

Food Science and Nutrition Students Compete in National Competitions

The Food Science and Nutrition Department is pleased to announce that two student teams will be competing in the Institute of Food Technologists Student Association (IFTSA) product development competition finals that will be held at the IFT Annual Meeting & Food Expo July 11-14 in Chicago, IL. Our student teams were one of five (out of 30 total entries) finalists for the “Disney” competition and one of six (out of 15 total entries) finalists for the “Mars” competition. We are proud of this accomplishment due to the high level of difficulty of being accepted to these national competitions. Competition details and a description of the products created are below.

The Teams are currently in the process of completing formulations, conducting sensory analysis, shelf life testing, writing the final proposal, and preparing for their presentations. In addition to competition preparations, the teams are actively seeking funds to support travel to IFT. While we are over halfway to our targeted funds we still need additional support.

Disney – IFTSA Product Development Competition



Disney Product Development Team Photo – Spring 2015

L to R: Michelle Reimer, Vidita Deshpande, Franca Rossi, May Cheng

The Disney Product Development Competition challenges competitors to create a market-relevant product for children between 2-10 years of age that has at least half a serving of a fruit or vegetable, low fat dairy product, and/or whole grains. The team must develop their product around a Disney character from one of the Disney franchises. Cal Poly’s team created a product centered on Olaf Build A Snowman Kit, from the movie *Frozen*. Build a Snowman Kit (BSK) consists of two Olaf shaped crackers, fruit and vegetable spread, and dried cranberries as

topping. With BSK, children, ages 2-10, can enjoy building a snowman during any season of the year, while parents can confidently provide their children with a snack that will build their child's relationship with healthy foods. BSK is a healthy snack option providing 160 calories and contains a half serving of fruit, an eighth of a serving of vegetables, and a half serving of whole grains. The fruit and vegetable puree provides a "good source" of Vitamin C and fiber and is also high in Vitamin A. The whole-wheat snowman crackers are rich in calcium, iron, and fiber and have minimally added sugar. The high potential of this product derives from the fun and healthy features of building your own snowman, while enjoying a delicious product that dishes up a half serving of fruit and whole grain. The team will compete against teams from Rutgers University, University of Georgia, University of Massachusetts Amherst, and Virginia Tech. Cal Poly's team hopes to reclaim their first place title from 2 years ago.



Product Photo



Build A Snowman Kit Packaging

IFTSA and MARS Product Development Competition



MARS Product Development Team Photo – Spring 2015

The IFT Student Association & MARS Product Development Competition (PDC) is a chance for students to take all of the skills and knowledge learned in school and apply them to a real-world situation. This year the team created RISE a cinnamon-agave flavored vegetable breakfast cereal that kick-starts American's vegetable intake first thing in the morning. The cereal is a triangle shaped baked cracker that is formulated in such a way that the vegetable taste is virtually undetectable. This allows consumers of the cereal to have a nutritious meal without actively thinking about consuming vegetables. The team will compete in the finals against Cornell University, McGill University, Pennsylvania State University, Michigan State University, and the University of Wisconsin, Madison. This is the fourth year in a row Cal Poly has made it as a finalist and the team hopes to be the first to place in this competition.



RISE Vegetable Cereal

** The Cal Poly, SLO teams are the only ones advancing to the finals that are made up of undergraduate students only. All other competing teams include graduate students.

College Bowl 2015



L to R: Jaime Savitz, George Lew, Laura Borovilos, Kyler Walters, Jake Malloy

On Saturday February 28, 2015, Cal Poly Food Science and Nutrition hosted the region's area meeting and College Bowl Competition sponsored by the Institute of Food Technologists Student Association. There were a total of five teams competing from Cal Poly, CSU Los Angeles, Chapman University, Cal Poly Pomona and Brigham Young University. Chapman University took the grand prize and will be competing in Chicago, IL this summer. Our very own Cal Poly took third. The event was planned and coordinated by Cal Poly student Emma Sandquist who is serving IFTSA this year as Mountain West Area Representative. We would like to thank the numerous FSN student and faculty advisor Dr. Amanda Lathrop for their support coordinating the event. We would also like to congratulate Cal Poly Food Science and Nutrition on their success!