College-Based Fees Information

2016-17 Academic Year
Food Science & Nutrition (FSN)
College-Based Fee (CBF) Committee Members

Faculty:
Dr. Robert Kravets
Dr. Kari Pilolla

Students:
Noora Barzegar, NUTR
Laura Borovilos, FDSC
Nathan Carrol, FDSC
Valentina Chang, NUTR
Tara Egigian, FDSC
Nick Gusto, NUTR
Emily Hansen, FDSC
Anna Lamb, NUTR
Sofia Sanchez Porush, NUTR - Grad Student

FSN College-Based Fee Process

The FSN College-Based Fee student advising committee, along with their selected faculty members meet regularly throughout the academic year to:

1) Discuss needs for the academic program;
2) Recommend an expenditure plan to the Department Head;
3) Provide oversight on how expenditures are occurring.

Committee Structure

Faculty membership will be on a committee service basis for the Food Science & Nutrition Department.

Student membership is based on student request and recommendations of the faculty. At least six undergraduate students and one graduate student should represent a breadth of grade levels and concentrations from within the major. Appointment of new student members will ensue upon graduation of current student members. Members are required to be present at all committee meetings.
The chair of the committee is selected from among the student members. A vice chair is selected and will serve in the chair capacity if the chair is absent. A third student serves as secretary to take minutes of the meetings.

**Expenditures in 2016-17**

- Approximately 88% of funds spent were used for salaries and benefits (faculty and student assistants);
- The remaining 12% was used for O&E for lab supplies for the kitchen, Pilot Plant, chemistry-style lab, nutrition assessment, food safety, etc.
  - Robot Coupe Food Processor
  - KitchenAid Immersion Blender
  - Bostwick Consistometers
  - Hydraulic Hand Grip Dynamometer
  - Hobart VS9-13 slicer attachments
  - OHAUS Balances
  - Firstbeat Analytics System, Sports Software
  - Vitamix Blenders
  - Harvest Right Freeze Drying Equipment
  - Countess Cell Counter
  - Lactate Plus Analyzer
  - Pumping Energy Lab Equipment
  - Refrigerator Dolly
  - Chemical Dispenser
  - Various Lab supplies

**Expenditures in 2015-16**

- Approximately 90% of funds spent were used for salaries and benefits (faculty and student assistants);
- The remaining 10% was used for O&E for lab supplies for the kitchen, Pilot Plant, chemistry-style lab, nutrition assessment, food safety, etc.

**Expenditures in 2014-15**

- Approximately 74% of funds spent were used for salaries and benefits (faculty and student assistants);
- The remaining 26% was used for O&E for lab supplies for the kitchen, Pilot Plant, chemistry-style lab, nutrition assessment, food safety, etc.
Expenditures in 2013-14

- Approximately 85% of funds spent were used for salaries and benefits (faculty and student assistants);
- The remaining 15% was used for O&E for lab supplies for the kitchen, Pilot Plant, chemistry-style lab, nutrition assessment, food safety, etc.

Expenditures in 2012-13

- Approximately 88% of funds spent were used for salaries and benefits (faculty and student assistants);
- The remaining 12% was used for O&E for lab supplies for the kitchen, Pilot Plant, chemistry-style lab, nutrition assessment, food safety, etc.

Expenditures in 2011-12

- Approximately 87% of funds spent were used for salaries and benefits (faculty and student assistants);
- The remaining 13% was used for O&E for lab supplies for the kitchen, Pilot Plant, chemistry-style lab, nutrition assessment, food safety, etc.

*In previous years, due to large carryovers in College-Based Fees, the following equipment was purchased to enhance the student Learn by Doing experience:

- DXA
- Freeze Dryer
- Metabolic Cart
- Upgrades to infrastructure in Building 24