As I approach the end of my fifth (!) year as department head, I consider how fortunate I am to work with talented faculty and staff, committed students, progressive leadership, and engaged alumni and supporters. We are a world-class department and in this newsletter you’ll see evidence of talent, commitment, dedication, and engagement that, when combined, lead to excellence that is Purdue Food Science. Just to touch on a few highlights... Over the past year Dr. Suzanne Nielsen was recognized with the National Excellence in College and University Teaching Award for Food and Agricultural Sciences from the USDA. This is USDA’s top award for college and university teaching. Dr. Nielsen was also recognized as one of ten 150th Anniversary Professors by the Office of the Provost in recognition of her exceptional teaching and mentorship at Purdue. Dr. Nielsen was not the only faculty member to be recognized – Dr. Haley Oliver was selected as one of five Charles B. Murphy Award recipients across the university for her excellence in teaching and learning. Dr. Lisa Mauer and the Center for Food Safety Engineering received the GMA Food Safety Award “in recognition of a long history of outstanding contributions to food safety research and education” and Dr. Arun Bhunia received the Maurice Weber Laboratorian Award at the annual International Association for Food Protection (IAFP) meeting.

Awards don’t come without innovation and hard work and we are proud to announce that starting this fall our new Fermentation Sciences minor will be offered. Dr. Fernanda San Martin led the effort in this initiative that will attract undergraduates to our program and generate graduates prepared to work in the food, beverage, biopharmaceutical, biofuel and agrichemical/fine chemical industries. These graduates will also be top applicants to graduate programs across the country. The malting/kilning operation and 1-BBL brewery installed this year will serve as a model system for understanding microbiology, biochemistry and process engineering as applied to fermentation processes and gives the Department the ability to offer technical support to the state’s craft brewing industry. We are excited for this new program and the potential it holds for our department and our State!

With that lead-in, I invite you to read through this edition of our annual newsletter. We have a lot to be proud of and if “prior performance is a predictor,” then we have an exciting year ahead!

Follow us on twitter and/or send e-mail for alumni and friends list.

Dr. Brian Farkas
Professor and Department Head

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

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

FAREWELL

Gwen Shoemaker

Gwen retired from Purdue in December 2017 after working at Purdue for 22 years. Gwen joined the Department of Food Science in 1995 as the Placement Coordinator, and served in that role until 2014 when she became the Administrative Assistant to current Department Head, Dr. Brian Farkas. In addition to assisting students and companies find and fill internship and professional positions, Gwen also served as the Department’s liaison to the Office of International Students and Scholars and assisted international students and visiting scholars with on-boarding policies and procedures.

Pictured right: Retiree and former administrative assistant to the department head Steve Gauger shares stories about working with Gwen Shoemaker while professor and former department head Suzanne Nielsen looks on. Pictured below: Gwen with Jaclyn Piet in 2009.

Dr. Gudrun Schmidt

Gudrun joined the Department in January of 2016 as a biopolymer chemist research scientist for the Whistler Center for Carbohydrate Research. In January 2018, she joined the Purdue Department of Chemistry as an Associate Professor of Practice.

Gwen with colleague Malissa Allen in 2014
ANNOUNCEMENTS

**Dr. Betty Feng**

Yaohua “Betty” Feng joined the Department in January 2018 as assistant professor and extension specialist in food safety microbiology. Betty is dedicated to the research and extension of pre- and post-harvest interventions to enhance microbial safety of foods. She uses interdisciplinary tools to investigate gaps in food safety practice and compliance, and to develop novel food safety strategies to empower food handlers and consumers to change behavior. She is also interested in mitigating microbial contamination in food production by using innovative processing technologies and designing culturally tailored educational interventions.

**Katherine Fry**

*B.S. Foods and Nutrition in Business, 2015*

Katherine joined the Whistler Center for Carbohydrate Research as the coordinator in February 2018. After completing her degree at Purdue, Katherine worked in supply chain management for Purdue’s Dining & Catering Department, and in content marketing and sales management at a locally owned retail store.

**Wendy Madore**

In January 2018, Wendy transitioned from serving as the coordinator for the Whistler Center for Carbohydrate Research to the administrative assistant to the department head role. Wendy brings a wealth of knowledge to this position. She has been on staff at Purdue for 20 years, including five years in Agricultural Administration as administrative assistant to the senior associate dean of agricultural research and faculty affairs.

**Dr. Ferhan Ozadali**

Ferhan Ozadali has joined the department as an adjunct professor. Dr. Ozadali is a director of global research and development at Mead Johnson Nutrition, a division of Reckitt Benckiser. He is the global process authority in addition to his responsibilities as the functional lead for the Global Liquids Sterilization and Validation, and Global Applied Technology and Engineering groups.
Dr. Marion Williams
(B.S. 1968, Ph.D. 1973)

Marion Williams passed away February 21, 2018. Dr. Williams earned his Bachelor of Science in Agriculture (1968) and Doctor of Philosophy in Food Science (1973); he was Dr. Phil Nelson’s first Ph.D. student.

Marion had a terrific career in the food industry and received numerous recognitions. Among them were our College of Agriculture’s Distinguished Agriculture Alumni Award (2000) and our Outstanding Food Science Award (2003).

Dr. Peter “Pete” O’Neil
(B.S. 1999)

Pete passed away on March 25, 2018 at the age of 41 in Elkhart, Indiana where he was an anesthesiologist at Goshen Hospital. Pete died from a pulmonary embolism after having a recent surgery. Pete was the first of four members of the O’Neil family to complete degrees in Food Science at Purdue. After him came his sister, Erin, who is also an anesthesiologist, and his two cousins, Allison and Ben O’Neil. Pete was a 1995 graduate of Central Catholic High School in Lafayette, Indiana and 2004 graduate from Indiana University School of Medicine.
DEPARTMENT HIGHLIGHTS

Food Science Displays a Big Hit at the Indiana State Fair

Faculty, staff, and students engaged with the public at the Indiana State Fair to explain and promote food science.

Fermentation Minor offered Beginning Fall 2018

Dr. Fernanda San Martin has developed a fermentation minor that will be offered beginning fall semester 2018. She along with Jean Jensen, manager of the Department’s Hops and Brewing Analysis Lab, Department Head Dr. Brian Farkas, and food science students interested in the minor visited Chris Johnson, owner of People’s Brewing Company in Lafayette, Indiana.
Students Share Final Fermentation Projects with Faculty, Staff, and Students

Students in FS 162, Introduction to Food Processing, taught by graduate student Jack Burnett shared their final projects of fermented foods with faculty, staff, and students in the Department. The groups served Atchara pickled in hand-made pineapple vinegar, three varieties of Kombucha, Cheesecake made from hand-made cream cheese, and two varieties of Salsa.

Pilot Plant Improvements

A big thank you to Blichmann Engineering, LLC in Lafayette, Indiana for helping the Department secure a one-barrel brewing system located within the pilot plant, and to Madison Chemical Company in Madison, Indiana for their support and donations of products for our pilot plant.

Spring Fest

Over 700 people of all ages visited Nelson Hall of Food Science during Purdue’s Spring Fest weekend. Visitors learned the answers to the questions, What’s growing on my spinach? What is fermentation? Can you eat crickets? They also enjoyed tasty foods like soft serve ice cream, Asian Carp andouille, and cricket rice crispy treats.

Purdue 150th Anniversary Celebration Ice Cream

Purdue Dining approached the Food Science Department to develop a new ice cream for Purdue’s 150th Anniversary celebration. Dr. Mishra and seniors in the product development capstone course took on the challenge. Each of the seven groups presented their product to their classmates, faculty and staff in the Department and a panel of judges from Purdue Dining. The winning flavor will be selected this summer.
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.

2017 Outstanding Food Science Award Recipients

The Purdue University Department of Food Science honored three alumni with the Outstanding Food Science Award in October 2017. The award recognizes individuals who have significantly impacted the food science profession in industry, academia, government, or other endeavors related to food science as exemplified by leadership, professional accomplishments, or community service.

Robert Culler (B.S. 1972)

Robert (Bob) Culler is principle with Culler Consulting, LLC with emphasis on meat and poultry processing, regulatory affairs and food safety plans. He completed a bachelor’s degree at Purdue University in 1972. Bob served in the US Army Natick Massachusetts Laboratories as a food technologist in the Animal Products Division. Bob completed a master’s degree from Iowa State University, Muscle Biology Group. Industry experience included positions with Geo. A. Hormel & Co., Land O’ Frost, Inc., Bil Mar Foods, Inc. / Sara Lee Corp. Bob retired from Kent Quality Foods as vice president of quality assurance. Bob is an active member in the Michigan Meat Association representing the state’s meat processors. As past president and current director of regulatory affairs, Bob leads the association in development of member education in process and product procedures, food safety, labeling and regulatory initiatives. Bob was the industry leader in the development of Michigan’s Specialized Retail Meat Processing Variance Program, which is a standardized and simplified process of preparing a food safety plan for specialized meat processors.


Dr. Kurt Villwock is director of research and development at Fiberstar, Inc. Kurt began his career in the dairy field while working on his bachelor’s degree in food science at the University of Illinois. While working for Continental Colloids, Inc., Kurt developed the love for carbohydrates and food microstructure, which led him to the Whistler Center for Carbohydrate Research in the Purdue Food Science Department, where he received M.S. and Ph.D. degrees in Food Science at Purdue in 1996 and 1999 respectively under the mentorship of Dr. James BeMiller. Returning to the food industry, Kurt worked not only for ingredient companies such as Penford Food Ingredients and Fiberstar, Inc., but also larger consumer goods companies such as H.J. Heinz and Keurig Green Mountain. Kurt also worked for five years in Sweden as the research and development manager responsible for food applications for the large farmers’ cooperative Lantmännen. In 2015, Kurt completed another degree from Purdue, the dual degree M.S.-M.B.A. Agribusiness Program through the Purdue Agricultural Economics Department and the Kelley School of Business at Indiana University.


Dr. Julia Watterson received three degrees from Purdue University including a bachelor’s of science degree in Biochemistry in 1981, a master’s of science degree in Foods & Nutrition under the mentorship of Dr. Jon Story in 1986, and a Ph.D. in Food Science under the mentorship of Dr. Allen Kirleis in 1991. With degrees in hand, Julia arrived at The Hershey Company in 1991 and began her career in research and development where she remains today as a principal scientist in Hershey’s Emerging Brands Product Development Group. Julia’s career highlights include developing and launching 22 new products encompassing confectionery, bakery, salty snack and nutrition bar categories. These projects took Julia throughout the Americas with new product startups in the U.S., Canada, Mexico and Columbia. Three of Julia’s products have existed on the market for over 10 years and have combined sales exceeding $100M. She invented a new patent pending technology that enabled the development of an innovative platform of protein fortified products. In 2014, Julia received Hershey’s R&D Innovator Peer Award.
ALUMNI RECOGNITIONS

2018 Food Science Early Career Award

The Purdue University Department of Food Science Awards Committee created this award to recognize alumni and friends of the Department who have shown tremendous progress early in their careers and demonstrate potential to continue to sculpt the food science discipline in industry, academia, or government. Just as the “Unfinished Block P” sculpture on the West Lafayette campus reminds us that Boilermakers are a continual work in progress and should strive to be lifelong learners, we expect even more greatness by these individuals in the future!

To be eligible for this award, not more than 10 years shall have passed since the individual’s highest degree; demonstrated career excellence, and/or continual engagement with the Department of Food Science and its mission.

Rebecca Jutkus (B.S. 2008, Ph.D. 2012)

Dr. Rebecca Jutkus is manager of chocolate product development for The Hershey Company in Hershey, Pennsylvania. Rebecca began with Hershey’s in January 2013 as a senior research scientist after completing her Ph.D. in Food Science at Purdue under the mentorship of Dr. Lisa Mauer. Prior to working for Hershey’s, Rebecca worked one year as a supply chain associate for PepsiCo after completing a B.S. degree in Food Science at Purdue in 2008. At Hershey, Rebecca has excelled in product development and created new product platforms for a variety of brands, including Reese’s, Hershey, Kit Kat, and Brookside. She also developed and implemented Hershey’s research and development internship program and began engaging The Hershey Company with the Purdue University Department of Food Science in order to recruit top student talent. She was instrumental in encouraging Hershey to join the Purdue Food Science Industrial Associates Program in January 2017. In her current role, she develops and executes strategies for product innovation, commercialization, and associate engagement to deliver key brand and business deliverables.

Andrew Neilson (Ph.D. 2009)

Dr. Andrew Neilson is an associate professor in the Department of Food Science and Technology at Virginia Tech in Blacksburg, Virginia. After completing a Ph.D. in Food Science at Purdue University in 2009 under the mentorship of Dr. Mario Ferruzzi, Andrew was a postdoctoral fellow at the University of Michigan Medical School. He was hired as an assistant professor at Virginia Tech in 2011. Andrew excelled in his teaching and research responsibilities and was promoted to associate professor and granted tenure in 2017. At Virginia Tech, Andrew teaches Food Analysis, Functional Foods, and the Graduate Seminar class. The objective of his research program is to develop novel dietary strategies for prevention of diabetes and obesity. Andrew has had great success as a university faculty member. He has approximately $2.5 million for his own research program, has had 12 grants funded from funding agencies such as the United States Department of Agriculture principal investigator, American Diabetes Association and the National Institutes of Health as co-investigator, and industry funding from Hershey’s and the California Table Grape Commission. Andrew has had 39 peer-reviewed publications, two Ph.D. students and six master’s students completed, and 15 awards and recognitions.

Left to right: Drs. Rebecca Jutkus, Brian Farkas, and Andrew Neilson
FACULTY/STAFF RECOGNITIONS

FOOD SCIENCE DEPARTMENT AWARDS

Jack Long Outstanding Undergraduate Teaching Award:

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.

Dr. Lisa Mauer
Professor

Outstanding Undergraduate Faculty Counselor Award:

Dr. Suzanne Nielsen
Professor

Outstanding Graduate Educator Award:

Dr. Bruce Applegate
Associate Professor

Outstanding Service to Students Award:

Laurie Van Keppel
Career Services & External Relations Coordinator

Outstanding Service to the Department Staff Award:

Telaina Minnicus and Suzanne Nielsen greet students and their families at the Food Science reception for graduating students during spring commencement weekend.

Telaina Minnicus
Secretary & Course Schedule Deputy

Arun Bhunia
International Association for Food Protection, Maurice Weber Laboratorian Award

Brian Farkas
Institute of Food Technologist, Fellow

Owen Jones
Promoted from Assistant Professor to Associate Professor

Kee-Hong Kim
Purdue University Showalter University Faculty Scholar (2017-2022)

Jozef Kokini
Journal of Food Engineering, Editorial Board Member

Center for Food Safety Engineering, Directed by Lisa Mauer
International Association for Food Protection, GMA Food Safety Award
**Suzanne Nielsen**


One of ten of Purdue’s faculty chosen as a 150th Anniversary Professor.

**Haley Oliver**

Purdue’s highest teaching honor - Outstanding Undergraduate Teaching Award in memory of Charles B. Murphy.

**Jean Jensen**

Purdue College of Agriculture Administrative/Professional Staff advancement from rank 4 to rank 5

**Rhonda Taylor**

Purdue College of Agriculture Administrative/Professional Staff advancement from rank 3 to rank 4

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**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. Amanda Deering**

“Why Farmers Markets and Food Safety Are Here to Stay”

**Dr. Arun Bhunia**

“Researchers Find Alternate Path for Listeria to Sicken People”

**Wine Grape Team**

“Wine Industry Professionals Learn Insights From the Old Wine Masters on Tour to Spain and Portugal”

Purdue’s Wine Grape Team recently conducted their fourth technical tour for winery professionals, this group toured the region of Northern Spain and Portugal. Left to right: Jill Blume, Dr. Christian Butzke, Dr. Bruce Bordelon, Katie Barnett (Photo provided by Purdue Agriculture)

**Dr. Christian Butzke**

“California Wildfires Threaten Napa Valley and Sonoma Wineries and Vineyards” in CNBC

“Purdue-based Agriculture Software Company Receives $500,000 Grant From NSF to Help Wine Grape Growers”
FACULTY/STAFF RECOGNITIONS

IN THE NEWS

Dr. Brian Farkas

“Purdue Research to Aid Craft Beer Industry Leads to Boiler Ale” in Purdue News
“Purdue Taps Boiler Gold Its First Signature Beer” in Lafayette’s Journal & Courier
“Purdue’s Official Beer is Already Creating a Buzz” in Sports Illustrated online
“1869 Tap Room” Boiler Bytes Video

Dr. Andrea Liceaga

“Using the Unused” in the Purdue Agriculture Envision magazine, Spring 2018 Issue

Dr. Steve Lindemann

“Community Clusters Drive Food Science Research, Education at Purdue” in Purdue Information Technology News

Dr. Lisa Mauer

“Purdue Thiamin Work Featured as Agriculture Research Success Story” in Purdue Agriculture News

Dr. Lisa Mauer & Allie Kingery

“The Science of Experimental Cuisine” video produced by Purdue Agriculture and available on YouTube
(Photo provided by Purdue Agriculture)

Dr. Dharmendra Mishra

“The Purdue University Experiment in Haiti” in The Caribbean News highlighted the visit of a group of Purdue faculty, which included Dr. Mishra, to Haiti to aid the country in the development of a sustainable food supply.
College Bowl Team 2018 Going to Nationals!
The Purdue Food Science College Bowl Team who won the IFT Midwest Regional competition will compete at the national level this summer!

The team (pictured left to right) is: Sitting: Erin Sukala, Stephanie Roth
Standing: Halak Mehta, Adrienne Voelker, Shreya Sahasrabudhe, Abbie Sommer (captain)
Back row: Cameron Wicks, Chris Cheng (coach)

Smart Snacks Product Development Team Competing at National IFT Conference!
The Purdue Smart Snacks Product Development Team will compete at the National IFT Conference with their product called “Smeeties” which is designed to nutritionally enhance breakfast. Pictured are team members: Erica Grush (sophomore), Kyra Ball (junior), Gaby Calzada (master’s), Tess Dobosz (sophomore), and Stephanie Roth (freshman).

Baking Rock Stars
Purdue Food Science graduate students, Sarah Gafter (left), Anbuhkani “Connie” Muniandy (center), and Collin Felten (right), placed 3rd in the Product Development Competition organized by the American Society of Baking and won a $1,000 scholarship each. As finalists in this national baking competition, they also received all-expenses paid trips to the conference. They created a cookie sandwich product called Turkish Cardamom Crunch which includes cardamom butter cookies, white chocolate, apricot jam, and pistachio. Thirteen teams participated in the competition this year and four were selected to compete in the finals.

Purdue Students Present Water Supply in Developing Countries Project at United Nations Conference
Purdue University students Paige LeMaster, a junior in Food Science and Audrey Caprio, a senior in Nursing, presented at the Students Seeking Solutions: SDG 6 Challenge Conference at the United Nations Headquarters in New York City on April 20, 2018. The students are part of an interdisciplinary, service-learning project at Purdue University founded in 2012 that focuses on providing access to clean water in the Dominican Republic. Called “Water Supply in Developing Countries,” this project includes students from Engineering, Agricultural Economics, Biology, Nursing, Food Science, Social Sciences, and Technology. Paige and Audrey attended this conference to present the team’s framework for addressing the global water crisis. As an interdisciplinary project, this framework aims to address the issues that traditionally hinder safe water projects by focusing on culturally and socially relevant solutions. Audrey and Paige presented their poster one-on-one with conference participants before and after lunch along with giving a brief elevator pitch of the poster in front of entire conference audience.
STUDENT RECOGNITIONS CONTINUED

Spring 2018, 19th year of Student Research Interns from Zamorano University, Teguigalpa, Honduras

Left to right: Javier Cruz (Dharmendra Mishra Lab), Maria Fernanda Gaibor (Bruce Applegate Lab), Selvin Artica (Yuan Yao Lab), Denisse Rosales (Steve Lindemann Lab), Jorge Villalobos (Jen-Yi Huang Lab)

Taylor Bailey
Purdue Graduate Student Government, Vice President of Public Relations, Bill of Rights Committee Chair, and Interim Assistant Career Chair

John “Jack” Barnett
Purdue’s Graduate Student Government Senator

Jose Bonilla
American Association of Cereal Chemists International, 2017 International Conference 3rd Place in Best Student Research Paper Competition and 2018 Walter Bushuk Graduate Research Award in Cereal Protein Chemistry

Fang Fang
American Association of Cereal Chemists International, 1st place, Carbohydrate Division / Megazyme Award poster and oral presentation competition

Kelly Higgins
Three Minute Thesis Purdue finalist

Marwa El Hindawy
Yirgou Travel Grant from PU Ag Research

Drew Hirsch
American Association of Cereal Chemists International, Finalist in Student Association Product Development Competition

Simran Kaur
Earned Purdue’s Graduate Teacher Certificate

Luis Maldonado
Fall 2017 Food Science B.J. Liska Outstanding Teaching Assistant Award
Purdue Teaching Academy Graduate Student Teaching Award

Jordan Oshiro
Earned Purdue’s Graduate Instructional Development Certificate

Elizabeth Pletsch
American Association of Cereal Chemists International, Finalist in Nutrition Division Poster Competition

Andrea Ray
Placed first in the developing scientist technical presentation titled “Virulence genes and multidrug efflux pumps are differentially expressed in Salmonella Heidelberg exposed to heat shock” at International Association for Food Protection conference

Leigh Schmidt
American Association of Cereal Chemists International, 1st place, Protein Division Poster Competition

Pablo Torres
Spring 2018 Food Science B.J. Liska Outstanding Teaching Assistant Award

MaryClaire Chamberlain
Virginia Dare Scholarship

Carlana Clymer
2018 Mid-America Food Processors Association Scholarship
Red Gold Internship Scholarship

Alyssa Heniser
Red Gold Internship Scholarship

Joseph King
Placed 2nd in the Impromptu Speaking Contest at the Minorities in Agriculture, Natural Resources and Related Sciences (MANRRS) National conference

Paige LeMaster
UN Headquarters conference poster presentation

Caitlinn Lineback
Selected to participate in the 2018 USDA Agricultural Outlook Forum in Washington, D.C.

Rafaella Mino
2018 Mid-America Food Processors Association Scholarship

Julia Schmidt
Institute of Food Technologists Feeding Tomorrow Scholarship

Fifi Sutanto
Purdue - Martin Ag Research Scholarship

Cameron Wicks
Institute of Food Technologists Feeding Tomorrow Scholarship
Hoosier Chapter of Phi Tau Sigma
Honor Society

President: Anna Hayes
President Elect / Treasurer: Shreya Sahasrabudhe
New Inductees:
Elena Bailoni
(Outstanding Senior Award)
John “Jack” Barnett
Jacob Frash
Sarah Gafter
Trevor Lim
Fifi Sutanto
Hazard Turasan
Adrienne Voelker
Cameron Wicks

Hoosier Chapter of Phi Tau Sigma officers, members, and new inductees pose with Department Head Dr. Brian Farkas, Chapter Advisor Dr. Suzanne Nielsen, and luncheon speaker Carrie Burbrink (B.S. ’07) from General Mills.

Food Science Graduate Student Association Executive Board

Front row: Arma Adyatni (Secretary), Ciera Crawford (Treasurer)
Back row: Jose Bonilla (President), Adrienne Voelker (Vice President), Collin Felten (Social Chair)

Food Science Club Officers

From left to right: Olivea Glaser (Special Events), Elena Bailoni (President), Emily Chuang (Treasurer), Jenna Miller (Secretary), Meghan Boucher (Vice President).
Not pictured: Caitlin Lineback (Ag Council Rep.)
STUDENT RECOGNITIONS

Outstanding Undergraduate Students

Senior: Cameron Wicks
Junior: Caitlinn Lineback
Sophomore: Erica Grush
Freshman: Neil Zhao

Agricultural Ambassador

Caitlinn Lineback

First year student Eryka Hughes discusses internship opportunities with Justin Teipen, human resources manager with Morgan Foods during the 4th annual Food Science Student Professional Development Days.

First year students Caitlin Tirpak, Tabitha Wyant, Madison Kenyon, and Sarah Watzlavik waiting to get their resumes critiqued by alumna Courtney Hayes (B.S. ’13) with Griffith Foods.

Twenty companies (noted on page 18) participated in the 4th annual Food Science Student Professional Development Days.
$128,050 of the total was awarded from the Food Science Department thanks to our generous donors below:

*Alumni & Friends
(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.)

Brandon Lehn
Fred Babel
Kyle Banaszak
Maryclaire Chamberlain
Holly Clements
Carlana Clymer
Elise Covrett
Kristin Darling
Tess Dobosz
Amanda DuMerer
Jacob Frash
Helen “Van” Games
Kendall Green
Erica Grush
Alyssa Heniser
Sierra Kipp
Lauren Kumpf
Brandon Lehn
Samantha Matisko
Erin Raver
Julia Schmidt
Erin Sukala
Colton Underwood
Noah Van Horn
Maxwell Voorn
Cameron Wicks
Neil Zhao

Gary & Mary Chenoweth
Bridget Owens

Arnold “Bud” & Cathy Denton
Elena Bailoni
Sierra Kipp
Jennifer Norka
Cameron Wicks
Chumin Zhang

Gary & Sara Hellmich
Olivea Glaser
Lauren Kumpf

Food Science
Elena Bailoni
Meghan Bucher
Holly Clements
Helen “Van” Games
Olivea Glaser
Erica Grush
Rebecca Jarboe
Paige Lemaster
Caitlinn Lineback
Bridget Owens
Laura Richards
Cameron Wicks
Neil Zhao

Leesa Martin & James Kincaid
Sierra Kipp

Donald & Zoe Mather
Carlana Clymer
Kristin Darling
Alyssa Heniser
Jennifer Norka

Peter Mauger & Sarah Naas Mauger
Erica Grush
Paige Lemaster
Erin Raver

Sarah Naas Mauger Veil
Alyssa Heniser
Caitlinn Lineback

Red Gold
Elise Covrett
Tess Dobosz
Noah Van Horn

Ronald Rice
Elena Bailoni
Deklin Veenhuizen
Chumin Zhang

20% of food science students received Purdue’s top merit scholarships totaling $163,062

Purdue Presidential
Elena Bailoni
Meghan Bucher
Maryclaire Chamberlain
Holly Clements
Elise Covrett
Tess Dobosz
Kendall Green
Brandon Lehn
Jenna Miller
Jennifer Norka
Laura Richards
Julia Schmidt
Gretchen Foltz
Jacob Frash
Olivia Glaser
Juna Johnson
Madison Kenyon
Samantha Matisko
Christina Mussmann
Deklin Veenhuizen
Isaiah Walker

Purdue Trustee
Helen “Van” Games
Lauren Kumpf
Erin Sukala
Degrees Awarded

August 2017
Jay Gilbert  
(Ph.D. mentor: Owen Jones)
Kacie Ho  
(Ph.D. mentor: Fernanda San Martin)
Marcela Martinez Chavez  
(M.S. mentor: Arun Bhunia)
Darwin Ortiz  
(Ph.D. mentor: Mario Ferruzzi)
Jordan Oshiro  
(NT M.S. mentor: Kee-Hong Kim)
Andrea Ray  
(Ph.D. mentor: Haley Oliver)
Ajeta Sundarram  
(M.S. mentor: Haley Oliver)
Ying Xie  
(Ph.D. mentor: Yuan Yao)
Dandan Zhang  
(Ph.D. mentor: Bruce Applegate)

Aminata Diatta  
(M.S. mentor: Bruce Hamaker)
Cheikh Ndiaye  
(Ph.D. mentors: Mario Ferruzzi & Bruce Hamaker)
Elizabeth “Beth” Pletsch  
(Ph.D. mentor: Bruce Hamaker)
Celina To  
(M.S. mentor: Arun Bhunia)
Alyssa West  
(M.S. mentor: Haley Oliver)

B.S. Graduates
Elena Bailoni  
Yiwen Bao  
Meghan Boucher  
Jessica Christie  
Holly Clements

December 2017
Fang Fang  
(Ph.D. mentor: Oswaldo Campanella)
Yahya Ismail  
(M.S. mentor: Lisa Mauer)
Kathryn Johnson  
(M.S. mentor: Lisa Mauer)
Chengxi Feng, B.S. (Intd. Ag.)  
Lawrence Wilkinson, B.S.

May 2018
Irma Adyatni  
(M.S. mentor: Qin Xu)
Matthew Allan  
(Ph.D. mentor: Lisa Mauer)
Ingrid Araagon Gallegos  
(Ph.D. mentors: Mario Ferruzzi & Fernanda San Martin)
Chuyan Chen  
(M.S. mentor: Bruce Applegate)

B.S. Class of ’18 Stats
(86% of domestic students reported upon graduation)

- 27% continuing education
- 96% did internships
- 54% accepted industry jobs
- 36% had one internship
- 40% had two internships
- 20% still seeking
- 42% did research
- 24% had three internships

Ave. salary for B.S. $56,000

100% of Purdue Food Science students secure employment or continue their education within six months of graduating. Thank you to the following companies that have recently hired and/or mentored our students with developing professional skills.

PROFESSIONAL DEVELOPMENT DAYS PARTICIPANTS:

- Ameriqual
- Buddy’s Kitchen, Inc.
- Cargill
- ConAgra Brands
- Continental Mills
- Covance
- Embutser/RFC
- Hershey’s
- High Liner Foods
- Hormel
- JPG Resources Consulting
- Little Spoonful
- LSS Sky Chefs
- Marsh Supermarkets
- McCormick
- Midwest Poultry Services
- Newlynweds Foods
- Niubo Dairy
- O-AT-KA Milk Products
- Purdue Center for Global Food Security
- Purdue Extension
- Purdue Foundry
- Red Gold
- Schreiber Foods
- Skidmore Sales & Distributing Co.
- Trilliant Food & Nutrition
- US Foods
- Van Brummel Farms
- Vivolac Cultures
- White Castle Distribution
- Ameriqual
- Griffith Foods
- Heartland Food Products Group
- Kraft Heinz
- ConAgra Brands
- Morgan Foods
- Nestle Beverages
- Newlynweds Foods
- Red Gold
- Schulze & Burch Biscuit Company
- US Foods
- Verdure Sciences
- Vivolac Cultures
THANKS TO OUR SUPPORTERS

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!

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Morgan Foods
Nestle R&D Center
PacMoore
PepsiCo

Red Gold
Skidmore Sales and Distributing Company
Verdure Sciences

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
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.