DEPARTMENT OF
FOOD SCIENCE AND
HUMAN NUTRITION

INSIDE THIS ISSUE:

- PILOT PROCESSING
  Plant Campaign Launch
- FLAVOR Science Lab Projects
- EPIGENETICS Impact Health
- ALUMNI Updates
- HOSPITALITY Industry Highlights
- AND MORE…
Six esteemed food, nutrition and hospitality management colleagues from around the country offered this collective statement after their comprehensive review of the FSHN department. This past spring, FSHN was invited to undergo the Provost Program Review, a process established by the University’s Vice Chancellor for Academic Affairs and Provost, to evaluate four key elements of academic programs: 1) goals, trends and challenges; 2) academic and student experiences; 3) research and scholarly vitality; and 4) human, physical and financial resources.

External reviewers gave high praise to all components of the department. Yet, one thread that wove itself throughout each of these areas was the clear directive to renovate FSHN’s pilot processing plant. One challenge to maintaining preeminence in food and nutrition sciences and to offering transformative learning experiences for students is the need for state-of-the-art teaching and research facilities.

To meet this challenge, FSHN has launched a $3 million capital campaign to upgrade and reinvigorate our unique and essential instructional and research facility. By doing so, FSHN faculty, students and external partners will be better able to teach, learn, explore, discover and create innovative solutions for the grand societal challenge of feeding nine billion individuals by the year 2050, in nutritionally sound, safe and sustainable ways. Moreover, this renovation will enable us to build on our strong tradition of preeminence in food and nutrition sciences and to offering transformative learning experiences for students.

As you peruse the newsletter and learn more about current events in FSHN, take time to think about how our efforts can be enhanced by a renovated pilot processing plant. Then, consider ways in which you can participate in this transformation, and let us know how you will help!

When the next Provost Program Review is conducted in seven years, we will be reporting on how the pilot processing plant renovation has substantially advanced our programs.

Sincerely,

Jacob Dickey
David Brandon
Sharon M. (Shelly) Nickols-Richardson – FSHN Head
Marla Todd – Editor

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**NEW FACULTY AND STAFF**

Leslie Alexander joined FSHN as assistant head, business and strategic planning, in November 2013. She administers the business operations of the department, including finances, human resources, facilities and general business office management.

Leslie earned her M.S. in higher education administration at the University of Illinois and B.S. in business from Eastern Illinois University. Prior to coming to FSHN, she worked in the Department of Economics and academic human resources, both at Illinois.

In her spare time, she enjoys reading fiction, taking walks and bike rides with her family, and watching reality television. Leslie and her husband Craig live in Monticello, Ill. with their children, Ella (11) and Lane (6).

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David Brandon joined FSHN in July. He coordinates strategic research initiatives in food and nutrition sciences by assisting faculty in proposal development and program marketing.

He earned his Ph.D. in communications at the University of Illinois and was previously employed with the Theoretical and Computational Biophysics Group at the Beckman Institute at Illinois.

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**PROFESSOR RETIRES**

Dr. Jozef (Joe) Kokini retired on October 15, 2013. He served as the Associate Dean of Research in the College ofACES from 2007 until 2012. In this position, he developed and implemented several transformative research initiatives.

Additionally, he held the Bingham Professorship in Food Engineering. He is highly regarded as one of the world’s preeminent scholars in food engineering and nanotechnology. Kokini’s position papers on food nanotechnology have been instrumental in moving this area of science forward.

Upon retirement from Illinois, he joined the food science department at Purdue University as the Scholle Endowed Chair.

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**NEW FACULTY AND STAFF**

Zeynop Madak-Erdogan joined FSHN as an associate professor on August 18. Her research focuses on the impact of nutrients and lifestyle on women’s health.

Dr. Madak-Erdogan earned a Ph.D. in cell and developmental biology at the University of Illinois and B.S. in molecular biology and genetics at Bilkent University in Turkey. Prior to joining FSHN, she was a postdoctoral associate in the Department of Molecular and Integrative Physiology at Illinois.

Dr. Madak-Erdogan and her husband, Mehmet, have a 4-year-old daughter, Eda. She also enjoys cooking and reading books.

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**NEW FACULTY AND STAFF**

Audra Martin joined FSHN as an office support specialist in April. She is providing support for the online master’s degree program, advancement staff and other departmental projects. Prior to coming to FSHN, Audra worked at the University of Illinois Foundation and the regional Extension office.

Audra earned an associate’s degree in liberal arts and sciences with a concentration in theater. She is currently working on a bachelor’s degree. In her spare time, she enjoys spending time with her 2-year-old grandson Jakob. For ten years, she operated her own candy business. She and her husband Chad live in Urbana.

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**NEW FACULTY AND STAFF**

Heidi Meyer joined FSHN as an office support associate in February. She can be found assisting faculty, staff and students in the agriculture engineering sciences building and the agriculture bioprocessing lab. She also contributes to the FSHN accounting and procurement efforts.

Heidi earned her bachelor’s degree from Bradley University. Prior to coming to FSHN, she worked for Marquette Group in Peoria as a display editor, research support representative and team leader. In her spare time, Heidi reaches out to African families who speak French and have recently relocated to the Champaign-Urbana area. She also enjoys exploring local businesses and events.

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**FACTOR AND STAFF CELEBRATIONS**

Dr. Soo-Young Lee was selected to serve as the College of Agricultural, Consumer and Environmental Sciences Assistant Dean for Curriculum and Honors Programs. In this part-time role, Dr. Lee will be responsible for overseeing programming for James Scholars and Jonathan Baldwin Turner Scholars, the development of a new online journal and courses in writing for undergraduate research, ACES Courses & Curriculum, and will represent ACES on the campus general education board. She will continue her research program and graduate student training in FSHN.

The Office of the Provost selected Dr. Kelly Tappenden as a Provost Fellow. The Provost Fellows Program allows some of the most accomplished tenured faculty to further develop academic leadership skills in key campus administrative roles. Dr. Tappenden’s work will focus on enhancing support and leadership opportunities for women faculty. She previously served as Associate Dean of the Graduate College.

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Dr. Madiha Madak-Erdogan joined the Food Science and Human Nutrition Department as an assistant professor. Her research focuses on the impact of nutrients and lifestyle on women’s health.
Dr. John Erdman was selected as the 52nd Chicago Section Institute of Food Technologists (IFT) Tanner Lecture Award recipient. Dr. Erdman’s lecture was “Does the Processing of Food Affect Cancer Risk?” The Institute of Food Technologists and American Society for Nutrition also selected Dr. Erdman for the Gil LeVeleur Lectureship award. He presented his lecture at the IFT annual meeting in New Orleans.

Increased campus funding support, equipment acquisitions, and the creation of a proposed floor plan that captures the vision of a state-of-the-art teaching and research facility mark significant advances in the effort to upgrade the FSIN pilot processing plant.

Exciting architectural plans for the pilot processing plant emerged in October 2013 through a full feasibility study. Included in the plans are two laboratory spaces, one used for food chemistry research, the other serving as an industrial test kitchen and analytical teaching room. Five cold storage rooms will provide temperatures ranging from -15 to 34 Fahrenheit. Other renovations will provide high- and medium-level food-grade suites; dedicated product shipment, receiving and storage areas; equipment wash stations; clean equipment storage; enclosed gown entry areas; and raw material washing. A visitor’s area will allow observation of activities in the medium and high-level food suites. Updated heating and cooling utilities will serve the entire facility.

Upgrading the pilot processing plant stands to benefit both teaching and research. “In terms of teaching, food processing lab courses will benefit tremendously,” says Associate Professor Youngsoo Lee. “For research, the range of projects that can be planned will be expanded significantly.”

Pilot processing plant renovations will also facilitate industrial partnerships. “The quality and capability of the pilot facility must equal or exceed the requirements and expectations of potential collaborators. There must be a value incentive for potential collaborators to justify the investment to use the pilot processing plant, beyond what they can do on their own and beyond what other universities or private labs can provide,” says Neil Widlak, University of Illinois alumnus, retired from ADM.

A boost to renovation funding will come from University of Illinois Office of the Provost 2014 Matching Funds Program. The College of ACES and FSIN have also dedicated funds to the renovation. Case statements in the grant application also placed the pilot processing plant within the health and wellness, energy and the environment, and economic development goals of the University’s 2013-2016 strategic plan.

Equipment donations have continued to arrive to the pilot processing plant from sources including PepsiCo, Kraft, and Kellogg’s. Equipment purchased through a grant from the Student Sustainability Committee has also arrived, including items such as a multi-mode retort pressure canner, a 200-gallon steam kettle, and a hot break tank.

While progress has been substantial, funding challenges remain for the facility to meet educational, research, and partnership goals. In response, options for supporting the pilot processing plant have grown over the last year as well. Acknowledgement opportunities for spaces within the pilot processing plant are available to both corporations and individuals. And, those preferring an online cash option can now visit the pilot processing plant renovation website (pilotplant.aces.illinois.edu) to make a gift or learn more about upgrade efforts. Those seeking other contribution options are encouraged to contact Maria Todd, Associate Director of Advancement, at 217-244-2875 or marto@illinois.edu.

Architectural drawing of a food-grade suite proposed as part of the pilot processing plant renovation.

•  College of ACES
•  Bevier Café
•  Department of Food Science and Human Nutrition

Architectural drawing of a food-grade suite proposed as part of the pilot processing plant renovation.
HOSPITALITY MANAGEMENT ADVANCES, STAYS FOCUSED ON CUSTOMER SERVICE

As she enterst he final year as a hospitality management academic advisor and instructor, Beth Reutter reflects on her experiences in and observations of the hospitality industry.

What changes have you seen in the hospitality industry since you started your career?

When Reutter began her career in hospitality education in 1975, the primary delivery was through vocational education at high schools and some community colleges. It is now a highly regarded professional career, as illustrated by the hospitality management programs across the country.

More recently, social media has impacted the hospitality industry, becoming a key aspect of marketing strategies. However, at the same time, the distraction wireless devices brings can impact the perceived customer service, she said.

“Some customers perceive a decline in customer service quality, when, in actuality, they are busy on their devices when the wait staff comes to help them.” In general, the industry has experienced excessive growth, particularly in the fast food and quick service sectors.

What constants remain as part of the hospitality industry?

Hospitality will forever be a 24-7 job. Holidays and weekends are the busiest times, and work/life balance may be a challenge, particularly early in careers. “It’s still all about customer service,” she said.

A hospitality personality is still a hiring point. People who are outgoing, talkative, jovial, pleasant, and have a smile on their face are appealing employees for the hospitality industry.

What are the key advances that have been made in the hospitality management program while you have been at Illinois?

The renovation of the Bevier Café, Spice Box and kitchens was certainly a highlight. Guest counts and public perceptions illustrate what are the key advances that have been made in the hospitality management program while you have been at Illinois?

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Maternal nutrition and health have been shown to influence the health of children throughout their lives. Dr. Yuan-Xiang Pan, professor of nutrition, and his research team continue to expand these findings by employing innovative methodologies of nutritional epigenetics. Their discoveries will hopefully lead to the knowledge needed to develop recommendations for mothers that will reduce the risk of obesity in children.

Pan’s research explores the relationship between maternal nutrition and relative risk of developmentally-related diseases, such as obesity, diabetes, and cancer. He also works to identify the molecular mechanisms that may contribute to the risk of developmentally-related diseases.

By identifying epigenetic marks and prenatal modification to genes, medical professionals may be able to screen infants and children for risk of obesity, diabetes, and related metabolic diseases. Dr. Yuan-Xiang Pan, professor of nutrition, is focused on understanding the relationship between maternal nutrition and health-related problems that are programmed before birth. Further studies by Dr. Pan’s research group will focus on developing new methods to assess the impact of maternal nutrition on the development of obesity and diet-influenced diseases, such as diabetes and cardiovascular disease.

Another project from Dr. Pan’s research group reported that maternal obesity promotes fat accumulation in the functional zone of the placenta, compromising fetal nutrition and development. Off-spring had significantly lower birth weights. The impact on those infants may be more susceptibility to disease throughout their lives.

He encourages women of child-bearing age to consider lowering their weight well before they become pregnant. “Obesity creates unhealthy conditions in the mother’s body that take time to correct,” he said. “A healthy mother will create a healthier prenatal environment, helping a baby to be healthier.”

As an investigator with the Illinois Children’s Environmental Health Research Center, an inter-disciplinary, multi-institution partnership supported by the National Institutes of Health, Pan also employs highly innovative, translational research approaches to address critical health problems impacted by maternal environment. According to Pan, the center will conduct parallel studies in animal models and humans, allowing for the rapid translation of new knowledge from preclinical animal studies to clinical human trials.

Pan’s research will continue to focus on the effects of mismatch between postnatal environment with the environment that a child was exposed to prior to birth. Further studies by Dr. Pan’s research group may explore if optimal diet after birth can alleviate the health-related problems that are programmed before birth.
Itzel Vazquez, graduate student studying with Margarita Teran-Garcia, received the Verdel Frazier Young Scholarship from the University of Illinois Women’s Resources Center.

Aly Becraft received a Feeding Tomorrow Scholarship from the Institute of Food Technologists. She was also recognized as one of nine Gamma Sigma Delta Outstanding First Year Students. Gamma Sigma Delta is the premier honor society of agriculture. Aly Becraft of Illinois Women’s Resources Center.

Ross Peterson, graduate student studying with Juan Andrade, received the Pfizer, Inc. Predoctoral Fellowship from the American Society for Nutrition.

Student News and Awards

BRONZE TABLET
Inscription on the Bronze Tablets recognizes sustained academic achievement by undergraduate students at the University of Illinois. Students must have at least a 3.5 cumulative grade point average through the academic term prior to graduation, and rank in the top three percent of the students in their graduating class to receive this recognition.

The following Food Science and Human Nutrition students have been recognized with the Bronze Tablet distinction.

- Alexandra Pierce, Food Science from Springboro, Ohio
- Rachel Cote, Food Science from Palatine, Illinois
- Maria Pauls, Human Nutrition from Lake in the Hills, Illinois
- Timothy Kim, Human Nutrition from Northbrook, Illinois
- Amanda Hunter, Dietetics from Morris, Illinois

Curtis Weller, B.S. ’77, M.S. ’83, Ph.D. ’97 ABE, was named a fellow of the American Society of Agricultural and Biological Engineering. Dr. Weller was recognized for his outstanding contributions in teaching, curriculum development, assessment, ABET accreditation, professional service, engineering licensure, research, and outreach in food security. Weller is director of the Nebraska Manufacturing Extension Partnership, and professor, Department of Food Science and Technology at the University of Nebraska.

Department of Food Science and Human Nutrition

ALUMNI NEWS AND AWARDS

Dr. M. Margaret (Meg) Barth is an accomplished and highly regarded food industry professional. After earning her Ph.D. in Food Science and Human Nutrition at the University of Illinois, she served as an assistant professor at the University of Kentucky. Because of her outstanding research and teaching performance, she was quickly granted tenure and promoted to associate professor. In 1997, Dr. Barth was recruited to work in the food industry. After 15 years of breakthrough findings impacting the fruit and vegetable sector, Dr. Barth returned to academia in fall 2012 in the capacity of program director for a new nutrition curriculum at California Baptist University.

Dr. Barth receives numerous invitations and requests to present at professional meetings, serves on countless advisory boards in both the private and public sectors, and is also an adjunct faculty member in FSHN. In this role, she provides guest lectures, mentors graduate students, collaborates on research, and has represented Illinois at interviews for the 3+2 program with two universities in China. Dr. Barth is also highly involved in the local sections and national divisions of the Institute of Food Technologists.

Dr. Barbara Klein is an internationally recognized professional in the area of sensory evaluation. Her academic career, research accomplishments, and service to her professional field have positively impacted the area of foods and nutrition. As a faculty member at the University of Illinois, Dr. Klein advised more than 40 graduate students, garnered over $2 million in grant funds, and was instrumental in the founding of the Illinois Center for Soy Foods, which she served as co-director. During her more than 30 year career, she served in a variety of administrative roles, including assisting with the reorganization of the College of ACES in 1996. Additionally, she has served in numerous leadership roles within the Institute of Food Technologists and was the Associate Scientific Editor for the Journal of Food Science.

Dr. Klein earned her Ph.D. in Home Economics at the University of Illinois in 1974. She holds a B.S. and M.S. in Home Economics from Cornell University. In addition to her strong commitment to the food science field, Dr. Klein and her husband Miles, are avid supporters of Krannert Center for the Performing Arts, serving on their Marquee Council. She is also active in the Champaign-Urbana Jewish Federation.

Janice Tyler.

CSIFT JBT Scholarship recipient, Janice Tyler is pictured with CSIFT representative Dr. Nancy Moriarity. (left) CSIFT JBT Scholarship recipient Samantha Larocca is pictured with CSIFT representative Mike Wanous. (right)

CHICAGO SECTION IFT FUND STUDENTS
Chicago Section IFT (CSIFT) has been a long-time supporter of a Jonathon Baldwin Turner (JBT) Scholarship benefiting students studying food science. The 2013 recipients of the CSIFT JBT scholarships are Samantha Larocca and Janique Tyler. The CSIFT also funds a teaching assistantship for the food science product development course. David Bloom, graduate student studying with Dr. Sue Lee, held this teaching assistantship for fall 2013.

Outstanding M.S. Student: Brittaney Urbanus
Outstanding Ph.D. Student: Ed Dusz
Outstanding Undergraduate Student Leader: Katie (Graessle) Brown
Outstanding Undergraduate Student Researcher: Megan Weltmeyer
Outstanding Senior in Dietetics: Amanda Rosenendale
Outstanding Senior in Food Industry and Business: Rachel Cote
Outstanding Senior in Food Science: Kathleen Hudson
Outstanding Senior in Human Nutrition: Maria Pauls
Outstanding Teaching Assistant: David Bloom

Amanda Hunter, Dietetics from Morris, Illinois

Janet (JL) Greger, B.S. ’70, may be retired from being a professor in nutrition and toxicology at the University of Wisconsin-Madison, but she still reads journals and puts bits of science into her medical mystery/suspense novels: “Coming Flu”, “Murder: A New Way to Lose Weight”, and “Ignore the Pain” (published in November 2013).

Outstanding Senior in Dietetics: Barbara (Bobbie) Klein, Ph.D. ’74
Outstanding Senior in Dietetics: Margaret (Meg) Barth, Ph.D. ’91
Outstanding Senior in Food Industry and Business: Amanda Hunter
Outstanding Ph.D. Student: Brittany Urbanus
Outstanding Undergraduate Student Leader: Ed Dusz
Outstanding Undergraduate Student Researcher: Katie (Graessle) Brown
Outstanding Senior in Dietetics: Amanda Rosenendale
Outstanding Senior in Food Industry and Business: Rachel Cote
Outstanding Senior in Food Science: Kathleen Hudson
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Karen Chen

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CSIFT JBT Scholarsh...
Managing diabetes is an ongoing challenge. University of Illinois Extension has developed two mobile apps that give people with diabetes and their caregivers additional tools to face some of the day-to-day concerns.

“Those living with diabetes, and those cooking for them continue to seek tools to manage the disease,” said Dr. Karen Chapman-Novakofski, professor of nutrition and Extension specialist. “These mobile apps give them information at the tips of their fingers.”

Healthy eating is a cornerstone of diabetes management, and Recipes for Diabetes provides more than 200 recipes that are easily prepared. Each recipe contains an approximate nutritional analysis for calories, protein, carbohydrates, fat, fiber, sodium, and cholesterol. For those using carbohydrate counting method of meal planning, carbohydrate units are provided. Recipes can be organized by type or nutritional information. Additional recipes can be added and favorite recipes can be marked for future use.

“The recipes have been tested by faculty and the photographs are from meals prepared and tested in Illinois labs,” said Jane Scherer, Extension specialist. “This is an excellent resource for food selection and food management.”

The app is currently ranked second for diabetes recipes and is downloaded, on average, 120 times per day.

The second app, Diabetes Lifelines Newsstand, is a bimonthly newsletter about managing diabetes with special features on medical and medication updates, recipes, and menu suggestions.

Both applications were developed by Chapman-Novakofski. Go to http://web.extension.illinois.edu/state/apps.cfm to download Recipes for Diabetes free from Google Play or the App Store; Diabetes Lifelines Newsstand is available free from the App Store.

The Department of Food Science and Human Nutrition appreciates contributions in support of its programs and facilities. The generous donations of alumni and friends assist in maintaining an excellent educational experience for undergraduate and graduate students, supporting continued research and building outreach programs.

You are encouraged to make a general donation or to direct your contribution to a specific program or project of your choice (for example: pilot processing plant renovation undergraduate scholarships, graduate fellowships, endowed professorships).

Contribute online at www.giving.illinois.edu.

For more information on supporting the Department of Food Science and Human Nutrition, contact Marla Todd at 217-244-2875 (martodd@illinois.edu).