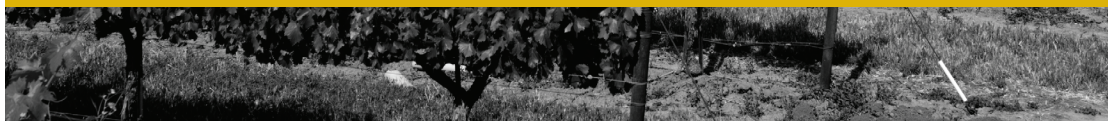




## Annual Meeting & Student Recognition Banquet



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

Guest Speaker:  
**Harold McGee**

Author,  
*On Food and Cooking: The Science and Lore of the Kitchen*

UC Davis Conference Center  
Thursday, March 1<sup>st</sup>, 2018

**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  
*Jean-Xavier Guinard, Interim Director, (530-754-6349)*  
*robertmondaviinstitute.ucdavis.edu*

## PROGRAM

|             |                                     |
|-------------|-------------------------------------|
| 2:30-4:30   | <b>Food Industry Fair</b>           |
| 4:00-5:30   | <b>Research Poster Presentation</b> |
| 5:00-6:30   | <b>Networking Reception</b>         |
| 6:00 – 8:00 | <b>Dinner</b>                       |

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

Harold McGee, author, *On Food and Cooking: The Science and Lore of the Kitchen*



**Harold McGee**

Author,  
*On Food and Cooking:  
The Science and Lore  
of the Kitchen*

Harold McGee writes about the science of food and cooking. He started out studying physics and astronomy at the California Institute of Technology, and then English literature at Yale University. In 1984 he published *On Food and Cooking: The Science and Lore of the Kitchen*. Twenty years later, the revised and enlarged edition of *On Food and Cooking* was named best food reference of 2004 by the IACP and the James Beard Foundation. In 2005, *Bon Appétit* magazine named McGee food writer of the year. In 2008, *Time Magazine* named him to its annual list of the world's most influential people. From 2006 to 2011 he wrote a monthly column, "The Curious Cook," for *The New York Times*. Since 2011, he has been a visiting lecturer at Harvard, in their course "From Haute Cuisine to Soft-Matter Science."

## UNDERGRADUATE AWARDS

### **Gary ADRIAN**

Gary Adrian is a third-year undergraduate student with a major in Food Science and a minor in Managerial Economics. His interest within the food science industry includes food product research and development (R&D), food sensory science, and food sales and marketing. He is currently an Undergraduate Research Assistant at UC Davis Olive Center and has also served as an intern in the UC Davis Sustainability and Nutrition Office, a student assistant in the California Processing Tomato Industry Pilot Plant, and a volunteer in The Pantry food bank. Gary is also serving as the Outreach Chair for the UC Davis Food Tech Club. Outside of Food Science, he has been involved as a Production Coordinator in Aggie Studios, a Peer Mentor in First-Year Aggie Connections, an Initiate Historian in Phi Sigma Pi National Honor Fraternity, and a Course Contributor in Duolingo. In the future, he is hoping to work in sales and marketing for food start-ups that focus on alternative foods.

### **Rose BECHTEL**

A. Rose Bechtel is a 4th year Food Science & Technology student with a passion for sensory science and flavor chemistry, and how they can help create a more nutritious, sustainable, and innovative culinary future. She transferred from Cabrillo College of Santa Cruz, California in 2016, where she received an A.S. in Chemistry with honors. In her new life 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 assembled and trained a descriptive analysis panel to evaluate ready-to-heat/eat rice products. In Fall of 2017, she studied Food Science abroad in the Netherlands at Wageningen University & Research. After graduation she intends on pursuing postgraduate studies in sensory perception and consumer science, and would like to eventually help the food industry bring a delicious, nutritious, plant-based future to homes worldwide.

### **Kyla BRODERICK**

Kyla is a senior food science major minoring in U.S. history. Last summer, she interned at Mars-Wrigley in Chicago, where she worked with natural colors in gum coating and learned that coating was not as simple as dipping pellets into syrup. Kyla can be spotted on campus leading Food Tech Club meetings, peer advising, working on her product development team, or choreographing for Unbound Progression Dance Company. She hopes to work in R&D in plant-based foods before returning to graduate school to study food or plant science.

### **Megan CAMPBELL**

Megan Campbell is majoring in food science and aims to get an emphasis in microbiology. She has been working as an undergraduate research assistant in the Boundy-Mills research lab since August 2016. The Boundy-Mills lab focuses on studying yeast, and utilizing the Phaff Yeast Culture Collection to solve issues in the food industry and beyond. When she's not working or in class, she is most likely marching proudly as a piccolo member in the Cal Aggie Marching Band-uh. Once she has graduated, Megan hopes to use her knowledge of microbiology and food to fermentation of foods a more reliable and safe practice.

### **Annie CHAN**

Annie is a fourth-year food science at UC Davis. She is currently the Activities Chair in the Food Tech Club and oversees organizing the Student Run Holiday Mixer along with other student representatives within the Activities Committee. Annie held an internship at UC Davis's Pilot Plant as an assistant in processing plums, peaches, and tomatoes for preservation and chemical analysis. She also previously worked with Professor Taha's Lab with an independent study project regarding the oxidation of omega-3 supplements. Annie plans to have a future career in research and development with an interest in allergen alternatives

### **Honglin CHEN**

Honglin is majoring in Food Science, and wants to pursue a minor for Environmental Toxicology. She is interested in Food Chemistry, Sensory, and Food Safety. She

was a part-time Marketing Assistant of Lee Kum Kee (USA) Inc., which is an international sauce company. Honglin currently works in Dr. Mitchell's Lab as an intern on campus. During the summer time, she wants to apply for an internship and earn experiences by working in a food company. She wants to apply for graduate school after she earn my Bachelor's degree. In the future, she wants to work in industrial fields or research labs.

#### **Theodosia CHRYSOGELOS**

Theodosia Chrysogelos is a fourth-year undergraduate student in the Food Science and Technology department. She is currently interested in plant operations and food processing. Theodosia is the current Treasurer of the Food Tech Club, where she has been a member throughout her four years at UC Davis. Her most recent internships were at Renaissance Food Group, where she served as an Operations Intern at two of their processing facilities and served on the corporate team to aid in the start-up of a new facility.

#### **Jeremy CHUARDY**

Jeremy is a 2nd year Food Science major, possibly minoring in Technology Management. He is particularly interested in the new product development aspects of tropical peanuts and seafood meat products. He also pays interest in food entrepreneurship, and co-founded a tropical peanut packaging company in his hometown, Bali, Indonesia. Currently, Jeremy is involved in Spoon UC Davis Chapter in the Social Media and Marketing Team, an active member and team leader in Economics and Business Student Association UC Davis. Not only that, Jeremy is currently working as a food-handler and server in Cuarto Dining Commons. In the future, Jeremy is looking forward to become a food socialpreneur in his home country, and create a sustainable and green food company specializing in healthy traditional snacks.

#### **Madison DOSH**

Madison is currently majoring in Food Science and Technology with a minor in Communication. She is interested in food biochemistry and wants to

pursue a career in food research and development with the ultimate goal of running a research and development lab. She is currently a member of the Food Tech Club and the Society of Biological Engineers Club. She plans on interning over the summer with a chocolate production company.

#### **Andrew DUNN**

Andrew Dunn is a fourth year food science major interested in sustainability and food safety (and prioritized in that order). All four years, Andrew has been a member of the Food Tech club and is now an officer – the Food Guru in charge of educational demos. He has interned at the UCD CPTIPP (the pilot plant), a virology lab (the DiCaprio lab), and the animal science department under Dr. Kebrev. In the future, Andrew hopes to start industry work in QA/QC positions before returning to school to complete a PhD and find a research job in sustainability. He hopes to find solutions in cross-disciplinary sciences combining food, animal, and plant science disciplines. His ideal grad school is Wageningen University and Research in the Netherlands since they rank #1 in the world for Food Science.

#### **Katrina FERNANDEZ**

Katrina Fernandez is a 2nd year Food Science student with a minor in Technology Management. Katrina would like to pursue a career in product development, particularly in the sustainability sector. Utilizing her videography skills, Katrina completed an internship in which she and other interns produced a food safety video concerning leafy greens. She has also completed the Aggie Grown Internship, which allows interns to expose fellow students to sustainable food systems. Katrina is an active member of the Food Tech Club, and holds a leadership position in Spoon University as the chapter's video director.

#### **Azella GUNARTO**

Azella Gunarto is a senior food science student at UC Davis. Having a mother with an excellent cooking skills, her interest in food grew since she was 9 years old. She loves to travel and try various food from different countries, with Japanese food being her favorite. With experiences as the Food Tech Club

Secretary, Sensory Scientist and R&D intern at various food companies, she is enthusiastic about food product development and food marketing. Her future career goal is to be a food product developer who is able to develop healthy food products for future generations.

#### **Maddison GURROLA**

Maddison Gurrola is a senior Nutritional Science major at UC Davis. She completed a Professional Culinary program as well as Community College in her home city of Los Angeles, California. Maddison has two and a half years of experience as a line cook at James Beard Award Winning chef's Jon Shook and Vinny Dotolo's Son of a Gun Restaurant. Her interest in food and health brought her to UC Davis. She previously interned at Mattson Food Co. which led to her future goals- pursuing a career in product research and development specifically in the sustainable food realm combining both her culinary experience and nutritional education.

#### **Rachael LANZONE**

Rachael Lanzzone is a Freshman and newly declared Food Science major with a passion for the medical field and community service. She has extensively volunteered at a local animal shelter and has also attained her EMT certification. She is excited to branch out into the scope of Food Science and learn about how to transform that knowledge into volunteer opportunities to bring sustainable eating to underprivileged communities. Rachael wants to utilize her time at UC Davis making lifelong friendships, enjoying new experiences, and forming connections with her professors; her longterm goal is to get into Medical School and pursue a career as an orthopedic surgeon.

#### **Lik Xian LIM**

Lik Xian Lim comes from Singapore. He is a freshman currently majoring in Food Science. Before coming to UC Davis, he was a Business Development Executive in a F&B company that his family owns. He was in charge of the Daily operations of the store as well as the brains behind new product launches. In Singapore, he was an active scout in his younger days and is a proud recipient of the President's Scout Award. His training as an Officer of the Singapore Armed forces has helped him with his job as Business Development Executive in terms of people management and logistical management. He aspires to one day have his own F&B chain that serves Fine Dining Food to the mass public.

#### **Klay LUI**

Klay Liu is a Junior, pursuing two Bachelor of Science degrees in Food Science and in Chemistry. He is currently planning a research project with Dr. Bruce German and had worked on bacteriophage detection in fermentation as a Food Microbiology Intern at SonanuTech Inc. Besides coursework and research, Klay is the Multimedia Chair of the Food Tech Club, and an active member of Institute of Food Technologists and American Chemical Society. Also, Klay has a strong passion in teaching, and he is serving as a tutor at the Student Academic Success Center for general chemistry and biochemistry, with previous teaching experience at Department of Chemistry and at Kaplan. Klay has a strong interest in food chemistry, food toxicology and human metabolism, and he hopes to continue his education in graduate school while committing himself to deliver improved health of human beings through food.

#### **Elizabeth NOJIMA**

Elizabeth Nojima is a 3rd-year transfer Food Science student with a passion for healthy foods and sustainability. With experience as a chemistry tutor and microbiology lab tech assistant under her belt, she is eager to pursue a career in food product development. Elizabeth is an active part of the Davis community, as she volunteers on a regular basis, lending a hand in the kitchen as a part of the Davis Community Meals effort, which provides meals for low-income individuals, and as a bike mechanic at the Davis Bike Collective, where she helps to transform rusty bike "trash" into rideable "treasure." She looks forward to positively impacting the lives of others through food and hopes to take advantage of the unique educational and networking opportunities that UC Davis has to offer.

#### **Matthew POON**

Matthew Wing Fai Poon is an undergraduate student majoring in Food Science. He currently participates in the Food Tech Club, UC Davis Cycling Team and Alpine Ski & Snowboard Team. Prior to transferring to UC Davis, he was a Student Representative at his community college, and had volunteered for several food banks and farmer's market. His interests within Food Science are research & development and quality assurance. His career goal is to take part in developing new food products or new flavors in a food company.

**Chenhao QIAN**

Chenhao is a food science major student with brewing option. He is especially interested in brewing and sensory science. As an active member, he attended most of beer tastings in brewing club. For the past year, he has been working in Harris lab and occasionally rotate in Heyman and Guinard lab to help out sensory researches. He is eager to devote his life to making good beer.

**Melissa RICHARDS**

Melissa Mae is a Senior Food Science student with a passion for consumer food science, focusing on sensory science. In her last year, Melissa Mae is serving as a Peer Advisor for Food Science students, works as an intern in Jean-Xavier Guinard's sensory lab, and participates in the Food Tech and Brewing clubs; while holding a job as a barista. In the future, Melissa Mae plans to work for an innovative sensory company to help design future food menus.

**Alejandro SALDIVAR**

Alejandro Saldivar got his start in food production as the lead temperer and end stage production manager with the world renowned craft chocolate makers: Dick-Taylor Craft Chocolate. After two years of working, he went back to school to study food science, and at his community college started the student research club to allow community college students to access funds and professors in undergraduate research. 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. In the Summer of 2017, he interned at Albertsons Companies Product Development division, and Fall of 2017 he studied abroad at another top Food Science school, Wageningen University in the Netherlands.

**Adley TONG**

Adley Tong is a fourth-year food science major and the current Vice President of the Food Tech Club at UC Davis.

Previously, as the Activities Chair for the Food Tech Club, Adley was involved with leading multiple student events, such as planning the student holiday mixer and bringing back ice cream making for Picnic Day. Adley has also been involved with the industry and interned at Gold Coast Ingredients and Unilever North America for quality assurance and research & development, respectively. Adley is now the current NCIFT student representative and a research assistant in the DiCaprio lab. Adley is interested in working in research & development after graduation and plans to study abroad in Thailand for microbiology this summer.

**Yuqiu WEI**

Yuqiu Wei is currently a freshman student majoring in Food Science. She was a vegetarian for 4 years when she was in high school, in Shanghai China. She became extremely curious about the production of vegetarian and vegan food and became interested in the major. She would like to be involved in research and development of "futuristic" food like the "beyond meat" after she graduates.

**Xinhua YANG**

Xinhua is a third-year undergraduate at UC Davis, and her major is food science. She is a member of UC Davis food product development team. She participates in IFTSA Smart Snacks for Kids Competition. Also, after interning in sensory lab and participating in coffee training, she found her interests in coffee. She hopes she can work for Blue Bottle Coffee in the future.

**Sara YEAGAR**

Sara Yeager is currently a second-year student at UC Davis, with a major in Food Science. She is an active member in the Food Tech Club and the Ski or Snowboard Club. Her passions include baking and cooking, as well as video games and reading. Ultimately, she hopes to use her Food Science degree to work as a flavorist and create artificial flavors. Her dream job, however, is to work at Ben and Jerry's Ice Cream as a flavor guru.

**Liao ZHUOTONG**

Liao Zhuotong is a first-year undergraduate in food science

major. She is scheduling to take a minor of managerial economy as well. She is passion about the product development and consumer science field in food science, because she loves to find the connection between Eastern and Western cuisines and is willing to promote her idea to more people. She is not an official member of the food tech club, but she has participated in several activities that the club hold. She does not qualify the legal age of pursuing a formal internship, but she is active in volunteering for any food science related lab. In fact, she has already volunteered for more than three labs in the RMI sensory building. She aims at working in the product development department for a food business after graduation, because she is full of creative idea of developing innovative food products.

**ADDITIONAL SCHOLARSHIP RECIPIENTS:**

**Donald ACKER  
Jesselyn ALIVIANA  
Karen CAI  
Vanessa CHEN  
Benjamin ELLIOT  
Zhe FU  
Revy HALIM  
Quanrun HE  
Gevenina HEIMSOTH  
Olivia HIMAWAN  
Chang Woon JUNG  
Fanzhou KONG  
My LE  
Isabella PEREZ  
Vi PHAM  
Cheuk Hin PUN  
Kelly RESPICIO  
Marcella SALIM  
Noah SCHUSTER  
Jade SUTRISNO  
Antonio VINCENTELLI  
Junfeng WU  
Grace YAU  
Briseis YUE  
Thet Htar ZIN**





**Gary ADRIAN**



**Rose BECHTEL**



**Kyla BRODERICK**



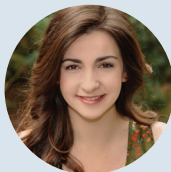
**Megan CAMPBELL**



**Annie CHAN**



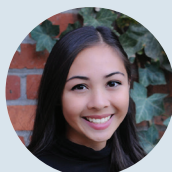
**Honglin CHEN**



**Theodosia CHRYSSOGELOS**



**Jeremy CHUARDY**



**Madison DOSH**



**Andrew DUNN**



**Katrina FERNANDEZ**



**Azella GUNARTO**



**Maddison GURROLA**



**Lik Xian LIM**



**Klay LUI**



**Elizabeth NOJIMA**



**Chenhao QIAN**



**Melissa RICHARDS**



**Alejandro SALDIVAR**



**Adley TONG**



**Yuqiu WEI**



**Xinhua YANG**



**Sara YEAGAR**



**Liao ZHUOTONG**

## GRADUATE AWARDS

### **Brittany ALLISON**

Brittany is a Ph.D. candidate in the Simmons Laboratory. Her research 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. Repurposing these types of waste streams could reduce landfill, offset the use of fossil fuels, and help California become a pioneer for bioenergy 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 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, food science, or related scientific subjects at the university level.

### **Kenzie BATALI**

Kenzie is a first year master's student working for Dr. Ristenpart and Dr. Guinard in the brand new UC Davis Coffee Center on the sensory properties of coffee. She received a bachelor of arts with honors in chemistry from Lewis & Clark College in Portland, Oregon, studying the organic synthesis of resveratrol for use in medical devices. From there, she moved to Emerald Kalama Chemical in Kalama, Washington working in the R&D lab synthesizing artificial flavors and fragrances, and from there took an interest in sensory analysis during the development of fragrance products. After participating in a professional development course at Sensory Spectrum in Kannapolis, North Carolina, she decided to return for a masters in food science to shift her career fully to sensory work in industry.

### **Apichaya BUNYATRATCHATA**

Apichaya Bunyatratchata is currently a fourth year Ph.D. student in the Food Science department at UC Davis. Prior to pursuing her Ph.D. at Davis, Apichaya attended University of Massachusetts Amherst (UMass Amherst) where she completed a double major: B.S. in Food Science and B.A. in Chemistry and received the degree with honors of both Summa Cum Laude and Commonwealth Honor College Scholar with greatest

distinction. At UC Davis, Apichaya joined Dr. Daniela Barile's lab. Her work is focusing on understanding the effect of bioactive milk compounds on health benefit. Besides her research work, Apichaya also involved in the Food Science Graduate Student Association (FSGSA) activities. she was a co-leader for DSDC competition in 2014, served as historian officer in 2015, GSA representative in 2016 and secretary officer in 2017.

### **Laurn CHAN**

Laurn graduated from the University of California, Berkeley with a major in Nutritional Science and a minor in Food Systems. She is currently a M.S. student in the lab of Dr. Juliana de Moura Bell. 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. Laurn 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.

### **Lauren CRAWFORD**

Lauren Crawford is a third-year Ph.D candidate in the Food Science and Technology Department, specializing in food chemistry. She received her B.S in Food Science with a minor in Nutritional Sciences from Cornell University. Lauren works in Dr. Selina Wang's lab with the UCD Olive Center, where her research focuses on improving the quality and safety of processed table olives. She previously worked for Green Mountain Coffee Roasters as an intern in Research and Development. She is involved with science outreach and education including STEM for Girls and UCD Field Day events. After earning her Ph.D, Lauren hopes to reenter the industry in either a research or a product development position.

### **Fang DOU**

Diane (Fang) Dou is a Ph.D. candidate in Food Science with emphasis in Food Chemistry, and a M.S. student in Statistics. She is an

officer of the Food Science Graduate Student Association for 2017 – 2018. Her duty is being one of the Graduate Student Association Representatives, and having the voice of graduate student of Food Science and Technology Department being heard. She was also the annual Arla graduate fellow for 2016 – 2017. She is aimed to develop a career that can make use of her composite background of food science and data science.

#### **Sierra DURHAM**

After graduating from Cal Poly San Luis Obispo in 2013 with her B.S. in Chemistry, Sierra Durham joined the UC Davis community as a graduate student pursuing a Ph.D. in Food Science with an emphasis in food chemistry. She is conducting research in Dr. Daniela Barile's lab using liquid chromatography and mass spectrometry techniques to analyze and quantify oligosaccharides in milk. Outside of the lab, Sierra is involved in UC Davis' Food Science Graduate Student Association and regularly volunteers with the Yolo County Library's Yolo Reads program helping tutor local adults to improve their literacy skills. After completing her degree, Sierra would like to apply her analytical skills to a career in the food industry.

#### **Karina ESTAY**

Karina Estay is a PhD Candidate in Food Science and Technology. Her interest on healthy and tasty foods led her to obtain a bachelor degree in Agricultural Engineering from the University of Chile, and her master's degree in Olive Oil Production and Technology from the University of Perugia in Italy. After she finished her studies, Karinna worked as a lecturer in the Department of Agroindustry at the University of Chile for one year. After that, she moves to the US and, in 2014, won a scholarship from the Chilean government to pursue her PhD at UC Davis. Under the guidance of Professor J.X. Guinard, Karinna is working in understand children's vegetable preferences, with the aim to obtain relevant information able to help the promotion of vegetable consumption in childhood.

#### **Erik FALCAO DE OLIVEIRA**

Erick is an international student

that moved to Davis to pursue his PhD degree in Food Science and Technology. He's mainly interested in improving Food Safety of fresh and processed foods by developing novel green approaches combining natural food-grade compounds and low levels of physical processes (i.e. light, heat, sound and pressure). During his undergraduate and graduate studies in Chemistry of Biomaterials, he was awarded several research scholarships to develop alternative methods to control pathogenic parasites in applications related to the 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 he's interested in applying his knowledge to Food Safety related applications. Erick hopes that his achievements during his PhD studies will make an impact on the way food manufactures process and sanitize their food products.

#### **Jacob FOLZ**

Jake Folz got an undergraduate major in microbiology, and is now a PhD student in the department of Food Science and Technology. He works in the laboratory of Oliver Fiehn studying food metabolomics. Food metabolomics is the study of all the chemicals within a food or beverage sample. Jake is more specifically interested in looking at the chemical composition of fermented foods/beverages to better understand the complexity of these products. He frequents the Food Science Brewing Club and Department of Enology and Viticulture club, Vitis, where he enjoys tasting fermented beverages. In the future Jake would like to work in the food industry as an analytical chemist.

#### **Jeremia HALIM**

Jeremia is a third year PhD student in the Food Science and Technology department and a first year MS student in the Statistics department of UC Davis. Before coming to UC Davis, he was a faculty member in Indonesia and was exposed to various teaching and research activities, mainly in sensory and consumer science, as well as some internships in major food and beverage companies. Furthermore, 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 pursue a career as an academic professor so that he can inspire more people to food sensory science.

#### **Yu HASEGAWA**

Yu Hasegawa is a third year PhD student majoring in Food Science and is currently interested in the impact of vaccine on the 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 PhD 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 schools outside of Japan.

#### **Ayaka MURASE**

Ayaka is a second-year Master's student in Food Science Graduate Group. She received her Bachelor's degree in Bioengineering from Tokyo Institute of Technology, Japan, where she worked on expression and characterization of a recombinant enzyme used as additives in livestock feed. Through her undergraduate studies, she became interested in the human intestinal microbiota and its effect on our health, which brought her to UC Davis to study food microbiology. As a member of Professor Mills' laboratory, Ayaka currently studies the mechanism of complex carbohydrate metabolism by intestinal bacteria associated with infant growth. Upon completion of her degree, she would like to work as a researcher at a food company and be engaged in producing more wholesome and nutritious food to promote people's health.

#### **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 PhD in Food Science at the University of California Davis under the direction of Dr. Gail Bornhorst. His research interests include using non-destructive imaging to quantify food physical properties during human digestion. Alex has some industry experience as well, having worked as a R&D intern for the Wm. Wrigley Jr. Company in Chicago, IL. 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.

#### **Amy PARR**

Amy Parr is a second year Graduate Student in the Department of Food Science and Technology working towards a Master's in food microbiology in Dr. Chris Simmons Lab. She recently graduated from the University of Wisconsin, Madison with a Bachelor of Science 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, enjoys her hobbies of baking, reading, and crocheting.

#### **Scott PETERSON**

Scott is a recovering mechanical engineer, pursuing his M.S. in food science with emphases in brewing and winemaking. He is studying the intersection of water and energy with the brewing process. Upon completion of his terminal Master's degree he will enter the brewing industry, where he will apply his engineering and food science knowledge to improve resource use efficiency and beer quality. Currently he conducts weekly beer tastings as vice president of the Food Science Brewing Clubs, sits on the descriptive analysis panels for chocolate and citrus, supports himself as a teaching assistant in brewing courses, works at the taproom of local brewer Sudwerk, and unwinds by playing intramural sports, baking sourdough bread, and spending time outdoors. He believes the practice of moderation is critical in a healthy and well-balanced lifestyle, a mindset he will bring with him to the alcohol manufacturing industry. He served a summer internship with

Casey Brewing and Blending in western Colorado in Summer 2017.

#### **Juan POLARI**

Juan received his degree in Chemistry from the University of Buenos Aires, Argentina. During his studies, 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 one year working in organic synthesis at the Organic Chemistry Department at the University of Buenos Aires. Then, he strengthened his professional development as a Research and Development Analyst at Advanced Organic Materials S.A., a nutraceutical company, working on the tocopherols and phytosterols purification process from the deodorizer distillate of edible oils. He returned to the NIIT in 2013 holding a Laboratory Manager position for two years. During this period, 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. In 2014, he was awarded a Fulbright Scholarship to pursue PhD studies in Food Science and Technology at the University of California-Davis, where he has joined the UC Davis Olive Center Laboratory. After finishing his PhD, he wants to apply his knowledge and experience helping producers in the improvement of olive oil quality.

#### **Taylor REITER**

Taylor is a second year PhD student in the Food Science Graduate Group. She received her bachelors in Human Evolutionary Biology with a minor in Global Health and Health Policy from Harvard University. Taylor works in the labs of Selina Wang at the UCD Olive Center and Titus Brown in the lab for Data Intensive Biology. She is working to understand how microbes impact the metabolite profile of olive oil. She enjoys using computational approaches to learn more about olives and olive oil. She is an affiliate of the UCD Data Science Initiative, and is an instructor for Software and Data Carpentry. She plans to pursue a career in academic research using

large biological data to answer questions about food.

#### **Nicholas REITZ**

Nicholas Reitz received his bachelors 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. His current research interests are in postharvest physiology and currently conducts research on blossom end rot occurrence in tomatoes. He has also participated in a Trellis Fund project building postharvest handling and processing capacity in rural Ghana. Nicholas hopes to continue research in how plant growth condition and processing affect the quality and nutrition of food products.

#### **Tyler SIMONS**

Tyler is a 2nd year Ph.D. student in the Food Science Graduate Group. He is following his obsession for flavor through an exploration of mandarins and oranges. His work combines chemical, sensory, and consumer testing methods to evaluate commercial and specialty varieties that are desirable for consumers. In addition to his research, he is currently serving as the executive committee representative for the FSGA and sits on the academic teaching committee to improve the undergraduate course curriculum. In the future, he hopes to work in the food industry and ensure that only the most delicious products get to your mouth.

#### **Molly SPENCER**

Molly Spencer is a fourth-year Ph.D. Candidate in the UC Davis Food Science graduate group working in Dr. Jean-Xavier Guinard's sensory science laboratory. She got her bachelor's degree in Food Science at North Carolina State University (NC State) and began her studies in Sensory Science in the Department of Food Science and Technology 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 dissertation research, which is part of the Healthy Flavors Research Initiative and the Menus of Change University Research Collaborative. Her dissertation involves applied consumer research 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.

#### **Aidong WANG**

Aidong is majored in food science and she is particularly interested in how food interacts with human health. She did an intern in Cargill Asia Pacific Food Systems (Beijing) Co., Ltd. as an assistant of technical support and an intern in Dayanglu farmers' market (Beijing) before she came to the U.S. She is interested in developing a career providing professional diet guidance and personalized food for special population like pregnant women and infant.

#### **Nicharee WISUTHIPHAET**

Nicharee Wisuthiphaet is a Ph.D. student from Thailand. She has received her B.Sc. (Hons.) Degree in Food Technology in 2009 and M.Sc. in Biotechnology from Chulalongkorn University, Thailand in 2012. In 2008, she had an internship at The Royal Chitralada Agricultural Projects, Thailand and the Institute of Agricultural Engineering, University of Bonn, Germany in 2013. She was a lecturer at Department of Biotechnology, Faculty of Applied Science, King Mongkut's University of Technology North Bangkok from 2014 to 2016. Her research experiences include food product development and Bioprocess Engineering. Ms. Wisuthiphaet has been rewarded outstanding Graduate Biotechnology Student with the Highest GPA Award in 2013 from Professor Tab Nilaniti Foundation. Her current research interest is food microbiology, and her future career goal is to be a faculty member in a University in Thailand teaching students and continue doing research in the area of food safety.

#### **Zhengyao XUE**

Zhengyao Xue, known as Zeya, is a Ph.D. candidate in Professor Maria Marco's laboratory in the Department of Food Science and Technology. Her research interests are in dairy associated microbiology. Currently,

she is collaborating with several Californian biotech and dairy companies to develop a rapid and cost-effective microbial detection method for the dairy industry to implement on site. This method is designed for the identification and quantification of bacteria in dairy products, which can be adopted to minimize the bacteria that lead to spoilage and defects. 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 Yang is a PhD candidate in Smith 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 had internship in wine conference as interpreter. She plans to come back to China after she receive her PhD degree.

#### **Jiyeon YI**

Jiyeon is a Ph.D. student in Food Science Graduate Group and her research focuses on microbiological food safety coupled with mathematical modeling. She has earned bachelor's degrees in both Food Science Engineering and Mathematics, and master's in Food Science Engineering at Ewha Womans University, South Korea. She is currently working on a collaborative USDA food safety project to eliminate cross-contamination during washing of fresh produce. She does both experimental research and mathematical modeling using different tools such as COMSOL Multiphysics and MATLAB to build up a computational simulation model involving microbiology, chemical reactions, and fluid dynamics. She wants to keep her studies in academia and her goal is to build up a database for food science technologies based on her theoretical and experimental skills.



**Brittany ALLISON**



**Kenzie BATALI**





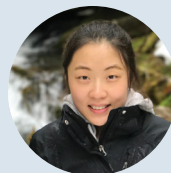
**Apichaya BUNYATRATCHATA**



**Lauryn CHAN**



**Lauren CRAWFORD**



**Fang DOU**



**Sierra DURHAM**



**Karinna ESTAY**



**Erik FALCAO DE OLIVEIRA**



**Jacob FOLZ**



**Jeremia HALIM**



**Yu HASEGAWA**



**Ayaka MURASE**



**Alexander OLENSKYJ**



**Amy PARR**



**Scott PETERSON**



**Juan POLARI**



**Taylor REITER**



**Tyler SIMONS**



**Molly SPENCER**



**Aidong WANG**



**Nicharee WISUTHIPHAET**



**Zhengyao XUE**



**Rui YANG**



**Jiyeon YI**

## SCHOLARSHIP & AWARD DESCRIPTIONS

### 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 BECKLEY AND 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 LEADERSHIP 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 SCHOLARSHIP**

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.

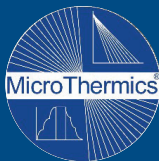
#### **THE PETER J. SHIELDS SCHOLARSHIP**

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.

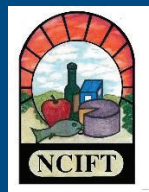
#### **STUDENT FINANCIAL AID SCHOLARSHIPS**

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

THANK YOU TO  
OUR DONORS:



John & Christine  
BRUHN



**UC DAVIS**  
Robert Mondavi Institute  
for Wine and Food Science

**Carol COOPER • Annie KING • Pamela TOM • John ASHBY • Mark EVANS**

The above donors have contributed to the UC Davis Food Science Student Educational Enhancement Fund for the 2017-18 academic year. This fund was established to support food science students' participation in networking and experiential learning opportunities, such as this banquet.

Donors to this fund are recognized annually at the Food Science and Technology Showcase. If you would like to be featured as a donor in next year's program, please visit [give.ucdavis.edu/AFST/FSEHNHC](http://give.ucdavis.edu/AFST/FSEHNHC) for more information.

**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 are working together with the National 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.

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.

Vacancies can be posted to [icc.ucdavis.edu/employer](http://icc.ucdavis.edu/employer).

Questions? Contact Holly Ly ([hhly@ucdavis.edu](mailto:hhly@ucdavis.edu))

The University of California does not discriminate in any of its policies, procedures or practices. The University is an affirmative action/equal opportunity employer.