Food Science and Nutrition

NEWSBITE
California Polytechnic State University, San Luis Obispo

Spring 2010
Welcome to our first electronic newsletter. Our updates will now be less costly, friendlier to the environment, and easier for you to share with friends and colleagues – and please do! Clickable links are also included in the Newsbite; look for the green-outlined wording to learn more.

I’d like to report on some changes since the last newsletter. In mid-June, I began a temporary assignment as Interim Department Head. Doris Derelian stepped into a full-time professor role, interacting more closely with the students she inspires. Susan Bratcher (formerly Henry), our administrative coordinator for the past five years, had an eventful summer. She got married and moved into an exciting position as assistant to the dean of the library. By mid-fall quarter, we were back at full staff in the office after welcoming Jill Victorino. We are so fortunate to have Victorino as part of our team, and we are deeply appreciative of Brenda Flood, who held down the fort single-handedly from August through part of October. On a sad note, Professor Emeritus Bob Noyes passed away in August after a battle with brain cancer. Please see page 12 to read more.

Another big change, of course, is the impact of the state budget crisis. As you’ve no doubt heard, we’re dealing with cuts of unprecedented size. This year, the pain is most noticeable in the cancellation of some class offerings and in furloughs (mandated for all administrators, faculty and staff – equivalent to nearly a 10 percent pay cut). We’ve been informed that next year promises to be even more challenging.

Yet in spite of financial challenges, I’m optimistic about our opportunities and potential – and I think you’ll see why as you read this and future e-newsletters, and as you check out our new website at http://fsn.calpoly.edu. It’s hard to imagine how food science and nutrition could be more central to the well-being of Californians, and at Cal Poly we train more food science and nutrition undergraduates than any other program in the state. Not only are our talented faculty and students making an impact in California, but through research grants and other external funds, they’re also making a difference internationally, as well.

Empowering students to nourish the world: that’s our common purpose in FSN. Achieving this end requires constant attention to our learn-by-doing philosophy. And hands-on learning -- in labs, in group projects, in the field -- requires significant investment in facilities and other resources. Now more than ever, we depend on our alumni, friends, and industry supporters to help us maintain and improve our programs. What can you do?

Make a contribution to help keep our learn-by-doing tradition alive.

Help us spread the word about Cal Poly FSN. Connect us to your industries. Keep us in mind when an opportunity arises for an equipment donation, a student internship, or another partnership.

Most of all: keep in touch. It is deeply satisfying to FSN faculty and staff to learn about the accomplishments and whereabouts of our graduates, whether we had the pleasure of knowing you or whether you are making new connections with those who might have watched us grow over the years – perhaps from the Food Industries Department or from the dietetics program within Home Economics. We value your input.

Enjoy the inaugural e-Newsbite!
Louise Berner
IFS enjoys strong growth in student demand. From fall 2000 to fall 2010, applications for the nutrition major rose from 168 to 681, and the increase in food science applicants went from 47 to 211.

In December 2009, the International Food Technologists Higher Education Review Board reapproved our Food Science program (and specifically, the Advanced Food Science curriculum option) for the next five years.

Did you know that the culinary science & management concentration in nutrition has “moved” to food science? Starting this year, food science majors have a third concentration option – culinary – capturing the growing interest in the blend of food and culinary sciences.

In October 2009 the Commission on Accreditation for Dietetics Education of the American Dietetic Association granted full accreditation to the Dietetic Internship at Cal Poly. Since its inception in 2004, the program had been granted developmental status prior to this recent decision. Congratulations to Internship Director Susan Swadener for her leadership during the accreditation process.

In fall 2009 the incoming class of food science majors -- including 62 freshmen and transfer students -- was the largest in recent memory.

FSN enjoys strong growth in student demand. From fall 2000 to fall 2010, applications for the nutrition major rose from 168 to 681, and the increase in food science applicants went from 47 to 211.
Mary Cluskey, chair of the American Dietetic Association Management Task Force, and Cal Poly Nutrition Professor Arlene Grant-Holcomb (DFA ’74), teamed up for a presentation titled “Challenges and Barriers to Integrating Management in Dietetics Curricula” at the Food and Nutrition Conference and Expo in Denver. Cal Poly Nutrition Professor Doris Derelian served as panel moderator.

The presentation and discussion focused on the importance of teaching management across the curriculum and instilling in DPD graduates the application of management skills across practice.

Grant-Holcomb’s research findings indicate that foodservice courses are still the context for most undergraduate teaching and learning related to management and that the foodservice context does not inspire most undergraduate dietetics students to further develop their management skills or seek employment with a focus on management.

Grant-Holcomb was happy to meet up with her Cal Poly DFA classmate Gretchen Scott Davis at FNCE. Davis and Grant-Holcomb were in the first group of 11 students to graduate with a B.S. in dietetics and food administration (in 1974). Until then dietetics students earned a B.S. in home economics.
For a second year in a row, enology Professor Gerry Ritchie was invited to be a wine judge for the 2010 San Francisco Chronicle Wine Competition, the largest wine competition of American wines in the world. This comprehensive annual judging drew more than 60 professional wine experts from across the country for a week-long competition, where 4,913 entries were evaluated. In April Ritchie will travel to Yangling, Shaanxi, China, where she will be a judge for the Asian Wine Competition.

Cal Poly food science and nutrition Professor Aydin Nazmi presented findings from one of his research projects at the 6th World Congress on the Developmental Origins of Health and Disease in Santiago, Chile. The meeting, which took place Nov. 19-22, 2009, was officially inaugurated by Chilean President Michelle Bachelet and attracted some 800 scientists and professionals from over 25 countries.

Nazmi’s presentation, titled “Long-term Inflammatory Consequences of Maternal Smoking: Findings from a Brazilian Birth Cohort,” was based on data collected over 24 years on a group of nearly 4,000 individuals. The study found that young adults whose mothers smoked during pregnancy were at increased risk for elevated levels of serum C-reactive protein, a risk marker for coronary heart disease. “We know that maternal smoking causes low birth weight, premature birth, and a number of other poor health outcomes in the perinatal and immediate postnatal period,” Nazmi says, “but it is really interesting to find that fetal exposure can have such dramatic effects well into adulthood.” This finding reinforces previous research that has found similar effects of maternal undernutrition on the risk for diabetes in the offspring. “It is clear that pregnancy, and especially the first trimester, is a very sensitive time in life. We hypothesize that the normal pattern of fetal development is capable of being subtly disturbed -- or ‘programmed’ -- in this period and consequently altering that individual’s physiology forever. Poor nutrition, smoking, stress, alcohol, even poverty can have permanent and potentially severe effects -- even if the baby is born appar-ently normal.”

Nazmi’s recommendation: “Public health strategies designed to improve lifecourse health indicators should emphasize prenatal and other reproductive health programs. Research has long shown that these programs help mothers and babies get off to a healthy start. What our learning now seems to indicate is that these programs can also prevent excess risk for chronic disease in the next generation.”

Nazmi and colleagues from the Federal University of Pelotas in Brazil, a World Health Organization Collaborating Center for Maternal and Child Nutrition, have been involved in continuing collaborations since 2004, when Nazmi was awarded a doctoral fellowship to pursue research at the Post-Graduate Program in Epidemiology within the 1982 Pelotas Birth Cohort. During this most recent collaboration in Chile, Nazmi was invited to join the cohorts study group, the largest collaboration of birth cohorts from developing countries, which includes Brazil, South Africa, Philippines, India and Guatemala. Nazmi’s trip to Chile was funded by a grant from the Agricultural Research Initiative. The abstract to this paper is available on Nazmi’s Digital Commons webpage through the Kennedy Library at http://works.bepress.com/nazmi/.
Michelle Braunschweiger is a 2001 nutrition graduate with a concentration in applied nutrition. Instead of delving further into the study of dietetics, she took an opportunity that turned out to be a success for her. Here is taste of her story and an example of the exciting opportunities out there for Cal Poly FSN graduates.

Kelsey Peirce (KP): When you started at Cal Poly, did you know that you wanted to go into the area of applied nutrition? At that time, were your career aspirations different than they are now?

MB: When I started at Cal Poly, I was very interested in the field of nutrition, but was not sure what career path I would take. During my time at Cal Poly, I found many areas of nutrition that I really enjoyed, but when graduation came, I still did not know exactly what job I wanted to pursue and would be really passionate about.

KP: What is your current job/career? What is your favorite part of it?

MB: I work for a jet management company as a corporate flight attendant. My responsibilities are to design menus and prepare meals for VIP clientele. My favorite part is having the opportunity to learn about food culture firsthand by traveling the world.

KP: How do you feel your B.S. in nutrition prepared you for your current career path?

MB: Cal Poly gave me a great foundation to enter the working world with confidence to take on new challenges and actively pursue learning on a new level. My knowledge about nutrition helps me daily when I’m dealing with clients with specific dietary needs.

KP: Have you encountered any major career obstacles?

MB: Fortunately I was able to get my job a few months after college and have not been faced with career obstacles; however, each flight presents new challenges and obstacles to overcome. My greatest tool is being quick on my feet and having the confidence to deal with anything that comes my way, even if I am 45,000 feet in the air.

KP: What has been the most fulfilling part of your current position?

MB: The most fulfilling part of my career is getting the opportunity to travel to places I never thought I would go to, to take on challenges I never would have expected, and to have the opportunity to fly and interact with some of my favorite actors and even a former U.S. President.

KP: Do you have any advice for students who are about to embark on their own adventures after graduation?

MB: My advice would be to realize that a nutrition degree from Cal Poly prepares you for career paths other than the traditional field of dietetics. My career was something I did not expect to do with my degree while I was in school, but I have found it very rewarding in that I still get to use my knowledge of nutrition while flying all over the world.
1968 - Food Processing - Sam Shilling - After a 26-year career as a U.S. Navy pilot, Sam spent 11 years teaching middle school. He and his wife reside in Florida.

1973 - Food Processing - Barbara Ahern-Smith - Barbara works as a general manager for Riverwest Processing. She says, “My husband, Darwin (Cal Poly - Ag) and I work for an almond processing company. Our daughter, Alexis, is a speech pathologist in Denver, Colo.”

1979 - Food Science - Ronald Graf - Ronald works as a project manager for Southern California Gas and lives in the Anaheim Hills.

1986 - NUTR (DFA) - Will Wheeler - Will retired from the U.S. Army in February 2009, after serving 23 years as an Army registered dietitian. He is now pursuing a teaching certificate in middle school math and working as a substitute teacher.

1998- NUTR- Julianne Digiorno-Wadding - Julianne is working as a general dentist and registered dietician in her own practice Digiorno Dental Fitness. She has a three-year old daughter named Isabella and a seven-month old son, Isaac.

2005 - NUTR - Jane Marie Wilson - Jane is working as a renal dietitian/registered dietitian and nutrition consultant. Additionally she was recently admitted to San Francisco State University to earn a Master of Science in nursing. "My nutrition degree will help support my new studies!"

2006 - NUTR - Jennifer Nagy -- After completing a 12-month accelerated second bachelor’s degree program in nursing at Samuel Merritt University in San Francisco, Jennifer is now working as a registered nurse in maternal child health at Saint Louise Regional Hospital in Gilroy.

IN MEMORIAM

David Anthony Orona (1967 ~ 2009) David Anthony Orona passed away peacefully at home surrounded by family on Tuesday, Oct. 6, 2009, after a brave and courageous fight with colon cancer.

He graduated from Cal Poly with a bachelor's degree in food science in 1990.

Dave will be missed by a large circle of loving friends, family and colleagues. He is survived by his grandmother Nora Montes; parents Valentin and Mary Orona; wife Rachel Orona; son David Orona; daughter Eve Orona; siblings Anna Callaway, John Orona, Mary Smith and Elizabeth Hearne.

In lieu of flowers, donations may be made in memory of David Anthony Orona to The American Cancer Society at www.cancer.org.

1st Annual Dave Orona Memorial Golf Tournament

Thursday, June 17, 2010
Golf Tournament & Fundraiser Dinner
Join us in a celebration of Dave Orona’s life – his love of family, friends, food, and of course, golf.
All proceeds will go to the Orona Education Fund.
For information on registration, sponsorship or donations, please contact:
Shannon Gross at Pacific Coast Chemicals Phone: 510-549-3535 E-mail: shannongross@pcchem.com
Cal Poly professors have initiated one of the largest contemporary college health studies in the nation. The Cal Poly FLASH Study on college life and health kicked off fall quarter 2009, and “aims to study the behaviors and lifestyles associated with college, especially during the first year,” explains Ann McDermott, director of the STRIDE Institute at Cal Poly and an associate professor in the Kinesiology Department. McDermott and Professors Aydin Nazmi (FSN), and Kris Jankovitz (KINES) teamed up with Suzanne Fritz from Residential Life and Education and partners at CSU Fullerton to study the influences of the social and physical environments common to college students on risk factors for chronic disease. “This is a very thorough epidemiological examination of the incoming freshmen class,” explains Nazmi. “We are examining not only eating habits and physical activity, but also sociodemographic factors, sleeping patterns, stress indicators, and perceived health status. We want to have as complete a picture of life as a Cal Poly freshman as possible.” In addition to an extensive online survey that freshmen were invited to complete, an anthropometric examination consisting of height, weight, pulse rate, blood pressure, and estimated body fat measurements was also available to freshmen who wanted to learn more about their health.

An interdisciplinary effort, the FLASH study is designed to answer key questions about the health of university students and young American adults as a whole. It seeks to answer the questions: 1) What puts college students at elevated risk for cardiovascular disease? 2) How do modifiable behaviors such as stress, sleep, diet and exercise impact risk factors such as high blood pressure, weight gain, and changes in body fat distribution?

One of the principal risk factors FLASH is designed to study is weight gain. “About 35 percent of high school seniors are overweight or obese,” McDermott explains. “This number nearly doubles to 67 percent in adults. We want to know what happens in between these life phases to raise obesity prevalence so dramatically. Why does this happen and how?” Existing evidence indicates that the 18- to-25-year-old age group is one of the fastest growing populations of diabetics and chronic disease patients. Whereas data in children and adults is relatively abundant, the scientific literature on young or emerging adults is scarce. FLASH aims to collect baseline information during fall quarter on incoming freshmen, and then follow the participants through the last quarter of their first year. It is set to be a rich data-set with which to investigate college behaviors, lifestyle and risk factors for disease. According to McDermott, "FLASH is a major step forward for
scientists interested in studying the determinants of health in young people.”

One of the most important questions that FLASH asks is related to the physical environment of the university. “We are looking at how common college factors, like having an all-you-can-eat buffet available every single day, or getting very little sleep, impact health outcomes such as obesity and blood pressure,” says Nazmi. “And more importantly, how can the university environment be changed to help maintain good health in students?” Several studies have reported on the “Freshman 15,” a commonly held belief that incoming freshmen gain 15 pounds in the first year of college. “Indeed this phenomenon has been widely -- but inadequately -- studied,” says Nazmi. “Weight gain happens over time; that’s not where the science should end. The important first question is -- how -- which is what FLASH is designed to answer -- and second, what can be done to prevent it in the future? Our goal is to eventually transform the Cal Poly campus into one of the healthiest places to study. Students should come to Cal Poly knowing that their university environment will be good for their health.”

Exemplifying Cal Poly’s learn-by-doing philosophy, the FLASH study was designed not only to strengthen Cal Poly’s standing in the scientific arena, but also to offer unparalleled academic and research experience to students. Kinesiology 471, taught by Jankovitz, teaches students standardized anthropometric and research methods and puts them in the field to provide high-quality, firsthand research experience. “I’ve never really been involved in scientific research,” says one undergraduate FLASH research assistant. “Honestly, I’ve learned more outside the classroom than inside. It feels like graduate school.” The data generated by FLASH will be analyzed by several students in the Statistics Department. FLASH promotional materials were designed by graphic design and journalism students. In all, over 50 students were involved in FLASH during fall quarter, and it is anticipated that even more will be involved this spring when the first FLASH follow-up is scheduled to take place.

“Incidentally, FLASH is not an acronym for anything,” McDermott adds. “It characterizes the speed with which study participants can take part in the study -- they’re in and they’re out -- in a FLASH.” More information on FLASH can be found on Facebook at Cal Poly FLASH Cohort.
After countless hours of brainstorming and planning, Cal Poly’s STRIDE (Science through Translational Research in Diet and Exercise) held its inaugural HANDS on Health event on Oct. 30-31, 2009. Following Cal Poly’s “learn-by-doing” philosophy, over 300 students and community members directly participated in the event by donating their time as volunteers. More than 40 community agencies also participated by providing free health and dental screenings, nutritional assessments, grocery store tours, and much more.

Health ambassadors is a class offered through STRIDE and the Kinesiology Department, which partners students with agencies and members of the San Luis Obispo community to provide nutrition and fitness education and health promotion to the public. While all majors are welcome, many of the Health Ambassadors are FSN students. During the fall 2009 quarter, Health Ambassadors were given the task to design, implement and present several cooking demonstrations at the HANDS on Health cooking tent. Combining their nutritional knowledge with cooking skills, the Health Ambassadors worked diligently over the first half of fall quarter, along with the Cal Poly Nutrition Club, the Food Media Club, and the Pink and Dude Chef Program to write lesson plans, create hand-outs, and perfect recipes to be presented to the public.

While the windy weather created challenges during early morning set-up, all of the students’ hard work and practice paid off. Overall there were six food demonstrations throughout the course of the day. All of the demonstrations provided delicious tastings to accompany the presentations with printouts of the recipes to take home -- something that enticed visitors and volunteers alike. Each demonstration highlighted a different topic, from quick and healthy breakfasts, to eating locally and seasonally, and even new and inexpensive ways to step up the nutrition in one’s diet. Some of the groups also partnered with the Cal Poly Organic Farm for the inclusion of fresh, local ingredients in the demonstration.

The cooking presentations were focused on the positive aspects of food, not on the foods one should avoid. The emphasis was on the wide variety of amazingly healthful foods that also taste good. By collaborating with Cal Poly students, middle school students from San Luis Obispo County (Pink and Dude Chef program participants), and professional chefs from the community, the HANDS on Health cooking demonstrations sent the message that no matter who you are, you can eat healthfully and choose to make positive changes to your diet, and that there are many different ways to do so.
2010 California League of Food Processors Meeting

Hany Khalil, Steve Thompson, Amanda Lathrop

Robby Emery and Melanie Sholander

Above: Derek Fougere, Jason Goeppner, Melanie Sholander, Robby Emery, Greg Pettigrew

Kathleen Phi, Eric Blanco, Gina Iliff

Left to right, Derek Fougere, Eric Blanco, Nick Basile, Robby Emery, Alumna Molly Lear, David Fintel, Greg Pettigrew, Peter Katz, August Cooper, Eric Blanco, Jason Goeppner

Below, left to right: Eric Blanco, Bethany Abelson, and Amanda Lathrop.

Above, left to right, Elizabeth Lawton, Brenton Jenkins, Dr. Amanda Lathrop, Derek Fougere, Gina Iliff, Bethany Abelson, Kathleen Phi, Nick Basile, Greg Pettigrew, Dr. Hany Khalil, Melanie Sholander, Robby Emery, David Fintel, Peter Katz, August Cooper, Eric Blanco, Jason Goeppner

Bethany Abelson
The enology concentration of the wine and viticulture major finds its home in the Food Science and Nutrition Department. The Pilot Winery, under the leadership of Enology Professor Gerry Ritchie, managed by cellar master Jim Shumate, has received major support from contributors. The first wine was produced and bottled on campus in the Pilot Winery in 2008. All grapes used in this wine are donated by various local growers or wineries from Monterey to Santa Barbara County. Additionally, most of the equipment used in the production and bottling of these wines has also been donated by generous supporters.

Thanks to a generous contribution by the Prospero Co., Cal Poly has been the recipient of a GAI 1006 mono-block 6-head filler.

Most significant about this donation is it provides the Pilot Winery with the capability to bottle all wine using either corks or screw cap bottles. It will also give the students the chance to work on and experience a bottling line like those that are used in industry.

To date, chardonnay, sauvignon blanc, syrah, cabernet sauvignon, pinot noir and a rosé using all the red grapes have been produced and bottled at the Pilot Winery.

The classes taught in the Pilot Winery are winemaking I, winemaking II and winemaking III, all of which are advanced enology courses.
Bob Noyes
Student Development Fund

Oliver Robert Noyes, 68, of San Luis Obispo passed away after a 19-month battle with brain cancer Tuesday, August 18, 2009, at home surrounded by family and friends.

He earned his master’s degree and Ph.D. from the University of Georgia in 1973. From 1974 to 2001, Noyes was a professor of food science at Cal Poly. He was a 39-year member of the Institute of Food Technologists, serving on many committees over the years. To honor his service, he was made a Fellow of the Institute.

Noyes was an avid fly fisherman who traveled the Americas in search of the “perfect fly water.” One of his many favorite spots was the Trinity River in Northern California, where his sons joined him for their annual vacation. Always in hand was a good glass of red wine.

Noyes is survived by his wife, Sandra, sons Doug Noyes of Atascadero and John (Merchelle) of Prescott Ariz., and twin granddaughters, Amanda and Katie Noyes.

Food Science and Nutrition is proud to announce the creation of the Bob Noyes Student Development Fund. In tribute to Noyes and his many contributions to the department, this fund’s purpose is to help shape future food industry leaders. Among his many activities during his long tenure as a professor of food science at Cal Poly, Noyes was a very active, valued and enthusiastic member of IFT, and a faculty leader of the jam enterprise project in the department. This fund honors his devotion to these activities and his involvement with students.

Financial support will be provided to selected food science students for activities that enhance leadership skills and professionalism, such as management of food production enterprises, participation in professional meetings and industry study tours, and conduct of unique senior projects.

The long-term goal of the fund, established with an initial contribution of $750 from FSN, is to grow the Bob Noyes Student Development Fund into an endowment of the same name. Please contribute as a charter donor, share your memories, and be recognized in our next newsletter! As a charter contributor you can be among the first to honor Noyes and support food science students as he did throughout his long tenure at Cal Poly.

To make a contribution, please visit the Bob Noyes Student Development Fund’s donation page.
Thanks to generous contributions from numerous donors and agencies, the Food Science and Nutrition Department is happy to announce that nearly $126,000 worth of scholarships were given to students within the Food Science and Nutrition majors for the 2009-2010 school year.

California League of Food Processors Scholarship
Katy Lee
Derek Fougere

William, Joseph and Charles Cattaneo Memorial
Jenn Haug

Ruth Hitt Memorial
Elizabeth Dephenich

Charles and Helen Penwell Scholarship
Ashlie Lewis-Melot

Mimi Russle Memorial
Isabelle Canaan

Distinguished Order of the Zerocrats
Kathryn David

San Marcos Grange Women’s Activity Committee
Martha Marquez

Dick Anderson Aquatic
Jonathan Richards

Cal Poly Scholarship
Anna Nakyama

MAS Scholarship
Vanessa Nunez

Osher Re-entry
Isabelle Canaan

Mary Stuart Rogers Scholarship
Kristyn Reed

Peebles Scholarship
Athena Cameranesi, Michelle Cardello, Jocelyn Fry, Kelsey Gibson, Monica Leong, Tiffany Ng, Natalie Plinneke, Jason Price, Catherine Wang

Leopold Wrasse
Kathryn David, Park Biglow, Beatriz Camacho, Athena Cameranesi, Andrew Carmona, Lauren Chong, Jamie Foley, Golnaz Ghomeshi, Keaton Grove, Ha Thi Hoang, Jihee Im, Monica Leong, Raul Lopez-Martinez, Steven Martinez, Anna Nakyama, Tiffany Ng, Elizabeth O’Meara, Nellie Paik, Natalie Plinneke, Hayden Richter, Cara Simpson, Jess Thomas, Tiffany Tjaarda, Danielle Voisinet, Catherine Wang, Yingyu Yao

E. Chrones Scholarship
Alani Barajas, Rebecca Barrow, Katelyn Campbell, Casie Canada, Rachael Eckert, Michele Gaminde, Natalie Guerrero, Devon King, Lenea La Vallette, Tyler Madson, Rebecca McWilliam, Kaitlin Munoz, Brittnee Neuman, Katie O’Leary, Kristen Rollins, Kelley Storrer, Lauren Watson

Pinkert Scholarship
Nicole Comstock, Nicole Conley, Timothy Lee, Danielle Maina, Taylor Wolfcale, Valerie Wright

Eade Scholarship
Tran Luong, Karen Mata, Danielle Voisinet

Cal Poly Outreach Scholarship
Maura Adams

Education Equity Scholarship
Kaitlin Munoz

Partner’s Scholarship
Kaitlin Munoz
Cal Poly invites you to enhance the vision that is at the heart of the university’s educational enterprise: supporting students.

The vast majority of Cal Poly students receive some form of financial aid. For these deserving students, the generosity of donors make it possible for them to attend Cal Poly and take advantage of the university’s unique educational experience. Scholarships not only provide financial support for education, they are also an investment in our students’ futures.

To review options for creating a scholarship, or to donate to an existing one, please visit http://www.giving.calpoly.edu

### 2008/2009 Cal Poly Student Budget

The estimated cost of attending Cal Poly is broken into four budgets:

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<th>Expense</th>
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<th>Credential On/Off Campus</th>
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*Non-resident students pay fees plus $226 per unit out-of-state tuition. Registration fees are estimated and subject to state budget approval.

### Employer Matching Gifts

**Will your employer match your gift?**

To find out visit Cal Poly Giving Matching Gifts

A gift can be doubled or even tripled, thanks to a corporate matching gift!

Please request a matching gift application from your benefits manager or human resources office. Take a minute to complete the matching gift application process. Once received, Cal Poly will verify receipt of your gift and complete the process. Your employer will send an additional gift to Cal Poly on your behalf!

Last fiscal year approximately 1,100 Cal Poly alumni, parents and friends took the extra time to apply for matching gifts, which added nearly $266,000 to Cal Poly’s programs.
The Food Science and Nutrition Department is honored to be able to recognize those people whose contributions to the department enable us to continue to provide students with the opportunity to learn and grow at Cal Poly. We thank you for all that you do.

Barbara A. and Kevin B. Abbott
Stephanie Abbott-Wright and Grover E. Wright
Robert S. and Susan Abelson
Meghan K. Absher
Mary J. Aleman
David W. and Nina S. Ames
Anonymous Donor
Joanne K. and Timothy P. Ashenfelter
Peter L. and Gwen Bachman
Melanie T. Barbee
Debbie and Richard J. Basile
Charles R. Bell and Margaret Stanley Bell
Debra A. and Richard J. Benci
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Gerald W. Carlson
Teresa K. Chan
Patricia A. Chow Obayashi
Wendy L. Cole
Nicole D. and David A. Cotton
Susan D. and Alan L. Davis
Barbara A. and Joseph F. DiPentino
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Frank and Maureen Drobot
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Heidi M. and Bernie M. Fernandez
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Kristan Fischer-Hanlock and Lawrence Hanlock
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Hugh D. Globerson and Rosalie J. Lamb
Marilyn P. and Ronald W. Graf
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Brenda R. Groves-Metzger
Lynnelle J. and Randal W. Grumbles
James H. and Janet M. Grundt
Suzanne M. Gurley
Vicki H. and Daniel C. Guy
Nina K. and Paul J. Guzman
Nancy D. and Harley J. Hanson
Amy L. and Rodney J. Hawkins
Kerri K. Hedden
Barry K. Heinbaugh
Alison Hui
Daniel E. and Garnet S. Kermoyan
Derek E. and Gina B. Kidder
Rhianna N. King
Leslie K. Kline
Duane and Lois Knudson
Alice M. and Garry R. Kolb