



DEPARTMENT OF FOOD SCIENCE SUMMER 2010 NEWSLETTER

Rutgers, The State University of New Jersey; School of Environmental and Biological Sciences
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RUTGERS
School of Environmental
and Biological Sciences

CHAIR'S CORNER



Friends,

As I prepare myself to enter my fourth year as the Department Chair I have to say that the last three years have been an interesting experience. Sometimes very rewarding, sometimes exciting, and a few times, challenging! The faculty and staff have been very cooperative, our students are very enthusiastic and that keeps me going in spite of the challenges that lie on the horizon.

The faculty continues to be stellar in grants and publications. Our undergraduate enrollment is close to 80 and expected to go higher next year. Graduate enrollment is at an all time high. Our connection with community colleges has expanded to include Gloucester County College. We are working with two other community colleges to develop Food Science/Culinology[®] curriculum. We helped Bergen Technical High School establish their Culinology[®] program; the articulation agreement should be signed soon.

Our alumni relations are stronger than ever, thanks to the alumni committee led by Laura Rokosz for the last three years. Sree Raghavan is taking over the reigns from Laura. The first ReConnect with Rutgers Food Science alumni event in April 2010 was enormously successful.

Budgetary challenges loom ahead. We are working fervently to raise funds to modernize our newly built undergraduate Food Analysis and Food Chemistry Laboratory. I am sure with support from faculty and staff, and sound advice and guidance from the Department's advisory council, we will be successful in overcoming the challenges that lie ahead.

I invite you learn more about our Department profile and get the highlights of recent events by visiting our web site (<http://foodsci.rutgers.edu>).

With best wishes,

CONGRATULATIONS AND BEST WISHES TO OUR 2010 GRADUATES

Michelle Beaver, Ph.D.	Joseph Donovan, B.S.
Monthana Chitpan, Ph.D.	Kristen Genna, B.S.
Silvia D. Risco, Ph.D.	Derrick Holland, B.S.
Jong Hun Lee, Ph.D.	Alan Hsieh, B.S.
Shiby Paul, Ph.D.	Susannah Hughes, B.S.
Xi Shao, Ph.D.	Lauren Landgrebe, B.S.
Hao Fan, M.S.	Ryan Lapidus, B.S.
Steven Gomez, M.S.	Wayne Lewis, Jr., B.S.
Yvonne Koelliker, M.S.	Joseph Petho, B.S.
Diana Lee, M.S.	Michael Rosner, B.S.
Wenjing Pan, M.S.	Corinne Sarmiento, B.S.
Poornima Shankar, M.S.	Elizabeth Sherman, B.S.
Elia Shehady, M.S.	David Sorkin, B.S.
Jeanette Stephen, M.S.	Hui Ean Teh, B.S.
Xiang Zhang, M.S.	Deanna Vannucci, B.S.
Kelly Carroll, B.S.	Danielle Voss, B.S.
Emily Cordes, B.S.	



ACCOLADES

We're very proud of our faculty and students whose scholarship and achievements are represented by a large number of awards and the high caliber of these awards.

Dr. Tung-Ching Lee was awarded as an Honorable Chair Professor in the field of Food Science and Technology by the National Chung Hsing University in the Republic of China.



Dr. Donald Schaffner is the newly elected Secretary of the International Association of Food Protection and was elected as a Fellow of the Institute of Food Technologists.



Dr. Beverly Tepper was awarded the 2009-2010 Professor Endel Karmas Award for excellence in teaching Food Science.



All told our students received 48 scholarships and awards! Please see our web site (<http://foodsci.rutgers.edu>) for a complete list.



NEW JERSEY INSTITUTE FOR FOOD, NUTRITION AND HEALTH



Earlier this year, Dr. Peter Gillies, former DuPont Fellow for Nutrition and Health, was appointed as the founding director of the New Jersey Institute for Food, Nutrition and Health, Rutgers University.

Peter is a recognized expert in lipid and lipoprotein metabolism with long-standing research interests in the fields of toxicology, cardiovascular drug discovery, and molecular nutrition. His strong ties to scientific and professional networks and his prominence in the field of nutritional genomics make him an invaluable addition to the University.

Under Peter Gillies leadership, the NJ Institute for Food, Nutrition and Health will build on Rutgers University's extensive pioneering work in food science and nutrition. The Institute will advance interdisciplinary collaboration among Rutgers scholars who conduct research in areas such as pharmacy, psychology, social work and biomedical engineering with the aim of focusing their joint efforts on specific problems related to food, nutrition and health.

The Department of Food Science is looking forward to working with Dr. Gillies.

NIH MERIT AWARD FOR DR. GEORGE CARMAN



Dr. George M. Carman, Professor of Food Science and Director of the Rutgers Center for Lipid Research, received, on July 1, 2010, the prestigious MERIT (Method to Extend Research In Time) Award from the National Institutes of Health. The objective of the award is to provide productive investigators with a history of exceptional talent, imagination, and with a record of preeminent scientific achievements the opportunity to continue making fundamental contributions of lasting scientific value.

The NIH grant associated with this MERIT Award (GM-28140) is now in its 28th year of funding, one of the longest running grants at Rutgers University. During the past funding period, Carman's laboratory discovered the genes/enzymes (e.g., *PAHI*-encoded phosphatidate phosphatase and *DGKI*-encoded diacylglycerol kinase) that control the levels of phosphatidate, a lipid precursor needed for the synthesis of both membrane phospholipids and triacylglycerol in the cell. The importance of studying the metabolism of phosphatidate is emphasized by the fact that genetic defects of the phosphatidate phosphatase enzyme in yeast, mice, and humans are manifested in metabolic disorders that include lipodystrophy, obesity, peripheral neuropathy, myoglobinuria, and inflammation.

The MERIT Award provides long-term, stable support to investigators whose research competence and productivity are likely to continue in the future and is intended to foster their continued creativity and lessen the administrative burdens associated with the preparation and submission of research grant applications. Through the MERIT Award, a principal investigator may receive up to ten years of research support in two five-year segments without the need to prepare a renewal application after five years of support.

Congratulations to Dr. Carman!

NEW MASTER OF BUSINESS AND SCIENCE DEGREE

The new Master of Business and Science degree, with a concentration in Food Science, is an integrated education degree. The objective is to give the students essential skills for managing technical development and commercial applications in the food and related consumer driven industries. They will learn principles and applications of food science and technology, management and planning, team work, communication skills, and fundamentals of making proper financial decisions. Each student will take 19 credits in Business courses along with 25 credits in Food Science courses. This program fills a need in American industry, graduating business leaders that have an intimate understanding of the science behind the product and scientists who understand management. For registration information contact Aleta Yu (aleta@rci.rutgers.edu) and visit the MBS web site (<http://psm.rutgers.edu>).

2010 IFT MEETING, CHICAGO

The 2010 Institute of Food Technologists Annual Meeting and Expo in Chicago, Illinois in July promises to be a rewarding one for Rutgers Food Science. Our Graduate Student Association is, once again, on track for IFTSA Chapter of the Year. Also, our graduate students product development project made it into the top six to compete at the meeting. This year their product is called "Ruggets." Ruggets are a dried meat snack with dried fruit, nuts and whole grains added to the meat. Sounds yummy, nutritious and quite original. We wish them well. Let's go RU!

ALUMNI NEWS

Many Rutgers Food Science alumni joined the ReConnect event which was followed by the annual Ag Field Day events on April 24, 2010. Our Ag Field Day events included a breakfast and Meet-N-Greet with alumni along with a tour of the Food Science Building.



The next RUFSA sponsored event will take place at the IFT Annual Meeting and Food Expo in Chicago, Illinois on Monday, July 19, 2010. The committee will host a cocktail reception and confer the following awards on alumni: Dr. Jennifer Cleveland McEntire, the Distinguished Communicator Award; Dr. Michael Blumenthal, the Distinguished Scientist Award; and Dr. David Gombas, the Distinguished Leadership Award. Congratulations to all.

If you are interested in joining the RUFSA, or would like to assist in planning an alumni event, please contact Dr. Karwe at karwe@aesop.rutgers.edu or Laura Rokosz at egglock@comcast.net.

DR. ROBERT L. BUCHANAN



Dr. Robert L. Buchanan was honored for his significant and outstanding contributions to the Department of Food Science and the field of Food Science and Technology during our alumni ReConnect event in April 2010.

Dr. Buchanan, Director of the University of Maryland's Center for Food Safety and Security Systems received his B.S., M.S., M.Phil., and his Ph.D. degree at Rutgers University. His scientific interests include predictive microbiology, quantitative microbial risk assessment, microbial physiology, mycotoxicology and HACCP systems. He has published extensively and serves on numerous national and international advisory bodies.

We are proud to have Dr. Buchanan as an alumnus and friend of the Rutgers Food Science Department.

GRADUATE STUDENT ASSOCIATION

Our GSA schedules industrial speakers, plans NYIFT and CNJIFT dinners and enters competitions. They came in 4th for "Developing solutions for developing countries" and 2nd in this year's College Bowl. Our GSA reaches out to the community, participating in the Relay for Life for the American Cancer Society and relief efforts for the Haiti earthquake sufferers. They brought high school students to the Department to show them what Food Science is all about. Our students started a program where they take turns giving a short lecture on their home country. On a lighter side, our students are looking forward to attending the Fancy Food Show in New York City and going white water rafting.



UNDERGRAD FOOD SCIENCE CLUB

Our Undergraduate Food Science Club is growing! The purpose of the club is to: a) further interest in the field of food science; b) aid members in pursuing special interests in food science; c) encourage members to make industry contacts; d) promote relations between the faculty and students; and e) be a part of the Rutgers community. As with their graduate counterparts our undergraduates participate in activities here at Rutgers and beyond. They participated in Cook Community Day, the Monster Mash, a faculty/staff mixer, enjoyed the Chocolate Show in New York City and a visit with a Research Chef. They are looking forward to the IFT Meeting in Chicago and a restaurant tour of New Brunswick.



ReConnect with Rutgers Food Science



On April 23-24, 2010, we organized the first ever ReConnect with Rutgers Food Science alumni event on Cook Campus. The event was a great success. Over 175 attendees participated in the festive activities which included a social mixer, sit-down dinner, chef demonstration, and reminiscences from the alumni. Attendees included about 90 alumni (1959 - 2009), current and former faculty, students and staff. We were happy that President McCormick, Dean Goodman, Daryl Lund, Marcus Karel, Denny Heldman, Joe Rosen and several distinguished alumni could attend this event. ReConnect was sponsored by six food companies where we have alumni friends. Thanks for their support! The next ReConnect event will be in 2012. Hope to see you there!



FOOD SCIENCE ADVISORY COUNCIL

The Department of Food Science is ably served by the following Food Science Advisory Council Members:

Carol Christensen	Hank Izzo	Charles Manley	Laura Rokosz	Glenn Suter
John Hargreaves	Ellen Lauber	Margaret Poole	Daniel Rosenfield	Patricia Verduin
Dennis Heldman	John Leighton	D. Ramkishan Rao	Sree Raghavan	

FUND RAISING FOR OUR UNDERGRAD FOOD ANALYSIS AND CHEMISTRY LAB

Fund raising to modernize our new Undergraduate Food Analysis and Food Chemistry Laboratory continues to be a priority. Our goal is to raise \$518,000 by June 30, 2014. All funds will be used for the sole purpose of purchasing equipment for the new laboratory. The list of equipment that we need and the instructions for making cash donations are on our web site (<http://foodsci.rutgers.edu>). Contributor names with donations of \$5,000 (Bronze Level), \$10,000 (Silver Level), \$25,000 (Gold Level) and \$50,000 (Platinum Level) will be inscribed on a "donor wall" inside or near the modernized laboratory.



← BEFORE

AFTER →

