

2024 Short Course Program

Tuesday, October 1, 2024

Time	Event/Speaker	Description	Location
7:45 - 8:25am	Check-in	Coffee, tea, and muffins available	Stewart Center 307
8:25 – 8:30 am	Conference Opening	Opening remarks: Bruce Hamaker - Director, Whistler Center for Carbohydrate Research	Stewart Center 306
8:30 – 9:45 am	Yuan Yao	<i>Introduction to carbohydrates: Basic concepts - monosaccharides, oligosaccharides, and polysaccharides</i>	Stewart Center 306
9:45 – 10:00 am	Break	Refreshments available	Stewart Center 307
10:00 – 11:30 am	Senay Simsek	<i>Starch granule structure and properties</i>	Stewart Center 306
11:30- 11:40 am	Break	Refreshments available	Stewart Center 307
11:40 – 12:50 pm	Yuan Yao	<i>Modifications of starch and other polysaccharides</i>	Stewart Center 306
12:50 – 2:00 pm	Lunch	On your own	PMU
2:00 – 3:30 pm	Jozef Kokini	<i>Basic principles of rheology and viscoelasticity and applications in the world of cereal product</i>	Stewart Center 306
3:30 – 3:40 pm	Break	Refreshments available	Stewart Center 307
3:40 – 4:25 pm	Yuan Yao	<i>Polyols and high-intensity sweeteners</i>	Stewart Center 306
4:25 – 5:15 pm	Bruce Hamaker	<i>Carbohydrate nutrition and labeling</i>	Stewart Center 306
5:15 – 7:00 pm	Faculty/Student & Attendee Networking	Beverages and hors d'oeuvres available	Anniversary Drawing Room/Room 304 Purdue Memorial Union

Non-members can attend the Whistler Center for Carbohydrate Research 2024 Short Course for \$2,000. Please sign up here to attend: <http://www.eventreg.purdue.edu/online/WCShortCourse>

Wednesday, October 2, 2024

Time	Event/Speaker	Description	Location
7:45 - 8:25am	Check-in	Coffee, tea, and muffins available	Stewart Center 307
Advanced Session 1			
8:30 – 10:00 am	Mario Martinez	<i>Polysaccharide fundamentals and food formulation</i>	Stewart Center 306
8:30 – 10:00 am	Lavanya Reddivari	<i>Polyphenol and polysaccharide interactions in gut health</i>	Stewart Center 302
10:00 – 10:30 am	Break	Refreshments available	Stewart Center 307
Advanced Session 2			
10:30 – 12:00 pm	Thaisa Cantu-Jungles	<i>Precision prebiotics through a new lens</i>	Stewart Center 306
10:30 – 12:00 pm	John Keller	<i>Part I: Hydrocolloids and functionality</i>	Stewart Center 302
12:00 – 1:00 pm	Lunch	On your own	PMU
Advanced Session 3			
1:00 – 2:30 pm	Oswaldo Campanella	<i>The science of food materials and its application to study food processing (e.g., extrusion) and food quality</i>	Stewart Center 306
	John Keller	<i>Part II: Hydrocolloids and functionality</i>	Stewart Center 302
2:30 – 3:00 pm	Break	Refreshments available	Stewart Center 307
Advanced Session 4			
3:00 – 4:30 pm	Tere Carvajal	<i>Understanding caking development and flowability of powders</i>	Stewart Center 306
	Senay Simsek and Yuan Yao	<i>Modification of starch for enhancement of functional and nutritional properties</i>	Stewart Center 302

Thursday, October 3, 2024

Time	Event/Speaker	Description	Location
7:45 - 8:25am	Check-in	Coffee, tea, and muffins available	Stewart Center 307
Advanced Session 5			
8:30 – 10:00 am	Bruce Hamaker	<i>Potential of digestible carbs and fiber for increasing GLP-1 for weight management</i>	Stewart Center 306
	Owen Jones	<i>Polysaccharide interactions with proteins or polysaccharides</i>	Stewart Center 302
10:00 – 10:30 am	Break	Refreshments available	Stewart Center 307
Advanced Session 6			
10:30 – 12:00 pm	Eun Joong Oh	<i>Enhancing carbohydrate profiles: the power of microbial fermentation</i>	Stewart Center 306
	Brad Reuhs	<i>Complex carbohydrate structure analysis (non-starch)</i>	Stewart Center 302