

UC DAVIS

UNIVERSITY OF CALIFORNIA



The Award of Distinction is the highest recognition presented by the Collee of Agricultural and Environmental Sciences to individuals whose contribution and achievements have enriched the image and reputation of the college and enhanced its ability to serve the public.

Initiated in 1989, this award is presented in the fall at the annual College Celebration. This event celebrates the advancement and accomplishments of the college and its impact on agriculture, the environment, and the public. Recipients whose contributions and achievements enhance the college's ability to provide cutting-edge research, top-notch education, and innovative outreach are identified through nomination. The awardees can be faculty, staff,

alumni, or friends of the College or Departments.

Following are Award Recipients associated with the Department of Food Science and Technology. Through their actions on and off campus these Awardees have enhanced the programs of the department and advanced the field. We are proud of our alumni and grateful for our friends who have applied their expertise in service to the university and to society. We thank our staff and professors for their devotion to science, education, and outreach which has resulted in significant renewed to U C Davis and the Department of Food Science and Technology.

1989



Douglas Muhleman

Outstanding Alumnus

1977 B.S. and M.S. 1979

Just like a yeast cell that catalyzes the fermentation process essential to brewing beer, a UC Davis education was the stimulus for Doug Muhleman's successful career at Anheuser-Busch, Inc.

Muhleman began working for the brewing company soon after graduating and quickly moved up the ranks. He was appointed resident brewmaster at age 32, making him the youngest person to hold that title in the company's history. In 2008, Muhleman retired as Anheuser-Busch's Group Vice President of Brewing

Operations and Technology, where he was responsible for 10,000 employees across five corporate groups, the company's domestic and international breweries and its agricultural operations.

"When I went to work at Anheuser-Busch I was with other recent college grads who didn't have the breadth of knowledge of the brewing sciences that I had coming into the job," said Muhleman, whose two children are UC Davis alumni. "Over the course of my career, AB hired scores of UC Davis grads because the UC Davis-educated brewer came with a skill set and knowledge base that really wasn't possible from another university."

Muhleman furthered the partnerships between his employer and alma mater by helping create the Anheuser-Busch Endowed Chair for Malting and Brewing Sciences in the Department of Food Science and Technology and the pilot brewery, a campus research facility that opened in April 2006. He also was instrumental in arranging a \$5 million matching pledge from the Anheuser-Busch Foundation to establish the August A. Busch III Brewing and Food Science Laboratory in UC Davis' Robert Mondavi Institute for Wine and Food Science.

Muhleman and his wife, Juli, have supported several initiatives around campus, including the creation of the Michael J. Lewis Endowment for Brewing Science in honor of Muhleman's teacher and mentor, and gifts to the pollination center in the Department of Entomology. They say they want to encourage others to support a university that contributes great things to society.

"I have a fundamental belief that university education and research is vital to the state of California and our country. The work that UC Davis faculty and graduate researchers are doing is quite profound," Muhleman said. "Juli and I are very excited to be involved with an institution that is solving big, big problems in a very innovative way."



1995 Mary K. Schmidl

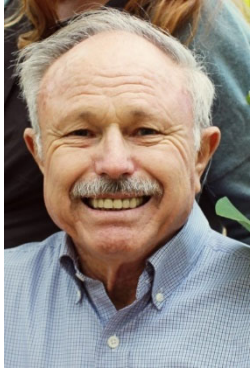
Outstanding Alumna

B.S., '73, Consumer Food Science

Dr. Mary K. Schmidl has had a distinguished career as a scientist, research director, educator and leader to public and private agencies both in the US and around the world for more than 40 years. She received M.S. and Ph.D. degrees in Food Science and minors in biochemistry and human nutrition from Cornell University. She is the former Vice President of Science and Technology for the Humanetics Corporation where she was responsible for new drug discovery as well as innovative ingredient development along with regulatory affairs. She was the Director of Research, Clinical Division of Novartis (Nestle, Inc.), which manufactures special dietary foods, weight management products, medical food products and medical devices. Prior to her work with Nestle, Dr. Schmidl directed the Nutrition Research Department for AG Bayer and was involved with intravenous feeding systems and medical foods. She has commercialized more than 75 new products, authored or co-authored over 100 refereed research papers, magazine articles, patents, book chapters, books and is highly sought after as an international speaker. She is the co-author of the book: *Essentials of Functional Foods*.

Dr. Schmidl has served on numerous Boards for governments, non-governmental organizations and the private sector including the Board of the Council of Scientific Society Presidents (CSSP), an organization representing 1.5 million scientists throughout the world, the International Union of Food Science and Technology (IUFOST), and served on the European Union's Advisory Board for Food Risk Communication. Dr. Schmidl received the Institute of Food Technologists (IFT), Babcock Hart Award, and the Carl R. Fellers Award and served as its President (2000). Additionally, she received the "Friendship Award" and "Science Spirit Award" from the Chinese Institute of Food Science and Technology, the Woodroof Lectureship award from the University of Georgia and the Patrick Award from Louisiana State University. She is a Fellow of IFT, IFST and IUFOST. Dr. Schmidl is also a past President of *Phi Tau Sigma*, the Honor Society of Food Science and Technology. Recently she became the President-Elect of the International Union of Food Science and Technology. She and will be the first woman President of that organization in 2018.

1996



Ken Lindauer

B.S., '58, Food Science

Outstanding Alumnus

Ken Lindauer (deceased) managed 650 acres of prunes and walnuts in Tehama County. He assisted in revitalizing the Prune Bargaining Association and has been instrumental in improving the relationship between growers and packers. Lindauer was named "Tehama Prune Grower of the Year" in 1981 and "Tehama County Farmer of the Year" in 1987. He served as president of the International Prune Organization, Prune Bargaining Association, Tehama County Farm Bureau, Tehama Prune Growers, California Prune Board and Prune Marketing Association. He also served on the Red Bluff Union High School board of trustees for 12 years and worked with the Tehama County Farm Bureau to address local migrant worker issues.

1997

(Need Picture) Warren D. Mooney –(1927- 1997)

B.S., '55, Food Technology

Outstanding Alumnus

Warren Mooney (deceased) was instrumental in establishing the Liquid Sugars Distinguished Visitors series, which funds the visit of an industry leader to UC Davis. He established the Emil Mrak Prize in Food Science and Technology, which is awarded annually to the outstanding food technology student. To date, this award has been presented to 25 students, many of whom now hold successful positions in the food industry. Warren Moody was the Parade Marshal for the 1986 Picnic Day Parade. Warren was a member of the UC Davis Department of Food Science and Technology Industry Advisory Council and served on the UC Davis Foundation Board of Directors. He was a member of the College of Agricultural and Environmental Sciences' Dean's Advisory Council and served on the board of the Cal Aggie Alumni Association.

1997



Martin M. Yan

B.S., 1973; M.S., 1977, Food Science

Outstanding Alumnus

Martin Yan is host of the syndicated public television show Yan Can Cook. He has hosted more than 1,500 cooking shows and authored 14 cookbooks, including "Martin Yan's Culinary Journey Through China." The James Beard Foundation recognized him with the James Beard Award for Best TV Cooking Show in 1994 and Best TV Food Journalism in 1996. Courvoisier honored Yan with the prestigious Antonin Careme Award. He was named Culinary Diplomat for the American Culinary Federation for his contribution to the food and hospitality industries. Along with Julia Child, he received an honorary doctorate degree in culinary arts from the world's leading culinary training university, Johnson & Wales.

1999



Walter G. Jennings (1912-2012)

Professor *emeritus*

Outstanding Faculty

B.S. 1950

M.S. 1952

Ph.D. 1954

Department of Food Science and Technology

Walter G. Jennings (deceased) served as a faculty member of the UC Davis Department of Food Science and Technology for 35 years until his retirement in 1988. He is recognized worldwide for his outstanding contributions and pioneering efforts in gas chromatography. Jennings also is considered an expert in hard-surface detergency. Jennings and a Ph.D. student founded J&W Scientific in 1975 and began to manufacture glass capillary columns for gas chromatographs. Today, the company is the world's primary supplier of open tubular columns and associated accessories.

Jennings received the Humboldt-Preis Award from the German government, recognizing him as a Senior American Scientist. He served on the editorial boards of the Journal of Chromatographic Science and the Journal of Food Science.

His nomination praises his accomplishments: "Professor Jennings' achievements led to major advances in separation science and in the precision and sensitivity of analytical techniques. He truly is the giant in his field."

For a more comprehensive review of Dr. Jennings accomplishments, see

[Professor Walter Goodrich Jennings: A Remembrance](#)

Sep 01, 2012, By [Phil Stremple](#), LCGC North America Volume 30, Issue 9, pg 800

1999



Robert C. Pearl, emeritus

Outstanding Faculty – (1954 -1989)

1947, B.S., Plant Science/Agronomy

Bob Pearl (deceased) was the first Cooperative Extension Specialist in the Department of Food Science and Technology. He focused his research and outreach education programs on the harvesting and processing of tomatoes from hand to mechanical methods. He played a pivotal role in creating the UC Food Packaging Program. Pearl also established the California Fruit and Vegetable Freezing Industry Advisory Committee and the Fruit and Vegetable Canning Industry Advisory Committee so that industry could communicate directly with UC Davis researchers.

Pearl received the 1987 California League of Food Processors Distinguished Service Award, the 1989 American Frozen Food Institute Industry Service Award. The 1999 Food Processors Institute's first service award went to Bob and was named the "Robert Pearl Distinguished Service Award", in his honor.

A nominator writes: "The food industry in California and around the world respect Bob Pearl. This impacts favorably on university research and its efforts to serve industry and growers."

Others wrote: "He was instrumental in the technological revolution involving the production, harvesting and processing of tomatoes from hand to mechanical methods, and played a pivotal role in creating the UC Food Packaging Program."

Pearl was an extension pioneer who defined the role of a Cooperative Extension Specialist, said David S. Reid, Professor *emeritus* in the Department of Food Science and Technology. *"The fruit and vegetable industry benefitted greatly from his ability to link them to the results of ongoing research, and from his enthusiasm,"* Reid said.

"Many researchers found him to be an invaluable resource as they looked to define their future research directions."

Around the campus, he was a mentor to international students, and undergraduate and graduate student. He belongs to the *Order of Sword and Sandals*, a society of UC Davis administrators, faculty, staff and student leaders with a mission of bettering UC Davis.

Pearl received the title Cooperative Extension Specialist *emeritus* upon his retirement in August 1989 from the Department of Food Science and Technology.

Pearl, born in Lockeford (San Joaquin County), had studied at the University Farm as a UC Berkeley undergraduate. He received a Bachelor of Science in plant science-

agronomy in 1947, and then went to work as a UC Farm Adviser in Sutter County, working in field and vegetable crops.

He left farm advising in 1953 to become store manager and part owner of the International Harvester dealership in Gridley (Butte County), but this did not last long, as he realized he missed working directly with farmers and their crops.

In 1954, he left his business and returned to UC with an assignment at UC Davis as a Regional Farm Adviser, working on tomato processing studies. He then became a Cooperative Extension Agronomist in the corn, sugar beet and dry bean industries. He was housed in the Department of Food Technology.

In 1959, his department merged with Dairy Science to become the Department of Food Science and Technology. At that time Bob changed his title to *Extension Food Technologist*, to reflect the new department's name. A year earlier (1958) he began serving as liaison between the California fruit and vegetable processing industries and the University. Over his career, he developed hundreds of short courses as an Extension Food Technologist.

Pearl was a 1980 Fellow of the Institute of Food Technologists (IFT) and was honored by the Institute's Northern California section as Member of the Year. The Minnesota section of IFT gave him the 1984 Harold Macy Food Science and Technology Award, in recognition of his pioneer efforts in transferring food technology from university researchers to industry.

2001



Herman J. Phaff

Outstanding Faculty, (1954-2001)

Professor Phaff (deceased) joined the UC Davis Department of Food Science and Technology faculty in 1954 when the department was transferred from the UC Berkeley campus. Recognized as an international authority on the biology of yeasts, he contributed in both pure and applied areas, including his early studies on fruit dehydration. Two yeast genera and several yeast species were named for Phaff by other yeast taxonomists, a rare honor and an indication of the high esteem of his colleagues. In 1996, the college and Herman's home department formally dedicated the Herman J. Phaff Culture Collection: Yeasts and Yeast-like Microorganisms as an official biological collection of the University of California. Phaff's widow, Diane Phaff, accepted his award posthumously.

2005



Kenneth Grossman

Outstanding Family and Friends

Ken Grossman has grown the Sierra Nevada Brewing Company from a home-brewing operation to the present 600,000 barrel-plus operation (one of the “top ten” in the U.S.) in a quarter of a century. His beers win gold and silver medals at the Great American Beer Festival, international competitions, and several state fairs.

Grossman supports agricultural sustainability and is a model for environmental stewardship within his business. He endlessly supports higher education by guest teaching at UC Davis, hosting field trips to his brewery, hiring UC Davis graduates, and donating to the Malting and Brewing program at UC Davis. Grossman contributes supplies and expertise to numerous university research projects.

Ken Grossman supports local youth organizations and sports teams, public television and radio, community arts, and many civic and community enhancement organizations. He serves on several conservation boards and is involved in local environmental organizations. Grossman has also served as president of the Brewers Association of America.

“Ken Grossman is one of the foremost names in U.S. brewing. He helped establish California as one of the few good ‘brewing states.’ He is one of the foremost champions of excellence in the industry. Dr. Charles Bamforth Professor and Chair Department of Food Science and Technology.

2005



Tara Habig McHugh

Outstanding Young Alumna, 1993

Tara McHugh has made significant accomplishments in the development of new value-added fruit and vegetable products. She leads a food science research program on optimizing nutritional characteristics in fruits, vegetables, and cereal grains. Her research helps improve the American diet and addresses the obesity epidemic. McHugh's research also increases the availability of healthy, convenient fruit and vegetable products. Her

research on a fruit-based pear bar is being used to develop a fruit bar for the national school lunch program.

McHugh received the Presidential Early Career Award in Science and Engineering in 2004, a USDA Secretary Honors Award, and a Federal Laboratory Consortium Award. She served on NASA's Food Technology Advisory Committee. McHugh has an extensive list of research publications and works regularly with popular media.

She was the first student to graduate from the Food Science Ph.D. program. McHugh has a bachelor's degree from Cornell University.

"Dr. McHugh's research is critical for improving the American diet and addressing the obesity epidemic. She has the vision required to tackle research problems as they evolve and develop". Dr. Charles Shoemaker, Professor, and Dr. John Krochta, Professor Department of Food Science and Technology.

2006



Carol Cooper

Staff Undergraduate Advisor
Department of Food Science and Technology

Outstanding Staff, 1968-2006

“Carol is an extremely effective undergraduate staff advisor for the Department of Food Science and Technology. She is especially welcoming and helpful to new students in our major and supports students superbly throughout their academic programs.” John Krochta, Professor of Food Science and Technology.

A member of the Department of Food Science and Technology for 38 years, Carol Cooper moved from her role as department librarian to undergraduate academic advisor. She helps food science majors complete their academic requirements, prepare for careers and graduate school, and obtain scholarships and internships. She is also advisor to the department’s Food Tech Club, and volunteers with many other student activities.

Cooper has received numerous awards for her outstanding commitment to students, including the UC Davis Staff Assembly “Citation for Excellence,” the CA&ES Walker Award for Outstanding College Advising, and the Outstanding Staff Advisor Award from the Academic Peer Advising Program.

Carol Cooper is a member of the Institute of Food Technologists (IFT), contributing at the statewide and national levels to the professional society. She received two major awards from IFT — the Elizabeth Fleming Stier Award, for pursuit of humanitarian ideals and unselfish dedication, and the Outstanding Member of the Year award from the Northern California section of IFT. Few UC Davis staff members match Carol Cooper’s ongoing excellence and devotion.

2006



Herbert Stone

President (retired)
Tragon Corporation

Outstanding Alumnus, PhD 1958

Herbert Stone is noted for his extraordinary professional accomplishments and his volunteer leadership positions in the food science industry. His company, Tragon Corporation, is a marketing research and sensory testing company with offices in California and Chicago. Dr. Stone also serves as an Adjunct and visiting Professor in China. He has worked with companies in more than 25 countries.

Stone was president of the Institute of Food Technologists 2004-2005 (IFT), an international scientific organization. He is a Fellow of IFT, and a member of the American Society of Enology and Viticulture. Herbert Stone has more than 130 publications, 6 patents, and is an associate editor of the *Journal of Food Science* and co-authored a pivotal book in sensory science.

Herbert Stone is very active in giving back to UC Davis. He is founding president of UC Davis's Food Science Leadership Board in the Department of Food Science and Technology, and he is a strong supporter of the new Anheuser-Busch Brewing and Food Science Laboratory at UC Davis. Herbert Stone served on a special delegation from UC Davis to China and Hong Kong with the chancellor, exemplifying his endless sense of service and contribution to the university.

Whilst traveling the world for his company, Herbert Stone takes every opportunity to champion the cause of UC Davis. He is instrumental in forging contacts on behalf of UC Davis, and is one of our most forthright champions."

Charles Bamforth. Chair and Professor, Department of Food Science and Technology

2008



Koichiro Aramaki

M.S. Food Science 1978

Outstanding Alumnus

Dr Aramaki, chair of Kirin Holdings Company, Ltd., built his career helping transform one of Japan’s oldest brewing companies into a leading producer of beverages, dairy products, pharmaceuticals, and functional foods with diversified operations throughout the world.

A native of Japan’s Kanto region, Aramaki earned a bachelor’s degree in agricultural chemistry from the University of Tokyo in 1964. He then joined Kirin Brewery Company to work on brewing technology research and later moved into business development. Aramaki studied dairy microbiology at UC Davis, graduating in 1978 with a master’s degree in food science. He earned his Ph.D. at Niigata University in 1993.

Upon his return to Japan, Aramaki became director of a Kirin subsidiary’s dairy products company. Kirin took a major step into the pharmaceutical business in 1984, joining with Amgen, Inc., in a joint venture in the United States — Kirin-Amgen, Inc. — that created among its products a treatment for renal anemia and another for the treatment of leucopenia. Aramaki was with Kirin’s pharmaceutical division for 15 years and served as chair of Kirin-Amgen in 1995–1996. Aramaki became a board member of Kirin Brewery Company and served as its president and CEO from 2001 until 2006, the year he became chair.

Aramaki is a supporter of UC Davis' brewing science program, a past recipient of the Cal Aggie Alumni Association Distinguished Achievement award, and a member of the Chancellor’s Cabinet for the UC Davis campaign.

“Koichiro Aramaki commands high regard based just on his quiet wisdom — from which we have benefitted frequently at UC Davis,” said UC Davis Chancellor Larry Vanderhoef. *“Even a brief conversation with him is worth so much, whether one’s interest is in pharmaceuticals, or brewing, or a wide range of other topics.”*

2008



Eddy Lee

and

Elizabeth (Lee) Mok

B.S Food Science 1980

Outstanding Alumni and Alumna

Eddy Lee and his sister Elizabeth (Lee) Mok are fourth generation heirs to the Hong Kong Company that invented oyster sauce in 1888. They have put their UC Davis food science education to work modernizing their family's business and elevating its international stature in the world of Asian cuisine. Elizabeth and Eddy are two of the five siblings who have helped make Lee Kum Kee one of the foremost producers and marketers of more than 200 different kinds of sauces and condiments — soy sauces, oyster sauces, chili sauces, cooking and dipping sauces, and many others. Both came to UC Davis to obtain an American education and to learn about food and agricultural sciences. They earned their bachelor's degrees in food science and technology, and then joined the family business in 1980.

Food Science Professor Charlie Shoemaker, who nominated the pair for the Award of Distinction, has been impressed with the Lees' creative management style, which has enabled their world-class company to continue as a family-owned enterprise. *"The amazing story of how Eddy and Elizabeth, along with their brothers, have restructured the company management to allow recruitment of talent necessary to run an international food corporation but remain a family company is indeed an incredible accomplishment,"* he said.

As a food technologist, Elizabeth has been responsible for developing new food products in Lee Kum Kee's research and development department, and for conducting technical research and chemical analysis on food products. She was appointed technical services director in 1997, gaining additional responsibilities in packaging design, product formulation, labeling, food safety, raw material acquisition, and quality control. One of her major accomplishments was participating in a team that helped set up new soy sauce production facilities in mainland China. Elizabeth is also an adviser to the government on food safety and environmental hygiene and is helping formulate national standards for oyster sauce manufacturing.

Eddy is chairman of Lee Kum Kee. He has promoted Chinese-Western cuisine throughout the world. The company's sauces and condiments are found in more than 100 countries and have become internationally recognized for their quality. He has held leadership positions in a number of food industry associations, including being

appointed the “permanent honorary president” of the Hong Kong Foodstuffs Association. He has worked to foster better business cooperation with China through regular dialogue with the Chinese government and participation on various committees to stay current on economic strategies. Eddy Lee has organized many chamber of commerce events.

The company has invested heavily in educating its employees about food science, a commitment recognized by the Chinese government. The company has been very proactive for food science and has sponsored food science conferences. Lee Kum Kee Co. has established the highest quality standards for company products and has won numerous awards as a result. Eddy and Elizabeth have been active in other food science activities in China, and have hosted delegations from UC Davis and from many other food science departments in Asia.

“The Lee family has more than contributed their share in shaping the palate and the growing popularity of Chinese cuisine around the world,” wrote Martin Yan, distinguished UC Davis alumnus, in support of the nomination. *“Eddy and Elizabeth Lee have been a prominent guiding force in the growth and recognition of the Lee Kum Kee brand.”*

2008



Kenneth McCorkle

B.S. Food Science

M.S. Food Science

Outstanding Alumnus

Ken McCorkle (retired), is a Wells Fargo bank Executive Vice President and is an executive with a long history in California agriculture and support for the University of California.

McCorkle is in charge of Wells Fargo’s Agricultural Industries Group, the largest agricultural lender among U.S. commercial banks. He has been with the company most of the past 21 years. In 1996–97, he was president of Early California Foods, an olive company, and chairman of food-processing equipment marketer Sadrym-California. From 1979 to 1985 McCorkle was vice president and general manager of Sierra Wine Corporation, the largest bulk winery in California at the time.

McCorkle earned his MBA from Harvard Business School in 1976, where he worked as a research associate. Also a graduate of the California Agricultural Leadership Program, he has served on the UC president’s Council on Agriculture and Natural Resources and on the CA&ES Dean’s Advisory Council. McCorkle served previously on the UC Davis Food Science and Technology Leadership Board, and with the California Pepper Commission, the California Plant Health Association, Precision Farming Enterprises, and the Cal Aggie Alumni Association.

At Wells Fargo, McCorkle assembled and trained a corps of agribusiness consultants throughout the United States. He is co-founder, director, case writer, and instructor for the California Agribusiness Executive Seminar co-sponsored by Wells Fargo and UC Davis and has established similar programs in Oregon, Washington, and the Midwest.

“Ken is exceptional in developing insights into a business and the forces acting on it,” said Chris Rufer, president of The Morning Star Company, in support of McCorkle’s nomination. *“He does this across many businesses and industries and his work is evidenced through his professional guidance and his case writings.”*

2009



John C. Bruhn,

Ph.D. 1968

Food Science - Microbiology

Outstanding Faculty 1969-2009

John is a Cooperative Extension Dairy food processing Specialist (*emeritus*) in the Department of Food Science and Technology. He is an accomplished researcher and educator whose work has helped improve the quality and safety and taste of milk, cheese, and other dairy foods.

Bruhn came to UC Davis from Michigan State University in 1962 to pursue a master's degree in food science and technology; but coursework in biochemistry and microbiology convinced him that a career as a bacteriologist was more inviting. He earned his doctoral degree in 1968 in Microbiology and the following year became a UC Cooperative Extension Specialist. Within a year, he met his future wife, Christine Mattson (now Christine Bruhn), who became a well-known Cooperative Extension Consumer Foods Specialist.

Throughout his career, Bruhn's research and education emphasized the quality and safety of raw and processed milk and dairy foods. Early efforts with California dairy farm advisors helped eliminate variable milk flavors through a statewide program to teach dairy producers how to produce raw milk with uniform quality. He received the Extension Award from the American Dairy Science Association (ADSA) for this work, one of many career awards. Bruhn would also later become the organization's president. In the 1970s, Bruhn led a national effort to identify the source of iodine contamination on dairy farms and at food processors.

Bruhn helped establish the Dairy Research and Information Center in 1995 and served as its founding Director until 2002. Before retirement, Bruhn worked with the artisan and farmstead cheese producers to improve the quality and safety of cheeses from goat, sheep, and cow milks. Earlier in 2009, the California Cheese and Butter Association awarded John and Christine Bruhn a shared lifetime achievement award for the many contributions the pair has made to the California cheese and butter industries.

"The career achievements of John Bruhn illustrate a lifetime of selfless service driven by passion for dairy food science and for meeting the needs of the dairy industry."—
Kathryn Boor, Professor and Chair, Department of Food Science, Cornell University
(Boor is a former UC Davis staff research associate mentored by Bruhn).

2009



Fritz Maytag

Friend of the College

Mr. Maytag president (former) of Anchor Brewing Company, launched the craft-brewing revolution a generation ago and has shared his experience, enthusiasm, and support to aspiring brew masters at UC Davis ever since.

In 1965, Maytag acquired the struggling brewery, which had been making its traditional steam beer in San Francisco since the late 1800s. His subsequent success inspired young beer makers throughout the country to emulate the Anchor Brewing microbrewery model.

A native of Newton, Iowa, Maytag comes from a long line of creative entrepreneurs. His great grandfather founded the Maytag appliance company with an innovative washer design. In 1941, his father created Maytag blue cheese with milk from the family's Holstein dairy cows and a process developed by land-grant scientists at Iowa State University. That enterprising spirit lives on in Fritz Maytag.

In 1993, he established the Anchor Distilling Co., whose Old Potrero Rye Whiskey and Junipero Gin have stimulated a burgeoning artisanal distilling movement. Maytag also owns celebrated York Creek Vineyards in Napa's Spring Mountain District.

In 2003, Maytag won the James Beard Foundation Outstanding Wine and Spirits Professional Award. In 2008, the Foundation presented him its lifetime achievement award, given annually to an individual who has had a significant impact on the way we cook, eat, and think about food in America.

In nominating him for the Award of Distinction, UC Davis brewing science Professor Charles Bamforth lauded Maytag for his support of the program and his consistent willingness to speak to students and share his philosophy and vision of brewing. "He has always been at pains to help other people, recognizing that it takes more than just one brewer to satisfy the demand for a beverage of excellence."

"Fritz was a real inspiration to me in my decision to open a brewery," said Ken Grossman, president and owner of Sierra Nevada Brewing Co. "I credit him with revitalizing the industry and leading the path for many brewers to follow with creative brewing, dedication to quality, and his passion for blending art, science, and tradition."

2011



Margaret A. Lawson

B.S., M.S. 1975–1979

Outstanding Alumna

Margaret A. Lawson, chief science officer for food-industry leader D.D. Williamson, has excelled as an industry professional, a mentor to aspiring food science students at UC Davis and other Universities, and a loyal ambassador for UC Davis. Lawson developed a love of chemistry at an early age and quickly became enchanted with the multidisciplinary Food Science and Technology program at UC Davis. She earned her bachelor's degree with highest honors and her master's degree. Both degrees in Food Science and Technology. After graduation, she strategically selected companies and positions with global responsibilities to allow her the opportunity to see the world, get to know different cultures, and experience nature through adventure travel. She has enjoyed assignments in China, Latin America, Europe, Ireland, and New Zealand.

In the early years of her career in product development and as a research chemist, Lawson developed an expertise in food ingredient technology. She has co-authored many patents. Lawson later entered management and took on responsibilities for research, quality assurance, customer interface, and manufacturing. With D.D. Williamson, a provider of caramel and natural colors for foods and beverages, she interacts with global customers on technical, quality, and regulatory subjects. She also directs technical efforts in science and innovation and leads product development projects for custom color solutions, food product stabilization, authentic flavor perception, food safety, and regulatory compliance.

Lawson's enthusiasm for food science has made her a dynamic communicator and champion of the profession worldwide. Since her days as a UC Davis student, she has been active with the Institute of Food Technologists (IFT), a professional organization promoting standards of quality, safety, and supply of food and food ingredients. Lawson served as IFT president (2005–2006) and was named a Fellow (2001) of IFT.

Her philanthropic support has helped UC Davis students attend IFT's annual meeting and provided funding for the food science and technology department's student lounge. She serves on leadership boards for the Department of Food Science and Technology and on the board of executives for the Robert Mondavi Institute for Wine and Food Science.

2011



Barbara O Schneeman

B.S. 1970. Food Science

Outstanding Alumna

A UC Davis Professor *emerita*, Barbara is former College of Agricultural and Environmental Sciences (A&ES) dean, and current Director of the Office of Nutrition, Labeling, and Dietary Supplements at the U.S. Food and Drug Administration (FDA), is an internationally known leader in the development of dietary guidelines and nutrition policy.

Schneeman then received her doctoral degree (1974) from UC Berkeley in nutrition. She did her postdoctoral training at Children’s Hospital in Oakland, and then joined the UC Davis faculty in 1976. She was Professor and chair in the Department of Nutrition and held joint appointments in the Department of Food Science and Technology, and the Department of Internal Medicine in the School of Medicine. As Dean of the College of Agricultural and Environmental Sciences (1993–1999), Schneeman skillfully guided the college through a time of challenging budget constraints, administrative restructuring, and academic and strategic planning. In addition to her leadership as dean, Schneeman served as associate vice-provost for University Outreach (2001–2004) and as an administrator in the USDA Agricultural Research Service (1999–2000).

At the FDA, Schneeman oversees development of policy and regulations for dietary supplements, labeling and food standards, infant formula, and medical foods, and represents the United States on two Codex Alimentarius committees. She twice served on the Dietary Guidelines for Americans Committee. At the Institute of Medicine of the National Academies, she was a member of the Food and Nutrition Board and chaired committees on dietary

2011



Dan Flynn

Outstanding Staff

As Executive Director of the UC Davis Olive Center, Flynn has overseen the rapid growth and development of the Center into an internationally known program for olive research and education. Flynn established the center in 2008. It is the only one of its kind in North America. As administrator for the Center, he oversees strategy, industry networking, revenue generation, the UC Davis olive oil program, and public education programs. The center's core assets are the 30 expert faculty members, extension specialists, and farm advisors who provide an interdisciplinary resource for olive growers and processors.

The center has delivered or secured funding for 38 projects valued at more than \$1.4 million. Under Flynn's leadership, the center has tripled the number of UC Davis educational events for olive growers, processors, established an internationally accredited olive oil sensory panel, and a chemistry research laboratory, planted campus olive orchards, and consulted on three successful industry-sponsored legislative measures. The Center's work has been reported internationally in more than 1,000 media outlets. It funds operations through research and education activities, as well as from sales of olive oil, table olives, and skin-care products. Flynn says the mission of the olive center is "to do for olives what UC Davis did for California wine."

Flynn earned a bachelor's degree in sociology at UC Santa Barbara and a master's degree from Rutgers University. He draws on many years' experience working in government in leading the UC Davis Olive Center. Flynn worked as a consultant for the California legislature (1985–2004), as an analyst with the Little Hoover Commission and the California Department of Social Services, and as executive director for a senate committee on cost control in state government. In 2004, Flynn began managing a certified organic five-acre cherry and apple farm in the Sierra Nevada foothills. That year he also wrote the feasibility study for the UC Davis Olive Center. In 2005, the program got under way and Flynn began managing the harvest, overseeing the extra virgin olive oil production, and developing marketing strategy

2012



Ann Evans

Consumer Food Science 1975

Outstanding Alumna

Ann, a partner in the consulting firm Evans and Brennan, is an accomplished leader in the sustainable food movement. She has helped bring organic food and healthy eating into the mainstream through her work with government, school districts, and nonprofit organizations. Evans found her calling at UC Davis working on “real world” projects with community development Dr. Isao Fujimoto (now retired). In 1975, Evans joined with local growers and fellow community members to found the Davis Food Cooperative and the

Davis Farmers Market, one of the first four certified farmers’ markets in California.

After college, Evans cultivated her interest in food policy at the state Department of Consumer Affairs as a program manager in cooperative development and later as an analyst in the department’s legislative unit. She then served as consultant to two state Assembly committees before becoming chief of staff to Assemblywoman Delaine Eastin. Evans also served as an adviser to Eastin when she became the state’s superintendent of public instruction. Evans worked with the California Department of Education, directing school facilities planning, and as a consultant, improving school food through Farm to School and Garden in Every School programs.

Since 2006, Evans and business partner Georgeanne Brennan have provided professional consulting services on policy development and marketing to organizations such as the California Department of Parks and Recreation, Center for Ecoliteracy, Community Alliance with Family Farmers, Sutter Davis Hospital, California Olive Ranch, and the Winters Joint Unified School District.

Evans has written many articles to help consumers develop a deeper appreciation for locally produced food. Evans and Brennan have published two books together—“The Davis Farmers Market Cookbook,” and “Cooking with California Food in K-12 Schools.” Evans is also a popular speaker and has presented information about improving school lunch programs to numerous professional groups.

Evans served on the Davis City Council from 1982 to 1990 and was mayor of Davis from 1984 to 1986. She initiated cooperative economic development programs, the open space program, and advocated for affordable housing policies. She was a founder of the Davis Farm to School Connection, which has become a national model for community-supported school lunch programs. Evans is active in many professional and community service groups, such as Slow Food Yolo and Les Dames d’Escoffier.

“Without her innovative thinking about agriculture and food systems, her tireless advocacy, and her ability to organize and motivate individuals, California agriculture and its connection to society would be much less than it is today. Her achievements are

without parallel, and she has set a marvelous example of the positive change that one individual can create within a huge industry.”

—Capay Valley organic farmer Thaddeus Barsott

2012



Tedd Struckmeyer

B.S. 1977 College of Engineering

Friend of the College

Tedd Struckmeyer, vice president for engineering and business development at Hilmar Cheese Company, is a devoted UC Davis alumnus who played a paramount role in designing the world's largest cheese and whey manufacturing site in the San Joaquin Valley. Struckmeyer graduated from the UC Davis College of Engineering in 1977 with a Bachelor of Science degree in agricultural engineering. He was hired by Hilmar as a project manager in 1992, when the company was still relatively small. He continually advanced within the company, designing systems and processes that helped the company grow. He also helped Hilmar meet important environmental goals through the development of an advanced water reclamation facility that exceeds state requirements. With a knack for analyzing systems, he has overseen improvements in quality, yield, and capacity that have transformed Hilmar Cheese Co. into a world leader in the dairy industry.

Through Struckmeyer's leadership, Hilmar has developed a close partnership with UC Davis that has proven beneficial both to the company and to the university. His many years of service on an industry advisory council for the Department of Food Science and Technology (FST) helped lay the groundwork for new teaching and research facilities for milk processing, as well as food processing and brewing. He invested hundreds of hours on what would become the August A. Busch III Brewing and Food Science Laboratory—reviewing plans for the milk-processing lab; evaluating materials used for walls, ceilings, and floors; selecting and installing critical equipment; procuring installation materials and assisting with equipment installation; and advising on the handling of raw milk. Hilmar's critical support in helping build and equip the milk-processing laboratory has grown to \$250,000. "I am personally grateful for the time and energy Tedd has given over the years and I am confident the milk-processing laboratory is a better facility, thanks to his personal involvement," said FST Professor *emeritus* John Krochta.

Struckmeyer has been instrumental in establishing a mutually beneficial relationship with professors and students, which facilitates student participation in Hilmar's internship program. He has hired many UC Davis graduates who now work at key positions in the company. Struckmeyer also helped food science professors obtain samples from Hilmar's processing facility for various research projects. Moreover, he represents the California dairy and dairy processing industry on the leadership board for the food science department.

"His experience-based knowledge, industry expertise, and quest to continually improve and make cheese and whey processing more efficient makes his time and talents highly

valued. It is the passion to continually add value to dairy and innovate for the marketplace that he wants to instill in the next generation of agricultural engineers and food processing students at UC Davis.”

—Charles Ahlem, founding owner, Hilmar Cheese

2014



Christine M. Bruhn

B.S., M.S. Home Economics

Ph.D. Consumer Behavior

Outstanding Faculty 1970 -78; 1986 - 2014

Christine is a Cooperative Extension Consumer Food Marketing Specialist in the Department of Food Science and Technology. She is an international authority on consumer attitudes and behavior.

Bruhn's research focuses on consumer attitudes toward food safety and quality, the results of which guide education programs about food safety, new products, and new technology. As a Cooperative Extension Specialist, she has examined consumer attitudes toward production and processing technologies such as high-pressure processing, food irradiation, and food applications of biotechnology. Her research also has addressed safe food handling, nutrition, and risk communication. She serves as Director of the Center for Consumer Research on campus.

With the UC Davis School of Medicine, Bruhn identified food-allergy training needs for physicians and developed educational material for the public on managing food allergies. Her observational research on home food preparation highlighted discrepancies between consumer beliefs and what actually occurs in their home kitchens. In 2002, Bruhn was elected a fellow of the Institute of Food Technologists, the foremost body representing food scientists in industry, academia, and government. In 2005, she was selected for the Food Safety Educator Award by the International Association for Food Protection and was selected Fellow of this society in 2012. Bruhn retired in June 2014, but remains active in studies on consumer attitudes. *"Through her distinguished research in consumer attitudes and behavior, coupled with expertise in communications, Dr. Bruhn has shaped food safety and health communication and helped bring science-based information to the public, the food industry, and government decision makers."* Michael McCarthy, professor and chair, Department of Food Science and Technology.

Christine joins her husband Dr John C Bruhn who was selected for the College's Award of Distinction in 1999.

2015



Jacqueline Beckley

B.S. Food Science 1972

Outstanding Alumna

She is president and founder of The Understanding & Insight Group, and is a business innovator who translates complex concepts into practical applications that increase brand value and company profitability.

Her company, established in 1999, blends qualitative and quantitative knowledge to reveal consumer behavior, leading to the design and development of marketable products and services. Beckley created a proprietary system that identifies consumer motivators. Her process of understanding these insights and integrating them with pertinent business information helped launch more than 500 successful products. Previously, she worked at Nabisco Foods Co. as director of consumer perception, as vice president at Peryam & Kroll Marketing and Sensory Research Corp., as a manager at Quaker Oats Co., and as a scientist at Amoco Chemical Co.

She also became a registered dietitian and earned an MBA, but Beckley says her UC Davis experience laid the foundation for her success.

She is a frequent speaker at professional conferences and has published extensively. Beckley is a fellow of the Institute of Food Technologists and has received many other honors and awards. She also chairs the development committee of the Food Science Leadership Board in the Department of Food Science and Technology.

“Jackie Beckley is a true champion of UC Davis – her support of our Food Science and Technology students and program is outstanding. We appreciate her leadership, commitment, and enthusiasm that contribute to the excellence and evolution of our programs.” Professor Michael McCarthy, chair Department of Food Science and Technology

2015



Tom Smith

M.S. 1984 Food Science

Outstanding Alumnus

Tom Smith, vice president for winegrowing at the E. & J. Gallo Winery, is a wine industry executive whose success in winemaking and commitment to UC Davis research and education is exemplary.

Smith oversees grape growing, grower relations, winemaking, and spirits for the company in the Central Valley and abroad, as well as viticultural, chemical, and enological research. Prior to Gallo, his career included positions as chief winemaker at Delicato Vineyards, winemaker and production manager for Hess Collection Winery, and assistant winemaker at Callaway Vineyards and Winery and Freemark Abbey Winery.

The 1984 UC Davis graduate earned his master's degree in food science, with an emphasis in viticulture and enology. Today he is a key liaison between industry and campus, serving as vice president of the Executive Leadership Board in the Department of Viticulture and Enology. Smith also has volunteered for industry groups such as the American Vineyard Foundation and the National Grape and Wine Initiative. He is a past president of the American Society for Enology and Viticulture.

Smith believes a good winemaker is a good artist backed by solid, state-of-the-art science. In the Department of Viticulture and Enology, the ongoing willingness of faculty to help winemakers overcome challenges has built a strong partnership with industry.

"Tom Smith exemplifies the impact our alumni have in the wine industry. He understands and champions innovation and is a huge supporter of UC Davis and the Department of Viticulture and Enology. We are honored to have Tom as a key member of our global viticulture and enology family." David E. Block, chair Department of Viticulture and Enology

2016



Carlos Alvarez

Friend of the College

Carlos president and CEO of the Gambrinus Company, is a highly successful craft brewer widely known for his generosity of spirit and devotion to philanthropy.

A native of Mexico, Alvarez moved 30 years ago to San Antonio, Texas, where he established his company. Today, his three distinctive breweries include Spoetzl Brewery in Shiner, Texas; BridgePort Brewing Company in Portland, Oregon; and the Trumer Brewery in Berkeley, California. The Gambrinus Company motto: "Beer brings enjoyment to the world."

He also is a man who finds enjoyment in empowering young people seeking a better life through education. The Alvarez family has provided millions of dollars to foundations, colleges, and charities throughout the United States.

Alvarez purchased 16 fermenters and gifted \$1 million to benefit the UC Davis Brewing Science Program. He believes contributions like this will help educate the future brewers who are in great demand in the rapidly growing craft beer industry. He wants the university to have the cutting-edge technology to prepare students for the workplace. One colleague said of Alvarez: His passion for his business is the engine for his significant charitable efforts.

"As a faculty member and department chair, I know that this type of generous support comes along rarely—once in a career if you're lucky. Indeed, Food Science and Technology is very lucky to have a friend in Carlos Alvarez." Michael McCarthy, Professor and chair Department of Food Science and Technology

2016



Peter H Mattson

Friend of the College

Mr. Mattson is founder of the food-product development company Mattson Inc., and has been an integral part of UC Davis food science—teaching classes, advising the department, and hiring graduates.

For more than 40 years, Mattson’s company has been developing innovative products, package design, and market strategies. Mattson has had a hand in everything from chips to broth to hot cereals to creamy yogurt dressings to gluten-free chocolate chip cookies. The company created a red wine-based 000 and the first vacuum-roasted, glazed walnut under the Emerald brand for Diamond Foods.

Mattson served as a member and vice chair of the UC Davis Food Science and Technology Leadership Board and has consistently advocated on behalf of the department, faculty, and students. He brought his own industry experience and guest lecturers to a senior seminar. He has strongly advocated for and demonstrated his philanthropic support of the Department of Food Science and Technology, enabling more student and faculty involvement in academic and professional food science activities. He also has raised millions for land preservation efforts in Northern California.

“Pete has been inspirational and passionate in sharing his ideas to ensure students are prepared for good jobs in industry and to ensure the academic food science programs are as relevant as possible to the current demands of the food and beverage industry.”
Sharon Shoemaker, Executive Director California Institute of Food and Agricultural Research

2018



Charles Bamforth

Outstanding Faculty 1999 - 2018

Charlie is the Anheuser-Busch Endowed Professor of Malting and Brewing Sciences at UC Davis. He is a legend in the world of fermented beverages and a campus treasure affectionately known as the “Pope of Foam.”

Originally, from Lancashire, England, Bamforth studied biochemistry, earning his B.S., Ph.D., and D.Sc. degrees at the University of Hull. He has worked within or on behalf of the brewing industry since 1978 and joined the UC Davis faculty in 1999.

His research has covered the full gamut of characteristics that make for good beer, such as flavor and foam stability, chemistry and perception, and the wholesomeness of beer in a healthful diet. He has written extensively and has published a number of books, including *Standards of Brewing* and *Scientific Principles of Malting and Brewing*.

Bamforth describes teaching as his “great joy.” Indeed, many of the brewmasters leading the renaissance in beer making today studied under his tutelage. He helped bring international recognition and significant philanthropic support to the UC Davis brewing program. Under his watch, campus-brewing facilities were upgraded dramatically.

“Charlie is an ardent, tireless supporter of UC Davis, craft brewing and, naturally, beer. His impact on the American brewing industry cannot be understated. His technical knowledge is unparalleled, and his research into the various facets of brewing good beer is widely referenced in the industry.”

Ken Grossman, president and owner Sierra Nevada Brewing Company

2018



James Seiber

Outstanding Professor Emeritus, 1969 – 1992

James Seiber, *emeritus* Professor of Environmental Toxicology, has excelled in a broad range of research and administrative roles in academia, government and industry. Seiber began his career at Utah State University studying the bioactivity and toxicity of plant constituents. Following a stint with Dow Chemical Company, he joined the UC Davis faculty in 1969 and focused on contaminants in crops and food. His studies on how chemicals enter the food chain and the atmosphere have led to better methods of preventing human exposure and protecting the environment.

His administrative accomplishments at UC Davis include chair of the Department of Environmental Toxicology, chair of the Department of Food Science and Technology, and CA&ES associate dean for research.

From 1992 to 1998, Seiber was director of the Center for Environmental Sciences and Engineering at the University of Nevada, Reno. From 1998 to 2010, he was director of the Western Regional Research Center, a USDA Agricultural Research Service laboratory. He has served on many governmental and scientific committees and policy panels, as well as the UC Davis Foundation Board of Trustees.

“Throughout his career Professor Seiber has conducted research on the interaction between agricultural and environmental systems, placing a high priority on projects with the potential for solving real-life challenges such as those contributing to the health of agricultural workers, the general public and fish and wildlife populations. Ron Tjeerdema, Associate Dean, College of Agricultural and Environmental Sciences.