Warm I-L-L-I-N-I greetings!

I hope that you are well and enjoyed a restful summer. I am happy to provide you with our annual newsletter, which starting this year is being moved from summer to fall distribution. The 2009-10 year has been a challenging one. No doubt you have read about the financial troubles of the state of Illinois which has impacted the University in a major way. For us, this has translated to lay-offs and budget reductions, and further tightening up of an already lean ship. All of this forces us to remember why we are here and what is really important. On that front, I’m pleased to announce that we continue to attract top-notch undergraduate and graduate students, and our faculty members continue to receive federal, private, and commodity-based grants, train students, make impactful discoveries in their research programs, teach courses, and make a difference in the community. As a department head, I couldn’t ask for more.

The feature story this year describes our off-campus programs. This fall, the off-campus non-thesis M.S. in Chicago, which was started in the early 1970s, will be offered as a live, synchronous online program. Students will need to come to campus only for the food processing labs during the summer. With the new online set-up, we will be able to reach potential students who are located anywhere in the U.S. and beyond. If you are interested in studying for a non-thesis M.S. degree or are interested in taking refresher courses as a non-degree student, I encourage you to check out our program at www.fshn.illinois.edu/offcampusfoodscience.

During spring semester, we were very saddened to lose two individuals in our department who did outstanding and impactful work and were themselves magnificent individuals: Mr. George Lanter, pilot plant manager, and Dr. Robin Orr, Cooperative Extension Specialist. Please see page 7 for more on both of these outstanding individuals. They had to leave us way too early, and we miss them every day.

Cont’d on page 2
In closing, we are very happy to stay in touch with you, and I invite you to let us know when you’re in town so that we can arrange a visit. Starting this fall, we will be able to show you a newly updated Bevier Commons. Thanks to donor support, the changes to the Commons will allow the space to continue to be a warm and welcome location for students, faculty, and staff to gather, study, and hold meetings and events as they have done for decades.

We want to thank you for all of your support in many ways (time, mentoring, energy, funding, marketing) this past year. I want to thank the two Associate Heads, Dr. Nicki Engeseth (Undergraduate Programs) and Dr. Tim Garrow (Graduate Programs); Dr. Dawn Bohn (Off-Campus Programs), Greg Knott (Assistant to the Head), Marla Todd (Assistant Director of Advancement and Newsletter Editor) and the rest of the office staff for all of their excellent service to the department. Please don’t hesitate to contact me if you have questions, suggestions, and/or feedback. I look forward to hearing from you.

With best regards,

Faye M. Dong
Department Head
fayedong@illinois.edu

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Janice Manard joined FSHN as a part-time Accountant II in August 2009. Janice assists in monitoring and maintaining all funding sources for FSHN. This includes administering post-award grants, gifts, self-supporting and state funds. She previously held positions in accounting and human resources in the University Digital Computer Lab, Illini Union, College of Veterinary Medicine Business Office, and the Veterinary Teaching Hospital business office. In her free time, Janice enjoys gardening and needlework, with specific appreciation for crocheting and counted cross stitch. She’s excited about her current efforts to learn how to quilt. Janice lives in Savoy with her husband Tim, and their sons Zach, Alex, and Michael.
College of ACES Awards

Presented at the College of Agricultural, Consumer and Environmental Sciences and Paul A. Funk Awards Recognition Celebration on April 19.

Dr. Sharon Donovan received the 2010 Paul A. Funk Award. The Funk Award recognizes faculty and academic professionals for outstanding achievement and major contributions to the betterment of agriculture, natural resources, and human systems. Dr. Donovan’s research focuses on pediatric nutrition with an emphasis on optimizing intestinal function in healthy and compromised neonates. The Funk Award is in memory of the late Paul A. Funk, who attended the college as a member of the class of 1929 and devoted his life to agriculture.

Dr. Manabu Nakamura received the 2010 Karl E. Gardner Outstanding Undergraduate Advisor Award. This award recognizes demonstrated excellence in undergraduate advising and counseling by faculty of the College of ACES. Dr. Nakamura was honored for his efforts to provide individual research experience and create a culture of undergraduate research scholarship within the College. The late Dr. Gardner was a faculty member, teacher and advisor of students in the Department of Dairy Science and later was associate dean and director of the resident instruction for the college until his retirement in 1977.

Jean-Louis Ledent received the 2010 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. Chef, as he is often referred to in Bevier Café, offers great knowledge of culinary and management skills to the students in the Hospitality Management and Dietetic programs, as the Food Service Systems/Quantity Food Laboratory Manager in the Bevier Café.

Holly Morris joined FSHN as office support assistant in August 2009. Holly is the first face you see in 260 Bevier, and is always available to answer questions and solve a problem at the front desk. Her main responsibilities include welcoming students, faculty and guests, scheduling rooms and equipment, and assisting with the FSHN 597 course. Holly grew up in the Urbana-Champaign area and has since lived in San Francisco, South Bend, Ind., and Los Angeles. She graduated from the University of Illinois with a Bachelor’s degree in liberal arts and also completed graduate coursework in education and training. It gives Holly much pride to return to her alma mater at the University of Illinois. Holly’s hobbies include gardening and exercising, getting lost in a good book, traveling, volunteering, and spending time with her family. Her three sons, Julian (12), Jonah (9), and Jett (6), keep the family busy with their many school activities, but she enjoys every minute of it.
Dr. Hans Blaschek received the 2010 Innovation Discovery Award, sponsored by the Champaign County Economic Development Corporation and several units at the U of I. This award recognizes individuals who have made groundbreaking discoveries with the greatest potential for societal and/or economic impact. Dr. Blaschek is the founder and chief science officer for TetraVitae Bioscience, which produces bio-based chemicals, plastics and fuels. TetraVitae is leading the biological production of bio-butanol as an alternative to petrochemical-based processes for producing butanol. Headquartered in Chicago, the company continues to operate a lab in the UI Research Park in Champaign, where most of its employees work.

Drs. Susan Brewer and Karen Chapman-Novakofski each individually received the 2009 North American Colleges and Teachers of Agriculture (NACTA) Teacher Fellow Award. To qualify for this award, the NACTA member must have been on a full-time appointment involving at least 25 percent teaching for a minimum of five of the past seven years. Criteria included in the evaluation are the instructor’s philosophy; evaluations submitted by current students, alumni, administrative officers, and peers; a self-evaluation as well as factors such as availability to students, teaching innovations, and departmental activity.

The U of I Mom’s Association also recognized Dr. Chapman-Novakofski with the 2010 Medallion of Honor. This award was created in 1966 to pay tribute to those individuals who, by example and service, have used their talents to enrich the lives of others. Dr. Chapman-Novakofski is committed to being an exceptional educator, and is dedicated to engaging her students through relevant, multidimensional educational experiences.

Dr. Hong Chen received the Mary Swartz Rose Young Investigator Award at the American Society for Nutrition (ASN) annual meeting in Anaheim, Calif. This award is given to an investigator within 10 years of postgraduate training on the safety and efficacy of bioactive compounds for human health. Dr. Chen has established herself as an important contributor to the understanding of the role of epigenetic modification on colon cancer and prevention, as well as how genes are regulated by dietary components in colon tumor cells and animal models. The award is named in honor of the late Mary Swartz Rose, a founder and president of the ASN.

Dr. Faye Dong was named a Food Systems Institute Leadership fellow at a celebration at the annual meeting of the Association of Public and Land-Grant Universities in Washington, D.C. She was recognized for her accomplishments in completing the FLSI leadership development program and for contributions to the University of Illinois Department of Food Science and Human Nutrition, as well as the broader higher education and food systems. The FLSI was created with financial support from the W.K. Kellogg Foundation.

Dr. Dong also received the 2010 Chinese American Food Society Professional Achievement Award. This award was presented during a reception at the IFT Annual Meeting in Chicago. She was recognized for her dedication to the food science field and her many efforts to advance the training of food science educators at the high school and college levels.

Dr. Sharon Donovan assumed the office of vice-president of the American Society for Nutrition (ASN), the professional organization in nutrition on June 1. She will serve as president of the organization in 2011. In addition to leading her research and teaching...
Dr. Yong-Su Jin was one of seven U of I researchers, and the first in FSHN, selected to receive a fellowship from the National Center for Supercomputing Applications (NCSA) for 2009-2010. This fellowship will enable Dr. Jin to pursue a research project titled, “Optimal strain design for the production of ethanol from renewable biomass through computing elementary flux modes using a genome-scale stoichiometric model” in collaboration with NCSA. The NCSA fellowships promote innovation in science and engineering, and support creativity in the arts and humanities.

Dr. Soo-Yeun Lee received the 2010 North American Colleges and Teachers of Agriculture (NACTA) Teacher Fellow Award. To qualify for this award, the NACTA member must have previously received the NACTA Teacher Fellow Award and currently be on a full-time appointment involving at least 25 percent teaching. Criteria included are the instructor’s teaching philosophy; a statement about the nominee's promotion and enhancement of teaching philosophy; evaluations submitted by current students, alumni, administrative officers, and peers; a self-evaluation as well as factors such as availability to students, teaching innovations, and departmental activity.

Dr. Shelly Schmidt received the 2009 North American Colleges and Teachers of Agriculture (NACTA) Teaching Award of Excellence. This award is presented to an individual who demonstrates excellence in post-secondary instruction in agriculture. To qualify, the NACTA member must have previously received the NACTA Teacher Fellow Award and currently be on a full-time appointment involving at least 25 percent teaching. Criteria included are the instructor's teaching philosophy; evaluations submitted by current students, alumni, administrative officers, and peers; a self-evaluation as well as factors such as availability to students, teaching innovations, and departmental activity.

Dr. Kelly Tappenden was selected to receive the 2010 Campus Award for Excellence in Undergraduate Teaching. Recipients of this award exhibit a sustained excellence in undergraduate teaching and show innovative approaches to teaching. During the 13 years that Dr. Tappenden has been on faculty at Illinois, she has consistently exhibited extraordinary dedication and innovation in the diversity of educational approaches that she uses to educate the students in the classroom, the clinic, and the laboratory.

Dr. Tappenden was also selected as the editor-in-chief of the Journal of Parenteral and Enteral Nutrition (JPEN). JPEN is the premier scientific journal of nutrition and metabolic support, publishing original peer-reviewed articles about research that defines the cutting edge of basic and clinical discoveries in the field, with the goal of optimizing the care of patients receiving enteral or intravenous therapies.
Reutter brings home Olympic silver and bronze
Katherine Reutter, daughter of Hospitality Management Teaching Associate Beth Reutter and her husband Jay, brought home silver and bronze medals from the 2010 Winter Olympics held in Vancouver, Canada. Katherine won a silver medal in the 1000m women’s short track speed skating and the bronze in the 3330m relay as part of Team USA.

Since the Olympics, Katherine has made several trips back to Champaign-Urbana, sharing her experiences with the community. Katherine continues to train and compete, as she looks forward to the 2014 Olympics in Sochi, Russia.

The support of Reutter’s fans plays a big part in her success. To receive updates on Katherine’s competition and journey, e-mail Beth Reutter at bethreutter@gmail.com.

The Reutter Family, Beth, Katherine and Jay, pose at a ceremony at the Champaign Olympic Tribute. Katherine was included in the landmark that recognizes Olympic athletes who hail from Champaign County.
Robin Orr Fund to benefit food and nutrition education

Dr. Robin Orr was a tireless advocate for nutrition education. Her passion and dedication guided her efforts in directing food assistance programs that touched more than one million of Illinois’ most vulnerable citizens. Robin passed away on May 13, 2010 after a five-month battle with ALS, also known as Lou Gehrig’s Disease.

In honor of Robin, the Department of Food Science and Human Nutrition has established the Robin Orr Food and Nutrition Education Fund. This multipurpose fund will benefit the many areas of nutrition education that were close to Robin’s heart including dietetic student scholarships, graduate student dietetic internships, a lecture series focused on serving at-risk audiences and grants for nutrition education programs.

Robin graduated from the University of Michigan in 1977 and completed graduate studies with a Ph.D in nutrition, marketing and gerontology from Iowa State University in 1992. She earned All-America honors as a water polo player, in addition to top national honors as a swimmer and international honors in kayaking and war canoe. For over 17 years, Robin has been employed by the University of Illinois as an extension specialist and director of programming EFNEP/FNP, overseeing grants, budgets, programs and services that have improved the lives of more than 1 million Illinois citizens.

On March 19, 2010, Illinois Governor Pat Quinn designated "Robin A. Orr Day" at the Illinois State Capitol in Springfield, to acknowledge and celebrate Robin’s accomplishments and to present the first annual "Robin A. Orr Community Partnership Awards" that recognize program coordination, collaboration, and outreach to improve access to food in Illinois communities.

Those who wish to contribute to the fund may do so by visiting www.giving.illinois.edu and entering "Robin Orr Food and Nutrition Education Fund." Checks can also be made payable to University of Illinois Foundation and sent to 1305 W. Green St. Urbana, IL 61801.
Learning By Doing program employed there. An appreciation for both Zamorano and the University of Illinois inspired him to provide a generous gift in support of an internship program for students from Zamorano to study in the Department of Food Science and Human Nutrition.

With Dr. Albrecht’s support, FSHN welcomed three visiting students from Zamorano University to complete internships doing research with various professors during the spring semester. In addition to a rigorous curriculum at Zamorano, students are required to complete an internship to graduate. Elsy Espinoza Ibarram, Blanca Nuria Casteneda Lazo, Jennifer Caceres, and Eric Gonzalez (supported by Dr. Bill Helferich) said that they came to FSHN for an internship because of the opportunities, world-class professors, and excellent facilities. The gift from Dr. Albrecht provides stipend support for three interns.

“Being an alumnus, I have a high regard for the Department of Food Science and Human Nutrition,” Albrecht said. “There are first class faculty and facilities.” He believes that this internship experience allows the Zamorano students to be stimulated, impressed and enlightened by the technology available and the outstanding faculty.

The up-to-date technology and outstanding facilities in FSHN enabled research on a whole new level, said Gonzalez, who worked with Dr. Bill Helferich on fortifying school lunches in Honduras with essential nutrients. “Not only do we do research, but we also do videoconferencing with other students on topics like sustainable agriculture, natural research management, and human nutrition.”

This internship opportunity stems from a rich relationship between the Department of FSHN and Zamorano University of more than a decade. “I believe that the University of Illinois and Zamorano University have mutually benefited from our developing relationship that includes student internships, faculty exchanges, and research collaborations,” said Dr. Faye Dong, Department Head.

Albrecht noted that international interactions continue to play an important role as the world of food and agribusiness continues to expand globally. “The department dramatically gains from understanding the cultures and markets from which these students come,” he said. The students may present options for research and for applying that research to expanding markets, while simply providing a varied perspective on projects. “The presence of these students enriches the department.”

Zamorano University has a simple philosophy of “Learning by Doing.” Students apply their learned techniques in real-life business settings, where they will further develop problem-solving skills that prepare them for their professional careers. “We do
So sophisticated in what they were presentations by the students. "They were Albrecht said in reference to presen-
tive camaraderie among the Illinois dents to Midwestern culture and posi-
this program was to expose the stu-
addicted that he felt part of the value of the university for having us here. The people here are very nice and have made themselves accessible." Albrecht
Lazo had the opportunity to do re-
search in Dr. Youngsoo Lee's lab, where they created a soy-based, high protein snack that resembles Captain Crunch cereal. Caceres, on the other hand, graduated in 2008 and is participating in the post-graduate intern-
ship program with Dr. Nicki Engeseth.
Ibarram, who worked in Dr. Kelly Tappenden's lab researching gastroin-
Testinal diseases, said that this pro-
gram gave her many opportunities. “This has been a new point of view for me in human nutrition, because in Zamorano we focus a lot on food science,” Ibarram said. “The people here are really great.” In the future, Ibarram looks forward to developing a system in the Bolivian government that improves nutrition in children’s meals.
“We are very grateful to Dr. Albrecht for giving us this opportu-
nity,” said Lazo. “We’re also very appreciative of Dr. Dong and this university for having us here. The people here are very nice and have made themselves accessible.” Albrecht added that he felt part of the value of this program was to expose the students to Midwestern culture and positive camaraderie among the Illinois students.
“I was dramatically impressed,” Albrecht said in reference to presenta-
tions by the students. “They were so sophisticated in what they were doing and had come so far in such a short time. I’m pleased that I could have a positive impact on their FSHN experience.”
Several of the students hope to eventually come back to FSHN to study for a master’s degree in their respective concentrations. “The students from Zamorano are very well trained, have an outstanding work ethic, are very bright, and are very self-sufficient,” Dong said. “The Zamorano University motto of ‘Learning by Doing’ describes the program’s very effective approach to teaching and learning. We are honored to be a partner with Zamorano University.”

Hospitality Management Learning Assistant Fund established

The daily operation of the Bevier Café is a critical component of the dietetic and hospitality management curric-
ula, fulfilling the quantity foods course requirement. Additionally, student learning assistants are essential to the daily operation and teaching of this laboratory-based course.
Undergraduate learning assistants have a variety of responsibilities, including overseeing food preparation, inventory management and general support of the teaching associate and executive chef in the Bevier Café. Learning assistants also oversee much of the preparation and execution of the Spice Box meals, which are the capstone projects of the Hospitality Management program. These student assistants often work long days, while balancing their regular course-load, and had historically qualified for a valuable tuition waiver. However, these waivers will not be offered to undergraduate students starting in the fall 2010 semester, because of many cost-cutting measures on campus.
A new fund in the Department of Food Science and Human Nutrition will provide support for the learning assistants. The Hospitality Management Learning Assistant fund is a multi-use fund designed to reward the undergraduate students who seek to develop leadership skills as learning assistants, while committing to the extra responsibilities associated with the positions. The fund will provide scholarships and hourly stipends that will help to cover the cost of students’ education while they serve in this capacity.
“The students in these positions are those that have illustrated high levels of maturity, leadership and organizational skills,” said Jill Craft, Hospitality Management Teaching Associate. “This fund will assist us in attracting these top students to the positions and reward them for their hard work.”
In addition to the scholarship funds, the students will be offered additional leadership development opportunities, which are designed to further prepare them for careers in the hospitality management field. “Because of their experience as learning assistants and their work ethic, these students are often very attractive to potential employers,” Craft said. “It is our hope that the Hospitality Management Learning Assistant Fund will help in maintaining that quality trend.”
Those wishing to contribute to the Hospitality Management Learning Assistant Fund should contact Marla Todd at martodd@illinois.edu or 217-244-2875.
Gift establishes FSHN undergraduate research award

Realizing the importance of undergraduate research experiences, Dr. Toshiro and Hiro Nishida have provided a gift of $10,000 to establish the Toshiro and Hiro Nishida Undergraduate Research Award within the Department of Food Science and Human Nutrition. This gift will fund a $500 annual award to promote undergraduate research in the area of Nutritional Biochemistry and Molecular Biology in the Department of Food Science and Human Nutrition.

“I fully realized the importance of undergraduate research in the Department,” Dr. Nishida said, explaining why he and his wife established the scholarship. “Many undergraduate students worked in our laboratory as hourly undergraduate assistants. Their assistance in laboratory work and in preparation of manuscripts and grant proposals was indispensable to the progress of our research.”

“The students become familiar with the methodology and approaches used for the research. Their accomplishments also help the research projects of the advisors,” states Nishida, in explaining the benefits of undergraduate research to the students. This scholarship provides additional incentive for students to engage in research projects.

This acute awareness of the benefits of undergraduate research projects led the Nishidas to propose the creation of the Toshiro and Hiro Nishida Undergraduate Research Award, which will benefit not only the students but also the advisors by encouraging more students to pursue projects, thereby contributing to research programs and overall education in the Department.

Each year an undergraduate student will receive the $500 award as a scholarship or a travel stipend for attending national meetings in the field. Students who express interest in carrying out their graduate research in the same or related areas in the Department of FSHN or the Division of Nutritional Sciences will receive preference for this award.

The first recipient of the Toshiro and Hiro Nishida Undergraduate Research Award is Dennis Sudirdjo, a junior in Food Science and Human Nutrition performing laboratory research with Dr. Elvira de Mejia. Dennis was presented the award at the annual FSHN year-end party.

Dr. Nishida was on the faculty of the Department of Food Science and Human Nutrition for more than 40 years before his retirement in 1998. In addition to this newest award, the Nishidas support graduate student travel awards in FSHN and the Division of Nutritional Sciences. The Department of Food Science and Human Nutrition appreciates the generosity of Dr. Toshiro and Mrs. Hiro Nishida.

Dr. Toshiro and Mrs. Hiro Nishida provided a generous gift to encourage students to participate in undergraduate research.
Soy peptide lunasin has anti-cancer, anti-inflammatory properties

Two new University of Illinois studies report that lunasin, a soy peptide often discarded in the waste streams of soy-processing plants, may have important health benefits that include fighting leukemia and blocking the inflammation that accompanies such chronic health conditions as diabetes, heart disease, and stroke.

"We confirmed lunasin's bioavailability in the human body by doing a third study in which men consumed 50 grams of soy protein — one soy milk shake and a serving of soy chili daily — for five days. Significant levels of the peptide in the participants' blood give us confidence that lunasin-rich soy foods can be important in providing these health benefits," said Elvira de Mejia, a U of I professor of food science and human nutrition.

In the cancer study, de Mejia's group identified a key sequence of amino acids — arginine, glycine, and aspartic acid (the RGD motif) — that triggered the death of leukemia cells by activating a protein called caspase-3.

"Other scientists have noted the cancer-preventive effects of the RGD sequence of amino acids so it's important to find proteins that have this sequence," she said.

The scientists also verified lunasin's ability to inhibit topoisomerase 2, an enzyme that marks the development of cancer, and they were able to quantify the number of leukemia cells that were killed after treatment with lunasin in laboratory experiments.

In another study, the first to report lunasin's potential anti-inflammatory activity, they showed that lunasin blocked or reduced the activation of an important marker called NF-kappa-B, a link in the chain of biochemical events that cause inflammation.

They also found statistically significant reductions in interleukin-1 and interleukin-6, both important players in the inflammatory process. The reduction in interleukin-6 was particularly strong, she said.

Although inflammation is linked in the public mind with chronic health problems such as heart disease, diabetes, and rheumatoid arthritis, de Mejia said it also plays a role in the development of cancer. "We know that chronic inflammation is associated with an increased risk of malignancies, that it's a critical factor in tumor progression," she said.

"And we can see that daily consumption of lunasin-rich soy protein may help to reduce chronic inflammation. Future studies should help us to make dietary recommendations," she added.

Although the high cost of obtaining lunasin from soy waste limits its use for nutritional interventions, soy flour does contain high concentrations of the peptide, she said.

And de Mejia utilized the USDA soybean germplasm collection housed at the U of I, studying 144 soy genotypes to learn which varieties contain the most lunasin.

"Some genotypes contain very high concentrations of lunasin, others contain no lunasin, and some locations yield more lunasin-rich beans than others," she said.
Strong history of off-campus M.S. program leads to online program

For nearly 40 years, the Department of Food Science and Human Nutrition has administered a non-thesis master's degree program in the Chicago-land area. The program has seen several changes, but the purpose, to provide educational opportunities to students who for personal or professional reasons are not able to return to campus full time, has remained. The program has changed from face-to-face courses at the Circle Campus in Chicago to globally-available live online courses.

The early years
In the early 1970s, the Chicago Section of the Institute of Food Technologists (IFT) approached Dr. Art Siedler, then head of the Department of Food Science about developing some type of food science education program in the Chicago area. Dr. Siedler notes that an undergraduate program was suggested but he felt a master's degree program was more viable. He approached the Graduate College on campus, and food science became the first department to offer a program of this kind. “We were talked about as being an example of a premiere off-campus program,” Siedler said. All students had to be admitted through the Graduate College, and the course work also had to be approved.

“Chicago is a major hub of the food industry,” Siedler said. “It was too critical not to be there to be seen as a valuable program.”

In addition to being valuable to the Chicago food industry, the program was improving the department’s external image. Alumni were earning their non-thesis M.S. degrees, bringing their knowledge back to their companies and getting better paying jobs, Siedler said. The program also fulfilled a goal of the Chicago IFT to have accessible continuing education near the working professionals.

By creating awareness among food companies, there were growing opportunities for potential jobs for full-time on-campus students. Companies where off-campus students worked were also turning to FSHN for technical testing and supporting faculty research, said John Erdman, professor in Food Science and Human Nutrition who directed the off-campus program for 10 years.

“There was a much greater number of industry connections than if we had not had the program,” said Bill Artz, professor of food science. Artz recalls that some of the off-campus students went on to do research projects with some faculty members.

The program also provides value to individuals who are working full time and have a bachelor's degree but want a higher level understanding of Food Science, said Dawn Bohn, current Director of Off-campus Programs in FSHN. This program allows working professionals to continue to advance their careers with a higher level of education without a work stoppage. “A bachelor's degree has a good foundation, but with a M.S. degree, professionals are growing that knowledge and advancing it to a mastery level. They can take the knowledge from their B.S. degree and emphasize and synthesize concepts.”

Bohn added that many companies are also seeing the value of encouraging their employees to study in the program. Many of the students receive tuition reimbursement from their employers.

Level of education can certainly impact upward movement, said Sandra Ferby, a graduate of the off-campus program. She enrolled in the program to advance her career, but also found it to be a good way to network with others.

Siedler admits that faculty members may have been somewhat reluctant to teach in the program at first. Therefore, he taught the first course in the program. Other faculty members joined him and then were able to advocate to others to be involved in the program. At that time, the faculty members were flown to the Circle Campus, where classes were originally held. Classes later met in Hinsdale and Oak Brook.

“It was not an easy job for the faculty who had to go up there to teach,” Siedler said. “They did it because they thought it was worthwhile, not because of the extra pay.”

A growing program
The Graduate College expressed concerns about the potential number of students that would take classes when Siedler originally approached them about the off-campus M.S. As it turned out, at times, there were more students in specific classes in Chicago, than on campus, he said.

Quality of the courses was also important as the program developed.

“We are committed to a high quality of education. The off-campus program was built to be the same quality as an on-campus non-thesis M.S.,” Bohn said. Students were not given a different level of education or expectations. Students completed most course work in Chicago. They came to campus for the food processing course and to participate in a final oral examination by FSHN faculty members.

There were differences in the teaching experiences on and off campus. The typical approach of blackboards
and transparencies couldn’t be used, Erdman noted. Teaching approaches had to be more lively and interactive because both the instructor and the students had already worked all day.

The students were often more mature, focused, and dedicated, Erdman said. They brought their professional experience to the classroom, with real life examples. “I learned what was really being done in the industry,” Erdman admitted. Interactions with these working students provided examples that could be used for classes on and off campus.

Earning a M.S. degree while professionals continue to work also allows them to apply what they are learning directly to their work experiences.

“They have case studies at their finger tips,” Bohn said. “This creates a great understanding of the concepts being covered in the coursework.”

Melissa Kuhrt Jones, a current off-campus M.S. student, shared that she was able to take information from a flavor chemistry course and apply it to a project she was working on at her company to create a project for a summer intern. “It was neat to see what I was learning come full-circle to my job,” she said.

To date, more than 200 students have earned M.S. degrees through the off-campus food science program. Additional students have completed single courses as non-degree seeking students.

“I was proud of our program,” Siedler said. “Establishing this quality program was one of our big achievements in the Department at the time.”

**Going online**

Although the off-campus Food Science M.S. program has served many students during its history, the Department began to explore options to further expand the program. In spring 2008, FSHN offered the first exclusively online course in its program, Nutrition for Health and Fitness. With the success of this and subsequent individual courses, the decision was made to move the program into an exclusively online model.

All required lecture-based courses will be delivered in live (synchronous) online sessions, using a virtual classroom tool, Elluminate. This technology allows an instructor to lecture and gives students the opportunity to ask questions, interact with other students, and even give presentations. Additional programs will be used to support the online learning environment. For example, those students who have not completed an IFT-approved food processing sequence will be required to come to campus for the lab portion of the course.

“The live online delivery of the courses makes the program more accessible to students in various locations, who may also be balancing travel for their careers,” Bohn said. “The courses can be accessed at any location with an Internet connection. This is a big opportunity for us to reach students beyond the Chicagoland area.”

Jones noted that it was often challenging to mix work travel and other obligations and be in Oak Brook for class. “The big advantage (of the online program) is the flexibility for traveling,” she said. “It helps with work-life balance to be able to do it anywhere.”

“The course work will be very similar to the non-thesis program that has been offered in the off-campus class-
room in the past,” Bohn said. “The same high quality will be maintained.”

Bohn adds that teaching in the online environment is very similar to a large lecture hall class. “Faculty members have to make an effort to incorporate stops in to their presentations so that people don’t drift away,” she said. “You don’t get to see student’s facial expressions to determine if they are understanding the material or not.”

However, the online environment seems to give some students more confidence. “Students are more willing to respond if you ask a question, because they seem to feel safe in that learning environment,” Bohn said. “They have a bit of anonymity so they are more willing to venture an answer.”

“I think the online courses actually foster more interaction than in-person, because people aren’t rushed to get out the door to get home after the class,” Jones said.

She also noted that the live online courses are more like a traditional classroom than self-paced on-line programs. “The dynamics are the same as they are in a physical room,” she said.

Those who might be discouraged by new technology can be reassured that tools and personnel are in place to help students become comfortable with the technology. Training sessions and support staff will be available to assist with technical difficulties.

Those wanting to learn more about the online food science master’s degree, should visit www.fshn.illinois.edu/offcampusfoodscience.
Study links omega-3 and omega-6 to health conditions

Two recent studies in Food Science and Human Nutrition have linked omega-3 and omega-6 fatty acids to skin health and male fertility.

A team of researchers in food science and human nutrition professor Manabu Nakamura's lab have been focusing on understanding the function of omega-3 and -6 fatty acids, and doctoral student Chad Stroud developed a mouse model to help them understand the physiological roles of these fats. By knocking out genes, they can create deficiencies of certain fats and learn about their functions.

Omega-6 and skin health

They have learned that a specific omega-6 fatty acid may be critical to maintaining skin health.

"In experiments with mice, we knocked out a gene responsible for an enzyme that helps the body to make arachidonic acid. Without arachidonic acid, the mice developed severe ulcerative dermatitis. The animals were very itchy, they scratched themselves continuously, and they developed a lot of bleeding sores," Nakamura said.

When arachidonic acid was added to the animals' diet, the itching went away, he said.

"Knocking out a gene that enables the body to make the delta-6-desaturase enzyme has led to some surprising discoveries. In this instance, we learned that arachidonic acid is essential for healthy skin function. This new understanding may have implications for treating the flaky, itchy skin that sometimes develops without an attributable cause in infants," he said.

Nakamura explained that our bodies make arachidonic acid from linoleic acid, an essential fatty acid that we must obtain through our diets. It is found mainly in vegetable oils.

Scientists have long attributed healthy skin function to linoleic acid, which is important because it provides the lipids that coat the outer layer of the skin, keeping the body from losing water and energy, which would retard growth, the scientist said.

But skin function seems to be more complicated than that. These itchy mice had plenty of linoleic acid. They just couldn't convert it to arachidonic acid because the gene to make the necessary enzyme had been knocked out, he noted.

Arachidonic acid is also essential to the production of prostaglandins, compounds that can lead to inflammatory reactions and are important to immune function. Common painkillers like aspirin and ibuprofen work by inhibiting the conversion of arachidonic acid to prostaglandins.

"We usually think of inflammation as a bad thing, but in this case, prostaglandins prevented dermatitis, which is an inflammatory reaction. We measured prostaglandin levels in the animals' skin, and when we fed arachidonic acid to the knockout mice, they resumed making these important chemical compounds," he said.

Nakamura cautioned that there are still things they don't understand about the function of this omega-6 fatty acid and more research is needed at the cellular level.

The study was published in a recent issue of the Journal of Lipid Research.

Omega-3 and male fertility

Another study in Nakamura's lab indicates that omega-3 fatty acids may be good for more than heart health. A little-known omega-3 may have implications for treating male infertility.

"In this experiment, we used 'knockout' mice that lacked the gene responsible for an enzyme important in making docosahexaenoic acid (DHA). In the absence of DHA, male mice are basically infertile, producing few if any misshaped sperm that can't get where they need to go," Nakamura said.

"We looked at sperm count, shape, and motility and tested the breeding success rate, and the mice lacking DHA simply were not able to breed," said Manuel Roqueta-Rivera, a U of I doctoral student.

In the DHA-deficient knockout mice, sperm counts were extremely low. The sperm that were produced were round instead of elongated and they were unable to move well, he said.

But, when DHA was introduced into the diet, fertility was completely restored. "It was very striking. When we fed the mice DHA, all these abnormalities were prevented," he said.

This is the first time that the importance of DHA to male fertility has been shown this directly, although Co-authors are Chad K. Stroud, Takayuki Y. Nara, Manuel Roqueta-Rivera, Emily C. Radlowski, Byung H. Cho, Mariangela Segre, Rex A. Hess, and Wanda M. Haschek, all of the U of I, and Peter Lawrence, Ying Zhang, and J. Thomas Brenna of Cornell University. Funding was provided in part by a USDA National Needs Fellowship Award and a grant from the National Institutes of Health.
some studies have suggested that male fertility patients with low sperm counts and less motile sperm tend to have low levels of this fatty acid.

"Knocking out the gene for the delta-6-desaturase enzyme has led to some surprising discoveries, including this one about the importance of DHA in sperm formation and mobility," he said.

Nakamura said our body must make DHA from dietary alpha-linolenic acids, the parent compound of the omega-3 fatty acid family. Vegetable oils, including soybean and canola oil, are good sources of alpha-linolenic acid.

Nakamura's team plans to continue studying omega-3 because there are still things they don't understand. "We get hints from looking at sperm in the DHA-deficient animals about what type of pathology we may be looking at and why these polyunsaturated fatty acids are important," he said. "This new knowledge is a starting point in understanding the mechanisms that are involved, and we need to do more research at the cellular level."

The omega-3 study was published in the February issue of the Journal of Lipid Research. Co-authors with Roqueta-Rivera and Nakamura are Chad K. Stroud, Wanda M. Haschek, Sandeep J. Akare, Mariangela Segre, and Rex A. Hess, all of the U of I, and Richard S. Brush, Martin-Paul Agbaga, and Robert E. Anderson, all of the University of Oklahoma Health Sciences Center.

Funding was provided in part by a CONACyT Mexico fellowship award, grants from the National Institutes of Health, the Foundation Fighting Blindness, and Research to Prevent Blindness.

**Osteoporosis website launched**

A comprehensive discussion of osteoporosis, its symptoms, prevention, and other factors can be found on a new University of Illinois Extension website. "Osteoporosis" (http://urbandev.extension.uiuc.edu/osteoporosis/) also includes information on establishing a "bone-healthy diet."

"This excellent resource was developed by Karen Chapman-Novakofski, Professor, Nutrition and Extension Specialist; Shirley Camp, Extension Educator, Nutrition and Wellness; and Karen Plawecki, Teaching Associate, Dietetics, Department of Food Science and Human Nutrition, University of Illinois," said Jane Scherer, U of I Extension urban programming specialist and director of its websites.

The website is organized topically, first defining osteoporosis and continuing with risk factors, a bone-healthy diet, prevention, and diagnosis and treatment.

"Osteoporosis treatment and prevention is as complex as bone itself," said Chapman-Novakofski. "You can't just take a supplement and forget about your bones. Bones need more than calcium, or calcium and vitamin D. And supplements can't make new bone, only medications can do that. On the other hand, the medications can't work well without all the nutrient building blocks."

She added that osteoporosis is a major public health threat for an estimated 44 million Americans or 55 percent of the people 50 years of age and older. "In the U.S. today, 10 million individuals are estimated to already have the disease and almost 34 million more are estimated to have low bone mass, placing them at increased risk for osteoporosis," she said.

"According to the Centers for Disease Control (CDC), in the year 2000, 10 percent of adults in the United States aged 50 and over had osteoporosis. In 2002, CDC stated that the direct care expenditures for osteoporotic fractures alone were estimated at $12 - $18 billion annually."

These numbers are expected to rise dramatically because people are living longer, and the United States population is aging. CDC scientists began a program of measuring bone resorption in 1997 and have continued to conduct osteoporosis research.

Chapman-Novakofski added that the Surgeon General estimates that by 2020, half of all Americans over age 50 will have weak bones unless changes are made to diet and lifestyle. As you can see, the health costs of osteoporosis could be staggering in the next few years.
Three 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 Food Science and Human Nutrition students have been recognized with the Bronze Tablet distinction.

Lydia Anderson
James Roaring
Jeffery Swada

2010 Food Science and Human Nutrition student awards

Outstanding M.S. Student — Mandy Mayeaux
FSHN Outstanding Ph.D. Student — Manuel Roqueta
Outstanding Undergraduate Student Leader — Elizabeth Kuhrt
Outstanding Undergraduate Student Researcher/Toshiro and Hiro Nishida Undergraduate Research Award — Dennis Sudirdjo
Outstanding Senior in Dietetics — Hannah Roosevelt
Outstanding Senior in Food Industry and Business — Alefiyah Master
Outstanding Senior in Food Science — Lydia Anderson
Outstanding Senior in Hospitality Management — Sarah Herberger
Outstanding Senior in Human Nutrition — Laurice Jackson

Product Development Team places third with healthy snack for children

The Department of Food Science and Human Nutrition Product Development Team placed third in the finals of the 2010 Institute of Food Technologists Student Association’s Disney Product Development Competition at the IFT Annual Meeting in Chicago.

The snack designers, pictured above (l to r), are Jenna McFarland of Frankfort, Ill.; Lydia Anderson of Champaign; Michael Just of Herrin, Ill.; and Jessica DeMarke of Park Ridge, Ill.

Their product, "Snow White's Apple Puffs," is a gluten-free, extruded snack that provides a full serving of apple in a sweet, crunchy snack form.

"This competition focuses on creating healthful foods for children and innovative ways to get kids under age 12 to eat their daily requirement of fruits and vegetables," said Aaron Rasmussen, a teaching assistant for the product development class.

"It is gluten free, and it will appeal to the growing population of kids with celiac disease. Not many snacks can make that claim," he said.

The snack was originally developed in the food product development course, FSHN 466, taught by Susan Brewer, professor of food science. In this course, students apply the skills and knowledge learned throughout their education to carry a product concept through marketing and production, much like a commercial product development team.

There are numerous expenses related to participating in the national product development competition. The Department of Food Science and Human Nutrition appreciates the generosity of those who donated product and funds in support of the team. Those wishing to support future teams may contribute to the Product Development Team fund. Contact Marla Todd at 217-244-2875 or martodd@illinois.edu for more information.
**Student News Briefs**

**Maggie Evenson**, sophomore in FSHN, and **Andrea Kazaniwskyj** and **Jeremy Park**, juniors in FSHN, were selected to serve on the 2010-2011 College of ACES Student Advancement Committee.

**Heather Gibbs**, a PhD student working with Dr. Karen Chapman-Novakofski, was selected to receive an American Dietetic Association Foundation graduate student scholarship.

The University of Illinois IFT Quiz Bowl team, comprised of **Amanda Peck**, **Anita Lucius**, **David Bloom**, **Eric Greenstein**, **Jared Sugden**, and **Maxine Roman**, placed third in the Midwest competition held in Columbus, Ohio.

**Henna Muzaffar**’s abstract was selected as one of three winning submissions for the Nutrition Education Research Interest Section Student and Post-doctoral Research Competition. She is a Ph.D. student in Dr. Karen Chapman-Novakofski’s research lab. Her work was recognized at the Nutrition Education Research Interest Section business meeting, where she gave a brief synopsis of her research project.

**Sirima Puangpraphant** was awarded third place in the 2009 IFT Division of Nutraceuticals and Functional Foods student paper competition. She is a Ph.D. student advised by Dr. Elvira de Mejia. The title of Sirima’s paper was “Yerba Mate tea phytochemicals inhibit inducible nitric oxide synthase/nitric oxide and cyclooxygenase-2/prostaglandin E2 pathways in lipopolysaccharide-induced macrophages.”

The Student Dietetic Association raised over $1,000 for the Eastern Illinois Food Bank by hosting a Spaghetti Supper Fundraiser. The funds earned secured food valued at over $11,000 for the 14-county area that the food bank serves. SDA members are pictured serving the meal at the campus Activities and Recreation Center (ARC).

**Sirima Puangpraphant** and her advisor, Dr. Elvira de Mejia, with her poster at the 2009 IFT meeting.
2009-2010 undergraduate student scholarships
(administered through the Department)

Willard J. and Alice C. Corbett Scholarship
Stephanie Andler
Lily Benner
Kim Sejin
Kelly Sarniak

Samuel E. Dean Memorial Award
Elizabeth Kuhrt

Diageo Scholarship
Amanda Peck

John H. Hetrick Scholarship
Elizabeth Sutherland
Jenny Yang

Alexis J. Katsinas Scholarship
Bridget O’Neil
Milica Popvic

Howard M. Katz Scholarship
Sarah Herberger
Michael Umans

International Foodservice Manufacturers Association Scholarship
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Kellogg Company Scholarship
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Elizabeth Pletsch

Kraft Foods Human Nutrition Scholarship
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Swagger Foods Corporation Scholarship in Food Science
Paul Tschammer

Lun Shin Wei Memorial Scholarship
Paul Tschammer

Agnes and Bill Brown Fellowship in Microbiology
Lina Dovilas (Dr. Scott Martin)

Philip L. and Januita Fitzer Francis Fellowship in Health and Wellness
Zhe (Jessica) Zhang (Various Advisors)
Shasha Zheng (Dr. Yuan-Xiang Pan)

Jeannette Chu and Winston Lo Endowed Fellowship in Food Science and Human Nutrition
Chung (Amy) Yan Fung (Dr. William Helferich)
Shasha Zheng (Dr. Yuan-Xiang Pan)

Bonnie Puls Raths Memorial Fellowship
Michelle Mosley (Dr. Margarita Teran-Garcia)

Jonathon Baldwin Turner Graduate Fellowship
Ingrid Jorud (Dr. Hong Chen)
Jacob Lahne (Dr. Keith Cadwallader)
Joshua Quarterman (Dr. Yong-Su Jin)
Mandy Mayeaux (Dr. Soo Lee & Dr. Sharon Donovan)

Graduate Student Awards

Alice & Charlotte Biester Fellowship
Shannon Butler
Hee Sook Chung
Dina Fernandez
Chung (Amy) Fung
Heather Gibbs
Ingrid Jorud
Joseph Kreger
Qian (Grace) Li
Qingruisi (Ellen) Li
Rustin Meister
Michelle Mosley
Sirima Puangpraphant
Aaron Rasmussen
Eliana Rosales

2009-2010 Food Science and Human Nutrition graduate student fellowships and awards

The following graduate students received fellowships and awards, provided by generous donors, for the 2009-2010 school year.

Graduate Fellowships
(advisors listed in parentheses)

Henry J. & Marjorie Atchison Becker Endowed Fellowship in Food Processing
Sarah Scholl (Dr. Shelly Schmidt & Dr. Nicki Engeseth)
Scholarship and fellowships, provided by generous donors, assist the Department in attracting, retaining and rewarding outstanding students.

Faye Dong
Alumni updates — listed chronologically by grad year

1959
Dr. Ashok Ganguly, ’59 M.S., ’61 Ph.D., is the Chairman of the Board of Directors of Firstsource Solutions, as well as the Director of the Reserve Bank of India.

1960
Leon Langhauser, ’60, received two patents for his work in ethanol bio-grind fractionation and corn and fiber refining.

1965

1979
Ali El-Hamdy, ’79 M.S., ’81 Ph.D., was elected president of the Libyan Food Science & Nutrition Society.

Gail (Andrews) Bivin, ’79 M.S., passed away on October 28, 2009. Gail was very active in the Naperville, Ill. community, volunteering much of her time. She received the 2007 Naperville Jaycees Distinguished Service Award in recognition of her philanthropy.

FSHN alumnus receives ACES Young Alumni Award

Eleftherios (Terry) Moros, ’98, M.S. ’00, received the College of Agricultural, Consumer and Environmental Sciences Young Alumni Award during the ACES College Connection on November 19, 2009. He is currently the Research and Development manager for Frito-Lay at the Plano, Texas facility. Even while living in Texas, Terry still maintains a high degree of involvement with his alma mater through recruiting for Frito-Lay on campus, supporting student activities by offering his expertise, serving as a judge for the Institute of Food Technologists Student Association Product Development Competition, and promoting the use of Always Illinois to provide networking opportunities for students.

The ACES 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.

Alumna receives ACES Award of Merit

Sharon Hoerr, ’71 home economics, M.S. ’76 health and safety studies, Ph.D. ’85 nutritional sciences, received the 2010 College of Agricultural, Consumer and Environmental Sciences (ACES) Alumni Association Award of Merit on April 19 at the Paul A. Funk Recognition Awards.

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

Sharon is currently a professor of food science and human nutrition at Michigan State University, where she has focused her research on reducing dietary risk for chronic diseases by helping families improve their food choices. Her current research focuses on mother-child pairs from families with young adults and limited incomes. Sharon’s dedication to her work has earned her the prestigious Helen Ulrich Career Award in Nutrition Education, an award sponsored by the Society for Nutrition Education. She has also held leadership positions in numerous professional organizations including the American Dietetic Association, the Society for Nutrition Education, and the American Society of Nutrition. Sharon is also an active member of both the American Public Health Association, as well as the Michigan Head Start Association.
1981
Steve Rittmanic, ’81, has worked with multiple companies to create new healthy kids, diet, sports, military, and medical applications for various food proteins. He developed Designer Whey beverages, which utilize his aqueous protein ingredient technology and are featured on the NBC TV show “The Biggest Loser”.

Brian C. Hampson, ’81, ’83 M.S., ’88 Ph.D., is teaching and performing collaborative research at the University of Hawaii at Hilo Pacific Aquaculture and Coastal Resources Center, on a project funded by the Office of Naval Research and the State of California.

Teresa Marshall Ph.D., ’81, was promoted to Associate Professor at the University of Iowa in 2009, and was also awarded the 2008-2009 Collegiate Teaching Award for the College of Dentistry.

1983
Hany M. Khalil, ’83 M.S., ’87 Ph.D., serves as executive director of California State University Consortium for International Development, a consortium of five California state universities.

1992
Kay Cooksey, ’92 Ph.D., received the Riester Davis Award from the Packaging Division of the Institute of Food Technologists. Kay holds the Cryovac Endowed Chair in Packaging Science at Clemson University.

1993
Julie (Musselman) Reiling, ’93, ’96 M.S., is working with the University of Nebraska’s Food Processing Center as a food product developer.

1997
Tom Niedoborski, ’97, ’00 M.S., is an associate principal scientist with Kraft Foods. In Spring 2010, he was sent to Guyana for two weeks to perform volunteer work for Kraft, where he assisted in the development of market-relevant products.

1998
Angela Dorsey, ’98, married Nicholas Kockler on September 5, 2009, in Laguna Beach, CA.

2002
Beth Peralta, ’02, received the Illinois Dietetic Association’s Recognized Young Dietician of the Year award. She is currently working as a diettitian at the Veterans Affairs Illiana Health Care System in Danville, Ill.

2004
Erin Frakes, ’04, is working at Cargill in Iowa City, Ia., as an inside sales representative.

2005

2006
Alison Baltusis, ’06, graduated from the Midwestern University Chicago College of Osteopathic Medicine in May 2010.

Juanita Foster passed away on April 20, 2009. Juanita was a secretary at the University of Illinois for many years in the Psychology Department and the Department of Food Science.

Dr. Eric Lien, adjunct professor, and his wife Winnie welcomed Han Sub Kwak, FSHN graduate student, to the Philadelphia area in summer 2009. Lien is serving as a mentor for Han Sub. They visited various landmarks, including George Washington’s headquarters at Valley Forge. Dr. Lien and Han Sub are pictured in the kitchen of the historic site.

Dr. Hazel Taylor Spitze passed away on August 22, 2009 at her home. Hazel was a professor of Home Economics at the University of Illinois until retirement in 1987. She was highly regarded both nationally and internationally as a teacher and author. She was editor of The Illinois Teacher of Home Economics from 1973-1987. She received numerous professional awards including the Undergraduate Teaching Award in 1981. Hazel was invited to participate in a Conference on Food, Nutrition, and Health at the White House in 1969 and the White House Conference on Children in 1970. She had a passion for education at all levels and recognition of the value of education for personal development, family, community and world peace. Hazel and her husband, Dr. Bob Spitze, endowed student scholarships and faculty awards at four Land Grant Universities, including the University of Illinois.
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 1, 2009 to June 30, 2010. 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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