FROM THE DEPARTMENT HEAD

I am a big proponent of Yogi Berra's advice “If you come to a fork in the road, take it.” In my case, both definitions of “fork” applied when Dean Karen Plaut approached me in November 2019 about serving as interim head of Purdue’s Department of Food Science. It certainly represented a fork in the road of my academic career as an Agricultural Economist but there was also a tremendous opportunity to fork some new knowledge into my brain – and the great faculty and staff in the Food Science Department have ably educated me in all the impactful work they do. We accomplished a lot in the past 18 months from a review of the department’s long-term strategy to dealing with an unexpected global pandemic and its far-reaching implications for teaching, research, outreach, and departmental finances. Along the way, we celebrated the accomplishments of outstanding colleagues and students that are highlighted in this newsletter, and perhaps most importantly hired a new permanent head for the department. I am really excited about the future of Purdue Food Science under the leadership of Dr. Senay Simsek. Well, Senay just keep in mind that what Yogi said about baseball is also true of being a department head – it’s “90 percent is mental and the other half is physical.” I have thoroughly enjoyed my stay in Food Science, I treasure the friends among the Purdue Food Science family that I have come to know, and I look forward to future collaborations. Hail Purdue!

Cheers,

Ken

Dr. Ken Foster, PhD
Interim Head | Department of Food Science
Professor | Department of Agricultural Economics

Purdue Food Science is one of the premier food science programs globally, and we all know that this did not happen by coincidence. These achievements have come through the efforts of past leaders, Dr. Ken Foster, and other past heads and their cooperation with the faculty and staff in the Department. The Department has a long history of incredible accomplishments of the faculty, staff, and students. I now have the opportunity to build on that success and impact. Moving the Department forward is not just about me; it’s about us. Subsequently, it’s about our stakeholders, it’s about our faculty, it’s about our staff, and it’s about our students. The Department has a tremendous capacity to meet the needs of the state, the country, and the world. Collectively we can look at what’s essential to move our program forward. Innovation is a massive part of bringing us to the forefront at the global level in teaching, research, and outreach. The Department as part of Purdue can epitomize the representation of the contemporary land grant of the 21st century. During times of challenge and change, the Food Science department must be in the present while looking to the future to address contemporary problems through collaboration and innovation. I am privileged to be leading this tremendous Department and have great excitement for where the future will take us.

Department Head
Dr. Senay Simsek

Dr. Senay Simsek
Professor and Head | Department of Food Science
Dean’s Chair in Food Science

MORE INFORMATION
The annual newsletter is only a glimpse of what’s happening in the Department of Food Science. Please visit our website for more information at www.foodsci.purdue.edu.

Follow us on Facebook at www.facebook.com/PurdueFoodScience
Join the LinkedIn Purdue Food Science Alumni (Closed Group)
Follow us on Twitter @PurdueFoodSci

Moving? Changing jobs?
Keep us updated at foodsci@purdue.edu

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Editor and Photographer: Laurie Lambert Van Keppel
Contributing Photographers: Tom Campbell, Adrian Peacock-Downey
ANNOUCEMENTS

**Sheri Fell**  
*Food Science Business Office*  
After 35 years of service to Purdue University, Sheri retired in December 2020. For three decades, Sheri was the face of the Food Science Department business office assisting faculty, staff, and students. Sheri will continue her career as a real estate broker and plans to spend more time enjoying her family and lake activities.

**Erik Kurdelak**  
*Pilot Plant Manager*  
After 17 years of service to Purdue University, Erik returned to the private industry. For 12 years Erik held several positions in Purdue’s dining operations of central production kitchen, retail restaurants, and food stores processing and distribution. In 2015, Erik returned to his academic home department to serve as the Food Science Department pilot plant manager. In February 2021, Erik joined Wick’s Pies in Winchester, Indiana as quality control manager.

**FAREWELL**
Dr. Eun Joong Oh
Assistant Professor

Eun Joong Oh joined the Department in August 2020 as an assistant professor. His research is centered on fermentation science and the biotechnological production of fuels and value-added chemicals using engineered microorganisms. His research focuses specifically on genome engineering of polyploid yeast strains for industrial purposes by rationally and systematically generating high genomic mutational diversity. Dr. Oh aims to develop designer organisms with exquisite and predictable control architectures to govern the expression of a range of valuable traits.

Julie Hancock
Research Operation Administrator
Feed the Future Innovation Lab for Food Safety

Julie transitioned to the Food Science Department in October 2020 from the International Programs in Agriculture Office in Agricultural Administration where she has served as the program manager on several USAID projects for the past 3 ½ years. Prior to joining Purdue, Julie was engaged in international program management at Chemtura Corporation, a global chemical company. Julie holds an MBA with a specialization in human resources, as well as a project management professional (PMP) certification.

Marla Carey
Business Assistant Lead
Food Science Business Office

Marla joined the Department in April. She has been with Purdue since the fall of 2015 working in business offices in the Department of Psychological Sciences, the Polytechnic Institute, and most recently Student Life Dining. Prior to working at Purdue, Marla worked as a license insurance agent. Marla has a Bachelor of Science degree in communications from Ball State University and recently completed an MBA through Purdue Global.

Dr. Senay Simsek
Professor and Department Head

After completing a Ph.D. in food science at Purdue under the mentorship of Dr. Brad Ruehs, Senay has spent the last 14 years as an endowed professor of food science at North Dakota State University where she has built an outstanding research team addressing food chemistry and carbohydrates. She has received numerous awards for research and teaching and published more than 200 peer-reviewed journal articles. Senay has been the Bert L. D'Appolonia Cereal Science and Technology of Wheat Endowed Professor. She becomes the Purdue Food Science Department's fourth Head on July 1, 2021.
B.S. Fermentation Major
Launching in Fall 2021

Responding to the industry’s increased demand, the Food Science Department will launch a new fermentation sciences bachelor’s degree program in fall 2021. The fermentation committee Dr. Bruce Applegate, Allie Kingery, Dr. Steve Lindemann (chair), Dr. Eun Joong Oh, Laurie Van Keppel, and Dr. Yuan Yao spent fall 2020 developing their proposal which they submitted to the food science faculty in January 2021. Beyond traditional food fermentation industries in the U.S., diverse industries employing microbial fermentation are well-established and growing rapidly. In contrast to the limitations of disciplinary microbiology programs, the strong tradition of applied microbiology housed within Purdue Food Science is paired with significant hands-on experience in engineering, with respect to industrial food processing. Within the Department exist both long-standing expertise in microbial genetics and ecology as well as engineering applied to industrial-scale food processing, expertise sets that have recently been enhanced by the hire of Dr. Eun Joong Oh in fermentation sciences. In addition, the department already operates within a strong integrated theoretical-practical curriculum, inculcating both the basic knowledge and hands-on experience required by the food industry. The committee developed a curriculum which will prepare students to work in a wide range of industries including food and beverage, biopharmaceutical, and biofuels.

Butzke appointed as first innovation and entrepreneurship fellow

In January 2021 the College of Agriculture appointed Dr. Christian Butzke as its first innovation and entrepreneurship fellow to support innovators. In this role, he will mentor faculty, staff, and students considering entrepreneurship and assist Karen Plaut, the Glenn W. Sample Dean of Agriculture, to develop and implement entrepreneurship and commercialization strategies for the College of Agriculture. Prior to his career in academia, Christian was a commercial winemaker. As an innovator, he is the co-founder of VinSense, a company assisting in wine grape agriculture through Purdue-patented technology.

Deering and Crandall partner in data in produce safety webinar

Amanda Deering of Purdue’s Department of Food Science and Jennifer Crandall, CEO of Safe Food En Route, LLC, and Purdue Food Science alumna partnered in March 2021 to offer a webinar “Data in Produce Safety” as part of a College of Agriculture spring webinar series featuring experts in data science and digital agriculture. Amanda and Jennifer discussed how this information can be used for Food Safety Modernization Act (FSMA) compliance. The series presentations were recorded and posted on the Purdue Digital Ag Resources website (https://ag.purdue.edu/digital-ag-resources/).

First of its kind Big Data Safe Food Conference

The COVID-19 pandemic did not stop Purdue food science faculty from hosting a first of its kind conference. Originally planned for May 2020, the conference pivoted to a virtual conference held in October 2020. Uniting experts in big data and food safety from industry, government, and academia coordinators Drs. Arun Bhunia and Betty Feng arranged discussions about how big data can help predict, track, trace, and tag products to avoid contaminated supply chains, economic losses, and foodborne disease.
Food safety innovation lab grants $2.9M for new global projects

The Feed the Future Innovation Lab for Food Safety, co-located at Cornell and Purdue University, has announced $2.9 million in grants for research projects to improve food safety and prevent foodborne illness in Bangladesh, Cambodia, Kenya and Senegal.

The competitively funded, 3 ½-year projects will focus on identifying knowledge gaps, enhancing local capacity for food safety research, and translating research into improved food-handling policies and practices.

“Bacterial pathogens are responsible for most of the burden of foodborne disease worldwide, yet work on bacterial food safety is underfunded, understudied and undersupported,” said Haley Oliver, Food Safety Innovation Lab (FSIL) director and professor of food science at Purdue University. “Our team of FSIL technical experts and researchers is well suited to address this issue and support this work.”

They are changing the world in a way that is worthy of our tribute and pride. Check out their new video: https://www.youtube.com/watch?v=9bL2jTKmIag

Cochran Fellowship Award

The Purdue University Food Science extension program led by Dr. Dharmendra Misha and supported by Extension Specialist Rhonda Taylor was recently chosen to host the United States Department of Agriculture Foreign Ag Service Cochran Fellowship Program on “U.S. Food Processing Ingredients & Additives for India”. The Cochran Fellowship Program provides short-term training opportunities to agricultural professionals from middle-income countries, emerging markets, and emerging democracies. The program will provide hands-on training for seven visiting fellows from India to enhance their technical knowledge and skills in areas related to food manufacturing. Approximately 600 Cochran fellows come to the United States each year, generally for 2-3 weeks, to work with U.S. universities, government agencies, and private companies.
Robert Scholle honors Phil Nelson and Suzanne Nielsen with new food science endowments

The department received two significant gifts in February 2021 due to the generosity of Robert Scholle. The first is an endowed chair honoring the many contributions of Dr. Phil Nelson to our department's reputation and the food industry. Mr. Scholle's generosity was such that the chair is unrestricted to any specific sub-discipline within Food Science. Below is the key bit of text from the endowment agreement.

“Selection of the Dr. Philip E. Nelson Chair in Food Science will be made with the sole intention of attracting and/or retaining a scholar with expertise in the food science area. The recipient is expected to provide leadership, discovery, learning, and engagement related to Food Science.”

Mr. Scholle's second gift to the department is an endowment to support students and student activities. This fund is named the “Suzanne Nielsen Food Science Student Support Endowment Fund” honoring the many contributions of Dr. Nielsen to the Department of Food Science and in particular her significant support for and mentorship of students. Below is an excerpt from the endowment agreement that outlines the proposed uses of future endowment proceeds.

“The primary purpose of this fund is to provide undergraduate and/or graduate student support for activities and educational expenses, including, but not limited to, participation in academic competitions, employment opportunities for student workers in research, travel expenses to expose students to the food science industry, or the creation and adoption of unique learning environments.”

Phil Nelson was a faculty member from 1967-2010 and served as the first food science department head from 1983-2003. He built the department by pioneering strong industry relationships with companies like Scholle. Phil's academic research led to multiple commercialized technologies that revolutionized the food and beverage industry's aseptic processing, bulk storage, and packaging capabilities. These contributions led to him receiving the World Food Prize in 2007. Phil continues to contribute to the department as one of the aseptic workshop instructors, mentoring faculty, staff and department heads, and nominating alumni for recognitions.

Suzanne Nielsen joined Purdue's faculty in 1983. She succeeded Phil Nelson as the second food science department head from 2003-2013. Suzanne's support of students and teaching has been recognized with multiple recognitions and culminated in her selection as the College of Agriculture's 150th Anniversary Professor in 2018. Suzanne's leadership and mentoring of students through organizations such as Phi Tau Sigma Honorary Society led to many recognitions not only for Suzanne, but also for her students and the organizations. Suzanne will retire in December 2021. The Department of Food Science invites you to join us in honoring Suzanne's accomplishments and upcoming retirement by making a donation to the newly established Suzanne Nielsen Food Science Student Support Endowment Fund. Donations in honor of Suzanne can be made online at connect.purdue.edu/nielson or by contacting Cameron Borthwick in the College of Agriculture Development Office at csborthwick@purdueforlife.org or 765-494-9651.
ALUMNI RECOGNITIONS

Nominations for these alumni recognitions can be submitted by anyone at any time. For details and deadlines, contact the Department Awards Committee by email, foodsci@purdue.edu.

2020 DISTINGUISHED AG ALUMNI AWARD

Curt Emenhiser (B.S. 1989)
Food Research & Development Leader
Fremont, Michigan

Curt Emenhiser’s work has improved the availability and nutritional quality of baby food products and processes on a global scale. He has led research efforts concerning nutrients in fresh and thermally processed fruits and vegetables through his work at Nestlé-Gerber and in academic collaboration with faculty at Purdue, Ohio State, Cornell and other universities. His work has sought to improve the nutrient content and health benefits of processed foods, primarily baby foods.

Curt has held positions of increasing responsibility in product development since beginning his career as a food chemist at the Gerber Products Company in 1996. As vice president for global technology management at Nestlé-Gerber, Curt managed pilot plant operations; safety, health and environment; and other continuous improvement initiatives. He oversaw more than 2,800 development or engineering trials to support innovation and capability development. In this capacity, he also provided technical assistance to all Nestlé baby food factories worldwide.

As the company’s vice president of global innovation, Curt led innovation platform teams in product development, packaging and process engineering. His teams delivered some of the most successful products in company history, including Melts (a freeze-dried yogurt snack for toddlers), and such packaging innovations as a self-feeding pouch for toddlers. During this period, the company attained record U.S. market share and more than doubled sales within its toddler segment. These efforts contributed to the 2007 sale of Gerber to Nestlé for $5.6 billion.

Curt also has been instrumental in such improvements as implementing a stage-gate process, creating a culinary center and packaging design capabilities, and integrating Nestlé systems and work processes following the Gerber acquisition.

Curt is a premier member of the Institute of Food Technologists (IFT) and has chaired IFT’s Great Lakes section and its Student Association. He has a dozen peer-reviewed publications in food chemistry and nutrition from his graduate research and technical roles at Nestlé-Gerber.

Forbes recognizes young entrepreneur for her formula for success

Story by Chad Campbell

“Congratulations! Well deserved. We’re so proud of you!”
Michelle Egger, co-founder and CEO of BIOMILQ, woke up on Dec. 1 to an inbox full of congratulatory emails that left her completely confused.

“I’d been so focused on the scientific milestones we were working toward that it took me a couple of hours to figure out what in the world the emails were referring to,” Egger recalled. “It was like the rest of 2020. Low lows and high highs, both coming out of nowhere.”

Forbes selected Egger for its 30 Under 30 list for 2021, an annual compilation of the world’s most promising young entrepreneurs. Egger graduated from Purdue in 2015 with a degree in food science. In 2018, she left her job with General Mills to attend business school at Duke University in Social Impact & Entrepreneurship. She helped found BIOMILQ during her second year at Duke, in 2019. The company developed a new formula of breastmilk, made by culturing mammary cells in their lab. The resulting product has similar nutritional value to traditional breastmilk.

“The infant formula on today’s market is not as effective as traditional breastmilk in cognitive development, skeletal growth, muscular growth and development of the immune system,” Egger explained.

“We’re strong supporters of breastfeeding, but the reality is 84% of mothers in the United States move partially or entirely to infant formula in the first six months of their baby’s life. Whether breastfeeding isn’t possible because of medical reasons or personal choices, we want to create an alternative without dramatic health trade-offs.”

While Egger says her work could have fit in one of several categories on the 30 Under 30 list, she was delighted to be featured within social impact. “What we’re doing is an exciting entrepreneurial and technological pursuit, but we are most proud of the impact our product will have on the world. Being acknowledged for that potential made the recognition even sweeter.”

In June, BIOMILQ earned the support of Breakthrough Energy Ventures, Bill Gate’s investment firm, with $3.5 million in funding. Egger credits her time at Purdue as a key to her early-career success.

“Purdue was a great fit for me,” she shared. “My department was hyper-focused on making sure all of the food science graduates were prepared to work within the industry as it exists today. The applied science prepared us to solve challenging, technical problems. Because of the methods the students learned, we are now finding ways to help people build a market, improve efficiency and make things safer for our planet.

“The recognition from Forbes reflects how prepared I was to get up to speed quickly and succeed.”

Due to COVID 19, Outstanding Food Science Award and Early Career Award programs were cancelled.
**FACULTY/STAFF RECOGNITIONS**

**Purdue University Years of Service Recognitions:**

**10 years:** Haley Oliver  
**15 years:** Christian Butzke and Yuan Yao  
**30 years:** Ken Foster and Laurie Lambert Van Keppel  
**35 years:** Sheri Fell

**Cory Brenner**  
College of Agriculture Unsung Hero Diversity Award

**Christian Butzke**  
2021 Purdue Award for Exceptional Teaching and Instructional Support during the COVID-19 Pandemic – Innovation  
2021 Purdue Online Excellence in Course Design and Teaching (Non-Credit) Award for the development and delivery of his non-credit course FS 47000: Wine Appreciation

I would like to use this opportunity to introduce myself in my new role as Innovation and Entrepreneurship Fellow, as I have been tasked to systematically encourage, grow and channel research and technology commercialization practices in our eleven departments, and progressively foster a strong culture of entrepreneurship within the College of Agriculture and beyond. CEB

**Young Hee Cho**  
College Outstanding Continuing Lecturer/Clinical Faculty Award!  
Award for Exceptional Teaching and Instructional Support during the COVID-19 Pandemic – In-Person Learning Environment

**Amanda Deering**  
Purdue Cooperative Extension Specialists Association (PUCESA) Outstanding Early Career Extension Specialist Award

**Betty Feng**  
Purdue College of Agriculture PK-12 Outreach and Engagement Emerging Faculty Impact Award  
Purdue Scholarship of Engagement Fellow

**Bruce Hamaker**  
Purdue College of Agriculture Corinne Alexander Spirit of the Land Grant Mission Award  
Purdue College of Agriculture Lowell S. Hardin Award for Excellence in International Agriculture  
https://mediaspace.itap.purdue.edu/media/2021+Spirit+of+the+Land+Grant+Award+Presentation/1_uyh3p91c

**Allie Kingery**  
Purdue Award for Exceptional Teaching and Instructional Support during the COVID-19 Pandemic – Student Support

**Joe Kokini**  
Purdue Award for Exceptional Teaching and Instructional Support during the COVID-19 Pandemic - Innovation

**Haley Oliver**  
Purdue Faculty Insight Forum Fellow  
Purdue University Faculty Scholar

**Yuan Yao**  
Purdue Faculty Entrepreneurship Fellow

**Laurie Van Keppel**  
Purdue College of Agriculture Outstanding Service to Students Award  
Purdue Award for Exceptional Teaching and Instructional Support during the COVID-19 Pandemic – Student Support
Food Science Department Awards

2020-21 Jack Long Outstanding Undergraduate Teaching Award:
Young-Hee Cho
Dr. Jack Long was an outstanding educator while a faculty member at Purdue. He was well known for his commitment to undergraduate students in the College of Agriculture, and the quality of their education.

2020-21 Outstanding Undergraduate Faculty Counselor (Mentor) Award:
Fernanda San Martin & Lavanya Reddivari

2020-21 Outstanding Graduate Educator Award:
Eun Joong Oh

2020-21 Outstanding Service to Students Award:
Mitzi Barnett
Graduate Program Coordinator

2020 Outstanding Service to the Department Staff Award:
Allie Kingery
Undergraduate Academic Advisor and Program Coordinator

Faculty Promotions Assistant Professor to Associate Professor
Dr. Jen-Yi Huang
Dr. Steve Lindemann

IN THE NEWS

The work of our faculty made headline news. Here are some of the titles and summaries. Check out the Purdue Newsroom and other news channels for full stories.

Dr. Arun Bhunia
“6 Purdue innovators advance their technologies through Trask funding”
“Bioengineered probiotic could prevent Listeria infections”

Dr. Christian Butzke
“Popular wine appreciation course now being offered online”
“Affordable online course from Purdue is a compact but comprehensive package of essential knowledge for winemakers”
“Faculty ambassador program aims to support agriculture innovators”

Alumnae Mary Schneider (BS ’16) and Allison Kingery (BS ’09), food science academic advisor
“Entering its third year, fermentation minor holds major appeal”

Pilot plant manager Erik Kudelak and junior Alyson McGovern
“Boiler Bee Honey’s second batch: How sweet it is!”

Dr. Andrea Liceaga and graduate student Uriel Urbizo
“Technology bolsters use of chia seeds to help improve health, slow signs of aging”

Dr. Dharmendra Mishra and pilot plant manager Erik Kudelak
“New pilot plant equipment expands horizons for food science”

Anton Terekov
Behind the research – Analytical chemist and managing director of analytical services for the Whistler Center for Carbohydrate Research

Dr. Yuan Yao
“Start-up seeks partners to advance virus therapeutics”
“The winding path of COVID-19 research” in College of Ag Envision Magazine
STUDENT RECOGNITIONS

GRADUATE STUDENT/POST DOCTORATE ACHIEVEMENTS/AWARDS

Juan Archila  
Consumer Food Safety Education  
Virtual Conference Student Scholar, March 2021

Xiangjian Bai  
Purdue Graduate School Bilsland Dissertation Fellowship, Fall 2020

Brianna Britton  
Institute of Food Technologists Graduate Student Scholarship, March 2020.  
International Association for Food Protection Student Travel Scholarship, March 2020.  
Meat Industry Suppliers Alliance Scholarship, July 2020.  
USDA Agriculture and Food Research Initiative-Predoctoral Fellowship, July 2020

Jingfan Chen  
Purdue Research Foundation Grant, Fall 2020

Hansel Mina Cordoba  
Consumer Food Safety Education  
Virtual Conference Student Scholar, March 2021

Sarah Corwin  
College of Agriculture Graduate Spotlight, Summer 2020

Enrico Federici  
Ag & Biological Engineering  
Purdue Industrial research symposium Biotechnology, Regulations, Food Processing, poster competition 1st place, February 2020

Anna Hayes  
Phi Tau Sigma Dr. Gideon ‘Guy’ Livingston Scholarship Recipient, July 2020

Natalie Mudd  
Ross Fellowship, Fall 2020

Connie Muniandy  
Phi Tau Sigma Student Achievement Scholarship  
College of Agriculture Graduate Spotlight, Summer 2021

Monica Richmond  
Lynn Fellowship, Fall 2020

Manalee Samaddar  
Purdue Research Foundation Grant, Fellowship, Fall 2020

Paige Smith  
Purdue Ag Research & Graduate Education Diversity Research Assistantship

Pablo Torres Aguilar  
Commission on Dietetic Registration Second Century Scholarship, Fall 2020

Adrienne Voelker  
Purdue Graduate School Bilsland Dissertation Fellowship, Fall 2020

Travis Woodbury  
Krannert Applied Management Principles Program, Summer 2020  
Student Outreach Program Scholarship to attend the Professional Manufacturing Confectioners Association Conference, Spring 2021

Caroline Edmondson  
Martin Agriculture Research Fund Undergraduate Research Scholar

Julia Schmidt  
College of Ag Transformational Experience (CATE) undergraduate research grant, fall 2020  
Detecting Balsamic Vinegar Quality by Chemical Analysis (faculty mentor Dr. Brad Ruehs)

“My research is at the intersection of food science and nutrition – creating new foods that impact health. We are translating science all the way to something that could impact lives.”  
—Sarah Corwin, PhD candidate, Department of Food Science

Connie is developing an innovative technology for shelf-life prediction of food and beverages by building rapid, custom equipment for her study with the aim to reduce analysis time. “My research will contribute to decreasing food waste to some extent.”

Javier Cruz Padilla  
International Society of Beverage Technologist (ISBT) Scholarship, October 2020

Adrianna Pilch  
Purdue Ag Research and Graduate Education Fellowship, Fall 2020

Adam Quinn  
Purdue Ag Research and Graduate Education Fellowship, Fall 2020

“...
Phi Tau Sigma Honor Society, Hoosier Chapter
Recognized with 2020 Chapter of Merit designation for their exemplary volunteer service, excellence in leadership, and dedication to the food science and technology profession.

2020-21 Executive Board
President: Connie Muniandy
Treasurer: Merve Yildirim
Advisor: Dr. Suzanne Nielsen
Staff Support: Laurie Van Keppel

New Inducted Members:
Nuseybe Bulut
Enrico Federici
Harrison Helmick
Gurpreet Kaur
Cindy Mayorga
Christina Mussmann
Maria Catalina Nino
Ajay Daulat Singh Rawat
Julia Schmidt (Outstanding Senior Award)
Erin Sukala
Uriel Urbizo-Reyes
Ziyue Zhang

Institute of Food Technologists Student Association, Purdue Chapter 2019-2020 Outstanding Chapter for the Support Promise
In July 2020, the 2019-2020 Purdue IFTSA Executive Board, Morgan Malm (Pres.), Noah Van Horn (VP), Brie Britton (Secr.) and Erin Sukala (Treas.) received the news that the Purdue chapter had been selected for the national recognition Outstanding Chapter for the Support Promise. The Support mission of IFTSA promises to “support its members by cultivating friendship, mentorship, and leadership among those pursuing an education in the science of food.

2020-2021 Executive Board
President: Erin Sukala
Vice President: Cindy Mayorga
Secretary: Travis Woodbury
Treasurer: Alyson McGovern
Advisors: Dr. Dharmendra Mishra and Laurie Van Keppel

Institute of Food Technologist Midwest Region 2021 Virtual Conference
Hosted by Purdue and coordinated by Zach Hoag (sophomore) and Harrison Helmick (Ph.D. student)

2020-21 College Bowl Team
Purdue’s College Bowl team placed second at the Midwest Regional College Bowl Competition through the Institute of Food Technologists Student Association (IFTSA) on April 3, 2021. Being a team of all undergraduates, they faced some stiff competition, but finished the first two rounds with wins against the University of Illinois at Urbana-Champaign and The Ohio State University. Although they ultimately lost in the last two rounds, we are incredibly proud of how hard the team worked. They did an excellent job under the pressure of the competition and this year’s virtual format and certainly shed a very positive light on Purdue Food Science. Congrats to the team of:

- JC Douthit (freshman)
- Halle Neibert (freshman)
- Ryan Stachler (freshman)
- Frank Barry (junior)
- Joe Gleason (junior; Captain)
- Maddie Harper (junior; Coach)
- Tejashree Shah (junior)
- Sangavi Subramani (junior)

Food Science Club 2020-21 Officers

Top Row: President Erin Sukala, Vice President Alyson McGovern, Secretary Maddie Harper
Bottom Row: Treasurer Kelden Cook, Ag Council Representative Alecia Wichlinski, Event Committee Chair Liz De Acetis
Advisors: Laurie Van Keppel and Allie Kingery
Food Science Graduate Student Association
2020-21 Executive Board
President: Cindy Mayorga
Vice President: Travis Woodbury
Secretary: Tressie Barrett
Treasurer: Nick Gallina
Social Chair: Javier Cruz
Purdue Graduate Student Government
Representative: Halak Mehta
Advisor: Dr. Joe Kokini

Food Science Graduate Student Association was recognized with College of Agriculture unsung diversity hero award. (photo from a past international dinner)

2020-21 PRODUCT DEVELOPMENT TEAMS

Institute of Food Technologists Student Association
Mars Competition
Team Kelden Cook, Joe Gleason, Frankie Berry, Maddie Harper, Zach Hoag, and Fernanda Pedroza-Altamirano created a snack trail mix that was nut free but still contained nutrients such as protein and dietary fiber.

Institute of Food Technologists Student Association
Smart Snacks for Kids Competition
Team Amanda DuMerer, Lindsey Bullerman, Genevieve Ruiz, Ryan Stachler, and Mary Voigt created “Beeties” a beetroot and strawberry cookie.

Food Science Outstanding Undergraduate Student Recognition
Freshman: Fernanda Pedroza-Altamirano
Sophomore: Zach Hoag
Junior: Kelden Cook
Senior: Erin Sukala

Food Science Vision, Mission, and Values

VISION
To be the global leader in transformation of lives through the science of food.

MISSION
We engage in discovery-driven activities leading to innovative learning and outreach that:
• Enhance health, safety, quality, and sustainability of foods;
• Prepare the next generation of leaders in food science; and
• Address stakeholder needs.

VALUES
Next step: We are the Department of Food Science at Purdue University – a community committed to excellence in all aspects of the land-grant mission; teaching, outreach and discovery. We seek to embody our mission, vision and values statements, not in words but through our actions. As such, this values statement communicates who we are, and strive to be.

As a team, we collaborate with respect but challenge each other to defend what we believe; understanding that healthy debate leads to stronger results. With challenge comes innovation in discovery, critical thinking in learning and programs with lasting impact. Through this process we produce leaders in thought and action.

Recognizing that the root and very strength of our discipline is diversity, we affirm this by thinking globally and embracing differences. Our commitment to respect for all allows freedom of thought, integrity of science and diversity of people.

With a passion for improving the lives and livelihood of our stakeholders, we resolve that these values will be used to guide our mission and inspire our actions.
## UNDERGRADUATE SCHOLARSHIP RECIPIENTS

**48%**
of food science students
awarded scholarships from
the University, College of
Agriculture and Department
of Food Science

**TOTAL**
$398,015

**40%**
awarded scholarships from
Food Science Department
Scholarships (100% who
applied)

**TOTAL**
$115,000

**Thanks to our generous donors!**

### Alumni & Friends Scholarship
(See engraved bricks in Nelson Hall lobby for individual donors who make this fund possible. If you would like to donate to this fund and have your name engraved on a brick in the lobby of Nelson Hall, contact foodsci@purdue.edu)

#### Fred Babel Scholarship
Frank Achulli  
Jessica Armstrong  
Audra Brewer  
Isabella Bryan  
Lindsey Bullerman  
Molly Carroll  
Kelden Cook  
Elizabeth De Acetis  
Amanda DuMerer  
Caroline Edmondson  
Joe Gleason  
Kendall Green  
Madeline Harper  
Zach Hoag  
Yufan Hu  
Sarah Koo  
Marissa Maddox  
Isabel Mahin  
Madison Mehringer  
Heather Milliron  
Christina Mussmann  
Kelsey Perin  
Natalia Rodriguez  
Julia Schmidt  
Tejashree Shah  
Renee Stieby  
Sangavi Subramani  
Erin Sukala  
Owen Vaughn  
Rowan Wallar  
Alecia Wichlinski  
Zyue Zhang  
Neil Zhao  
Haohui Zhu  
Irene Zou  

#### Gary & Sara Hellmich Scholarship  
Francesca Benedict  
Jessica "JC" Douthit

#### Imran Kazem Scholarship  
Genesis Riley

#### Leesa Martin & James Kincaid Scholarship  
Audra Brewer  
Claire Steinkuhl

#### Peter Mauger & Sarah Naas Mauger Scholarship  
Audrey Dirksen  
Cooper Sims  
Clarissa Vasquez

#### Sarah Naas Mauger Veil Scholarship  
Madison Kenyon  
Ryan Stachler  
Inland Stevens  
Madeleine Thompson  
Irene Zou

#### Angela "Angie" Bowes Perez Scholarship  
Elizabeth De Acetis

#### Red Gold Scholarship  
Leah Keesling  
Nathan Roscoe  
Alecia Wichlinski

#### Ronald Rice Scholarship  
Joe Gleason  
Molly Carroll  
Caroline Edmondson

#### Kathryn "Katie" Rippel Scholarship  
Ashley Gordish

#### Norman & Carole Thomas Scholarship  
Erin Sukala

#### Red Gold Internship/ Scholarship  
Emily Lansing

Purdue's Top Merit Scholarship Recipients  
(23% of food science students totaling $174,491)

**Purdue Presidential**  
Margaret (Maggie) Adams  
Jessica Armstrong  
Isabella Bryan  
Lindsey Bullerman  
Kelden Cook  
Elizabeth De Acetis  
Lauren Decker  
Clare Dirksen  
JC Douthit  
Caroline Edmondson  
Kendall Green  
Joseph Gleason  
Madeline Harper  
Zachary Hoag  
Leah Keesling  
Madison Kenyon  
Matthew Kittaka  
Ria Lemkuil  
Josh Martin  
Madison Mehringer  
Christina Mussmann  
Alexandra Neikirk  
Genevieve Ruiz  
Julia Schmidt  
Claire Steinkuhl  
Clarissa Vasquez  
Rowan Wallar  
Irene Zou  

**Purdue Trustee:**  
Erin Sukala  

**Pfendler Memorial Agriculture Scholarship**  
Zachary Hoag
GRADUATES MOVING ON

DEGREES AWARDED

August 2020
Fernando Canteraro (M.S. mentor Dharmendra Mishra)
Sarah Corwin (Ph.D. mentor Bruce Hamaker)
Hazel Turasan (Ph.D. mentor Joe Kokini)
Yizhe “Bruce” Zhang (Ph.D. mentor Jen-Yi Huang)

December 2020
Han Chen (M.S. mentor Betty Feng)
Felicia Hall (Ph.D. mentor Andrea Liceaga)
Enosh Kazem (Ph.D. mentor Bruce Hamaker)
Geraldine Tembo (M.S. mentor Fernanda San Martin)
Adrienne Voelker (Ph.D. mentor Lisa Mauer)

May 2021
Emmanuel Ayua (Ph.D. mentor Bruce Hamaker)
Xingjian Bai (Ph.D. mentor Arun Bhunia)
Jingfan Chen (Ph.D. mentor Yuan Yao)
Enrico Federici (Ph.D. mentor Owen Jones)
Anna Hayes (Ph.D. mentor Bruce Hamaker)
Carine Nkemngong (Ph.D. mentor Haley Oliver)
Arianna Romero (M.S. mentor Steve Lindemann)
Luping Xu (M.S. mentor Arun Bhunia)

B.S. Graduates
Amanda DuMerer
Ashley Gordish
Kendall Green
Chen Hu
Wenqi Huang
Eryka Hughes
Thomas Jachec
Anh “Louie” Le
Christina Mussmann
Julia Schmidt
Beatriz Serratos
Kibom “Kyle” Song
Evelyn Song
Xinyue Xie
Neil Zhao
Xinruo “Tina” Zhao
Ziyue Zhang

B.S. Class of ’21 Stats
(based on 75% response rate within 2 months of graduation; employment based on U.S. citizenship)

25% continuing education
40% accepted a job
50% did research
25% had an international experience
75% had a professional experience
53% had one internship
33% had two internships
13% had three internships

Average salary for B.S.
$54,000

B.S. DEGREE CLASS OF 2021

Photo taken during FS 443 Senior Product Design Course taught by Dr. Andrea Liceaga with teaching assistant
Ph.D. student Morgan Malm as student groups presented final projects via Zoom.
Thank you to all of our alumni, donors, friends, and industry professionals who support the Department of Food Science with your time, talent, and resources. You all are an important factor in making this department, our students, and ultimately the world’s food supply better. Whether you spoke in a class, mentored a student, participated in Food Science Student Professional Development Days, encouraged a prospective student to consider our academic program, hired our students for internships and full-time positions, sponsored faculty research, are a member of one of our centers or Industrial Associates group, or gave a donation... we say a big THANK YOU!

**Industry Goodie Bags**

Thank you to our industry supporters Cargill, Heartland Food Products Group, Hershey’s, Impossible Foods, Kellogg’s, and PepsiCo who provided product and swag for our prospective and admitted student goodie bags.

**2020 Food Science Student Professional Development Days**

Even though we could not hold this event in person this year due to COVID-19, the 7th annual Food Science Student Professional Development Days still happened because of these amazing individuals. The participants gave their time to freshman, sophomore, and/or senior seminar class, reviewed students’ resumes, and/or were interviewed by seniors looking for guidance as those students prepare for their next chapter in life.

“he gave me valuable insights into how I should set myself up for success going into my early career and first couple workplace environments. I think it definitely opened my eyes to the diverse ways you can apply your degree from management to principal scientist.”

– senior Max Voorn

**Participants:**

Punya Mohapatra, AFB International
Michelle Sandau, AFB International
Preetha Banerjee, AFB International
Natalie Donovan, Alto Pharmacy
Annie Leslie, Ameriqual
Katie Hartford, Artemis International
Michelle Egger, BIOMILQ
Michelle Kozora, Cargill
Tristan Lipkie, Cargill
Carlos Carter, Cargill
Jess Swiontek, Cargill
Allyson Martin, Clasen Quality Chocolate
Melissa Castrale, Conagra Brands
Corey Seffernick, Conagra Brands
Matthew Schaefer, Cracker Barrel Old Country Store Corp.
Aaron Pleitner, Danone North America
Jennie Norka, Eight O’clock Coffee
Hannah Freiberg, Gamay Foods
Jake Gandolph, General Mills
Mark Ousley, General Mills
Sarah Ferguson, Kellogg’s
Stacey Boosey, Mars Foods
Meghan Boucher, McCormick & Company
Justin Teipen, Morgan Foods
Audrey Mason, Nestlé
Amanda Bigando, Newly Weds Foods
Elena Bailoni, O-TA-KA Milk Products
Alyssa Heniser, PepsiCo
Aimee Buechler, PepsiCo
Laura Brenberg, PepsiCo
Sydney Lawless, PepsiCo
Shreya Sahsrabudhe, PepsiCo
Rachel Priddy, Rose & Lois Coffee Shop
Cora Gilmore, White Castle Distributing, LLC
Alice Anderson, The Wolf Group

**2020-21 Industrial Associates Companies**

AFB International
Cargill
Conagra Brands
Danone North America
General Mills
Heartland Food Products Group
Hershey’s
Kalsec
Morgan Foods
Nestle R&D Center
PepsiCo
Red Gold
Skidmore Sales and Distributing Company
Verdure Sciences

Jessie Pawlowski, Griffith Foods
Mike Hmurovich, Griffith Foods
Beth Pletsch, Heartland Food Products Group
Sasha Barnett, Hill’s Pet Nutrition
Holly Clements, Hormel Foods
Erin Raver, Hormel Foods
Dan Moore, Hormel Foods
Sarah Ferguson, Kellogg’s
Stacey Boosey, Mars Foods
Meghan Boucher, McCormick & Company
Justin Teipen, Morgan Foods
Audrey Mason, Nestlé
Amanda Bigando, Newly Weds Foods
Elena Bailoni, O-TA-KA Milk Products
Alyssa Heniser, PepsiCo
Aimee Buechler, PepsiCo
Laura Brenberg, PepsiCo
Sydney Lawless, PepsiCo
Shreya Sahsrabudhe, PepsiCo
Rachel Priddy, Rose & Lois Coffee Shop
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Alice Anderson, The Wolf Group