FSN STUDENTS WIN BIG AT IFT

Food Science and Nutrition students placed 1st and 2nd at the Institute of Food Technologist Competition at the annual meeting & expo in Chicago, IL. There were 23,500 attendees from academia, government and industry.

FSN students were competing with other domestic and international universities on a global stage. Teams were comprised of a combination of undergraduate and graduate students. Cal Poly was the only 100% undergraduate team that competed.

Disney–IFTSA Product Development Competition: Nutritious Foods for Kids:
1st place: Cal Poly San Luis Obispo— Mike’s S’creamy Dip & Scare Me Chips
Sponsored by: Disney

Rima Abukazam – Food Science
Alison Shapira – Food Science
Adam Yee – Food Science
Taryn Yee – Food Science
Andrea Zeng – Food Science
The Disney-IFTSA Product Development Competition: Nutritious Food for Kids, the IFTSA and Disney Consumer Products Inc., challenged student members of IFT to address wellness by creating healthy snacks for kids. The competition goal was to create a market-relevant, nutritious and delicious snack applicable to a retail food or beverage item that integrates a fruit or vegetable in a product targeted to children under the age of 12. The story line and product were centered on a single Disney character of choice. Final judgment was based on final proposal, sensory evaluation by the judges, and an oral presentation at the IFT Expo.

The product developed by the students was a sweet fruit based dip with a side serving of baked apple. It contained over one full serving of fruit as well as a vegetable component.

Developing Solutions for Developing Countries Competition:
2nd place: Cal Poly San Luis Obispo—Malawi Mix (MaMi)
Sponsored by: General Mills, Cargill and DSM

Rebecca Flores - Food Science
Maxine Funk - Food Science
Matthew Goldstein - Food Science
Ashley Long - Food Science
Christina Neumayr - Food Science
Emma Sandquist - Food Science

Jaime Savitz - Nutrition
Jade Stenzel - Nutrition
Kyler Walters - Food Science
Adam Yee - Food Science
Andrea Zeng - Food Science
The Developing Solutions for Developing Countries Competition encourages food science and technology students from around the world to address the critical issues in the development, safety, and distribution of food. The 2013 theme, “Develop food products to be given as supplements to address malnourishment at HIV relief clinics across developing nations.” Many individuals seeking medical assistance/treatment at these clinics are severely malnourished, and they require food supplements in addition to medical treatments. They were looking for product/process ideas based on the region selected, and to choose raw materials based on availability, cost, current limited utilization, and nutritional requirements of the HIV positive individuals.” Final judgment was based on a final proposal and presentation at the IFT Expo.

The product developed was Malawi Mix (MaMi), that utilized local ingredients such as Malawian fish and process technology that is available in the region and crops to provide children infected with HIV essential nutrients in a sweet n’ salty paste that provides all necessary daily nutrients in a 100g sachet that is easy to swallow.

The teams were advised by FSN faculty members: Drs. Amy Lammert, Amanda Lathrop and Hany Khalil (Food Science), and Dr. Peggy Papathakis (Nutrition).

For more information on the results: [http://live.ift.org/tag/students/](http://live.ift.org/tag/students/)