

FSHN Report

- Generous donations reached the level where the department was able to renovate Bevier Café. Grand Opening was Friday, September 15th, 2006 from 2 – 5pm and was broadcasted live on WDWS AM 1400 during the Gary O’Brien and Friends Show. The eating area was redesigned and redecorated and the hours of operation are now from 8 – 11am for breakfast snacks, 11:30 – 1:00pm for lunch and 1:00 – 3:00pm for afternoon snacks. In addition, the menu selection has become incredibly more sophisticated, with a number of different choices everyday that are sure to please everyone’s wishes.
 - Food Science and Human Nutrition welcomed new faculty to the department in 2006.
 1. Dr. Michael Miller: Assistant Professor
 2. Dr. Hong Chen: Assistant Professor
 3. Dr. Yuan-Xiang Pan: Assistant Professor
 4. Dr. Dawn Bohn: Visiting Assistant Professor
 5. Ms. Vijaya Jain: Director, Graduate Dietetic Internship Program
 6. Mr. Bradley Beam: Visiting Enology Specialist
 7. Ms. Lisa Burgoon: Visiting Teaching Associate
 - The Kellogg’s Company offered to award two \$2000 scholarships each year (one for an undergraduate and one for a graduate).
 - FSHN met with its external advisory committee on Friday, September 29th, 2006. The following are a list of highlights the committee noted:
 1. Great results hiring and on-boarding new recruits facilitated by mentoring committees, and interactions and relationships with existing faculty.
 2. Upgrades to the café and success marketing to the campus and community.
 3. Increase in alumni outreach. Marla Todd was recognized for making great contributions here.
 4. Annual review process for graduate students.
- The committee recommended that over the next year, focus be placed on department and program capacity and balance and bridging curricula across the majors.
- The food science undergraduate curriculum was reviewed and approved by the Institute of Food Technologists.
 - Degrees granted in 2006:
 - Dietetics: B.S. – 26
 - Food industry and business: B.S. – 8
 - Food science: B.S. – 17
 - Hospitality management: B.S. – 19

- Human nutrition: B.S. – 12
 - Food science and human nutrition graduate degrees
 - Masters – 14
 - Extramural masters – 5
 - Ph. D. – 7
 - Graduate degrees in nutritional sciences
 - Masters – 5
 - Ph. D. – 5
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- The department is participating in a “3+2 program” with China Agricultural University (CAU) in Beijing, China. This is a collaboration between CAU, UIUC, and corporations. Kraft Foods will provide support for one student from CAU to come to FSHN to complete his/her senior year (B.S. degree will be granted from CAU) and for a 2-semester non-thesis M.S. degree from UIUC. While in this program, the student will participate in 1-2 internships with Kraft Foods in the U.S. and will be interviewed for a possible position with Kraft Asia.

 - Dr. Alexa Williams, a FSHN graduate, was selected for the 2006 College of ACES Outstanding Young Alumni Award.