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AND MORE
GREETINGS
from the Department of Food Science and Human Nutrition at the University of Illinois

“FORGING AHEAD WITH LASER-LIKE FOCUS”

Distractions abound. Uncertainties about the state budget and national economy, educational affordability, demographic and societal shifts are but a few of the interferences that can detract us from our core mission within the Department. While we may not have the ability or avenues to directly alter such diversions, we can control our individual choices and actions to remain collectively focused on recruiting, retaining, and training the most promising undergraduate and graduate students, discovering pathways and technologies for a healthy food supply and citizenry, and extending our knowledge and skills to those most in need. The energy generated from a constant swirl of ambiguities and change can be channeled into a pin-point focus on mission-critical activities—teaching, research, extension and public engagement. We will be strategic in the use of our precious resources to shape a future characterized by excellence.

Examples of laser-like focus are included in this issue of the newsletter. From our innovative and targeted research to award-winning instruction to novel internship experiences, you will find snippets about how students, faculty, staff, and alumni are moving forward to tackle grand challenges in the food, nutrition and health domains. We are committed to upgrading our teaching and research facilities, advancing our instructional capabilities, and training the next generation of professionals in an ever-changing and distracting world. Helen Keller once stated, “Only through experiences of trial and suffering can the soul be strengthened, vision cleared, ambition inspired and success achieved.” We need your support in shooing away the economic adversity and distractions toward concentrated optimism about our future. We hope that you will join us in our efforts and look forward to your engagement with the Department!

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- Department of Food Science and Human Nutrition
- Bevier Café
- Spice Box
- College of ACES
NEW FACULTY AND STAFF

Hannah D. Holscher
Dr. Hannah Holscher joined FSHN as an Assistant Professor of Human Nutrition and the Microbiome on June 16. Her research focuses on dietary manipulation of the microbiome for disease prevention and treatment. Dr. Holscher is an alumna of the University of Illinois, having completed her B.S. in Food Science and Human Nutrition and her Ph.D. in the Division of Nutritional Sciences. Prior to joining the Department, she was a postdoctoral research associate in the Department of Animal Sciences at Illinois. Dr. Holscher and her husband, Naiman Khan, live in Champaign. She enjoys running, traveling, and spending time with family and friends.

Matthew J. Stasiewicz
Matt Stasiewicz joined FSHN as an Assistant Professor of Applied Food Safety on August 16. His research focuses on questions relevant to food safety risk analysis and management.

Alanna B. Olah
Alanna Olah joined FSHN as a Teaching Associate in Hospitality Management on February 2. She will teach several of the hospitality management courses, including FSHN 340 and FSHN 443, in which students operate the Bevier Café and Spice Box. She earned her M.S. degree in Hospitality and Tourism from University of Central Florida’s Rosen College of Hospitality Management. She was an Associate Professor at Valencia College, where she taught hospitality management and food and beverage courses. She has nearly 20 years of experience working in the hospitality industry. Before coming to Illinois, she was a food safety and sanitation supervisor for Marriott International at Orlando World Center Marriott and a representative for Marriott International’s Global Food Safety Council for North America. She is a certified instructor and proctor for Servsafe, a TIPS trainer and a Court of Master Sommeliers Certified Wine Sommelier. In her free time, she enjoys reading, playing with her three rescue dogs, and outdoor adventures. Alanna and her husband, Brian, live in Mahomet and have already enjoyed exploring Lake of the Woods Park.

Amanda Reifsteck Floyd
Amanda Reifsteck Floyd joined FSHN as an Office Support Associate in August 2014. You can find her at the front desk in the FSHN Business Office in Bevier Hall, helping students, faculty, and staff, and assisting accounting as needed. Amanda worked at Carle for four years before working at the University. She received her Associate’s in Sciences from Parkland College in May 2014, and plans to continue her education at the University of Illinois. Amanda was recently married, and she and her husband, Julio, love spending time with family and their puppy.

RETIREEs

Hospitality Management’s Beth Reutter Retires

After serving in multiple roles as Program/Advising/Internship Coordinator and Teaching Associate for Hospitality Management, Beth Reutter retired in August. Reutter obtained an Ed.M. in Vocational-Technical Education with a Major in Home Economics Education from the University of Illinois in 1988, and then taught for two years at Eastern Illinois University. In 1990, Reutter returned to the University of Illinois to join Hospitality Management, staying with the program until August 2015.

As an instructor, Reutter taught a range of courses during her tenure, including: Introduction to Hospitality, Hospitality Purchasing, Food Service Sanitation, Hospitality Management Skills and Applications, Internship, Business Etiquette, Food Production and Service, Introductory Food Laboratory, Hotel/Motel Management and Operations, and Introductory Food Laboratory. Among other honors, in 2015 Reutter received a “Professional Staff Award for Excellence: Sustained Excellence—Advising, Teaching and Outreach” from the College of ACES.

Reutter points to the renovations of the Bevier Café, the Spice Box, and kitchens as significant developments during her tenure, and states that alumni input contributed to the ongoing modifications of the hospitality management curriculum. Despite changes in the industry, Reutter notes that customer service is still the main focus, and that an outgoing, engaging “hospitality personality” is still a hiring point for employers. Ultimately, Reutter would like to see the University of Illinois program become the top hospitality program in the state.
Congratulations to **Dr. Soo-Yeun Lee**, who has been promoted to Full Professor! Dr. Lee’s research interests include food chemistry and the assessment of food consumer products using sensory methodologies. Along with her husband, Dr. Youngsoo Lee, and two other scientists, Dr. Lee was awarded a $360,000 USDA NIFA grant to study methods to improve experienced saltiness in foods while reducing total sodium content. In addition, Dr. Lee currently serves as Assistant Dean for Curriculum and Honors Programs in the College of Agricultural, Consumer and Environmental Sciences (ACES), where she oversees scholars programs, development of an online journal, ACES Courses & Curriculum, and courses in writing for undergraduate research, among other duties.

**Dr. Sharon Donovan**, Professor of Nutrition and Director of the Illinois Transdisciplinary Obesity Prevention Program, has been selected for the Food Systems Leadership Institute (FSLI). FSLI is a 2-year program designed to enhance individual leadership for organizational change within a food systems perspective. Supported by the Association of Public and Land-Grant Universities and the W.K. Kellogg Foundation, experienced leaders from academia, industry and government join together to explore leadership challenges and future opportunities. Sharon will be part of the 2015-2017 Cohort and will attend sessions at North Carolina State University, The Ohio State University and California Polytechnic University, while completing an individual leadership project.

**Marla Todd** has taken a new position as Associate Director of Advancement Communications for the College of ACES. In this role, she will still be working with the College of ACES Office of Advancement to secure private support for the land-grant mission—education, research and outreach. However, her focus will shift from specifically FSHN to marketing and communications support related to development (fundraising) for all of the College of ACES. Marla joined FSHN in 2005 as Coordinator of External Relations. In 2009, she accepted additional responsibilities with the College of ACES serving as the Assistant Director of Advancement with a dual appointment in FSHN and the Office of Advancement. In 2012, Marla advanced to Associate Director of Advancement. Her new position started March 16, 2015 and her responsibilities for FSHN fundraising will officially close on August 15, 2015. Marla welcomes people to contact her for assistance of any sort at the same e-mail and phone (martodd@illinois.edu or 217-244-2875).

**FACULTY AWARDS**

2015 College of ACES and Paul A. Funk Recognition Awards

**Dr. Luis A. Mejia** was the recipient of the Service Recognition Award, an award that recognizes outstanding service to the College of Agricultural, Consumer and Environmental Sciences by individuals such as adjunct professors, USDA, or Illinois Survey scientists affiliated with the college.

Dr. Mejia joined FSHN in his current position as an Adjunct Associate Professor in 2007. He lectures on food toxicology regulations, biofortification, organic foods, and provides an international perspective on nutrition issues.

**Elizabeth Reutter** was the recipient of the Professional Staff Award for Excellence in the category of Sustained Excellence in Advising, Teaching, and Outreach, which recognizes exceptionally outstanding and meritorious work over an extended period of time by professional staff.

Reutter joined FSHN’s Hospitality Management program in 1990 as an instructor, but took on multiple administrative and instructional roles over her career in the department, retiring in August of 2015.

**Dr. Soo-Yeun Lee** was the recipient of the Senior Faculty Award for Excellence in Teaching, an award that recognizes outstanding experienced and demonstrated excellence in the areas of teaching, research, and extension.

Topics in Dr. Lee’s teaching include sensory evaluation of foods for students at the undergraduate level, and seminars on advanced topics in sensory science and seminars for the Illinois Transdisciplinary Obesity Prevention Program at the graduate level. Dr. Lee also serves as Assistant Dean for Curriculum and Honors Programs in the College of ACES.

The Team Award for Excellence recognizes faculty members and academic professionals who, working together as a team, have made a significant contribution in teaching, research, or extension. Dr. Sharon Donovan, Dr. Soo-Yeun Lee, and Dr. Margarita Teran-Garcia were recognized along with other team members for their participation in the Synergistic Theory and Research on Obesity and Nutrition Group (STRONG Kids) and the Illinois Transdisciplinary Obesity Prevention Program (I-TOPP).

The STRONG Kids program is a comprehensive approach to the study of childhood obesity and health within an ecological framework. I-TOPP is an innovative research-based Ph.D./M.P.H. degree program with a focus on obesity prevention and child health and wellbeing, and also provides opportunities for broad cross-disciplinary interactions between Illinois faculty and scholars with international leaders.
DR. KAREN CHAPMAN-NOVAKOFSKI received the Faculty Award for Global Impact, an award that seeks to recognize international achievements and demonstrated excellence related to global engagement.

Dr. Chapman-Novakofski serves as Professor and Extension Specialist for the department, with a research interest in theory driven behavior change nutrition education. Her diabetes education programs have users in 129 countries, and many of her extension publications have been translated into Spanish. Dr. Chapman-Novakofski is also Editor-in-Chief of the internationally recognized Journal of Nutrition Education and Behavior.

DR. ELVIRA DE MEJIA received the Paul A. Funk Recognition Award, which is presented to faculty and academic professionals for outstanding achievement and major contributions to the betterment of agriculture, natural resources, and human systems.

In addition to her position as a Professor in FSHN, Dr. de Mejia serves as Assistant Dean for Research in the College of ACES, administering both undergraduate research training and the ACES Research Academy for junior faculty. Her research program involves identifying, isolating, and screening bioactive compounds in plants for their use in prevention and treatment of cancer, obesity, and diabetes. Among other awards, in 2013 Dr. de Mejia was named a University Scholar by the University of Illinois.

DR. DAWN M. BOHN received a 2015 Campus Award for Excellence in Undergraduate Teaching from the University of Illinois, an award that recognizes excellence in teaching, mentoring and advising. In addition to her position as a Teaching Associate, Dr. Bohn serves as Director of the Online Masters of Science in Food Science Program.

DR. ZEYNEP MADAK-ERDOGAN received a 2015 Early Investigator Award from the Endocrine Society. The award is supported by the Endocrine Society and Pfizer, Incorporated. Dr. Madak-Erdogan’s research focuses on the mechanisms of Estrogen Receptor action in breast cancer.

An Arnold O. Beckman Award was awarded to Dr. Madak-Erdogan in 2015 by the University of Illinois Campus Research Board. The award supports her studies on estrogen compounds that may prevent obesity and related heart disease and breast cancer in post-menopausal women.

DR. ELVIRA DE MEJIA was recognized by the National Council for Science and Technology of the University of Queretaro with a Distinguished Professorship of Food Science, 2015-2017, for her contributions to the doctoral degree program in Food Science-Food Toxicology at the University Autonomous of Queretaro.

DEPARTMENT OF FOOD SCIENCE AND HUMAN NUTRITION AWARDS

George H. Lanter Outstanding Staff Award:

JOHN JERRELL

Outstanding Adviser/Mentor:

LINDA GARROW
Gene Mapping Reveals Soy’s Dynamic, Differing Roles in Breast Cancer

The laboratory of Dr. William Helferich (Professor of Nutrition and Director of the NIH Botanical Estrogen Center) has mapped the human genes triggered by the phytonutrients in soy, revealing the complex role the legume plays in both preventing and advancing breast cancer.

Studies by the laboratory found that compounds in minimally processed soy flour stimulate genes that suppress cancer, while purified soy isoflavones stimulate oncogenes that promote tumor growth.

Breast cancer risk in Asian women is three to five times lower than for U.S. women, which may be due to greater consumption of soy-based whole foods (e.g., tofu, soy flour) by Asian women across their lifespan. It isn’t clear if post-menopausal women in the West can achieve similar protective benefits by consuming purified isoflavone supplements later in life.

Yunxian (Fureya) Liu, a graduate researcher in the Helferich laboratory, injected mice with human breast-cancer cells and fed them one of four diets—including one based on soy flour that contained mixed isoflavones, and another diet based on a purified isoflavone mixture. Each diet contained equal amounts of genistein (the primary isoflavone in soy, and of research concern for its role in carcinogenesis) at levels consumed by women eating a typical Asian diet. Further, the mice’s ovaries were removed to simulate post-menopausal women.

Liu found that the soy flour and purified isoflavone diets had differing effects on their cells’ expression of genes associated with breast cancer. Mice that consumed soy flour had higher expression of tumor-suppressing genes, and lower levels of oncogenes associated with tumor growth and proliferation of cancer cells.

“Most important, we found that the soy flour strengthened the whole immune function, which probably explains why it does not stimulate tumor growth,” said Liu. “The findings suggest that it’s advisable for women with breast cancer to get isoflavones from soy whole foods, rather than isoflavone supplements.”

“The gene array data for the isoflavones look very similar to estradiol, which turns on many of the same genes, while the array data for the soy flour look somewhat like the negative control,” said Helferich, who has been studying the effects of soy for more than 20 years. “When the estradiol is removed, the tumors regress and almost become non-detectable. But with the soy flour, the tumors don’t grow or regress, so they’re not exactly like the negative control.”

In another new study by Helferich’s laboratory, researchers found that soy isoflavones enhanced the growth of bone micro-tumors in mice with estrogen-responsive breast cancer, causing the tumors to metastasize more aggressively from bone to lung. Xujuan Yang, an associate researcher with the laboratory, led that project.

The mice that consumed an isoflavones diet had triple the number of tumors—and had larger tumors—on their lungs, compared with their counterparts in the control groups, Yang found.

“The main take-home message is, if you have breast cancer, isoflavone dietary supplements are not recommended,” Helferich said. “However, consuming soy from a whole food—along with other legumes—is likely safe.”
In July 2013, Elvira de Mejia, Professor of Food Science, met with representatives from Kraft (now part of The Kraft Heinz Company) who had come to campus looking for alternatives to currently available artificial food colors. Market preferences for natural ingredients means consumers want different options than only products using commonplace food colorings. From that meeting grew a three-year collaboration involving Kraft, multiple campus departments, over 100 varieties of corn from around the world, and $1.4 million in funding to the College of ACES plus support for university fellowships.

Early brainstorming sessions for the project involved a basic question: what would work? Already, there are pigments available from natural sources, such as grapes, but they are prohibitively expensive for broad use. Eventually, discussions settled on extracting food colors from corn, and that the project would require a campus team approach, utilizing a plant physiologist, a corn processing expert, and a crop economist. Work on the chemistry and biochemistry of corn's natural pigments, known chemically as “anthocyanins” would be provided by Dr. de Mejia’s lab.

Dr. de Mejia has set ambitious project goals for her laboratory. One goal is to optimize the extraction of anthocyanins from corn products, a tricky process because anthocyanins will change color when exposed to light, heat, or oxygen. Another goal is to assure that the extraction process isn’t too costly financially. Producing colors similar to existing commercial products, like the widely-used coloring Red 40, instead of a range of new colors is another goal. Other goals are to make sure the colors are stable across different matrices of foods (from liquid to solid) for a minimum of one year, and that there is no impact on taste or smell.

Daily work in the de Mejia laboratory involves receiving corn products samples, extracting and purifying colors, and then profiling and testing those colors. Due to the sensitivity of their chemical structure, anthocyanins have to be extracted in low-pH conditions using water. It may take up to three extractions to get the right color profile from a sample. Once produced, details of colors are documented through colorimetric methods and liquid chromatography. Next, color stability is tested by placing samples in high-temperature conditions (70-90 °C) for an hour, so that the kinetics of degradation can be determined. Results are then plugged into equations to predict stability over a one-year period. All results are ultimately shared with project collaborators to inform their work on the project, and the whole process iterates again.

For Dr. de Mejia, working in a team with Kraft scientists, campus colleagues, and her own lab’s students and postdoctoral associates is one of the pleasures of the project. There is also satisfaction in knowing her work on corn’s phenols and families of compounds will eventually allow the best type of corn for food coloring to be grown locally. And, there is an exciting prospect of health benefits from corn-based food colorings, since anthocyanins are powerful, inflammation-fighting antioxidants. Dr. de Mejia will explore the health benefits with two new Master’s students in the fall semester.
“Genome Knife” Cuts Away Barriers to Study of Yeasts in Fermented Foods

One challenge in studying the genetics of fermented foods (e.g., beer, wine, and bread) is the “polyploid” genome structure of their yeast strains—each yeast contains multiple copies of genes in the genome. And why is that a problem? According to Dr. Yong-Su Jin, Associate Professor of Food Microbiology, polyploid strains present a problem, because if you alter a gene in one copy of a yeast’s genome, it is corrected by an unaltered copy from elsewhere in the genome.

Recently scientists have developed a “genome knife” that cuts across multiple copies of a target gene in the genome very precisely—until all copies are cut. Jin stresses the genome knife’s importance as a tool that allows genetic engineers to make extremely precise mutations.

“Scientists need to create designed mutations to determine the function of specific genes,” he explained. “Say we have a yeast that produces a wine with great flavor and we want to know why. We delete one gene, then another, until the distinctive flavor is gone, and we know we’ve isolated the gene responsible for that characteristic.”

Jin’s group, along with collaborators from the Energy Biosciences Institute, used the “genome knife” enzyme, RNA-guided Cas9 nuclease, to do precise metabolic engineering of polyploid Saccharomyces cerevisiae strains that have been widely used in the wine, beer, and fermentation industries.

“The possibilities for improved nutritive value in foods are staggering,” he said. “Wine, for instance, contains the healthful component resveratrol. With engineered yeast, we could increase the amount of resveratrol in a variety of wines by 10 times or more. But we could also add metabolic pathways to introduce bioactive compounds from other foods, such as ginseng, into the wine yeast. Or we could put resveratrol-producing pathways into yeast strains used for beer, kefir, cheese, kimchee, or pickles—any food that uses yeast fermentation in its production.”

The innovative technology also makes genetically modified organisms less objectionable. “In the past, scientists have had to use antibiotic resistance markers to indicate the spot of genetic alteration in an organism, and many persons objected to their use in foods because of the danger of spreading antibiotic resistance genes in foods. With the genome knife, we can cut the genome very precisely and efficiently so we don’t have to use antibiotic markers to confirm a genetic event.”

There may also be benefits for non-food products that rely on fermentation, such as producing fuels and chemicals from cellulosic biomass. Industrial fermentation requires a robust metabolic engineering host that already exhibits desirable qualities if the process is to be efficient. Direct genetic manipulation of Saccharomyces cerevisiae produced a strain with higher resistance to fermentation inhibitors and high temperature than three laboratory strains.
When FSHN students return to campus in spring 2017, they’ll learn in a newly renovated, food-grade pilot processing plant. The renovated Food Science and Human Nutrition Pilot Processing Plant will offer the next generation of food industry professionals hands-on learning opportunities in a facility that resembles their future work environments. Private gifts from alumni, friends, and corporate partners are still needed to make this $3 million renovation possible.

The new food science pilot processing plant will feature multiple food-grade suites for instruction, research, and production of edible products. An updated analytical laboratory and an industrial test kitchen and teaching laboratory will complement the 10,000 square-foot flexible processing area. The plant will emphasize full processing lines, allowing students to better understand food processing systems from agriculture production through consumer consumption. The facility design allows for flexibility and adaptability for quick adjustment to user needs and changing trends in the food industry. Construction is scheduled to begin in May 2016.

The diverse food science and human nutrition expertise in FSHN will underscore the capabilities of the new space. In addition to merging exploration in nutrition and food science, the facility will feature flexible capabilities in fruit and vegetable processing, grain processing, drying, and concentration, metal can and plastic pouch packaging, retorting, and beverage processing.

As part of the campus “Instructional Space Improvement Initiative” focused on upgrading student instruction facilities, the University of Illinois has provided a $1.2 million match for all gifts to the Food Science and Human Nutrition Pilot Processing Plant. FSHN appreciates gifts and pledges of all sizes received to date, including a commitment to sponsor the Meeting Room Space. Numerous other space naming opportunities are available.

For more information about renovation details and naming opportunities, visit www.pilotplant.aces.illinois.edu or contact the College of ACES Office of Advancement at 217-333-9355 or acesadvancement@illinois.edu.
DR. ARTHUR J. "ART" SIEDLER passed away on Friday, June 12 at Carle Foundation Hospital in Urbana. He was born on March 17, 1927 in Milwaukee, the son of Arthur William and Margaret (Stadler) Siedler.

Dr. Siedler served as the Department Head of Food Science at the University of Illinois at Urbana-Champaign from 1972-1989. During this time, the Department underwent a major reorganization and experienced significant growth in programs and expansion in facilities. Art provided transformative and enthusiastic leadership, drawing upon his scientific, academic and business skills, while maintaining a delightful sense of humor. Art also served as the Chair of the Division of Nutritional Sciences from 1977-1981. He joined the University of Illinois in 1972 as Professor of Food Science and Nutritional Sciences as well as Internal Medicine and was actively engaged in the scientific community until his retirement in 1994.

Art was an accomplished industry leader before arriving at the University. He earned his undergraduate degree at the University of Wisconsin. After completing his graduate degrees at the University of Chicago in 1956 and 1959, he joined the American Meat Institute Foundation as the Chief of the Division of Biochemistry and Nutrition. This was followed by Group Leader, Chief of the Physiology Section and Chief of the Biochemistry Section for Norwich Pharmacal Company in New York. Art contributed to the knowledge of dietary macronutrients on growth and development, as well as the role of pharmaceuticals in treating renal and urinary tract diseases. He was a member and fellow of the Institute of Food Technologists, and also held memberships in the American Chemical Society and the American Society of Nutritional Sciences (currently, American Society for Nutrition). He served the United States Coast Guard from 1945-1946 and was a member of the Veterans of Foreign Wars, USA.

DR. BARBARA P. (BOBBI) KLEIN passed away on Tuesday, February 17, 2015, at her home in Champaign, surrounded by her loving and devoted family.

Dr. Klein was raised in the Bronx, New York, and attended Cornell University, graduating with a B.S. degree in Food and Nutrition in 1957 and M.S. degree in 1959. After living in Europe with her family, she moved to Champaign, where her family grew and thrived. Bobbi earned the Ph.D. degree in Home Economics, with an emphasis in Foods and Nutrition, from the University of Illinois in 1974, and she was subsequently hired as an Assistant Professor. She was promoted to Associate Professor in 1980 and completed a sabbatical at Bar-Ilan University in Ramat-Gan, Israel, in 1981. Dr. Klein served as the Acting Head of the Department of Foods and Nutrition and Chair of the Division of Foods and Nutrition at the University. She was promoted to Professor in 1985. She was a Member of the Division of Nutritional Sciences, Functional Foods for Health Program, and Co-Director of the Illinois Center for Soy Foods. Bobbi was a Professor Emerita of the Department of Food Science and Human Nutrition.

The author of numerous scientific papers and presentations, Dr. Klein was an internationally renowned scientist in sensory sciences. Dr. Klein taught 15 different undergraduate and graduate courses in foods and nutrition, as well as short courses for working professionals. She trained nearly 45 M.S. and Ph.D. students. She served a 4-year term as the Associate Scientific Editor of the Journal of Food Science. She was a member of the American Chemical Society, Institute of Food Technologists (Fellow), and the University of Illinois Alumni Association. In 2014, Barbara received the College of Agricultural, Consumer and Environmental Sciences Alumni Association’s Award of Merit. Fittingly, this award represented Dr. Klein’s life as she lived it—demonstrating outstanding professional achievement, outstanding leadership or service, and significantly enhancing and improving the lives of others.
THANK YOU TO OUR GENEROUS DONORS

The Department of Food Science and Human Nutrition expresses sincere appreciation to the following people and organizations for contributing to our program from July 1, 2014, to June 30, 2015. 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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STUDENT NEWS AND AWARDS

ANGIE DAUM and MAX VAN TASSELL are the first place winners of the 2014-2015 DDW Natural Coloring Competition for Students for their project “Mystical Lemon Berry Blush” Color Changing Novelty Gelato. Angie and Max were awarded free registration to the IFT meeting in Chicago in July, certificates of accomplishment, and a monetary award from DDW. Angie and Max were mentored by Dr. Michael Miller.

CATHERINE METZGAR was selected to serve as the 2015 Student RDN Representative from the Academy of Nutrition and Dietetics on the Food and Nutrition Science Solutions Joint Task Force.

WENQI ZHU received the 2015 William Jaggard Memorial Scholarship from the Society of Flavor Chemists.

MAX VAN TASSELL was awarded a Dissertation Completion Fellowship for 2015-2016 from the Graduate College.

ELIZABETH SLOFFER has been selected for the U.S. Borlaug Fellows in Global Food Security program. As a Borlaug Fellow, Liz will conduct research on “Gender, Nutrition, and Agricultural Linkages in Rural Honduras.” The Borlaug Fellows program is supported by a grant to Purdue University’s Center for Global Food Security from the U.S. Agency for International Development. Liz is mentored by Dr. Juan Andrade.

Catherine Metzgar (left), Angie Daum (center), and Max Van Tassell (right) celebrate their award win.

WE WANT TO HEAR FROM YOU!

Please take a moment to send the information requested below to the Department of Food Science and Human Nutrition. This helps us stay in contact with you and to update our records. Any news that you would like to share may be included in next year’s letter.

• Name
• Year of Graduation
• Street Address
• City, State, Zip
• Email
• News to share (e.g., a move, job change, promotion, award or recognition, retirement, accomplishments)
• Please share if your company has internship or job opportunities for FSHN graduates.

Send to FSHN Alumni, 260 Bevier Hall, 905 S. Goodwin Ave., Urbana, IL 61801, fax it to 217-265-0925, email alumni-fshn@illinois.edu, or use the alumni form at: go.illinois.edu/alumni_fshn

Stephanie Gorecki (middle), a spring graduate of the Online Master of Science Degree in Food Science Program, celebrates graduation with her mother, Karen Berger (left), and Program Director Dr. Dawn Bohn (right). Karen was inspired to enroll and is currently a student.

Connie Brauer (right), Hospitality Management student, with Sarah Tarbett (left), Senior Manager of Guest Services in the Fan Engagement Division of the Jacksonville Jaguars. Sarah mentored Connie in a summer internship on catering and event planning in a dynamic sports venue.

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