STUDENT CHEF SIZZLES
Welcome to the spring 2012 edition of Newsbite. I am very happy to be a part of the Food Science and Nutrition Department. I believe Cal Poly’s comprehensive, polytechnic approach to learning is the best way to prepare students for rewarding careers in food, nutrition and health. Enhancing the acquisition and application of knowledge through lectures, laboratory exercises and research is my No. 1 priority. Working with faculty and staff, we’ve developed a dynamic strategic plan designed for student success and enhancing the Learn by Doing experience at Cal Poly. In addition, we are in the process of establishing the California Food and Nutrition Institute (CFNI) as the research and training home for California’s food and beverage industry. This student-driven and faculty-led institute will be a center of excellence for promoting a sustainable food and beverage industry producing safe, nutritious and healthy food. Our commitment and resources are attuned to training students with the skills needed to shape the future of our industry and educational organizations. I am excited about the future of our department as a premier educational organization in food science and nutrition.

Best regards,

Gour S. Choudhury, Ph.D.
Department Head
With more than 25 years of experience at five universities and a background developing and executing research projects with industry and academic institutions (such as MIT, Vanderbilt University, and the University of Manitoba), Dr. Gour Choudhury brings a great deal to the Food Science and Nutrition Department's table.

Choudhury has authored numerous published articles and holds six U.S. patents. Since joining the department last July, Choudhury has generated more than $1 million dollars in grant funding and developed research programs promoting water conservation, eco-friendly technology and sustainability in food processing.

His real passion and vision for the department, however, is to establish the California Food and Nutrition Institute, a center that will centralize sustainable research programs while partnering Cal Poly students with the food and beverage industry and making the Food Science and Nutrition Department even more of a leader in education and its field.

Before coming to Cal Poly, Choudhury’s work at Fresno State University included a collaborative project with a Wawona frozen foods plant that culminated in a patented peeling system. The system not only saves food processors tens of thousands of dollars each month, but also reduces water usage by 80 percent and greatly cuts the discharge of contaminated wastewater.

The technology uses blasts of air, rather than water, to peel the skins off of peaches. The eco-friendly solution greatly benefited the frozen-food plant while helping support Fresno State through patent revenue.

The project also gave students hands-on experience in research and development in current issues in the food processing industry.

Choudhury is working with Cal Poly students to apply this technology to peeling the skins off tomatoes. In addition, he is working with students to develop a “greener” solution for cleaning the equipment in food processing plants.

Environmentally conscious research projects such as these drive the need and vision for the California Food and Nutrition Institute. The center will give Cal Poly students experience tackling real-world issues pertinent to their major and will expose them to cutting-edge inventions. The institute’s research and development will not only help train these soon-to-be leaders in their field, but will also provide California agriculture with sustainable solutions to current problems.

Additionally the center will connect multiple departments and colleges within Cal Poly to help research, develop and market any new technologies. “Ultimately the institute will have great potential to impact more than just California agriculture,” says Choudhury. “A center that addresses today’s issues in the food and nutrition industry and promotes sustainable food processing is likely to impact the world.”

“The center will give Cal Poly students experience tackling real-world issues pertinent to their major and with cutting-edge inventions.”
The Fair Trade Club seeks to educate consumers from the Cal Poly campus and San Luis Obispo community on the importance of fairly traded products. We stand by the pillars of fair trade in its function to provide living wages to farmers and artisans, to prevent the worst forms of child labor, to practice sustainable agriculture, and empower the small farmers in Third World countries. We work to make fair trade products more available and accessible on campus and in the community so people can make ethical choices and vote with their dollars.

**WE PROMOTE:**
- sustainability
- peace
- ethical markets
- healthy living
- international awareness
- humanity
- love

**MISSION STATEMENT**

Like Coffee? FTC hosts coffee socials every weekend at local SLO coffee shops that provide fair trade or direct coffee.

Meet FTC in Bldg. 24-103A every Monday 8 to 10 P.M.

**CONTACT**

fairtradecubl@calpoly.edu

**COMMUNITY INVOLVEMENT**

Our big community outreach and education effort of the year is Fair Trade Week, which takes place during spring quarter. During the week we have events that promote and educate people about fair trade on campus and at participating locations in the community. All events are open to students and community members. Off-campus events include Art After Dark at Humankind; on-campus events have included a chocolate art contest, screening of the documentary “Black Gold,” and a sale of fair trade lattés on Dexter Lawn.

**CAMPUS INVOLVEMENT**

The Fair Trade Club is a member of the Empower Poly Coalition, an umbrella club working toward sustainability and social justice. We are currently working with another club on campus, the Real Food Collaborative, on the Real Food Challenge. The goal of the Real Food Challenge is to increase the amount of fairly traded, local and organic food offered on campus. We work to educate students through movie screenings, discussions, booths, chocolate art contests, and an array of activities that encompass the diversity of the university.

Members of the Fair Trade Club are also active participants in the Cal Poly Chocolates enterprise. Cal Poly Chocolates was founded in 2000 and is completely student run. There are currently eight different products in production, all of which are fair trade and organic. The advisor of Cal Poly Chocolates and the Fair Trade Club, Dr. Tom Neuhaus, also teaches a Chocolate Production course, the only such course taught in an American university. Students learn how chocolate is produced from cocoa bean to the finished product and the importance of fair trade. These chocolate products are sold on campus and throughout San Luis Obispo.
One batch of cashew caramels (pictured below — 285 pieces) used to take 12 man-hours to dip and stripe. With the new machine, it takes 4.5 man-hours. Given that Cal Poly sells 18 batches of chocolates per year, the cost savings in labor is $1,215 per year!
LIFE AFTER POLY
INTERVIEW WITH NUTRITION ALUMNA KARALIN CRONKHITE
B.S. NUTRITION, 2009
CONCENTRATION: APPLIED NUTRITION

Q: TELL US ABOUT YOUR JOURNEY FROM CAL POLY GRADUATION TO YOUR CURRENT PROFESSIONAL ROLE
A: During my last few months at Cal Poly, I spent the majority of my time working on my dietetic internship (DI) applications. I applied to several schools out of state, and after two rounds, was not accepted anywhere. To gain some experience in a hospital, I took a job as a nutrition aide in Cleveland, Ohio. While there, I realized that a hospital wasn’t the right place for me and neither was Ohio. I accepted a position with Ecolab as a food safety sanitarian in Las Vegas, even though I really had no idea what that would entail. That is when I realized I had found the right field. While working with Ecolab, I received several certifications including Certified Professional Food Safety (CPFS), Certified ServSafe Instructor, and Registered Environmental Health Specialist/Registered Sanitarian (REHS/RS). Once I passed the REHS exam, I began receiving job offers quickly. I accepted my current position with the Mirage as the food safety and sanitation manager.

The hands-on approach and opportunities to handle the lab work is something I could not have received anywhere else.

Q: WHAT ARE YOUR GREATEST CHALLENGES?
A: Getting all of the 4,000 staff members on the same page. Many members of management will provide inaccurate information, confusing the employees. Also I am very young, and I often hear, “I’ve been doing it this way since before you were born.” I have found that when I explain to staff the logic behind the rules, they are much more open to change.

Q: HOW DID YOUR CAL POLY EDUCATION PREPARE YOU FOR WHAT YOU ARE DOING NOW?
A: I feel that the professionalism of Cal Poly helps me be a better manager and remain professional in both interviews and in the workplace. I have discovered that the projects we did regularly at Cal Poly are equivalent to the work of grad students at many other universities. The hands-on approach and opportunities to handle the lab work is something I could not have received anywhere else. I do not know any other person with a degree in nutrition that can say they extracted DNA from a rat’s liver to determine if it was iron deficient, that they extracted fat from a Cheez-It, that they worked on real cadavers to study for anatomy exams, that they have written real grants, and that they actually practiced food safety by cooking for their class regularly. We wrote Hazard Analysis and Critical Control Points (HACCP) plans, and that is something that I actually do at work. If we change a recipe, or want to control food with time, I am the one who writes the HACCP plans. I used to think that my professors were over-working us just to be mean. Now I realize they were shaping me into a professional who can handle any workload. The education that I received at Cal Poly has made even the most difficult tasks seem basic to me, and I feel like I truly am an expert in my field.

Q: WHAT DO YOU FIND MOST ENJOYABLE/REWARDING ABOUT YOUR CURRENT ASSIGNMENT?
A: Knowing that I am helping to prevent outbreaks of food-borne illness and teaching food handlers how to be safe. I could potentially save a life, and that makes me feel that the work I do matters.
Thanks to the generous funding of our industry partners and donations from alumni, the Food Science and Nutrition Department was able to purchase new jam-making equipment. The addition of the Fillmaster 5000 and wash/dry system has increased the production of jam by 150 percent. With the new equipment, it takes only one minute to fill, cap and label a jar of jam, compared to two-and-a-half minutes with the old equipment.

**PRODUCTION PROCESS**

1. The steam jacketed kettle regulates the temperature of the mixture by using indirect steam. Students occasionally mix the batch and monitor the temperature with a thermometer. Jam mixture travels through a vacuum evaporator to be condensed to make higher quality flavor, texture and appearance. The vacuum increases the temperature at a faster rate.

2. Fillmaster 5000 makes two jam deposits at once. The capper places lids on jars and hermetically seals them.

3. A series of spray nozzles washes off excess jam from the sides of the jar. Air knives blow dry the jar’s exterior, which allows for a smooth label application. This automated process eliminates the need for students to hand wipe the jars. The labeler attaches a label on the jar that includes the code date associated with the production lot.

4. Students conduct a final quality check on jam jars before packing into cases.
**Makeover for Cal Poly Chocolates**

The new packaging is an intra-department collaboration between the Food Science and Nutrition and Graphic Communication departments. Cal Poly Chocolates managers Anna Nakayama and Simon Zhao initially approached a GrC professor to assist with designing a new Cal Poly Chocolates logo. Coincidentally the professor was an advisor for the Phoenix Challenge team, so the team offered to redesign the label and packaging as an entry for the competition. The team consists of five GrC students: Audrey Van Camp, Eli McNutt, Chris Hernandez, Kendra Jacqua and Kaela SooHoo. Members of the Cal Poly Chocolates Enterprise and the GrC students have been working on the rebranding since September 2011. The new labels look sleeker, and the overall packaging costs less to produce. Cal Poly’s GrC team took home first place with its entry in the Phoenix Challenge. In addition to the new packaging, Cal Poly Chocolates revised some of the recipes for a better-tasting product and are continuing to improve their current products. Brandon Coleman, FSN’s new pilot manager, has successfully negotiated with a local supermarket, Spencer’s, to sell Cal Poly Chocolates. Anna and Simon are now working with PolyPack Club to develop a cost-efficient shipping method to deliver chocolates to Spencer’s.
Audrey Van Camp, Beatrice Lunday, and Simon Zhao pose for the camera at their sampling booth. The previous peppermint crunch bar packaging featured an aerial view of Cal Poly.

Students and staff sample various Cal Poly Chocolates products.

Above, from left to right: Professor Malcolm Keif, Kendra Jaqua, Eli McNutt, Chris Hernandez, Audrey Van Camp, Kaela SooHoo, and Professor Colleen Twomey at Phoenix Challenge in Indianapolis with their first-place trophy.

The Macadamia Nut Tower is packaged in a tin can with a royal blue label. Every nut is coated with two layers of chocolate: milk and dark chocolate. The tin cans can also be repurposed after the chocolates are eaten.

Audrey Van Camp, Beatrice Lunday, and Simon Zhao pose for the camera at their sampling booth.
MARS Product Development Team Advances to Finals for 2012 Institute of Food Technologists Student Association (IFTSA) Competitions

MARS Inc., one of America’s leading confectionery, pet food and other food product manufacturers, is hosting this year’s Institute of Food Technologists Student Association (IFTSA) Product Development Competition. Many consumers might recognize some of its products such as Snickers, Twix, M&M’s and Pedigree pet food. The Product Development Competition challenges school teams to develop a new food idea from concept through marketing and production, much like a commercial product. A team of seven food science students stepped up to the challenge. Their accumulated knowledge of product development, quality control, food legislation and sensory testing were an integral aspect to creating their product. Sabrina Muttillo, co-captain of the IFTSA Mars Product Development Team, attributes their success to the food science curriculum. “Many of my food science courses at Cal Poly have helped with the competition and creating the product. The classes and labs have given us hands-on experience in how to use certain equipment. This has been crucial to formulating our product. With the information we gained in our classes, we were able to take the necessary steps to ensure that our product would be safe through testing parameters such as water activity and pH,” she said.

The IFTSA Mars Product Development Team produced “Veg This Way” (VTW®) — a vegetable leather. VTW® is made from a pureed vegetable along with spices, herbs and vegetable seasonings to create a healthy, gourmet on-the-go snack. Currently fruit leather is manufactured only in the American food industry, thus the team’s innovative product could possibly bring a new competitor to fruit leather. VTW® is also unique in that it is made purely of vegetables. Unlike fruit leather, the team aims to “enhance the vegetable flavor and make that stand out, not hide it behind a fruit flavor,” says Brittnee Neuman, co-captain of the team. The initial vegetable leather the team submitted to the competition consists of pureed sweet potato and rosemary, salt and pepper as flavoring. They chose sweet potato in particular for its high nutritional value. Additional ingredients such as pectin and dextrose are added to enhance the texture. VTW® is mainly targeted to adult consumers ages 18-45.

“Dealing with professors has been invaluable. They have taught us that everyone has a function to serve on a team and that being patient and calm is important. I have gained the knowledge on how to handle difficult people and how to manage my time with work, school and personal life. This experience has allowed me to apply the information that I have gained through my classes in a very hands-on approach and has also provided me experience with working and collaborating with a team to achieve a goal.”

- Muttillo

Universities from all over the United States submitted pre-proposals to be considered for the final competition at the annual Institute of Food Technologists (IFT) meeting and Expo in Las Vegas June 25-28. This is the first time in 12 years that a Cal Poly team has made it to the final round. Looking back on their experience, team member Evan Lanuza said, “I have learned multitudes about student-faculty interactions. Coming into college, I was intimidated by the mere thought of professors, and after working on this project, I quickly learned that professors are more than happy to help. They get excited to see students pursuing academic endeavors in their major.” In the upcoming months, the team will finalize their product development report and presentation for the competition.

Mars Product Development Team
Back row: Sara Rodich, Matthew Goldstein, Evan Lanuza and Kaitlin Munoz
Front row: Sabrina Muttillo (co-captain), Brittnee Neuman (co-captain), Rebecca Flores
Cal Poly, San Luis Obispo, Nutrition College Bowl 2012 Team - Back row, left to right: Faculty advisors Lisa Nicholson and Scott Reaves; center row: senior coach Anna Nakayama, students Katie Ahamed, Cara Simpson, Marissa Kanemaru; front row: junior coaches Chelsea Eismann and Amanda Morana

Congratulations to the 2012 Nutrition College Bowl Team for placing second place in the 10th annual Nutrition College Bowl — beating out rival UC Davis, which took third place. There were 11 teams in this year’s competitions, and it was a double elimination challenge. The team consecutively won all of its first four rounds. The Nutrition College Bowl intends to give nutrition and dietetics students a way to demonstrate their knowledge through competition, while encouraging a spirit of teamwork, enthusiasm for learning, and a sense of community among participants. This year’s challenge was held at California State University, Northridge.

The Cal Poly Food Science College Bowl Team spent months training with faculty advisor Shohreh Niku for the regional Institute of Food Scientists Student Association (IFTSA) competition at Colorado State University in April. The team will be competing against teams from Chapman University, Cal Poly Pomona, Utah State University, and Brigham Young University. The students are eager to show off their food science knowledge. The students competing are Kristi Martinez, Stephanie Ronquillo, Jimmy Shaner, Tiffany Taylor, and Coco Watase. The purpose of the IFTSA College Bowl Competition is to test the knowledge of student teams in the areas of food science and technology, history of foods and food processing, food law, and general IFT/food-related trivia. All finalists receive a $1,000 travel grant. The national champion earns a $1,000 award, and the runner-up receives $750.

Rod & Twink Bentley Foodsters-Food Industry Foundation Memorial Internship Endowment Scholarship Recipients

2010-2011 Recipients
Danielle Hamaker
Kristine Martinez
Jennifer Schermesser
Elizabeth Lawton

2011-2012 Recipients
Antoinette De Senna
Anna Nakayama
Stephanie Ronquillo
Julie Uccelli

The Foodsters have sponsored scholarships at Cal Poly since 1997. Year to date, it has funded $116,069 to Cal Poly’s food science students.

Left to right: Danielle Hamker, Kristine Martinez, Antoinette De Senna, Anna Nakayama and Stephanie Ronquillo. Thank you Food Industry Foundation for your generous donation of the plaque and continuous support of higher education.
“With food, you never stop learning. My curiosity went beyond just taste to the molecular side of things.”
When undergraduate Luis Mazul transferred into Cal Poly’s Food Science and Nutrition Department with a major in food science, he was looking forward to experiencing the department’s hands-on classes and laboratories. What he was not expecting was the opportunity to guest chef for a 100+ alumni event, which he did — twice.

Last summer, Mazul was asked to showcase his culinary talent at Sunset Magazine’s Savor the Central Coast, as the chef for Cal Poly’s alumni reception. The menu not only featured the current work of Cal Poly students, but also the different Cal Poly-made products, from cheeses and produce to meats and wine.

Mazul recalls preparing for months to create the perfect appetizer menu for the food festival. “I was making dishes left and right,” Mazul says. “We finally narrowed it down to the best three dishes and went from there.” The winning trio included caprese on a stick with a balsamic reduction; a Thanksgiving-leftovers-inspired dish made of wheat crostini with smoked maple ham, topped with olallieberry jam and traditional American coleslaw; and white crostini with a rib eye steak, topped with a chimichurri sauce.

Following Mazul’s success at Savor the Central Coast, he was invited to cook dessert for the Cal Poly president’s lunch during Parents’ Weekend three months later. Like the previous alumni banquet, the president’s lunch hosted more than 100 people. This time, Mazul demonstrated his culinary skills by preparing the dessert in front of his guests.

“I made a Mexican chocolate mousse, since it’s President Armstrong’s favorite,” Mazul recalls, “but I also made bananas Foster. That was a new experience because I prepared it flambe-style. The guests had fun, and I was able to teach them how to make it.”

Mazul remembers his passion for cooking started at a young age. “My dad is the cook in the family,” Mazul says. “He made a promise to me that when I was old enough to reach the stove, he would teach me how to cook. Ever since I was little, I would measure myself to the stove wondering, ‘Am I tall enough?’ When I was, he taught me.” Since then, Mazul has loved everything food.

Before coming to Cal Poly, Mazul earned an associate’s degree in culinary arts from Santa Barbara City College and studied French cuisine on an internship in France. He also has experience working as a chef for Santa Barbara fine dining restaurants. Mazul’s curiosity for food, however, led him to Cal Poly. “With food, you never stop learning,” Mazul explains. “My curiosity went beyond just taste to the molecular side of things. I wondered, ‘Why does a steak turn brown when you cook it?’”

Cal Poly’s food science major fed Mazul’s appetite for the chemistry behind cooking while helping him realize future dreams. “My goal is to become a research chef,” Mazul says. “Now I know I want to make new products.”

Mazul is also the president of Cal Poly’s Culinary Careers Club, a club dedicated to helping students learn about working in the food industry.
During the summer of 2011, Professor Peggy Papathakis visited Geneva, Switzerland, to work with the World Health Organization. Papathakis volunteered more than seven months of her sabbatical to serve on the Nutrition Guidance Expert Advisory Group (NUGAG) for Infectious Disease. There are only three professors in the advisory group who are from universities in the United States. Of the three professors, Papathakis is the only representative for the California State University system. Papathakis’ research in the NUGAG for Infectious Disease not only elevates Cal Poly’s presence on an international level, but also opens opportunities for potential international faculty research and collaboration. She contributed to assessing the scientific evidence and writing the recommendations for nutrition in people with tuberculosis. With the knowledge she gained while serving on the NUGAG, Papathakis can translate her experience and international presentations around the world into a classroom experience for Cal Poly students.

Professor Hany Khalil is coordinating an agriculture training program for U.S. military personnel deploying to Afghanistan. The Agricultural Development for Afghanistan Pre-Deployment Training (ADAPT) is a two-year, $2.2 million project funded by the United States Department of Agriculture Foreign Agricultural Services (USDA-FAS) in collaboration with Cal Poly, Fresno State, Colorado State, and Southern Illinois University. The project specifically deals with agricultural systems in Afghanistan. Khalil has been working in agricultural development for the past 25 years in 22 countries including Afghanistan.

Even though agriculture is the oldest profession, today many developing countries lack the expertise and resources to grow enough food to sustain their populations. In Afghanistan, the U.S. military is involved in agriculture development because of the security situation. The ADAPT program is designed to provide the troops with the basic agriculture skills needed to help Afghan farmers develop their agriculture to meet their food security needs and develop their agribusiness economy. The program’s primary strengths are its emphasis on the cultural context of Afghanistan and the practical exercises students learn on working farms.

The ADAPT team includes Cal Poly students who are interested in global issues.
**PROF. LOUISE BERNER, OUTSTANDING STUDENT ADVISOR AWARD**

In September 1996, Dr. Louise Berner started her tenure-track career in the Food Science and Nutrition Department. For the last 15 years she has tirelessly and meticulously lent her expertise to all areas of academic advising. Her many contributions include: academic advising for 40-70 students per year, nutrition minor advisor for 12 years, interim food science minor advisor, developing peer advising model, materials and training, advising transfer students, serving on the CAFES Curriculum Committee, developing advising documents and advising workshops, advising students with academic probation, and developing major change contracts. In short, Berner is the go-to person for anything related to advising. She is admired by colleagues for being detail-oriented and knowledgeable and by students for being fair, caring and helpful. She recently received a note from a advisee who graduated after a challenging few years: “I appreciate all of your help, you have been a great mentor, and you helped me through the hard times. I, and Cal Poly, are very fortunate to have you in our lives.”

**JILL VICTORINO, TALLEY FARMS STAFF AWARD**

Jill Victorino has served as Food Science and Nutrition Department Administrative Coordinator since 2009; a position she likens to the ringmaster in a circus. “There are always several acts going on at one time, and if you do not stay on top of things, you may find yourself getting trampled.” Truly talented and productive, she manages a wide range of ever-increasing duties with poise and professionalism, including course scheduling, personnel functions and budget analysis. Where she truly shines is her dedication to student success and service. Known by students as a problem-solver, she helps them daily with scheduling questions, course substitutions, graduation requirements, and change-of-major questions. What does she have to say to people who wonder how she gets her work done with students stopping in to ask questions? “It’s the best part of my day and my job.”

**SHOHREH NIANK, CAFES OUTSTANDING LECTURER AWARD**

Shohreh Niku has been a lecturer in the Food Science and Nutrition Department since September 2000. During that time she has taught more than a dozen different courses for both the food science and wine and viticulture programs. Her commitment to the department and its students far exceeds what is expected of her: serving as an academic advisor; coordinating the food science minor; and advising the Culinary Careers Club, the IFT Student Association College Bowl Team and the Product Development Team. When asked how she likes her job, her answer, without hesitation, is, “I love it; teaching is fun!” Her passion for teaching is not lost on her students, who frequent her office hours, seek advice, and stay connected after they graduate. As one student summed it up: “Thank you for your kindness, thank you for listening, thank you for always smiling, thank you for giving me great advice, thank you for being a mom when I needed one, thank you for being an excellent teacher. I couldn’t have made it without you.”

**NEW FACES IN THE DEPARTMENT**

The Food Science and Nutrition Department welcomes our new staff. We look forward to their great work!

**MATT BRAIN, CELLAR MASTER**

With a master’s degree in biological sciences and a background in process engineering, Matt Brain brings both naturalist philosophies and highly technical skills to winemaking. After earning a winemaking degree from UC Davis and working as cellar master and associate winemaker for local Central Coast wineries, he founded a boutique wine company focusing on single-vineyard pinot noir and Rhone varietals. Brain is the cellar master for the Cal Poly teaching winery as well as instructor for the Introduction to Enology class.

**BRANDON COLEMAN, PILOT PLANT MANAGER**

Brandon Coleman graduated in 2009 with a degree in food science from Cal Poly. Before graduation, he was hired by Frito-Lay of North America. His hard work, high energy, and excellent communication skills allowed him to be promoted quickly. Before leaving Frito-Lay, Coleman supervised more than 20 employees and was responsible for inventory, product quality, training, and working with team members to run equipment efficiently. He is looking forward to his new position as pilot plant manager because it will allow him to apply his team-oriented technical and business skills to lead FSN into a new phase of innovative products and increased student involvement in solving the current issues facing the food industry.

**LORI ANN WALTERS, RESEARCH COORDINATOR, EMERGING CALIFORNIA FOOD AND NUTRITION INSTITUTE (ECFNI) SITE MANAGER, ADAPT PROJECT**

Lori Ann Walters assists faculty with research projects and manages more than $1 million in research funds. She is also the site manager for the USDA-funded ADAPT Project, coordinating weekend training sessions that teach soldiers, government officials, and government contractors about Afghanistan agriculture. Walters holds a Bachelor of Science degree in business administration from Cal Poly and a master’s degree in family and consumer sciences from the University of Idaho. Prior to receiving her master’s degree, she worked on campus several years as a graduate program coordinator for the CAFES Dean’s Office. She is happy to be part of the campus community again.
The Food Science and Nutrition Department is honored 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
Meghan K. Absher
Ray D. and Sandra A. Akrawi
David W. and Nina S. Ames
Robert D. Atlee
Peter L. and Gwen Bachman
Kristen M. Backes
Melanie T. Barbee
Charles R. Bell and Margaret Stanley Bell
Christine M. and Robert E. Bisson
Darren N. Blass
Michelle L. and Nicholas R. Bonfilio
Richard A. Brockington
Sarah A. Brown
Evelyn D. Caceres-Chu and Albert C. Chu
Gerald W. Carlson
Pamela L. Cekola
Nancy J. Chapel
Suzanne M. Chasuk
Julie A. Chessen
Patrick H. Chow and Patricia O. Obayashi Chow
Richard and Sharon Clauss
Sandra A. and William A. Colditz
Steven D. Colome
Carlootta R. and Robert P. Dathe
Kathrin L. David
Kimberley C. Dein
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Gregory C. and Lisa M. Edwards
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James H. and Janet M. Grundt
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Bruce T. and Stephanie J. Sneed
Denise and Thomas C. Solomon
Julia R. Solomon
Linda C. Sossenheimer
Kaitlyn H. Sparks
Susan G. Spencer
Terry K. Stowell
Melinda G. Straw
Karen A. and Michael J. Swisher
Stephen F. Thompson
Deborah A. and Jon A. Tomita
Cara E. Vainish
Pamela L. and Billy N. Vickers
Hans J. and Carla M. Wagner
Brent R. and Sarah K. Wells
Klaus B. and Corinna Zaglmayr
The Food Science and Nutrition Department invites you to enhance the vision that is at the heart of the university’s educational enterprise: supporting students. A 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 provide direct support to students in the Food Science and Nutrition Department. There are three ways to make a donation to an FSN Scholarship: use the enclosed envelope to mail a check, at giving.calpoly.edu, or call us at 805-756-1555.

Consider contributing to the following scholarships:

- Bob Noyes Student Development Scholarship shapes future food industry leaders by providing students with opportunities to develop leadership and professional skills
- Charles O. and Helen B. Penwell Scholarship Endowment benefits students with an interest in dietetics
- William, Joseph and Charles Cattaneo Memorial Scholarship
- Ruth Hitt Memorial Scholarship
- Distinguished Order of Zerocrats for students planning to pursue a career in the food industry
- San Marcos Grange Women’s Activities Committee supporting food science students with a preference to students with a 4-H, FFA and/or Grange background
- Mimi Russell Memorial

Parent Blair Hackney is enrolled in paperless matching through his employer PG&E. His daughter is a nutrition student studying to be a registered dietitian. “I like the fact that I can direct my contribution specifically to the nutrition program where I feel it is needed the most.” Hackney said. Through matching gift programs offered by more than 13,000 employers, you can double or triple the value of your gift at no cost to yourself. In addition to matching charitable donations of their employees, some companies will also match donations made by spouses, retirees and even members of their corporate board of directors. In 2011, more than 1,200 Cal Poly alumni, parents and friends took the extra time to apply for matching gifts from their company. Those matching gifts provided more than $322,000 to help deliver the Learn by Doing programs that are part of Cal Poly’s tradition and vital to its future.
The Food Science Club’s mission is to provide a better understanding of the food industry and a hands-on college experience outside of the classroom. A new goal is to host multiple fundraisers on campus to help provide enough scholarships for club members to attend the Institute of Food Technologists (IFT) annual meeting and expo in June each year.

Club meetings always involve eating a homemade meal prepared by the event coordinators and hearing updates about upcoming events and announcements.

The Food Science Club makes olallieberry jam, which is sold at Campus Market, El Corral Bookstore, and Sunset’s Savor the Central Coast annual event. There are approximately two jam runs each school year. About 50 cases of jam are produced during each run. The club also participates in Cal Poly Open House by selling soft-serve ice cream, T-shirts and jam to raise money for the end-of-the-year IFT expo.
Monica Leong (Food Science, 2011)
Monica Leong is a research associate scientist at NASA. She will be working on its Advanced Food Technology Project to conduct food science research for future NASA missions.

Kayla Rockwell (Food Science, 2011)
Rockwell is a food technologist in Product Development at Nestle. Within the company, she primarily works for Nestle Nutrition and her major brand interface is with Gerber. Rockwell lives in Grand Haven, Mich., and works for the Gerber facility in Fremont. She is involved in different aspects of the product development process; everything from bench-top formulation to co-man visits and product scale-up.

Jessica Hummel (Nutrition, 2008)
Since graduation, Hummel has been working as a nutrition counselor, first with a small company called Diet for Health in La Canada, Calif. For the last year and a half, she has been working as the head nutrition counselor at the new Biggest Loser Resort in Malibu. She credits faculty expertise, nutrition metabolism coursework, and hands-on learning experiences, like testing her own blood sugars in lab, for her post-Cal Poly success.

Amanda Orr (Nutrition, 2009)
Orr was accepted to Washington University in St. Louis, Mo.

Looking for R.D.s willing to precept Cal Poly graduates

Are you ready to help Cal Poly graduates become registered dietitians? As the demand for registered dietitians continues to increase, so does the need for qualified preceptors to mentor and train the practitioners of the future.

Distance internships are growing in number and the availability of qualified and willing preceptors is the most significant limitation to our graduates seeking a distance or ISPP (Individualized Supervised Practice Pathway) placement. Distance dietetic internship and ISPP programs have developed clear learning objectives and resources to assist preceptors with learning activities. This process benefits both the preceptor and the intern individually as well as the profession of dietetics. The primary practice areas needed are in-patient clinical, long-term care, child nutrition programs (schools), and community/WIC agencies, though outpatient and other specialized practice areas are also needed to support the unique interests of students. Rotations typically range from four to 12 weeks depending on practice area and competencies.

If you are an R.D. who is not currently committed as a preceptor in an established dietetic internship and are interested in becoming a preceptor, please contact Arlene Grant-Holcomb, Ed.D., R.D. (DFA ’74), director of Didactic Program in Dietetics, for more information at agrantho@calpoly.edu or 805-756-5495.

Workplace Insider Program

Alumni, do you ever wish you could share your experience and wisdom with current Cal Poly students? Well here is your chance. Career Services is creating a list of interested alumni to participate in panel discussions, conduct information interviews with soon-to-be graduates, and share your insights in various other ways. Students want to hear it from you more than anyone, so bring it on! To sign up:

https://www.careers.calpoly.edu/alumni_interview/alumni_volunteer.htm
CONGRATULATIONS FOOD SCIENCE CLASS OF 2011

Student Names (in alphabetical order by last name):

Bethany Michelle Abelson
Nicholas James Basile
Andrew Justin Carmona
Kenda Cooke
Ryan Dong
Derek Richard Fougere
Kristine Ylagan Futalan
Katherine A. Gardner
Lauren R. Giddings
Peter-Michael Katz
Elizabeth R. Lawton
Martha Marquez
Afton M. Martell
Rebecca Rene McWilliam
Ryan S. Quon
Kristyn L. Reed
Raquel A. Serna
Jennifer L. Schermesser
Chelsea Catherine Smock
Kimberly A. Swisher
CONGRATULATIONS
NUTRITION CLASS OF 2011

Jessica Marie Allen
Christina M. Beltran
Catherine LeeAnne Bozzo
Jaimie Lyn Bughao
Sheila Marie Casey
Katie Gianina Castellano
Alexandra K. Clundt
Emily Susann Collard
Clara Marie Conlon
Ciara Marie Conlon
Rebecca Esther Creedon
Shana Davis
Deanna Lynn Elias
Nicole Leigh Ervin
Mary Ellen Farris

Natalie Alexa Ferdig
Amanda S. Field
Jaclyn J. Goldsmith
Anna K. Harris
Katherine A. Johnson
Amanda Melody Juchau
Lindsay Marie Kopf
Michele Victoria Lourenco
John Luoma
Dayna Marie Lyons
Daniel J. McClelland
Erica L. Melling
Annabel Marie Mohamed
Marissa Ann Nowakowski

Emmanuel Andres Pelayo
Rosalia Louise Rochon
Amy Anise Sarkarati
Megan Julienne Ting
Tiffany Tjaarda
Nicole Andrea Torrighino
Liana Noel Trickett
Kimberly Ann Turner
Addison Margaret Virta
Megan C. Westfall
Dana Allison Whalen
Kacyenne L. Williams
Jourdan Jade Woltz
Darren John Zulim
Careers in Culinary Club, Fair Trade Club and the Food Science and Nutrition Department hosted A Taste of Cal Poly to welcome prospective students at Cal Poly’s 2012 Open House. This year’s theme was Cal Poly Green and Gold. The menu featured two types of gourmet pizza, a dessert pizza and refreshments. Student Chef Luis Mazul headed the production of gourmet pizzas. Meat lovers were treated to Cal Poly Gold, a delicious pizza made with Cal Poly Linguiça and smoked Gouda cheese. A healthier option was available for vegetable lovers with the Cal Poly Green, a pizza comprised of fresh vegetables grown by Cal Poly students. Cal Poly Chocolates co-manager Simon Zhao served his tasty, handcrafted dessert pizza topped with Cal Poly Chocolate. Guests also enjoyed freshly brewed fair trade coffee and hot tea from Fair Trade Club.

A Taste of Cal Poly allowed students to showcase their food science and nutrition knowledge in a “real world” setting. Mazul and Zhao considered the health factors as well as culinary process when they developed the pizza recipes. The pizzas were made with handmade dough and student produced ingredients from the College of Agricultural, Food and Environmental Sciences (CAFES). Cal Poly Organic farm provided broccoli, Tuscan kale, hydroponic cherry tomatoes and green onions for the Cal Poly Green pizza. The ingredients for the Cal Poly Gold pizza came from Cal Poly Meats and Cal Poly Creamery. Zhao’s dessert pizza was made with handcrafted hazelnut spread from Cal Poly Chocolates and handmade marshmallows.

In spite of the unfavorable weather, the event attracted more than 300 parents and prospective students. This first year event sold out early in the afternoon and was well received by visitors. Local news station KSBY stopped by to cover the event. Their footage can be found at: http://www.ksby.com/player/?video_id=18278

**A TASTY 2012 OPEN HOUSE**

*Department Clubs Strike Gold with Pizza*

**OTHER SWEETS AND TREATS**

**CHOCOLATE-DIPPED STRAWBERRIES**

Cal Poly Chocolates sold chocolate-dipped strawberries and cream puffs.

**SOFT SERVE**

Food Science Club sold soft-serve ice cream.

**FROZEN BANANAS**

Nutrition Club sold frozen bananas.
Eight food science students entered the Disney Institute of Food Technologists Student Association (IFTSA) Product Development Competition. They were challenged to create a nutritious snack or beverage incorporating a fruit, vegetable, low-fat dairy product, and/or whole grain, developed around a Disney character with a target market of children 10 and younger. The Cal Poly team developed the Sweet Potangled Pretzel based on the Disney movie “Tangled” (a modern take on “Rapunzel”). The Sweet Potangled Pretzel is made with half whole wheat flour and half all-purpose flour, filled with sweet potatoes, unsweetened applesauce and cinnamon. Stuffed pretzels are typically high in sodium and fat, and whole wheat pretzels are usually hard. The goal of the team was to create a whole wheat pretzel product containing a smooth and healthy filling children would love to eat.

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<td>Iron: 6%</td>
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</tbody>
</table>
| *Percent Daily Values (PDVs) are based on a 2,000 calorie diet.* Your daily values may be higher or lower depending on your calorie needs.

Calories: 2,000 2,500

- Total Fat: Less than 65g, 8g
- Saturated Fat: Less than 20g, 5g
- Cholesterol: Less than 300mg, 150mg
- Sodium: Less than 2,400mg, 2,500mg
- Total Carbohydrate: 300g, 120g
- Dietary Fiber: 25g, 20g
- Sugars: 60g, 25g
- Protein: 50g, 30g

**Disney Team Members**
- Adam Yee
- Lindsey Mynott
- Alison Shapira
- Robert Emery
- Lesley Gamper
- Taryn Yee
- Kathlene Phi
- Olivia Anderson

**Disney Product Development Team Brings New ‘Twist’**

**What a Sweet (Potato) Deal!**

**College Bowl**

**Jammin’ With New Equipment**

**Makeover for Cal Poly Chocolates**

**New Equipment for Cal Poly Chocolates**

**Club Spotlight: Fair Trade Club**

**Food Science Club**

**Going Global**

**Life After Poly**

**Alumni Updates**

**A Tasty 2012 Open House**

**Production Coordinator**

**Editor**

**Graphic Designer**

**Additional Information from IFT website**

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