lab bench to needy table. In the future, she aspires to work on projects to create high added-value functional food products that promote optimal health and reduces the risk of disease, especially for developing nations.

Elizabeth CHIN

Elizabeth is pursuing a Ph.D. student in Food Science. Her research investigates metabolic changes in citrus plants during infection with the bacterial pathogen that causes Citrus Greening Disease. Elizabeth advises undergraduates in the lab and sharing her research with California citrus growers. She hopes to continue to become more involved in science communication and advising. Elizabeth received a B.S. in Food Science and in Biology from Virginia Tech, and has had internships with The Hershey Co. and PepsiCo.

Joshua COHEN

Josh is a 4th year Ph.D. candidate in Daniela Barile's lab in the Food Science Graduate Group. He attended The Pennsylvania State University, earning a Bachelor's of Science with high honors and a minor in Spanish. He had two internships during his undergraduate education; one as an international product development intern at The Hershey Company in Hershey, PA, and another as a product development intern at Mars Chocolate North America in Hackettstown, NJ. He joined UC Davis in 2013, and his research involves developing novel, sustainable techniques to add value to the dairy industry by isolating high-value bioactive compounds from cheese manufacturing co-products, including whey and whey permeate, while reducing the environmental impact of these coproducts. By gaining experience at the pilot scale in dairy processing and simultaneously utilizing cutting edge LC-MS and HPLC techniques, he hopes to make the food industry more sustainable and efficient, and improve infant nutrition worldwide.

Hemiao CUI

Hemiao is a Ph.D. student in Food Science and Technology. Her research interest is to apply mathematical and engineering approaches to improve food quality and safety. In particular, she is interested in biologically-inspired delivery systems and antifouling food materials. Before starting at UC Davis, she worked as R&D intern at Abbott Nutrition. Her future career goal is to teach and research in an academic institution where she can share her passion for food science research.

Lauren CRAWFORD

Lauren is a second year Ph.D student in Food Science, specializing in food chemistry. She received her B.S in Food Science with a minor in Nutritional Sciences from Cornell University, where she was a 4-year member and eventual captain of the Club Field Hockey Team. Lauren works in Selina Wang's lab in the UCD Olive Center, where her research focuses on improving the quality and processing method of table olives. She previously had a Research and Development internship for Green Mountain Coffee Roasters. After earning her Ph.D, Lauren hopes to reenter the industry in either a research or a product development position.

Qingwen FAN

Qingwen Fan wants to become a food microbiologist specialized in yeast.
When she first came to UC Davis as an

exchange student, she was impressed by Prof. Linda Bisson's work, so she started to learn about yeast and enology. Five years later Qingwen is a Ph.D. candidate in Bisson's lab working on a de novo type of yeast prion named [GAR+], and is about to graduate. Her primary goal is to identify genes involved in the establishment of this prion. In addition to research, Qingwen is also strongly dedicated to teaching. She has worked as a teaching assistant for many classes, and hopes to become a college instructor.

Erick FALCAO DE OLIVEIRA

Erick is an international student pursuing his Ph.D. in Food Science. His main interest is in improving the food safety of fresh and processed foods by developing novel green approaches combining natural food-grade compounds and reduced energy input. During his undergraduate and graduate studies in the Chemistry of Biomaterials, he was awarded several research scholarships to develop alternative methods to control pathogenic parasites in applications related to veterinary medicine and environmental fields. He was first introduced to Food Science during his internship at the Brazilian Agricultural Research Corporation (EMBRAPA), and since then, his interest has been in applying his knowledge to food safety abd to make an impact on the way food manufacturers process and sanitize their products.

Junai GAN

Junai is a Ph.D. candidate in Food Science. She is working with Prof. Bruce German in the interdisciplinary milk research program. Her current project is about the protein digestibility of baby food. Specifically, she is interested in babies during their transition from mother's milk to other foods. Her future career goal is to continue in baby food research, aiming at advancing the biological understanding of food digestion, and creating a translational strategy to improve infant health.

Jeremia HALIM

Jeremia is a second year Ph.D. student in Food Science. Before coming to UC Davis, he was a faculty member in Indonesia. He conducted various teaching and research activities, mainly in sensory and consumer science, as well as internships in major food and beverage companies. He was also certified as a food safety auditor by TUV Rheinland. Besides doing research, he is currently serving as an Associate Instructor for FST 117. His objectives are to expand his knowledge and experience to help improve Indonesian food science development. He plans to pursue a career as an academic professor and to establish the first sensory science center in Indonesia.

La'Chia HARRISON

La'Chia is a first year Master's student in Food Science. Before starting the program, she worked as a clinical microbiologist at The Johns Hopkins Hospital. She is looking to connect her past experience to food science by studying food safety microbiology. Her research interests include the detection, prevention, and mechanisms of foodborne illnesses. Upon completion of her degree, La'Chia aspires to be a food safety microbiologist for a government agency such as the Food and Drug Administration. She also hopes to work internationally to promote food safety worldwide.

Yu HASEGAWA

Yu is a second year Ph.D. student majoring in Food Science and is currently interested in the impact of vaccines on infant gut microbes. She has a Bachelor's degree in Molecular Biology from Hokkaido University, Japan, and studied at the University of Wisconsin-Madison during an exchange program where she gained lab experience in the department of Food Science. She did two internships over eight months at the Albert Einstein College of Medicine in New York working in the area of bioinformatics. After completion of her Ph.D. program, she would like to transition from academia to industry to continue research involving gut microbes. During her first year of graduate school, she established an organization (collaborating with the International Student Center at Hokkaido University) to support Japanese students with navigating applications for graduate school outside Japan.

Rebecca JOHNSON

Rebecca Johnson is in her sixth year as a Ph.D. student in Food Science, working in Prof. Alyson Mitchell's lab. Over the past few years, her research has focused on developing an alternative sustainable method for debit

student community, participating in FSGSA, college bowl, and the annual STEM for Girls. Her most fervent desire is to graduate soon and put the skills and knowledge she has learned her to good use.

Lianna LEE

Lianna is a second-year Master's student in Food Science. She earned her Bachelor's degree in Economics and Chemistry from Wellesley College (2012), and moved to New York City upon graduation to teach high school science for three years. Lianna discovered food science in the South Bronx when she was searching for a way to promote student interest in chemistry, a subject commonly viewed as incomprehensible and irrelevant to her teenage audience. Her growing curiosity in food science inspired her to pursue advanced studies at UC Davis, where she would like to specialize in food product development, and learn ways to enhance the nutritional, safety, and sensory properties of food. As a member of Prof. Mitchell's food chemistry lab, Lianna studies the chemical composition of almonds that have undergone various food processing methods

Pauline LESTRINGANT

Pauline has a French engineering degree (equivalent to a Master's degree) in Food Science with an emphasis in sensory science. To complete her degree, she interned at Dannon (Paris, France) for 6 months in the Sensory and Consumer Science department. Pauline is now a 3rd year Ph.D. candidate in the Heymann lab, working on descriptive analysis methodologies. For the second year, she is president of the Food Science Graduate Student Association. After completing her Ph.D., Pauline hopes to work in sensory science in the food industry.

Christopher McNEIL

Christopher, or "Topher" as most people know him, is a graduate student in Food Science. Topher received a B.S. in Food Science from Brigham Young University in Provo, Utah, where he studied the stability of vitamins in grain and dairy products. In 2014, he spent his summer teaching nutrition and studying economical food preservation techniques in Malawi and Zambia. Now working with Prof. Carolyn Slupsky, Topher uses metabolomics and transcriptomics to study the metabolic changes citrus trees experience as they develop symptoms of Huanglongbing, also known as citrus greening disease, and other devastating diseases. Topher also currently

serves as the Secretary of the UC Davis Food Science Graduate Student Association. After graduate school, he hopes to continue expanding the application of metabolomics, including host/microbe interactions, plant and animal health, and quality control.

Laura METRULAS

Laura is currently seeking a Master's degree in Viticulture and Enology. She graduated from UC Davis with a B.S. in Biological Systems Engineering in June 2015

Ayaka MURASE

Ayaka is a first year Master's student in Food Science. Her future career goal is to be a researcher at a food company, and be engaged in producing more wholesome and nutritious food to promote health. Having obtained a Bachelor's degree in Bioengineering at the Tokyo Institute of Technology, she is now studying food science to become a researcher able to work from the perspective of both disciplines. She hopes to engage in research in the dairy science field, focusing on probiotics in milk and dairy products. Through her study, Ayaka aims to contribute to improving the quality of dairy food products.

Cuong NGUYEN

Cuong is a first year Ph.D. student in Food Science. His passion for helping people in all aspects of food processing and food safety has brought him to UC Davis to study food science. Aiming to become an expert in the food industry as a consultant and as a food safety trainer, he has currently joined Professor Nitin's lab in the search for emerging technology that will help businesses extend their products' shelf life and lower their running costs, while still maintaining food quality. A researcher by day and soccer player by night, Cuong is training with a team to compete in the IFTSA College Bowl, an intercollegiate competition in the area of food science and technology.

Alexander OLENSKYJ

Alex received his B.S. in Chemical Engineering with a minor in Food Science in 2016 from the University of Illinois at Urbana-Champaign. He is currently pursuing his Ph.D. in Food Science under the direction of Prof. Gail Bornhorst, specializing in applying engineering principles to food digestion. Alex has industry experience as well, having worked as an R&D intern for the Wm. Wrigley Jr. Company in Chicago, IL for two consecutive summers. There, he was involved in process development of innovative gum and candy technologies. Looking towards the future, Alex sees himself returning to industry, where he hopes to lead research and development of innovative processes and products.

Juan POLARI

Juan is pursuing his Ph.D. at UC Davis as a Fulbright Scholar. He received his Bachelor's in Chemistry from the University of Buenos Aires, Argentina, where he worked for five years as a quality and method development analyst in the Fats and Oils Laboratory at the National Institute of Industrial Technology (NIIT). After finishing his degree, he spent a year working in organic synthesis at the Organic Chemistry Department at the University of Buenos Aires, and then worked as a Research and Development Analyst at Advanced Organic Materials S.A., working on the tocopherols and phystosterols purification process from the deodorizer distillate of edible oils. He returned to the NIIT in 2013 where he worked on several projects within the field of edible-oils chemistry. After following a graduate specialization course in organoleptic assessment of extra virgin olive oil at University of Jaén, Spain, he decided to orient his career into olive oil chemistry and sensory science. After finishing his Ph.D., he wants to apply his knowledge and experience helping producers in the improvement of olive oil quality.

Amy PARR

Amy is a first year Master's student in Food Science. She recently graduated from the University of Wisconsin, Madison, with a Bachelor's in Food Science and Plant Pathology. While completing her undergraduate degree, Amy conducted three years of food safety research, participated in product development competitions, and worked as an intern for Land O' Lakes. In the future, Amy plans to enter the food industry and work either as a product developer, or in research and development. As a Minnesota native,

coming to Davis, California, she has enjoyed a reprieve from the cold weather and being able to commute by bike. In her spare time, Amy sings in a local choir, and enjoys her hobbies of baking, reading, and crocheting.

Scott PETERSON

Scott is pursuing his Master's in Food Science as a career change. He comes to UC Davis from the pump-manufacturing industry, where he spent 5 years designing equipment in both Oklahoma and Pennsylvania. He received his Bachelor in Mechanical Engineering from the University of Tulsa, with a minor in History. His professional interests are in the brewing industry, particularly in how they can employ best practices and forwardthinking to reduce their water and energy footprints. Upon graduation, he would like to start consulting with brewery and winery clients. Currently he participates in Vitis and Food Science Brewing Clubs, sits on the FST Chocolate Sensory Panel, and unwinds by playing intramural sports. He is teaching his housemate to brew beer, and they are teaching him to bake sourdough bread.

Nicholas REITZ

Nicholas received his Bachelor's and Master's degrees from the University of Illinois at Urbana-Champaign. During his undergraduate studies, he majored in Food Science and minored in both Chemistry and International Agriculture. During this time, Nicholas completed research projects spanning animal science, crop science, and food chemistry. His Master's research studied the effect of beet and cane sugars on egg white foam formation. In his free time, Nicholas enjoys hiking and playing music. His current research interests are in postharvest physiology and preservation of fruits and vegetables.

Randall ROBINSON

Randall is a fourth-year Ph.D. student in Food Science. After completing a Bachelor's degree in Chemistry, he joined the Barile Lab and began studying milk bioactives, with a focus on peptides and oligosaccharides. Currently Randall is using mass spectrometry and novel analytical techniques to measure oligosaccharide abundances in bovine milk, so that correlations between abundance and genetic variations among dairy cows can be established. Randall hopes that the information gathered from this project will allow improvements in milk quality through genomic selection. After completing graduate school, Randall plans to pursue a career that

will allow him to apply his analytical skills to human health-related research.

Tyler SIMONS

Tyler is currently a Master's of Science student working in the field of Sensory Science. After graduating from UC Davis with his Bachelor's degree with high honors in Food Science and Technology, Tyler was offered a research project working to improve the flavor and consumer experience of oranges and mandarins. He is currently writing his thesis involving a multi-faceted approach to consumer science, utilizing descriptive analysis, consumer testing, and chemical analysis. He describes himself as a culinary scientist, and plans to work in research and development helping food researchers and fine dining chefs alike.

Molly SPENCER

Molly is a third-year Ph.D. student in the Food Science graduate group, working in Prof. Jean-Xavier Guinard's sensory science laboratory. She got her Bachelor's degree in Food Science at North Carolina State University and began her studies in Sensory Science at UC Davis in 2014. In the summer and fall of 2015, Molly was involved in a project with the Specialty Coffee Association of America (SCAA) to update the Coffee Taster's Flavor Wheel. She is still involved in the coffee community, but she is currently focusing on her thesis work, a project in which culinary and sensory strategies are being explored as options to reduce meat consumption and increase vegetable consumption in the United States. In her free time, Molly enjoys running, playing soccer, biking, triathlons, traveling to new places, reading, and spending time with friends.

Lianna TILTON

Lianna is a second-year Master's student working in the Nitin lab. Her research focus is in microbial food safety, and she leads the Food Safety section of the Student Education and Outreach Program to help undergraduates learn about and teach Food Safety topics. As a representative for the Graduate Student Association (GSA), she participates in monthly meetings and communicates important information about campus-wide topics and events to the graduate students in Food Science. Her role as a graduate student representative on the Food Science Activities Committee includes planning and hosting the annual Student Hosted Holiday Mixer. Lianna is also the Assistant Treasurer for the FSGSA, working

to plan fundraising events and grow the club. Outside of the Food Science department, Lianna is President of the UC Davis chapter of the Food Recovery Network, a national network of college students working to reduce food waste and hunger by collecting leftover food from dining halls and providing it to hungry people in the community.

Juliano TONIATO

Juliano is currently a second year Ph.D. student in Food Science. His main interest is in understanding and improving food industry waste use for sustainable agriculture and environmentally-friendly practices. Juliano was a student at UNESP - Univ. Estadual Paulista (São Paulo State University), Brazil, where he double majored and obtained his Master's degree. He was part of the Recyclable Waste Management Committee, Vice-Provost Search Committee and Organizer of the Organic Apple Workshop series. He was also part of many top tier internship/working programs in California (Pacific Oasis), Australia (Stonehaven) and São Paulo (Usina São Manoel). He also participates in philanthropic groups such as Rotary and Legio Mariae. His main goal is to become a faculty to promote science and outreach. In his free time, Juliano is an avid music listener.

Aidong WANG

Aidong is a graduate student in Food Science, and she is particularly interested in how food interacts with human health. She did an internship at Cargill Asia Pacific Food Systems (Beijing) Co., Ltd. as an assistant in technical support, and was an intern at the Dayanglu farmers' market (Beijing), before she came to the US. She is interested in developing a career providing professional diet guidance and personalized food for special populations such as pregnant women or the elderly.

Valerie WEINBORN

Valerie earned her Doctorate in Veterinary Medicine from the University of Chile and holds an M.S. in Nutrition and Foods from the Institute of Nutrition and Food Technology, Chile. Currently, she is a Ph.D. student in Food Science. Her interests include functional ingredients, specifically prebiotics, and

applying this science in industry. Her current research, under the guidance of Prof. Daniela Barile, is focused on the identification of highly complex modified carbohydrates with bioactive properties from dairy streams. Her future goals include educating new generations of students, and working with food industries, which she considers essential because new knowledge is generated virtually every minute.

Nicharee WISUTHIPHAET

Nicharee is a Ph.D. student from Thailand. She has received her B.Sc. (Hons.) degree in Food Technology in 2009, and her M.Sc. in Biotechnology from Chulalongkorn University, Thailand in 2012. In 2008, she held internships at The Royal Chitralada Agricultural Projects, Thailand, and the Institute of Agricultural Engineering, University of Bonn, Germany in 2013. She was a lecturer in the Department of Biotechnology, King Mongkut University of Technology, North Bangkok, from 2014 to 2016. Her research experiences include food product development and bioprocess engineering. Her current research interest is in food microbiology, and her future career goal is to be a faculty member in Thailand teaching students and continuing to do research in the area of food science and biotechnology.

Tong XU

Tong is a Ph.D. Candidate in Food Science. Her research interest is on the properties of surfactants in solution and at interfaces, and the characterization and utilization of emulsifiers in new food products. Currently, under the guidance of Prof. Stephanie Dungan, her research focuses on surface and interfacial tensions of food oils at processing temperatures, and transport kinetics to surfaces, specifically in emulsions and self-assembled systems with hydrophobic surfactants and whey protein involved. She was a summer intern at Hampton Creek Foods, where she worked on novel plant ingredient development and product formulation.

Zhengyao XUE

Zhengyao, known as Zeya, is a Ph.D. student in Prof. Marco's laboratory in Food Science, with an emphasis in food microbiology. Her main research

interests are in dairy associated microbiology. Currently, she is collaborating with several Californian dairy companies to develop a rapid and cost-effective microbial detection method for the dairy industry to implement on site, to minimize bacteria that lead to spoilage. Apart from her research activities, Zeya is also the Treasurer of the Food Science Graduate Student Association. and an active member of Phi Tau Sigma honor society and of the Institute of Food Technologists.

Rui YANG

Rui is a Ph.D. candidate in Prof. Smith's lab. Her research focuses on investigating the stress resistance mechanism of Listeria monocytogenes, so as to develop effective approaches to inhibit the growth of this food pathogen in food processing and preservation. She will return to China to work as a food scientist after she receives her degree.

Sara YANG

Sara is a third year Ph.D. student in Prof. Jean-Xavier Guinard's sensory lab. Her research focuses on consumer perceptions and behaviors regarding extra virgin olive oils, and investigating opportunities to use extra virgin oil as a flavor-boosting alternative to less

healthy dietary fats. Sara is actively involved in the Food Science Graduate Student Association, and currently serves as the student representative to the Graduate Group Executive Committee. After completing her degree, Sara hopes to apply her knowledge of sensory and consumer sciences to the development and optimization of products and processes.

Jiyoon YI

Jiyoon is a Ph.D. student in Food Science, and her research focuses on food engineering with mathematical modeling tools. She aims to develop models for novel food processing technologies or interpret transport phenomena with numerical methods which can be validated by experiments. She earned double degrees in Food Science Engineering and Mathematics. She also has a Master's degree in Food Science Engineering, where she performed research on various topics in food processing, including nonthermal pulsed UV light inactivation, and development of a pilot scale apparatus and optimization of its processing conditions. Jiyoon hopes to apply her mathematical skills and experimental experience to develop models for food engineering which combines microbiology.



Brittany ALLISON Karen RIOS VILLA Maha ALSHEHAB







Lauryn CHAN



Elizabeth CHIN



Joshua COHEN



Hemiao CUI



Lauren CRAWFORD



Qingwen FAN



Erick FALCAO DE OLIVEIRA



Junai GAN



Jeremia HALIM







La'Chia HARRISON Yu HASEGAWA Rebecca JOHNSON



Zhengyao XUE

Rui YANG

Sara YANG

Jiyoon YI

THE NCIFT CRUESS SCHOLARSHIP

This award was established by the Northern California Institute of Food Technologists in honor of late Professor of Food Science and Technology, William Vere Cruess, through a trust fund established by Marie Cruess. Prof. Cruess was a pioneer in the production of fruit juice beverages, concentrates, and syrups.

THE CHRISTINE M. BRUHN AWARD IN CONSUMER FOOD SCIENCE

This award supports an undergraduate student interested in consumer food science or a graduate student conducting research in consumer attitudes and behavior concerning food choice. This annual endowed award was established by family and friends to honor Dr. Bruhn's contributions to research on consumer issues in food safety and quality.

THE JOHN M. BRUHN DAIRY FOODS SCHOLARSHIP

This scholarship is named in honor of John C. Bruhn, PhD, who served as a Dairy Foods Processing Specialist with Cooperative Extension in the Food Science and Technology. It is awarded to an undergraduate or Master's student with an interest in the dairy foods industry.

THE ERICKA BARRETT AND JIM BUHLERT OUTSTANDING T.A. AWARD

This award was made possible through donations made in honor of the late Professor Ericka Barrett and her husband Jim Buhlert, a widely-respected Pilot Plant Manager in the Department. Family and friends established this fund to support graduate students who have demonstrated a passion for teaching and mentorship, just as Ericka and Jim did.

THE MIN AHN FOOD SCIENCE ENDOWMENT FOR GRADUATE SUPPORT

This award was established by a former student to support graduate students studying Food Science & Technology.

THE JACQUELINE BECKLEYAND HERBERT HERZOG SCHOLARSHIP

The Jacqueline Herbert Beckley and Leslie J. Herzog Fellowship was created by food science alumna Jacqueline Herbert Beckley and her husband, Leslie J. Herzog, as part of the Campaign for UC Davis. The fellowship is in recognition of the excellence of the Food Science program at UC Davis and of its students.

THE ALICE C. BRIDGE MEMORIAL SCHOLARSHIP

Alice Bridge and her husband, Homer L. Bridge, were employees of the Food Science and Technology Department. This scholarship was created by a provision in Mrs. Bridge's Will and the first awards were made in 1968. They are restricted to American-born students in the Department of Food Science and Technology.

THE CALIFORNIA LEAGUE OF FOOD PROCESSORS SCHOLARSHIP

This scholarship is awarded to students pursuing studies in the production, processing, and canning of fruits and vegetables. Selection is based on academic record and promise.

THE CAES DEAN'S CIRCLE SCHOLARSHIP

This award is funded by hundreds of donors to the College of Agricultural & Environmental Sciences each year and is being offered by the dean to support students for their academic and research pursuits.

THE VICTOR CHU UNIVERSITY FELLOWSHIP

This fellowship was established by the late scientist and entrepreneur Victor Chu, who emigrated from Shanghai and Hong Kong in 1965, and received his MS and PhD from UC Davis, in Food Science and in Agricultural & Environmental Chemistry respectively. He worked exceptionally hard to fund his education, and hoped to make the path easier for those coming after him.

THE LUTHER & MARIE DAVIS SCHOLARSHIP

Both Dr. and Mrs. Davis taught at UC Davis for many years. Mrs. Davis taught in the Math Department and Dr. Davis was in Pomology. During his 37 years of research on fruit trees, Dr. Davis developed five new peach varieties. This scholarship for students in the College of Agricultural & Environmental Sciences was established by a provision in Dr. Davis' Will in 1981.

THE ROSE DRAKE AWARD

This award was made possible by Douglas Drake in honor of his mother, Rose Drake, who was involved in the California frozen food industry and also attended UC Davis. Mr. Drake is a graduate of the Department of Food Science and Technology at UC Davis and is now an attorney in Sacramento.

THE FOOD SCIENCE GALA SCHOLARSHIPS

These scholarships were made possible through a fundraising Gala hosted by the Robert Mondavi Institute and celebrating the 10th anniversary of the Robert and Margrit Mondavi Center for the Performing Arts, which featured the US premiere of Angelin Preljocaj's ballet, Blanche Neige.

THE FOOD SCIENCE LEADERHIP BOARD SCHOLARSHIP

The Food Science Leadership Board is composed of alumni and friends of the department from throughout the food industry. It provides the department ideas on how to best meet the needs of industry through an engaged teaching, research and outreach agenda. The Food Science & Technology Leadership Board Award was established by the members of the Leadership Board to support students.

THE FRESH EXPRESS GRADUATE AWARD

The Fresh Express Award is given to support a graduate student in the Food Science Graduate Group.

CHAO L. HSIA MEMORIAL FELLOWSHIP

Chao Hsia received his M.S. in Food Science from UC Davis, and worked for Professor Claypool in Pomology for three years. He made contributions to wine chemistry and anthocyanin pigments in free stone peaches. The fellowship is used to help graduate students majoring in Food Science.

THE IRWIN GIBBS FOOD INDUSTRY FOUNDATION SCHOLARSHIP

In 1957, the Food Industry Foundation ("Foodsters") decided to endow a scholarship program for young people coming into the industry, and Irwin Gibbs offered his services in organizing a Cioppino Feed for Foodsters and their guests, a now annual event held in March at the South San Francisco Elks Club, drawing crowds in excess of 200, providing tuition support to worthy students at UC Davis.

THE ARLO D. GUSTAFSON SCHOLARSHIP

The scholarship is awarded to undergraduates in the College of Agriculture and Environmental Sciences.

THE JULIE HEIL SCHOLARSHIP

This scholarship is named in honor of Julianna Heil, a UC Davis Food Science alumna and retired staff research associate

THE HENRY A. JASTRO SCHOLARSHIP

The Jastro Scholarship honors the memory of one of the early general managers of the Kern County Land Company. Mr. Henry A. Jastro had a strong relationship with the College of Agriculture at Davis up until his death in 1925. This award is restricted to students in the College of Agricultural & Environmental Sciences.

THE ERIKA AND WALTER JENNINGS GRADUATE STUDENT FELLOWSHIP

This fellowship was established to support graduate education through the Department of Food Science and Technology, and support graduate students who do research in the department.

THE T.O. KLUGE - SUNSWEET GROWERS SCHOLARSHIP

T.O. Kluge was the Executive Vice President of Sunsweet Growers, Inc. At his retirement in 1965, his coworkers endowed this scholarship program in his honor. It is restricted to students majoring in agricultural science and management, agricultural economics, agricultural biosciences, or food science.

THE LAGUNITAS FOUNDATION AWARD

This scholarship is awarded to the student winner of the annual Iron Brew competition.

THE SHERMAN LEONARD MEMORIAL STUDENT FUND

Sherman Leonard was a food technologist in the department. He devoted his life work to preserving perishable foods, improving their availability and quality.

THE BOR LUH MEMORIAL FELLOWSHIP

Professor Luh came to California from China as a student at UC Berkeley in the late 1940's, and joined our Department in 1952. He was particularly helpful to international students, and after he passed away in 2001, this scholarship was established to assist students from other countries.

THE JAMES AND MARILYN LUGG GRADUATE STUDENT AWARD

New in 2015, this award is given annually to provide support to a student in the Food Science Graduate Group.

THE GEORGE MARSH SCHOLARSHIP

Professor Marsh was one of the first faculty members in the Department. He was an authority on fruit and vegetable processing, and winemaking, and was a charter member of the Institute of Food Technologists. Established 1994 from numerous donors.

THE THORMUND AND HANNAH MILLER MEMORIAL SCHOLARSHIP

This scholarship was established to support UC Davis undergraduates.

THE NATE MLYNIEC MEMORIAL SCHOLARSHIP

This memorial scholarship was established by the parents of Nate Mlyniec in his memory. Nate was excited to be starting as a Food Science major at UC Davis when his life was tragically cut short by a car accident in 2007.

THE MARGRIT MONDAVI SCHOLARSHIP AND FELLOWSHIP

The Margrit Mondavi Scholarship and Fellowship Fund was made possible by a generous donation from the late philanthropist Margrit Mondavi, to benefit students in the departments associated with the Robert Mondavi Institute.

THE ROBERT MONDAVI INSTITUTE SCHOLARHIP

This scholarship was made possible through fundraising provided by the Robert Mondavi Institute in support of students majoring in Food Science.

THE EMIL MRAK MEMORIAL SCHOLARSHIP

Emil M. Mrak came to Davis in 1951 to serve as Chair of the Department of Food Science and Technology and was internationally known for his work on the preservation of foods and the biology of yeasts. He was Chancellor at Davis from 1959 to 1969 and presided over a tremendous period of campus growth. At the time of his death in 1987, friends and associates established this scholarship to honor his memory. It is restricted to students studying in the field of food science and technology.

THE PACIFIC COAST PRODUCERS GRADUATE STUDENT FELLOWSHIP

Established in 2012, this award is given annually to a graduate student studying food processing. The scholarship is made possible through a donation by the Pacific Coast Producers Association.

THE DAVID D. PEEBLES SCHOLARSHIP

David Peebles was a friend of the Davis campus who was active as a food engineer, industrialist, and investor. He was involved in the development of an instant process for dry skim milk and a method for sandblasting eggs. The scholarship fund was first established in 1957 to honor Mr. Peebles

on his birthday and subsequently was endowed by his friends and family as a memorial. It is restricted to students studying food science, avian science, poultry husbandry, or agricultural engineering.

THE PANGBORN MEMORIAL AWARD

This award was established through a gift from Joel and Marilyn Franklin and supports an undergraduate food science student. The award honors Professor Rose Marie Pangborn, a sensory scientist in the Experiment Station from 1955 until her death in 1990. She is remembered as a caring teacher and pioneer in the field of sensory science.

THE RALPH M. PINKERTON AGRICULTURAL MARKETING GRADUATE AWARD

This award was established by family, colleagues and friends, to honor the legacy of Ralph Pinkerton, Founding President of the California Avocado Commission, a marketing genius who brought California avocados to national prominence through nutritional awareness, co-branding, mass advertising, and other pioneering marketing strategies.

THE CECIL F. AND MARTHA C. PINNEY TRUST AWARD

This award is the result of an endowment created from a gift from the Cecil F. and Martha C. Pinney Trust to the Food Tech Club. The club elected to grant this award to active members who also achieve academic excellence.

THE 2ND LT. W. R. SALZ MEMORIAL SCHOLARSHIP

This award is restricted to entering freshmen students of American citizenship pursuing an agricultural major.

THE HOWARD SCHUTZ GRADUATE STUDENT FELLOWSHIP

The Howard Schutz Graduate student Fellowship was established to support graduate students in the field of consumer food science.

THE BERNARD S. AND ALTA G. SCHWEIGERT SCHOLARSHIP

Bernard Schweigert joined the faculty of the Department of Food Science and Technology and served as Department Chair from 1970 to 1988. Dr. Schweigert was instrumental in establishing the Department's Ph.D. program, was a pioneer in the study of irradiation to preserve the nutritive value of foods. and was noted for his efforts to improve the quality of the world food supply. Colleagues of Dr. Schweigert established this scholarship in conjunction with a symposium to mark the conclusion of his service as Chairperson and in memory of his wife, Alta. Dr. Schweigert passed away in 1989. The scholarship is restricted to students majoring in Food Science or Food Biochemistry who have shown leadership in addition to academic achievement.

THE PETER J. SHIELDS SCHOLARSHIP

Judge Shields was known as the "father" of the Davis campus. In 1899 he conceived the idea of a Sacramento Valley agricultural college and in 1905 he helped write the enabling legislation. The main campus library, a major campus avenue, and a 15-acre grove of oaks in the arboretum are all named in his memory. The Shields Scholarship is restricted to students in the College of Agricultural and Environmental Sciences.

STUDENT FINANCIAL AID SCHOLARSHIPS

These scholarships are made possible through the generous donations made online by numerous Department supporters and visitors.

2016 NCIFT MEMBER OF THE YEAR: CAROL COOPER



Congratulations to **Carol Cooper** on her selection as the 2016 NCIFT Member of the Year!

There are few individuals in the Northern California section who have had as much influence as Carol on our local chapter and the local food industry. In the 1960's, after a couple of years as a Packaging Technologist at Safeway, Carol returned to her alma mater UC Davis to serve as a Packaging Librarian for the Environmental Toxicology and Food Science & Technology departments. Seven vears later she transitioned to the role of Librarian for Food Science & Technology, and in 1993 she became the Academic Advisor for the department. In her years at Davis, Carol used her skill in recruiting and guiding Food Science students to grow both the Department at Davis and the profession of Food Science.

Even on the busiest days at UC Davis, Carol always made time to help students discover IFT and get involved in the Food Tech Club, NCIFT, and local IFT sponsored events. She was always more than an advisor for the department, going the extra mile to advocate for student travel scholarships,

coordinate NCIFT events at UC Davis, and even shuttle students to NCIFT meetings. As a model of dedication to the profession, Carol became an invaluable resource to UC Davis and the graduates of the Food Science. Graduates of Food Science contacted Carol with information about new jobs/internships at their companies, knowing that Carol would pass the information on to students and alumni of the department.

Even after her retirement from UC Davis in 2009, Carol has remained heavily involved in NCIFT. In 2011 she became Chair-Elect for our section, and after serving as Chair and Past-Chair she accepted the role of editor for NCIFT's Hornblower. In 2012. Carol was recognized by IFT for her dedication to the food industry and commitment to NCIFT and IFT and awarded the title of IFT Fellow. When not volunteering for NCIFT, Carol and her husband Steve can be found finishing remodels on their house, "loafing around" watching old movies they never had time to see while working and raising a family, or traveling. Their travels tend to take them either on cruises or on road trips - especially to Texas to see the grandchildren!



The Institute of Food

Technologists is a vibrant community that has been shaping the discourse on food science and technology for more than 70 years. Individuals who are active in any aspect of the food profession and are interested in supporting IFT's objectives are invited to join our organization.

The Northern California Section and the Central Valley Subsection now offer a new membership experience. We are working together with the National Institute of Food Technologists (IFT) to ensure that we deliver a global and local experience for all members. Membership benefits now include full access to NCIFT and IFT resources including 15 on-demand

webcasts, Annual Meeting & Food Expo® registration discounts, and access to the IFT Salary Survey.

Your IFT Membership dues are a solid investment in your career, both now and in the future. No other organization has IFT's ability to advance the science of food or to advance the careers of professionals like you. Annual membership dues of \$190 are based on a 12-month period and include an annual subscription to Food Technology magazine as well as NCIFT's quarterly Hornblower magazine.

If you have additional questions about membership, please contact the NCIFT membership chair directly. FOOD SCIENCE GRADUATE STUDENT ASSOCIATION OFFICERS 2016-17 FOOD TECH CLUB OFFICERS

President:

Jenna Huynh

Pauline Lestringant

/ica Prasidant

Secretary:

Jim Pan

Christopher McNeil

.

Treasurers: **Janie Ke**

Zhengyao Xue and Lianna Tilton

GSA Assembly Representatives:

Carolina Conte

Lianna Tilton and Apichaya

Bunyatratchata

Brandi Kaspar

GSA Assembly Alternates:

Education and Outreach Chair:

Sara Yang, Pauline Lestringant, Constantin Heitkamp

Kyla Broderick

Membership Experience Chair:

Graduate Group Executive

ommittee Representative: Sara Yang Jenna Hively

Sala fally

Food Guru Chair:

Christopher McNeil and

Tiffanie Ramos

Apichaya Bunyatratchata

Activities Chair: **Adley Tong**

Departmental Activities Committee Representative:

Commoditions Cha

Lianna Tilton

Clarin Ng

Both the UC Davis Internship and Career Center and the Department of Food Science and Technology are eager to help you find qualified students to fill your internships or career positions. For your convenience, we have created a job posting site on our webpage. Please post your vacancies and internship opportunities at http://wineserver.ucdavis.edu/fstjobs/

Questions? Contact Holly Ly (hhly@ucdavis.edu)

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