A message from the FSHN Department Head

I am pleased to present you with the Summer 2009 newsletter. In this issue, you will read about the highlights in our department this school year. It is well known that the quality of any academic department is based upon the quality of the faculty, and we have excellent faculty members. This year, I’m proud to introduce two new outstanding assistant professors, Dr. Margarita Teran-Garcia and Dr. Yong-Su Jin. Both add strength to two of our signature research areas. Dr. Teran-Garcia focuses on nutrigenomics and childhood obesity, and Dr. Jin is working on microbial aspects of biofuels. They are outstanding scientists and superb individuals, and we are very fortunate to have them here!

The three missions of our land grant university — research, teaching, and extension/outreach — are woven into our interactions with our external communities. Faculty members participate in the three missions. Collectively and individually, they are encouraged to look for opportunities to address the three missions through their research programs. When projects include the three missions — opportunities for discovery, student learning, and engagement with the public — it is inspirational to see how activities in one mission enhance the other two, adding breadth and depth to the project, to scholarship, and to human relationships. The feature story in this issue centers on international activities, which is an area of focus of our college and department that will continue to grow. Through these activities, we are discovering ways to interact locally, nationally, and globally through discovery, learning, and service.

I want to thank all of you who have contributed to our department in so many different ways. We deeply appreciate your generous donations of time, ideas, funds, collaborations, guest lectures, and your participation in and your attendance at our programs. In many ways, you help us to maintain our high quality programs, continue to grow, and sustain our excellence, which is a hallmark of the University of Illinois. I also want to thank the faculty, staff, and students for all that they do, and specific thanks to my associate heads — Drs. Nicki Engeseth, Tim Garrow, and Shelly Schmidt.

Please know that we welcome your e-mails, letters, calls, and visits. We look forward to staying in touch!

With best regards,

Faye M. Dong
Department Head

Inside this issue:
Summer Program Focuses on Chocolate
Fructose Metabolism Research
Pilot Plant Upgrades Needed
Product Development Team Places Second
Alumni Receive Award of Merit Honors
And More…

“The feature story in this issue centers on international activities.”
March, and the data support the continued excellence of the program. Of the approximate 8000 graduates, greater than 95 percent improve their diets by eating more fruits and vegetables. “Produce for Better Health” still keeps us at the top of the list for effective programs. The new Farm Bill has resulted in name changes to the FNP (Family Nutrition Program). Food Stamps are now called SNAP (Supplemental Nutrition Assistance Program). Regardless of the name, in Illinois, we reach greater than one million Illinoisans at risk and those numbers are increasing in this economy.

Obesity continues and the whole team is interested in preventing this problem early. We are implementing “Healthy Moves for Healthy Children” and our “Strive for Five” (program to encourage families to eat five meals together each week), with the Family Resiliency Center. This is another fine example of partnerships that translate research into practical application for the benefit of all our communities in Illinois.

You are encouraged to learn more about the Nutrition and Wellness programs in your community.

Robin Orr, Ph.D.
Extension Specialist, EFNEP/FNP
FSHN welcomes new faculty and staff members

**Dr. Yong-Su Jin** joined the Department of Food Science and Human Nutrition in August 2008 as an Assistant Professor in Microbial Genomics. He formerly served as an Assistant Professor in the Department of Food Science and Biotechnology at the Sungkyunkwan University in South Korea. From 2002 - 2006, he served as a Post-doctoral Research Associate in the Department of Chemical Engineering at the Massachusetts Institute of Technology, Cambridge, Mass. Dr. Jin obtained his Ph.D. in Food Science while studying under the advisement of Dr. Thomas W. Jeffries at the University of Wisconsin-Madison. Dr. Jin's areas of research include microbial genomics, metabolic engineering, systems biology, biotechnology, and synthetic biology. His research will be part of the campus interdisciplinary initiative in molecular bioengineering of biomass conversion in the Institute for Genomic Biology.

**David Lopez** joined FSHN as office support associate in May, 2008. David is responsible for reconciling procurement card transactions, processing travel vouchers, handling reimbursements, ordering equipment and supplies, and numerous other tasks. David is located in the Agricultural Engineering Sciences Building and also assists FSHN faculty in that building with a variety of tasks. David has worked for the University of Illinois for eight years and was previously with the Survey Research Laboratory. David lives with his wife, Brandy, and enjoys exercising, playing basketball, reading, and spending time with friends.

**Lynn Muhlenhaupt** is the hot foods instructor and test kitchen cook for the Bevier Cafè. She interacts with students in the hot foods area. She oversees the production of the daily menu items, daily special, morning cookies, and soup of the day.

**Amanda Overmyer** joined FSHN as office support assistant in October 2008. Amanda’s responsibilities include greeting faculty, staff, students and visitors to the main office. She is the first face that people see when they come to 260 Bevier or the voice on the line when calling the main office phone. She also assists with the FSHN 597 course, schedules conference rooms, and handles key distribution. Amanda is also charged with records management and general assistance to faculty, staff, and students. Amanda received her BA in photography and enjoys photography, reading, digital scrapbooking and dirt track racing. Amanda and her husband, Rory, have one daughter, Peyton, who is 2.
Faculty/Staff Celebrations

Dr. Margarita Teran-Garcia joined the Department of Food Science and Human Nutrition in August 2008 as an Assistant Professor. Dr. Teran-Garcia formerly served as Co-Director of the Cell Culture Core at Pennington Biomedical Research Center in Baton Rouge, La. She obtained her Ph.D. in Metabolism/Nutrient-gene interactions from the University of Texas at Austin in 2001 and her M.D. from the Facultad de Medicina, UNAM in Mexico. From 1992 - 1995 she completed her residency at the National Institute of Pediatrics located in Mexico. Dr. Teran-Garcia’s research emphasis is in genomics and obesity. Because of her expertise in clinical nutrition, nutrigenomics, and childhood obesity, she will make valuable contributions to the University of Illinois instructional program; and to the research expertise as the department continues to increase capacity in the areas of nutrigenomics and obesity.

Dr. Soo-Yeun Lee, Associate Professor of Sensory Science, and Dr. Youngsoo Lee, Research Assistant Professor of Food Processing, welcomed a baby boy, Jaden Savion Lee, on March 13, 2009. He weighed 6 lbs. 8 oz.

Dr. Hong Chen, Assistant Professor of Nutrition, and Dr. Yuan-Xiang Pan, Assistant Professor of Nutrition, welcomed a baby boy, Ian D. Pan, on June 26, 2008. He weighed 8 lbs. 10 oz. and was 21 inches long.

Katherine Reutter, daughter of Hospitality Management Teaching Associate, Beth Reutter, is one step closer to achieving her dream of competing at the 2010 Winter Olympics in Women’s Speed Skating. Ending another great season, Reutter earned her second consecutive National Title at the U.S. Championships in December 2008. Reutter also finished 6th overall in the 1,000 meter and 5th in the world cup circuit, helping her finish 7th overall at the World Championships.

Reutter is looking forward to the Olympic Trials in Marquette, Mich. in September 2009. The support of Reutter’s fans plays a big part in her success. To follow Reutter’s journey in competing at the Winter Olympics, visit http://qsports.net/web-reutter.html or e-mail Beth Reutter at bethreutter@gmail.com to receive competition updates on Reutter’s progress toward the Olympic Trials.
Dr. Sharon Donovan, Director of the Division of Nutritional Sciences, and Professor in the Department of Food Science and Human Nutrition, was reappointed as the Melissa M. Noel Endowed Chair in Nutrition and Health for 2008 - 2013. The Melissa M. Noel Endowed Chair is made possible through generous support from Dorrell S. and Melissa M. Noel, along with Richard M. Noel. The responsibilities of the Melissa M. Noel Endowed Chair are to support continued research and scholarly activity related to beneficial health effects from foods, and increased knowledge and understanding of the positive impact of these diets on consumers.

Dr. John Erdman was recognized by the Journal of the American Oil Chemists Society for having a highly cited paper. The publication was “Oilseed Phytates — Nutritional Implications.”

Dr. Bill Helferich received the 2009 Bernard L. Oser Food Ingredient Safety Award from the Institute of Food Technologists. He will accept the award at the IFT Annual Meeting in Anaheim. The Bernard Oser Food Ingredient Safety Award recognizes an IFT member for a contribution to the scientific knowledge of food ingredient safety or for leadership in establishing principles for food ingredient safety evaluation or regulation. Dr. Helferich is recognized for his research contributions on the safety of soy ingredients containing estrogenic isoflavones and their metabolites.

Dr. Soo-Yeun Lee was promoted from Assistant Professor to Associate Professor, effective August 2008. Lee’s research focuses on the assessment of properties of food consumer products using sensory methodologies, as well as using soy protein edible coatings to enhance quality and shelf-life of foods. Additionally, she teaches core courses in sensory evaluation and sensory science.

Dr. Youngsoo Lee was promoted to Research Assistant Professor, effective August 2008. Lee’s research focuses on food processing, soy food processing, rheology and texture. Additionally he teaches core courses in food processing, principles of food technology, and food process engineering.

Dr. Shelly Schmidt received the Marcel Loncin Research Prize from the Institute of Food Technologists for the second year. She will accept the prize at the IFT Annual Meeting in Anaheim. The prize is made possible by the Marcel Loncin Endowment Fund of the IFT Foundation.

Dr. Kelly Tappenden was promoted from Associate Professor to Professor, effective August 2008. Tappenden’s research focuses on the regulation of intestinal function through optimization of nutrition support. Additionally, she teaches courses on nutritional aspects of disease and serves as Associate Dean in the Graduate College.

Tappenden was also selected in 2008 as a University Scholar. The University Scholar designation is one of the highest honors at the University of Illinois that recognizes and rewards outstanding teachers and scholars. Dr. Tappenden was recognized for her excellent research program in establishing animal models to understand and develop therapies for individuals with intestinal failure, for her stellar contributions as a teacher, and for her leadership at various levels at the

Cont’d on page 6
University of Illinois and in professional societies. She also received the 2008 American Dietetics Association Excellence in Practice Award in Dietetic Research. This award was presented to her during the 2008 Food and Nutrition Conference and Expo in Chicago in October, 2008.

Additionally, Tappenden was elected as the 33rd president of the American Society of Parenteral and Enteral Nutrition (ASPEN), a society that represents more than 5,000 health care professionals committed to nutrition support therapy.

### 2009 Department of Food Science and Human Nutrition Awards

Outstanding Staff – **Ian Chong**

Outstanding Teaching Assistant – **Rita Strakovsky**

Outstanding Adviser/Mentor – **Beth Reutter**

### College of ACES Awards

Presented at the College of Agricultural, Consumer and Environmental Sciences and Paul A. Funk Awards Recognition Celebration on April 23.

**Jill Craft** received the 2009 Professional Staff Award for Excellence, Innovation and Creativity. The award for Innovation and Creativity recognizes a special initiative by a professional staff member in the College. Craft was honored for her work in the hospitality management program.

**Dr. John Erdman** received the 2009 Spitze Land-Grant Professorial Career Excellence award. The Spitze Land-Grant Professorial Career Excellence Award is presented to encourage and recognize the professorial careers of tenured faculty in their performance of and commitment to teaching and advising; research and publications; extension and public service; faculty governance; and participation in professional associations. The award is supported by the U of I Foundation Robert G. F. Spitze Educational Fund and the Hazel Taylor Spitze Educational Fund.

**Dr. Bill Helferich** received the Senior Faculty Award for Excellence in Research. The Senior Faculty Award for Excellence in Research recognizes sustained excellence in research. Helferich’s research focuses on food safety and toxicology and the effect of natural chemicals present in foods on chronic diseases such as breast cancer.

**Dr. Soo-Yeun Lee** received the Faculty Award for Excellence in Teaching. The Faculty Award for Excellence in Teaching recognizes outstanding contributions to teaching. Lee teaches core courses in sensory science and sensory evaluation.

“It is well known that the quality of any academic department is based upon the quality of the faculty, and we have excellent faculty members.” **Faye Dong**
Companies support diversity program

Summer 2009 will bring the opportunity for eight high school students to participate on Food Science and Human Nutrition-focused teams as part of the College of Agricultural, Consumer and Environmental Sciences Research Apprentice Program (RAP). PepsiCo and Oscar Mayer are each sponsoring a team of four first-year RAP students and will also welcome a larger group of first- and second-year RAP students to their facilities for a full day of activities and learning experiences.

RAP is an academic enrichment program and career exploration experience uniquely designed to expose high school students from ethnic minority and low-socioeconomic backgrounds to educational and professional opportunities in the agricultural, human and environmental sciences.

During the three week summer program, each of the food science and human nutrition teams will work on a project specifically focused on food science and human nutrition that has been developed collaboratively by the sponsoring companies and members of FSHN. At the end of the program, members from each team will give a presentation to their fellow students, faculty, graduate students, and food and agriculture industry professionals about the project and what they learned during the program. They will also complete mini labs and other learning modules that relate to the food and nutrition area. Additionally, all first-year RAP participants complete a variety of workshops and classes to apply math, science, technology, and utilization of computers to the agricultural, human, and environmental sciences.

The first year RAP team experiences are made possible by generous donors. The Department of Food Science and Human Nutrition is very pleased and proud to host teams focused on career exploration in Food Science and Human Nutrition because of the support from PepsiCo and Oscar Mayer.

To learn more about the RAP program participation or sponsorship, contact Marla Todd at martodd@illinois.edu or 217-244-2875, or Dr. Jesse Thompson, Assistant Dean, at jthomps5@illinois.edu or 217-333-3380.

Bonnie Puls Raths Memorial Fellowship established

Because of her love of sewing and cooking, Bonnie Puls Raths’ high school home economics teacher urged her to attend the University of Illinois and obtain a degree in home economics. She did so, and in 1951, Bonnie received her bachelor’s degree and went on to teach home economics. Dr. Fred Raths, her husband, has chosen to honor his late wife’s memory by supporting other students as they pursue similar goals of obtaining degrees related to food and nutrition. Fred has established the Bonnie Puls Raths Memorial Fellowship Fund in Food Science and Human Nutrition.

As a tribute to Bonnie and Fred’s Midwestern roots, the fellowship has been designated for students from Illinois, Indiana, Iowa, Wisconsin, Michigan, Minnesota, Missouri or Kentucky, with specific emphasis for graduate students from Logan or Adams Counties in Illinois, if possible.

Fred is also a University of Illinois alumnus, obtaining his bachelor’s degree in chemistry. After marrying in 1951, the couple relocated to Iowa City, Iowa, where Fred earned his M.S. and Ph.D. in organic chemistry. Bonnie taught Home Economics at West Liberty High School, near Iowa City. The family moved to Midland, Mich., where Fred began work at Dow Chemical, and then later moved to Memphis, where Fred started what would become a 31-year career at Buckman Laboratories. The couple raised two children, Dr. Richard A. Raths and Dr. Susan K. Hooper. Richard earned his Ph.D. in organic chemistry from Indiana University in Bloomington, Ind. Susan earned her Ph.D. in microbiology from the University of Tennessee in Knoxville.

The first Bonnie Puls Raths Memorial Fellowship will be awarded to a Food Science and Human Nutrition graduate student who will enter the program in Fall 2009. The Department of Food Science and Human Nutrition and the College of Agricultural, Consumer and Environmental Sciences are extremely grateful for this lasting investment to benefit graduate students for many years to come.
Department emphasizes need for upgrades in pilot plant

As part of the University of Illinois Foundation’s “Brilliant Futures” fundraising campaign, the Department of Food Science and Human Nutrition prioritized raising funds for upgrades to the pilot plant facilities located in the Agricultural Engineering Sciences Building (AESB). Although the pilot plant facilities offer adequate space for research and instruction, much of the equipment is outdated and in need of repair.

Several specific pieces of equipment have been identified as key to improving the research and teaching capabilities of the pilot plant. The condition of the spray dryer limits the topics that can be addressed in the food processing courses. A newer unit would allow for more changes in processing parameters, further illustrating to students the effects on product quality. Because of instrument limitations, the High Temperature Short Time Processing Unit (HTST) is currently used only for teaching. A newer unit would allow for use in faculty and student research projects, and would expose students in food processing courses to a fully functional machine. Similarly, the Department is seeking to upgrade the Ultra-high Temperature Processing Unit (UHT) to allow for use in research projects, as well as a more complete experience for students.

The Department does not currently have a freeze dryer in the pilot plant facilities. Having a freeze dryer available would provide students with a realistic learning experience, and numerous faculty members could use it, if available, for research. Additionally, the current retort used in the Department is more than 40 years old and faces mechanical challenges. An updated unit would help to avoid delays in research or instruction that are related to breakage and malfunction. Similarly, the steritort also faces mechanical challenges. A newer unit would increase the accuracy and ease of data collection.

Finally, the current extruder in the pilot plant is used for instruction and research. However, the current condition limits the ability to change parameters, because of the unit’s limited capacity and concerns of breakdown. An updated unit would give faculty members more flexibility to research numerous variables, and conduct research on some products not possible with the current unit.

Although new models of the needed equipment would be ideal, the Department emphasizes that any updates would be appreciated. Companies are encouraged to consider gifts-in-kind when they are liquidating equipment that is still operational. Individuals or companies interested in supporting equipment upgrades, or learning more about the FSHN pilot plant capabilities, are encouraged to contact Marla Todd, assistant director of advancement, at martodd@illinois.edu or 217-244-2875.
Fructose metabolism more complicated than was previously thought

A University of Illinois study suggests that we may pay a price for ingesting too much fructose. According to Manabu Nakamura, Associate Professor of biochemical and molecular nutrition, dietary fructose affects a wide range of genes in the liver that had not previously been identified.

Many scientists believe that high dietary fructose contributes to the development of metabolic syndrome, a group of risk factors for predicting heart disease and Type 2 diabetes.

Nakamura’s lab is continuing to study the metabolism of fructose with the intent to make recommendations about its dietary use.

His study shows that the metabolism of fructose is more complex than the data had indicated. “Our gene-expression analysis showed that both insulin-responsive and insulin-repressive genes are induced during this process. Our bodies can do this, but it’s complicated, and we may pay a price for it,” he said.

According to the scientist, most carbohydrates are handled fairly simply by our bodies. They are converted quickly to glucose and used for energy or stored as fat. “When we are eating, blood sugar and insulin production go up. When we sleep or fast, they go down,” he said.

The process is not so simple with fructose, he noted. “In order for fructose to be metabolized, the body has to create both fasted and fed conditions. The liver is really busy when you eat a lot of fructose.”

Because, unlike glucose, fructose metabolism occurs mainly in the liver, Nakamura wanted to gain a complete picture of gene expression in the liver during fructose metabolism.

In Nakamura’s study, 24 rats were fed either a 63 percent glucose or fructose diet, four hours a day for two weeks. Fructose feeding not only induced a broader range of genes than had previously been identified, but there were simultaneous increases in glycogen (stored glucose) and triglycerides in the liver.

“To our surprise, a key regulatory enzyme involved in the breakdown of glucose was about two times higher in the fructose-fed group than in the glucose-fed group,” Nakamura said.

“We’re continuing to assess the risk of fructose consumption, insulin resistance, and the consequent risk for development of diabetes,” he said.

Co-authors of the study are Hyun-Young Koo, Matthew A. Wallig, Takayuki Y. Nara, and B. H. Simon Cho of the University of Illinois, and Byung Hong Chung of the University of Alabama at Birmingham.

Swagger Foods Corporation Scholarship established

Dr. Tai R. (Terry) Shin has a deep appreciation for lifelong education and helping young people reach their goals. In August, 2008, Shin completed his Ph.D. at the age of 65. In honor of this achievement, Terry and his wife, Catherine, endowed the Swagger Foods Corporation Scholarship in Food Science and Human Nutrition to benefit undergraduate students in Food Science.

After earning his master’s degree from the University of Illinois, Terry founded Swagger Foods Corporation, a manufacturer and packager of seasoning, custom blends, and other dry blends for the industry, retail and food service. Although he was occupied with the many responsibilities and tasks associated with developing his own company, he always desired to return to school for a Ph.D. With this goal now realized, he hopes to advocate the importance of education to younger students. This scholarship will be a testament to that belief.

The first Swagger Foods Corporation Scholarship in Food Science and Human Nutrition will be awarded in fall 2009. The Department of Food Science and Human Nutrition appreciates the generosity of Terry and Catherine Shin and Swagger Foods.

Dr. Terry Shin and his wife, Catherine, established the Swagger Foods Corporation Scholarship in Food Science and Human Nutrition.
Bevier Hall food labs renovated

Newly renovated food labs on the third floor of Bevier Hall debuted during the fall 2008 semester. A generous gift from Jay and Doris Kelley Christopher made renovation of these half-century-old laboratories a reality during summer 2008.

The renovation allowed for reallocation of space, permitting more kitchen stations. In addition to added workspace, the laboratories are equipped with audio-visual tools and new appliances. Countertops, cabinets, flooring, and lighting were also updated.

“Alumni and previous users of the food labs are astonished at the changes and updates that have been made,” said Greg Knott, FSHN Assistant to the Head. “We can see the difference in the experiences that our students have, as well.”

The Christophers and The Pampered Chef also equipped the laboratories with Pampered Chef® kitchen utensils and accessories. Additionally, Hamilton Beach provided a donation of stand mixers for the labs.

Finally, a maintenance fund has been established to ensure that the food labs remain in prime condition for the benefit of students. Those interested in contributing to this maintenance fund can direct gifts to the FSHN Facilities Maintenance and Equipment Fund.

“The Department of Food Science and Human Nutrition deeply appreciates the generosity of Jay and Doris Kelly Christopher and The Pampered Chef,” said Dr. Faye Dong, FSHN Department Head. “This renovation would not have been possible without their kind gift.”

Study shows importance of protein in diets

Any diet will do? Not if you want to lose fat instead of muscle. And not if you want to keep the weight off long-term.

“Our latest study shows you have a better chance of achieving all these goals if you follow a diet that is moderately high in protein,” said Dr. Donald Layman, professor emeritus of nutrition.

Layman’s newest study followed the weight-loss efforts of 130 persons at two sites, the U of I and Penn State University, during four months of active weight loss and eight months of maintenance.

Half the group followed a moderate-protein diet, while the other followed a diet higher in carbohydrates based on USDA’s food-guide pyramid.

“Persons in the first group ate twice the amount of protein as the second group,” said Layman. And the difference in protein made all the difference in improved body composition and body lipids, he said.

After four months, participants in the protein group had lost 22 percent more body fat than members of the food-pyramid group. At 12 months, the moderate-protein dieters had lost 38 percent more body fat.

“The additional protein helped dieters preserve muscle. That’s important for long-term weight loss because muscle burns calories,” Layman said.

What were the effects on lipids? Although at four months the food-guide pyramid diet appeared to be more effective in lowering LDL and total cholesterol levels than the moderate protein diet, at 12 months LDL
levels came back up until both diets appeared to have the same effect, Layman said.

But the moderate-protein diet had by far the bigger effect on lowering triglycerides, and that lasted as long as individuals remained on the diet, he said.

To ensure compliance, participants met every week for weigh-ins and nutrition instruction. “We taught participants how to follow their diet, how to grocery shop, and how to prepare the meals. They also measured everything they ate three days a week,” he said.

The protein diet was easier to follow and maintain long-term, with 64 percent of the moderate-protein dieters completing the study compared to 45 percent of dieters using the high-carbohydrate diet, Layman said.

“Subjects on the moderate-protein diet reported that they weren’t as interested in snacks or desserts, and they didn’t have food cravings. When you eat protein, you feel full longer,” he said.

Co-authors of the study are Ellen Evans of the Department of Kinesiology and Public Health; Donna Erickson, Jennifer Seyler, and Judy Weber of the Department of Food Science and Human Nutrition; and Deborah Bagshaw, Amy Griel, Tricia Psota, and Penny Kris-Etherton of The Pennsylvania State University Department of Nutritional Sciences. The study was funded by the National Cattlemen’s Beef Association, The Beef Checkoff, and Kraft Foods.

**A summer food science chocolate experience**

This summer, FSHN will be hosting a two-week summer program for select high school students that focuses on an interesting commodity — chocolate!

Dr. Nicki Engeseth, associate professor of food chemistry, and her graduate student, Melissa Tisoncik, will be providing these students with interactive opportunities to learn about the multiple facets of chocolate — thanks to a USDA CSREES-sponsored integrated grant.

“The students will learn about the history of chocolate, including fair-trade issues that are relevant today. We’ll cover its production all the way from its beginning in the cacao pod to the final product, either milk, white, or dark chocolate, and talk about the differences between them,” Engeseth said.

Students will tour the U of I Center for Microanalysis of Materials, where U of I food scientists have used nanotechnology to analyze grain size, crystal structure, and roughness parameters of chocolate, all factors that studies have shown influence taste, texture, and the release of flavor compounds, Engeseth said.

While learning in Engeseth’s laboratory, students will have the appropriate tools at hand to conduct research and learn why chocolate behaves as it does during food preparation, just like a real food scientist.

“Nutritionists and food scientists are also interested in the health benefits of chocolate,” she said. “We will demonstrate a nutritional intervention study on the effects of consuming chocolate to illustrate how such studies are conducted and analyzed.”

Students will also visit a local chocolatier to learn how the chocolate experts mold some of their more fanciful and fun chocolate creations. In addition, they will participate in a sensory panel, in which students will evaluate and record their observations on such qualities as flavor and graininess.

As part of the project, Engeseth and Tisoncik will also conduct a short workshop for high-school science teachers, giving them hands-on experience so they can take some of the activities back to their own classrooms.

“Our goal is to introduce the students to many aspects of food science through the study of chocolate,” Engeseth said.
Beatriz and Francis Mar, of Mountain View, Calif., regard the University of Illinois as a fine institution where people have the opportunity to accomplish a lot. This respect for the University of Illinois, coupled with their professional affiliations with the food and agriculture industry, has led them, along with their family, to establish the Beatriz and Francis Mar Graduate Student Award. The award will benefit graduate students in Food Science and Human Nutrition, with specific preference to students from Costa Rica or Latin America.

Beatriz Mar was born in Pocora, Costa Rica and received a degree in pharmacy from the University of Costa Rica in San Jose. She came to the United States on a Pan American Scholarship to attend Iowa State University, where she earned her MS in foods and nutrition in 1944. Francis Mar was born in Winnipeg, Manitoba, Canada, and attended Wesley College for two years before going on to earn a BS in agronomy and MS in crop production from Iowa State University.

Beatriz and Francis met while attending Iowa State University and married in 1944. Francis had a long career as a seed analyst with Del Monte Corporation until his retirement in 1978. Beatriz worked as a quality control supervisor for Shuckles Cannery, and later Mariani Frozen and Dried Fruit Company. While working in product development, Beatriz produced prototypes of freeze-dried fruits and fruit leather (now known as fruit roll-ups). She made a career change in 1963 and became a real estate salesperson and broker. She retired in 1994. Beatriz and Francis raised two children, Faye (Mar) Dong and Dennis Mar.

The first Beatriz and Francis Mar Graduate Student Award will be presented in fall 2009. The Department of Food Science and Human Nutrition appreciates the generosity of Beatriz and Francis Mar and their family.

The Department of Food Science and Human Nutrition is providing another opportunity for students to pursue an advanced degree. The Illinois Professional Science Master’s (PSM) is a non-thesis graduate program that offers an MS degree, allowing students to pursue advanced training in science or mathematics while simultaneously learning critical business skills. An MS degree in Food Science and Human Nutrition with a PSM concentration is one of the scientific focuses available through this Illinois PSM program.

The first group of students will begin the 15-month program in fall 2009. A new class of students will begin the program each fall. The curriculum will consist of core courses in food science and human nutrition, as well as electives related to a student’s specific interest in food science or human nutrition. Additionally, students will complete courses in business, attend a common seminar focused on industrial and business issues during each semester of the program, and participate in a summer internship experience.

For more information about the FSHN PSM degree, please visit www.psm.illinois.edu.
FSHN engages in international relations

The Department of Food Science and Human Nutrition (FSHN) is engaging in international activities in a variety of ways. “Developing and growing international relationships support the mission of our department,” said Dr. Faye Dong, FSHN department head. “It is a very exciting time.”

FSHN has international collaborations through educational, research and outreach activities. “The University of Illinois name is highly respected worldwide,” Dong said. Between 60 to 65 percent of FSHN graduate students are international, many coming from Latin America, India and China, among other locations. FSHN also attracts a diverse group of international undergraduate students; in fact, recently the department had just as many international as out-of-state undergraduate students.

Examples of international collaborations within FSHN include joint research projects, teaching short courses or workshops, international tours for students, partnerships with industry to support international student education at Illinois, joint symposia, and hosting visiting scientists. Because our students will be expected to work in a global environment, it is important for them to have the opportunity to interact with international colleagues and to travel abroad, Dong said.

Making a difference

Outreach projects provide opportunities to engage in research, teaching and service that will benefit others. A case in point is the Nutrigems project led by Dr. Bill Helferich, professor in FSHN, member of the Division of Nutritional Sciences, and his team of faculty and students, Dr. Juan Andrade, Dr. Nicki Engeseth and Eliana Rosales. The project combines education, outreach, and research aiming to benefit children in Central America. Children from rural populations in Honduras will be able to enjoy a healthier, fortified lunch at school, thanks to a partnership between the Pan-American School of Agriculture (Escuela Agrícola Panamericana), generally known as Zamorano, and FSHN. Zamorano is a private, co-educational university located in the Valley of the Yeguare River in Honduras, 30 km east of Tegucigalpa. Zamorano offers four undergraduate degree programs, all focused on agriculture: agribusiness administration, food agroindustry, agricultural science and production, and socioeconomic development and environment.

“Our goal is to create a simple, custom-based and flexible food delivery system that provides a quota of fresh and stable micronutrients such as iron and vitamin A,” Helferich explains. “These micronutrients will be added to children’s diets at low levels so that, together with the minerals they consume in their regular diets, they will complement their daily requirements. This project is also helping us to teach our students about micronutrient deficiencies and some of the challenges to address them in developing countries.”

According to Helferich, the Honduran children cannot detect any difference in the taste of the iron-fortified rice with Nutrigems, making it easier for schools to use the fortification system.

The idea of the project is that FSHN will match the interests of some exceptional seniors at Zamorano. “The Cont’d on page 14
students from Zamorano join the project with a work ethic that is almost unheard of anymore,” Helferich remarked. FSHN students are then given an opportunity to travel abroad and work on one of several aspects of the project at Zamorano.

“Our department has a long history of strong interactions with Zamorano,” Dong said. “We have always welcomed and recruited students from Zamorano to come here to complete internships and then attend graduate school. Also, we have had faculty and students who have benefited from participation in educational activities at Zamorano.”

Although Helferich recognizes the Nutrigems project alone will not solve the problem of all micronutrient deficiencies around the world, he is optimistic for the future. “We’re conducting applied research in collaboration with an interdisciplinary and multicultural group of scholars and students and, in the process, we are engaging our students to team up with peers from different countries, cultures and socioeconomic statuses, and participate in well-focused projects that could impact human development,” Helferich said.

The international education component of the Nutrigems project is partially funded by a USDA International Science and Education grant.

**Faculty members go abroad**

Other FSHN faculty members also spent time abroad, partnering with their College of ACES colleagues. Several years ago, ACES Global Connect, a college-wide program, allowed a group of seven faculty members from ACES to examine an international problem and find ways to make a difference. The group took a 10-day trip to Mexico, where diabetes is very prevalent, to collaborate with Mexican universities. This was the beginning of a series of international symposia and research programs addressing the diabetes problem in the Mexican and U.S. populations.

Dr. Elvira de Mejia, associate professor of food chemistry, and Dr. Karen Chapman-Novakofski, professor of nutrition, presented at the annual “International Meeting on Diabetes” in Mexico City in October 2008. De Mejia presented on foods native to Mexico, such as berries, cacti and beans that may help to prevent diabetes. “These plants have hypoglycemic properties, and have the ability to lower glucose concentrations in blood,” said de Mejia. For three years, several academic institutions — National University of Mexico, University of San Luis Potosi, Virginia Tech, and University of Illinois — and the Mexican government and private companies have come together to find ways to prevent diabetes through the intake of plant foods with antidiabetic properties.

De Mejia acknowledges the importance of collaborating research with other countries. “Staying here at FSHN to do research is much easier. However, if you travel and do the work internationally, the value of your education will be much higher,” she said. “It is crucial to give our students these opportunities, because science is global.”

Representatives from the U of I, Virginia Tech and Mexican government and universities participated in the International Meeting on Diabetes in Mexico City in October 2008. Pictured (l to r) Dr. Karen Chapman-Novakofski, Illinois; Vijai Pasupuleti, Acacia Life Sciences; Agustin Diaz Goiz, Director of Prevention and Health Promotion, San Luis Potosi, Mexico; Dr. Elvira de Mejia, Illinois; Dr. Angela Wiley, Illinois; and Elena Serrano, Virginia Polytechnic Institute and State University.
Bringing researchers to FSHN

By partnering with universities from other countries, FSHN has conducted research projects involving students from other institutions. One current study aims to reduce the allergenicity of soy.

Cristina Martinez-Villaluenga, a postdoctoral associate from Instituto de Fermentaciones Industriales in Madrid, Spain, has joined Dr. Elvira de Mejia's laboratory to investigate reducing the amount of allergens in soy through fermentation, and at the same time finding biological activities of the newly formed peptides that may improve human health. Soy contains proteins and fiber that can help prevent diabetes, heart disease, and osteoporosis. Even though a small percentage of people suffer from soy allergies, the food industry is using more soy in products than in the past; therefore, finding a way to reduce allergens could be essential for the future, de Mejia said. This research project has been funded by the European Community.

“International research is a very important mission of ours that we hope to advance in the future,” de Mejia remarked. “By doing this, we can establish collaborative research to benefit the good of our global community.”

Continuing to attract the best to FSHN

In addition to collaborating with researchers, FSHN is involved in various opportunities to train international students. One of the newest international educational programs in FSHN is the China Agricultural University — Illinois Corporate Fellowship Program, which has enriched the relationship between Illinois, China Agricultural University (CAU) in Beijing, and the food industry.

Dong credits Dr. Asghar Mirarefi, Director of International Partnerships in the Office of the Vice-Chancellor for Research, with developing this program. Mirarefi identifies corporate sponsors for top-ranked students who attend CAU. In their junior year at CAU, a small group of students is interviewed by administrators from the Illinois campus, a faculty member from FSHN, and representatives from the sponsoring company. The students are selected to participate in what is now referred to as the 3+2 program (i.e., three years at CAU and two years at Illinois). After completing their junior year, the students travel to Illinois to take classes for three semesters, start and complete a research project as the senior capstone course, and participate in two internships with the sponsoring company. After completing the 3+2 program, the students receive their BS degree from CAU and a non-thesis MS degree from the University of Illinois. The goal is that the students will be offered and will accept positions with the sponsoring company in their home country of China. Thus far, Kraft Foods has sponsored four students in this program.

The newest participant in the 3+2 program is Yanhua (Melody) He who came to FSHN in the fall of 2008. Melody, who is originally from southwestern China, said that coming to FSHN has been a rewarding experience. She works with Dr. Nicki Engeseth, associate professor of food chemistry. Melody’s research project is investigating the impact of different treatments of radiation and heat to papaya flavor.

“This program is a win-win situation,” remarked Dr. Shelly Schmidt, professor of food chemistry and mentor of Wei (Vina) Yao, one of the first 3+2 students in FSHN. “The company trains the student, the student is learning, and it gives FSHN a chance to develop further international relations.”

Looking toward the future

FSHN realizes the importance of international relations and is enthusiastic about the future. “We enter relationships with a deep appreciation and respect for the value of diversity and global engagement. We are continually finding opportunities for our faculty and students to work with people from around the world,” Dong said. In reviewing all of the international accomplishments that FSHN has achieved thus far, Dong is proud of the efforts put forth by the department. “What makes the department successful is having excellent faculty members, being able to attract outstanding students, and having the support of campus and our stakeholders,” Dong said.
Graduate student honored at Clinical Nutrition Week

Heather Mangian, a Ph.D. student working with Dr. Kelly Tappenden, received the Henry M. Vars Award and the Promising Investigator Award during Clinical Nutrition Week in February, 2009. The Vars Award is presented annually for the best research presentation by an investigator at Clinical Nutrition Week. The title of her presentation was “Butyrate increases GLUT2 mRNA abundance in Caco2-BBe cells.”

Seven FSHN graduates earn bronze tablet recognition

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 students have been recognized with Bronze Tablet distinction.

Lilia Fransisca – Food Science
Paige E. Ortman – Dietetics
Albert Pangestan – Food Science
Emily D. Rogers – Dietetics
Kara R. Smith – Food Science
Sean T. Taylor – Hospitality Management
Joelle S. Tripp – Dietetics

Gamma Sigma Delta recognizes students

Food Science and Human Nutrition graduate students who received fellowships for the 2008-2009 school year were honored at a recognition reception hosted by Gamma Sigma Delta. Pictured (l to r) Back row — Shasha Zheng, Jacob Lahne, Mandy Mayeaux, and Julia Gregg. Front row — Dr. Nicki Engeseth, associate head of graduate programs; Chenxing (Angela) Sun, Eliana Rosales, Chung Yan (Amy) Fung, and Yanhua (Melody) He.

Lozano awarded graduate student research award

Patricio Lozano, Food Science and Human Nutrition Ph.D. student advised by Dr. Keith Cadwallader, received the 2009 College of Agricultural, Consumer and Environmental Sciences Graduate Student Research Award at the College of ACES and Paul A. Funk Recognition Awards Celebration on April 23. The Graduate Student Research Award recognizes demonstrated excellence in research activities in the College. His research dissertation title was “Investigation of Single and Multiple Binding Interactions between Volatile Flavor Compounds and Soy Proteins Under Controlled Relative Humidity by Inverse Gas Chromatography (IGC).” Lozano completed his degree in December 2008 and is currently working for Kerry Ingredients in Beloit, Wis.
Roman receives award from MANRRS

Maxine Roman, undergraduate student in Food Science and Human Nutrition, received first place in the Undergraduate Oral Research Competition at the Minorities in Agriculture, Natural Resources, and Related Sciences (MANRRS) Annual Career Fair and Training Conference in Indianapolis, Ind. Her presentation was titled “Inhibition of Fatty Acid Synthase Activity by Peptides From Hydrolysates of B-Conglycinin Enriched Soybean.” Roman is conducting undergraduate research with Dr. Elvira de Mejia.

2008 Food Science and Human Nutrition awards

Outstanding Undergraduate Leadership Award
Tim Buran
Outstanding Undergraduate Research Award
Maxine Roman
Outstanding MS Graduate Student
Melanie Heckman
Outstanding Ph.D. Graduate Student
Vermont Dia
Outstanding Senior in Dietetics
Emily Rogers
Outstanding Senior in Food Industry and Business
Erin Cecil
Outstanding Senior in Food Science
Michelle Wrhel
Outstanding Senior in Hospitality Management
Sean Taylor
Outstanding Senior in Human Nutrition
Ashley Weihe

Product Development Team places second

The Department of Food Science and Human Nutrition Product Development Team competed in the finals of the 2008 Institute of Food Technologists Product Development Competition at the IFT Annual Meeting in New Orleans. The team’s product, “Dream Pie Bars”, won second place in the competition. “Dream Pie Bars” are a frozen dessert bar of pumpkin pie with whipped cream filling. As part of the competition, the team took the skills and knowledge learned in their courses to further the development of their product idea and carry the concept through marketing and production, much like a commercial product development team. Team members were (pictured l to r) Felicia De Santos, Suraya Gabel, Emily Darchuk, James McKenney, Lauren Hong, and Erika Neely.
2008-2009 undergraduate student scholarships
(Administered through the Department)
Willard J. and Alice C. Corbett Scholarship
Ha Mee Choi
Sarah Janousek
Sarah Kenney
Michelle Moy
Julie Richards
Paul Tschammer
Claire Zoellner
Samuel E. Dean Memorial Award
Kara Smith
Diageo Scholarship
Julie Richards
John H. Hetrick Scholarship
Tim Buran
Patricia F. Johnston Memorial Scholarship
Morgan Andrews
Kasia Claston
Briel Edmeier
Alexandra Ginos
Laurice Jackson
Annie Lin
Ashley Lucas
Li Miaozhen
James Roring
Maria Thomas
Brittany Welch
Rawan Yousef
Kraft Foods Human Nutrition Scholarship
Elizabeth Kuhrt
Kellogg Company Scholarship
Ha Mee Choi
Paul Tschammer
National Starch & Chemical Company Scholarship
Paul Tschammer
Paul H. Tracy Award
Aaron Rasmussen
Stewart L. & Frances Tuckey Scholarship
Michelle Moy
Lun Shin Wei Memorial Scholarship
Paul Tschammer

2008-2009 Food Science and Human Nutrition graduate student fellowships
The following graduate students received fellowships, provided by generous donors, for the 2008-2009 school year. Their advisors’ names are listed in parentheses.

Henry J. and Marjorie Atchison Becker Fellowship in Food Processing
Xiaoda Yuan (Dr. Shelly Schmidt)

Philip L. and Juanita Fitzger Francis Endowed Fellowship in Health and Wellness
Jenna Cramer (Dr. Elizabeth Jeffery)

Jeannette Chu and Winston Y. Lo Endowed Fellowship in Microbiology
Shasha Zheng (Dr. Yuan-Xiang Pan)
Chung Yan Fung (Dr. William Helferich)

Jonathan Baldwin Turner Graduate Fellowship
Jacob Lahne (Dr. Keith Cadwallader)
Mandy Mayeaux (Dr. Soo Lee and Dr. Sharon Donovan)
Erika Neely (Dr. Soo Lee)

Ruth A. Wardall Fellowship
Eliana Rosales (Dr. William Helferich)

Food Science and Human Nutrition students receive College of ACES scholarships
The following FSHN undergraduate students received scholarships awarded by the College of ACES.

Jennifer Allspach
Myrtle Kunkle-Anderson Scholarship
Grace Anderson
Clyde L. and Elsie Ross Butler Scholarship
A.A. Wicklein Memorial Scholarship
Sara Ausmus
Rebecca West Beeler Memorial Scholarship
David Bloom
Lester C. and Phyllis M. Hendrickson Scholarship
Elizabeth Corrado
Lester C. and Phyllis M. Hendrickson Scholarship
Caleb Flanery
K. Virginia Seidel Scholarship
Emily Green
Harold E. Dustin Scholarship
Jordan Grevis
Myrtle Kunkle-Anderson Scholarship
Chiquita Haymond
O.S. Carman Scholarship
Brittany Helbling
Hildegarde Bates Scholarship
Mamer Family Scholarship
Amy Herges
Robert and Dorothy Spillman Scholarship
Laurice Jackson
Lola Cremeans Tilly Scholarship
Marion Piper Memorial Scholarship
Imran Khan
Dale E. and Bernice E. Mansperger Scholarship
Robert and Dorothy Spillman Scholarship
Colleen Koehle
Robert and Dorothy Spillman Scholarship

Kaitlyn Leigh
Myrtle Kunkle-Anderson Scholarship

Annie Lin
Marion Piper Memorial Scholarship
Glenna Lamkin Scholarship

Megan Marsh
O.S. Carman Scholarship

Ashley McGinn
Wilmer Hellenthal Scholarship

Casey Miller
Clyde L. and Elsie Ross Butler Scholarship
Glenna Lamkin Scholarship

Marisa Mozer
Clyde L. and Elsie Ross Butler Scholarship

Allison Nord
O.S. Carman Scholarship
Eugene G. Mosbacher Scholarship

Suogene Park
Myrtle Kunkle-Anderson Scholarship

Amanda Peck
Sard Giles Scholarship

Taylor Peters
Clyde L. and Elsie Ross Butler Scholarship

Sara Pritschet
Lois G. Adams Scholarship

Tiffany Razo
Lola Cremeans Tilly Scholarship

Ana Rebellon
Marion Piper Memorial Scholarship
Clyde L. and Elsie Ross Butler Scholarship

Elisabeth Reynolds
Walter and Polly Roesch Scholarship

Julie Richards
Robert and Dorothy Spillman Scholarship

Sara Scarim
Robert and Dorothy Spillman Scholarship

Amber Scherkenbach
Marion Piper Memorial Scholarship
Lester C. and Phyllis M. Hendrickson Scholarship

Lauren Schmidt
Robert and Dorothy Spillman Scholarship

Shayna Steelman
Rebecca West Beeler Scholarship
Myrtle Kunkle-Anderson Scholarship

Paul Tschammer
Dorothy Foersterling Waffle and Nathan Waffle Memorial Scholarship

Michelle Unander
Emma Noll Beyer Scholarship

Ashley Weihe
K. Virginia Seidel Scholarship

Michelle Wrhel
Tomlin Scholarship

FSHN students receive scholarships from the Institute of Food Technologists

The following students received National IFT Scholarships for the 2008-2009 school year.

Michelle Moy, Jr./Sr. Scholarship
Lauren Hong, Graduate Scholarship
Kathleen Harsh, 2008 Jonathan Baldwin Turner Scholarship sponsored by the Chicago Section of IFT.

“Scholarships and fellowships are made possible by the many generous donors who support the efforts of our outstanding students.” Faye Dong

Dr. Faye Dong, right, recognizes Kathleen Harsh as the 2008 Chicago Section IFT Jonathan Baldwin Turner Scholarship recipient.
FSHN alumni receive ACES Young Alumni Award

Annie Murray, ’07, (left) and Lauren Murray, ’06, (right) received the College of Agricultural, Consumer and Environmental Sciences Young Alumni Award during the ACES College Connection on October 14. Lauren and Annie, who are sisters, are the owners and operators of L.A. Gourmet Catering in Champaign, Ill. The Young Alumni Award is presented to alumni, under age 40, who have demonstrated outstanding professional achievement, or through outstanding leadership or service have significantly enhanced or improved the lives of others.

Alumni receive ACES Award of Merit

Dr. Keith A. Garleb, ’85 agricultural sciences, M.S. ’87 animal sciences, Ph.D. ’90 nutritional sciences, and Dr. Robert E. Smith, Ph.D. ’63 animal sciences and biochemistry, received the 2009 College of Agricultural, Consumer and Environmental Sciences (ACES) Alumni Association Award of Merit on April 23.

The ACES Award of Merit is given annually to College graduates who have made significant contributions to their chosen professions. Award of Merit winners’ loyalty and support of the College and University mirror in a special way the land-grant spirit.

Keith Garleb has made outstanding professional accomplishments while employed at Abbott Nutrition. Arriving there in 1989, Garleb rapidly distinguished himself as the expert in carbohydrate and fiber nutrition. Garleb has risen through the ranks at Abbott from clinical research scientist to his present position as director of pediatric research and development. His drive for excellence has produced 45 peer-reviewed publications and more than a dozen patents.

Additionally, many successful product launches by Abbott Nutrition have occurred as a result of Garleb’s leadership. Most notably, he developed and patented a novel fiber system for use in medical nutritional tube feeding formulas, leading to the launch of Jevity Plus.

During his years at Abbott, Garleb has remained an active collaborator with faculty in the college’s Departments of Animal Sciences and Food Science and Human Nutrition, resulting in more than 30 funded projects totaling over $2 million. In addition to his research interactions, Garleb has served on the Division of Nutritional Sciences’ External Advisory Committee since 2007 and as the division’s representative on the College of ACES External Advisory Committee in 2008 and 2009.

Robert Smith has made a significant impact on the food industry. His ability to translate marketing concepts into commercially successful products using new or improved technologies was a hallmark of his career. This skill became widely recognized in the industry and led to progressively more responsible positions and leadership roles. In 1996, Smith founded R.E. Smith Consulting, Inc. His business assists food companies in research prioritization, accelerated project management, and the development and commercialization of new food products.

In addition to his leadership in the food industry, Smith has served an array of organizations through committees and other volunteer activities, including the National Academy of Sciences, the Institute of Medicine, the NASA Food Processing Committee, and the Midwest Advanced Food Manufacturing Alliance. He was president of the Institute of Food Technologists from 1996 to 1997 and is currently adviser to the IFT Foundation, and a member of the American Society of Nutrition and the Federation of American Societies of Experimental Biology.

Smith has made significant contributions to the University of Illinois as an adjunct faculty member and as a member of the External Advisory Committees for both the Department of Food Science and Human Nutrition and the College of ACES.
Alumni updates — listed chronologically by grad year

‘41

‘43
Helen Ann Miller House Phipps, ’43, ’62 M.S., passed away on January 19, 2009. Helen was an active alumna and was a member of the Presidents Council. After college, Helen accepted a prestigious internship in dietetics at Walter Reed Army Hospital in Washington, D.C. Later she was a dietitian at Mercy Hospital, and, at one time, taught dietetics and institutional management at the University of Illinois.


‘48
Jo H. Armstrong, ’48, passed away on July 25, 2008. Mr. Armstrong had served on the advisory committees for the Department of Food Science and College of Agriculture.

‘49

Dr. Joe Tobias, ’49 M.S., ’52, Ph.D., celebrated his 88th birthday on September 13, 2008. The Department of Food Science and Human Nutrition recognized this milestone with a book of notes and well wishes from former students and FSHN friends.

‘51
David Brazelton, ’51, passed away on July 26, 2008.

‘56
William Brown (left), ’56 Ph.D., welcomed Faye Dong, Department Head to his business.

Ashok Ganguly, ’59 M.S. ’61 Ph.D., was honored by the President of India who conferred on him the second highest civilian award, the Padma Vibhushan, for his services to the country of India. He also received a lifetime achievement award from the Economic Times.

Vera (Dean) Felts, ’63, retired from a position with the MEDPREP program at Southern Illinois University School of Medicine in Carbondale. She has been active for many years in the philatelic (stamp collecting) field, and began as the Executive Director of the American Topical Association in March.

Samuel A. “Sam” Palumbo, ’63 M.S., ’67 Ph.D., passed away on December 29, 2008. Sam was employed for many years by the United States Department of Agriculture (USDA) and after retiring, began a second career as Research Professor of Biology at Illinois Institute of Technology, Chicago.

‘67

Irwin Immel, ’69, ’80 M.S., retired from business and is farming full time.

‘70
Donna Immel, ’70, ’83 M.S., leads sensory science and consumer insight for Griffith North America and heads their Global Center for Excellence.

‘71
Sudhir Gupta, ’71, and his wife, Raka, visited with their son Shishir, his wife Jessie, and their grandson Nikhil in Shaker Heights, Ohio during summer 2008.
Alumni Notes and Updates

‘73
E. Louise Rogers, ‘73, home economics, received the 2008 Professional Staff Award for Sustained Excellence — Administrative, Management or Technical Contributions Award at the College of Agricultural, Consumer and Environmental Sciences and Paul A. Funk Awards Recognition Celebration on April 23. Rogers is the Associate Dean for Advancement in the College of ACES.

‘74
Connie Sadewater Penner, ‘74, was the dairy products judge at the Los Angeles County Fair. As a student, she was a member of a national championship dairy products evaluation team.

‘76
Henry Leung, ’76 Ph.D., served as a temporary visiting professor of food technology at Hong Kong Polytechnic University for the 2008-2009 school year.

‘81
Charlene Chlopecki-Krepel, ‘81, is working at 3M in the Food Services Group in St. Paul, Minn. Her team is working on an oil extender to extend the life of trans-fat free oils for deep frying.

‘88
Laura Paluch, ’88, moved from Los Angeles to Franklin, Tenn. She was promoted to Research and Development Director for Mars Petcare US. She and her husband also welcomed their first child, a daughter, Sydney, in June 2006.

‘89
Alesia Bock, ’89, has been with Kraft Foods for 16 years and was recently transferred from Corporate Quality to Corporate Nutrition and Regulatory. She is currently leading a group that supports the development of nutrition facts panels and ingredient line information for all Oscar Mayer products, based in Madison, Wis.

‘01
Nicole Romero-O’Toole, ’01, welcomed a daughter, Mia O’Toole in September 2008.

Marisa (Groberg) Vaughn, ’01, and her husband, Mike, welcomed a daughter, Katherine Elizabeth on March 15, 2008. She weighed 7 lbs. 6 oz. and was 20 7/8 inches long.

‘02
Elizabeth Salisbury, ’02, completed medical school at Rush University Medical College in 2007 and is doing her residency at Illinois Masonic Family Medicine in Chicago.

‘05
Tony Jeanmenne, ’05, and Molly Gaisford, ’06, were married on July 5, 2008 in Springfield, Ill. Molly completed nursing school and works at St. John’s Hospital, and Tony is finishing his medical degree at Southern Illinois University School of Medicine.

Dr. Charles Abbas, Adjunct Associate Professor in Food Science, was unanimously elected as the new commissioner representing the United States of America for the International Congress on Yeasts.

Beverly Ahlers, a retired clerk typist in The School of Human Resources and Family Studies, passed away on March 14, 2009 in Yuma, Ariz.

Dorothy Browers, former secretary for the dairy technology program, passed away on March 7, 2009.

Dr. Eric Lien, Adjunct Professor, received the Service Recognition Award at the College of Agricultural, Consumer and Environmental Sciences and Paul A. Funk Awards Recognition Celebration on April 23. The Service Recognition Award recognizes outstanding service to the College by an individual affiliated with the College. Dr. Lien is retired from Wyeth Nutrition, where he was the vice president of nutritional research and development.

Carl Obenauf reported that he was recovering from legionnaire’s disease. He noted that he and his wife, Marge, enjoy attending games at University of Virginia.

Friends Updates

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Thank you to our generous donors

The Department of Food Science and Human Nutrition would like to express sincere appreciation to the following people and organizations for contributing to our programs from April 16, 2008 to March 31, 2009. It is with the support of alumni and friends that FSHN is able to implement outstanding education, research, and outreach programs.

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Name ________________________________________________________________________________________________________________

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News to share: (i.e., a move, job change/promotion, award or recognition, retirement, accomplishments)
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Please share if your company has internship or job opportunities for FSHN graduates.
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Send to FSHN, Attn: Marla Todd, 260 Bevier Hall, 905 S. Goodwin Ave, Urbana, IL 61801, (F) 217-333-9689, or martodd@illinois.edu.

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