Food Science Teaching Laboratory Under Renovation – Your Financial Support Needed

Renovation of Call Hall 156 Teaching Laboratory began on May 1st with the removal of lab benches. To date, electrical wiring has been installed and the drains and sources for water have been changed (see picture below). The new floor will be next. The Food Science Institute received $125,000 from K-State’s Administration to assist with the renovation. New laboratory benches, sinks, drains, electrical wiring, and flooring will be installed this summer.

The remodeling should be complete and ready for the fall semester. We need financial support from alumni and companies to assist with purchasing new laboratory equipment, ovens, microwaves, freezers, and benchtop cookware to complete the renovation.

We hope that you have received the brochure (shown at right) about our need for an additional $50,000 to furnish the lab. For additional information about how to support the renovation, please contact us at 785-532-4057. Kelly Getty, Scott Smith, or Curtis Kastner will be happy to discuss the project with you.

Watch for updates and pictures of the renovation on the FSI Web site www.foodsci.k-state.edu.

Above: Undergraduate students in Call Hall prior to start of renovation. Below: Graduate students were so excited about renovation that they were willing to pitch in.
I hope all is well with our alumni, and that your K-State food science education continues to help you achieve your professional goals.

I want to take this opportunity to update you on food science at K-State and request your help.

We have undertaken several initiatives to assure that the K-State food science programs continue to grow in stature and number. The recruitment effort by faculty and staff to include student recruiters, has more than doubled the undergraduate enrollment since 2002. In that same period, the graduate program has tripled in size. Those increases have been a result of both on-campus and distance-education programs. We now have as many students off campus, most working in the food industry, as we do on campus. This approach expands the impact of our efforts to serve our clientele whether they are in the United States or the military abroad. We also are exploring how to serve the international community. For example, the booth at the IFT Expo (booth #2653) and faculty presentations about the food science programs at national and international meetings help enhance the visibility and capacity of food science at K-State.

As most of you recall, the teaching laboratory, Call 156 across from the Dairy Bar, is heavily and exclusively used for food science classes. University administration recognizes that this lab is central to the food science teaching program, and that it is in dire need of renovation. Therefore, they have allocated $125,000 for renovation that will occur this summer. However, an additional $50,000 is needed to equip the lab.

The KSU Foundation will send you a brochure requesting your assistance and outlining how you can support the effort. Please consider helping us equip this laboratory for future food science students.

You are welcome to visit K-State anytime. Maybe you could stop by for some K-State ice cream. Just let me know (785-532-1234 or ckastner@ksu.edu) if you have questions.

Have a great summer!

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**Food Science Events**

International Association of Food Protection
94th Annual Meeting
July 8–11, 2007
Lake Buena Vista, Fla.

Institute of Food Technologists Annual Meeting and Food Expo
July 28–August 1, 2007
Chicago, Ill.

53rd International Congress of Meat Science and Technology
August 5–10, 2007
Beijing, China

Excellence in Food Science Day
September 14, 2007
Kansas State University, Manhattan, Kan.

American Association of Cereal Chemists International Annual Meeting
October 7–10, 2007
San Antonio, Texas

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**Fung Receives Honor from Spanish University**

Daniel Y.C. Fung, who is an internationally recognized expert in the field of rapid methods and automation in microbiology, has received a special recognition from a university in Spain. He is the first scientist to be honored as a Distinguished Professor by the Universitat Autonoma de Barcelona in Barcelona, Spain. The presentation was made Nov. 23, 2006, by Alfred Ferret, dean of the University’s Veterinary School. The Spanish university has around 50,000 students.

Fung was honored for his contributions as a keynote speaker and principal lecturer for the Spanish university’s Rapid Methods and Automation in Food Microbiology Workshop series since it began in 2002. The conference draws around 200 national and international participants each year.

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**Beef Cattle Institute Receives Funding**

Congratulations to Daniel Thomson, Chris Reinhardt, and Deanna Retzlaff for receiving Targeted Excellence funding ($490,000) for a Beef Cattle Institute. Their efforts will focus on the development of distance education material for the beef production industry.
Dong Hyun Kang (1997 Ph.D., food science) received the Washington State University, 2007 College of Agriculture “Excellence in Research Award.” Dr. Fung was his major professor.

Tell Us About Yourself

Fill out this form and return it to:
Barbara Burson, Animal Sciences and Industry Department, 216 Call Hall, Manhattan, KS 66506
or e-mail bjburson@k-state.edu.

Name__________________________
Spouse’s Name__________________________
City__________________________ State____ ZIP____
Home Phone__________________________
E-mail__________________________
Graduation Date(s)__________________________Degree(s)__________________________
Employer__________________________Title__________________________

Feel free to attach more information.

Kosher and Halal Food Regulations Distance Learning Course Offered

Kansas State University’s Food Science Institute is offering a new distance education course. Kosher and Halal Food Regulations, or FDSCI 630, is a two credit-hour course that will be taught by Joe M. Regenstein, professor of food science at Cornell University and head of the Cornell Kosher Food Initiative. Regenstein also is an adjunct professor of food science at K-State. More information about the course is available by contacting Bettie Minshall, minshall@ksu.edu; Regenstein at jmr9@cornell.edu; or go to K-State’s Division of Continuing Education Web site http://www.dce.k-state.edu and click on “course offerings.”

Food Science graduates receive degrees and start new opportunities – (L to R) Daysha Jefferson (U.S. Army), Nick Fowler (Cargill Meat Solutions), Cortney Bowden (Hormel Foods), Jeremy Hinkle (Hormel Foods), Jacob Lauer (KU Medical School), Emily Frederick (KSU Graduate School), Cody Ruby (Cargill Meat Solutions), Jeffery Mahaffie (Hormel Foods), Amanda Gipe (KSU Graduate School), Casey Weber (KSU Graduate School), Jesse Phillips, Kirstin Veith (KSU Graduate School), Melissa Pickett (KSU Graduate School), Andrew Reece (KSU Graduate School), Dr. Melvin Hunt (undergraduate food science chair). William Moldt (employed as a flavor chemist) and Jesse Phillips received their B.S. degrees through distance education.
By Staci DeGeer, Food Science Club President

The Food Science Club had a very productive year. The fall semester started with a great recruiting effort at the Watermelon Feed. Grillin’ On Call – students grilled and sold hamburgers on Fridays in front of Call Hall during the lunch hour – was a huge fundraising effort. Many companies visited throughout the semester including: Blue Bunny, Kellogg’s, Tate & Lyle, Swift & Company, and Sunny Fresh Foods. Members enjoyed meeting with the industry representatives and learning more about opportunities for internships and jobs after graduation. The end-of-the-year Holiday Party was a great success. Many faculty and staff members, as well as club members, attended. Good food and lots of laughs were shared throughout the evening as the white elephant gift exchange unfolded.

The spring semester also was jam-packed. Telefund was the first event. About ten members enjoyed calling K-State alumni and winning great door prizes. Our industry tour was to St. Joseph and St. Louis, Mo. We visited Triumph Foods, Solae Company, and Budweiser. While in St. Louis, we were able to visit a local microbrewery and the Gateway Arch. Eleven members participated on the tour and had a memorable experience.

This was the first year the Food Science Club participated in the American Cancer Society’s Relay for Life. The team members raised more than $3,000 for the American Cancer Society and spent a night of fun, games, and reflections in Memorial Stadium.

Ag Fest was a big week for Food Science Club members. During Tuesday’s Petting Zoo, we made sure that everyone’s hands were washed before they enjoyed Call Hall ice cream. A representative team from the club participated in the Ag Olympics. The four girls had a great performance and many laughs. Following the cookout, we all headed to Weber for a good time at the Jared “Pete” Gile and Jason Boland concert.

Open House was a big day. About 300 people visited the displays. Displays included the triangle test, emulsifiers, gums, microbiology, and the Diet Coke® geyser. The Diet Coke® geyser was by far the most talked about part of our display (see pictures above). Our spring picnic turnout was one of the best in years. Most members, faculty, and staff were able to attend. It was a beautiful day in the park, and a great way to end the year.

Next year, meetings will continue to be on the 2nd and 4th Thursdays. For more information contact the new president, Blair Bryant at blairb@ksu.edu, or our adviser, Kelly Getty, kgetty@ksu.edu.

Scholarship Winners Recognized

Congratulations to animal sciences and industry undergraduate students Tina Krafft and Kyle Baker, recipients of the Kansas Meat Processors Association Scholarship. They were recognized at the KMPA Convention on March 24 in Topeka. While at the convention, they teamed up with 13 K-State faculty, graduate, and undergraduate students to judge products at the annual processed meats competition. This was an excellent opportunity to interact with Kansas processors and taste great Kansas meat products.

Student-Developed Product Wins National Award

Jeremey Hinkle, May 2007 graduate, has won first prize in the Danisco Knowledge Award contest for his new product concept “Fiesta Braciole.” Hinkle will receive $10,000 and a trip to Naples, Fla., in October, where he and adviser Fadi Aramouni will receive the award at the annual New Products Conference.

Hinkle developed the product in the R&D class, FDSCI 740, taught by Aramouni and Kelly Getty. It is breaded, trapezoid-shaped Angus ground beef filled with zesty queso and vegetables with ingredients to help in meat binding, prevention of moisture transfer, viscosity control, and antioxidants.
Odde Leads Animal Sciences Department

K-State alumnus, Ken Odde, was appointed head of the Department of Animal Sciences and Industry Feb. 26, 2007. Odde had been a professor and director of North Dakota State University’s Beef Systems Center of Excellence since June 2005. The center is a public-private partnership designed to increase cattle feeding and processing in North Dakota. Prior to that, he served as head of NDSU’s Department of Animal and Range Sciences.

He also has been a manager of cow-calf technical services at Pfizer Animal Health and worked as a senior veterinarian with the livestock technical services division of SmithKline Beecham-Pfizer Animal Health.

Odde was on faculty at Colorado State University for 11 years (1983-1994) in a teaching and research position specializing in beef cattle reproduction.

“I’m honored to have been chosen to lead the Department of Animal Sciences and Industry,” said Odde. “This department has a great tradition of providing outstanding education for students and service to the animal industries through research and outreach. The needs of animal agriculture are changing and will continue to change. It is essential that the department is engaged with its customers and responsive to their needs. I look forward to the challenge of leading a department committed to serving those needs.”

Odde has three degrees from K-State, a master’s degree in reproductive physiology (1978) from the College of Agriculture, a DVM degree (1983) and a Ph.D. in reproductive physiology (1982), both from the College of Veterinary Medicine. He also earned a bachelor’s degree in animal science from South Dakota State University in 1973.

“Livestock production is one of the most important industries we have in Kansas, and we’re pleased that Dr. Odde has joined us as we work to stay on the cutting edge of new developments in animal husbandry and in food safety and security,” said Fred Cholick, dean of the College of Agriculture and director of K-State Research and Extension. “As head of animal sciences and industry, he’ll be leading the department with the largest number of undergraduates in the college.”

Odde has conducted research in such areas as artificial insemination, calving difficulty, endocrine control of postpartum anestrus, estrous synchronization, and factors influencing colostrum production. He has taught numerous courses and authored many scientific papers during his career.

He is a member of the American Society of Animal Science, the American Veterinary Medical Association, and the American Association of Bovine Practitioners, among others. He has been a frequent speaker at veterinary and cattle producer meetings.

Crozier-Dodson to China to Organize Forum

The Third International Forum on Food Safety took place May 17-19, 2007, in Shanghai, China, to address several issues relevant to the safety of food systems at international events. K-State acted as a co-organizer for the event with Beth Ann Crozier-Dodson being named as a fellow of the forum conference.

The organizational committee invited several speakers for one and a half days of interactive discussion with all delegates in attendance. The forum was a prelude to the upcoming 14th World Congress of Food Science and Technology in October 2007 in Shanghai, which will include food safety as a key topic.

Following the forum, “The Third International Workshop for Food Safety” was held May 20-22 at the Jiaotong University. It was sponsored by the Bor Luh Food Safety Center. Crozier-Dodson was named director of this hands-on workshop, which hosted 78 participants.

Large international events coming to China, such as the Olympic Games in 2008 and the World Expo in 2010, proclaim the urgency for a sound food safety system in the country and created the central theme for the forum and workshop.
Phi Tau Sigma and KC IFT Students Honored at Spring Tea

On April 13, Phi Tau Sigma and the Kansas City Chapter of the Institute of Food Technologists (KC-IFT) hosted a spring tea. Ken Odde, new head of the Department of Animal Sciences and Industry, provided remarks and congratulated students on their accomplishments. Phi Tau Sigma merit awards and new initiates were announced along with KC-IFT scholarship recipients Cahn Ty and Joseph Zayas.


Jon Hopkinson received the Phi Tau Sigma Outstanding Food Scientist Award. Hopkinson is an applications scientist at Danisco.

Phi Tau Sigma presented an Outstanding Undergraduate Student Merit Award to Staci DeGeer, and an Outstanding Ph.D. Graduate Student Merit Award to Baninder S. Sroan, who also received the Joseph Zayas Award.

The Kansas City-Institute of Food Technologists section presented an Undergraduate Award to Casey Weber, a Master’s Graduate Award to Jasdeep Kaur Saini, and a Doctoral Award to Ramakanth S. Jonnala.

Daniel Y. C. Fung presented Canh Than Ly Undergraduate Awards to Staci DeGeer and Blair Bryant for active participation in the Food Science Club.

Food Science Distance Students Complete Master’s Degrees

K-State’s Food Science Distance Master’s Degree Program has five distance education master’s degree graduates for the 2006 and 2007 school years. Chris Delfosse was the first graduate and works full-time in Minnesota. He said, “This is the only program like this in the country.”

Jacqueline Showole completed her degree in fall 2006, and her report focused on food security and defense. She is employed at Proctor & Gamble and took the opportunity to visit K-State and attend graduation this spring.

Angee Hunt recently defended her thesis on the use of special starches for surimi gels. Hunt is a research technician at Oregon State University. Dr. Jae Park of OSU served as a major co-professor. He said he was pleased that Angee could complete her degree, so he is gaining a technician with additional food science knowledge and skills.

Christine Summers and Robin Forgey defended their reports on the use of intervention strategies for ground beef on the same day and graduated in spring 2007. Both Summers and Forgey are employees of Costco Wholesale. They said they were glad to have related projects that helped their company and assisted with the completion of their degrees.

William Holmberg also completed a master’s degree in food science in spring 2004 by taking both on-campus and distant courses. Congratulations to all these graduates!
On February 28, 2007, K-Staters were on Capitol Hill with more than 40 representatives from national agricultural organizations and land-grant universities to attend a meeting of the National Association of State Universities and Land-Grant Colleges.

The K-State display, Agriculture Research and Education Serving the Nation: Protecting the Homeland, focused on the major challenges facing agriculture and food systems in the United States in the near future.

The Kansas State University Food Safety and Security Initiatives exhibit explained how over the years K-State has had a major role in resolving critical issues that threaten our nation’s food supply. Issues that directly impact human health, agricultural infrastructure, trade, and the global economy are the focus of research, teaching, and extension at K-State.

Advances in food safety and security at K-State have led to national recognition in the food industry and support from USDA and the Department of Homeland Security. The one-of-a-kind $54 million Biosecurity Research Institute, biosafety level 3 complex housed on campus, will allow K-State to uniquely expand the safety and security initiatives of both plant and animal products from field to fork.

Dean Fred Cholick (L to R), U.S. Rep. Jerry Moran, Associate Dean Don Boggs, and Curtis Kastner look at the K-State Biosecurity Research Institute brochure at the K-State Food Safety and Security booth. Photo courtesy of Martha A. Mattox, Vice President, Mattox Photography

In addition, K-State has made the effort to approach food safety and security in the most comprehensive manner possible by integrating history, public policy, communication, social work, border security, and other social sciences that can address crisis intervention, emotional and physical well-being, and rural community development.

K-State hosted an additional exhibit, Creation of a National Training Program in Crop Biosecurity for First Detectors, in conjunction with North Carolina State University and the University of Florida. The exhibit was designed to showcase all the efforts of land-grant universities in maintaining the integrity of America’s food and fiber markets and encourage further funding of such efforts in the future.
Hahn Named Interim Head of Grain Science Department

Richard “Dick” Hahn was named interim head of the Department of Grain Science and Industry in February 2007. This is Hahn’s second turn in the position. He served as grain science department head from 1992 to 1996, at which point he retired from K-State. Since then, he has worked as a consultant in industry, specializing in research, grain processing, and commercialization of value-added products from agricultural raw materials.

Before his first term as department head, he served as the director of the Kansas Value-Added Center at K-State from 1989 to 1992. He was also a visiting professor at the University of Illinois from 1987 to 1989.

“Having served as department head for four years, Dick Hahn comes with a breadth of experience at the university level to fill the interim position and lead the department forward,” said Fred Cholick, dean of K-State’s College of Agriculture and director of K-State Research and Extension.

Hahn began his life in academia after he had worked in industry for more than 31 years. He was vice president for research, development, and quality assurance for A. E. Staley Manufacturing Co. in Decatur, Ill., from 1975 until 1987. Before that he was a senior chemist and director of food and industrial products for Staley and also worked for 11 years as a project leader for Harvest Queen Mills in Plainview, Texas.

Hahn earned a bachelor’s degree in chemistry from Bethany College in Lindsborg and master’s and doctoral degrees in physical-organic chemistry at K-State. He also completed advanced management training in programs at Harvard Business School and a Mahler Associates MBA.

Cholick said that Hahn will serve a year or until the permanent position is filled. Hahn succeeds Virgil Smail, who served as department head from 2004 until early 2007. Smail left to take a position with Ventria Bioscience Corp.

Richard “Dick” Hahn

FFA Students Compete in Contests

On May 1, 2007, more than 180 FFA high school students were on the K-State campus to compete in the State FFA Food Science and Technology Career Development Event (CDE). The contest involves a 50 question multiple-choice exam and a practicum exam that includes a triangle test, identification of aromas, and review of food safety pictures for violations. We were pleased to have 10 undergraduate students in food science and K-State Ambassadors assist with the contest. Kelly Getty coordinated the contest, with Liz Boyle providing additional expertise and assistance.

In addition, Adhikari Koushik served as the coordinator for the Dairy Foods CDE with over 190 students. Michael Dikeman and John Unruh coordinated the Meats CDE that had more than 130 participants.

Curtis Kastner pictured with food science students (L to R) Casey Weber, Brandon Speight, Blair Bryant, Cortney Bowden, Karolyn Stoertzinger, Tracey Weber, and Staci DeGeer who were recognized at the College of Agriculture senior breakfast. They received scholarships from Kellogg’s Company, Archer Daniels Midland, and National Starch Company.
K-Staters Make Presentations at Scientific Meetings

Below is a list of presentations that have been or will be given by Food Science Institute faculty, staff, and graduate students at various scientific meetings.

**Reciprocal Meats Conference – Brookings, S.D.**

**Institute of Food Technologists Annual Meeting – Chicago, Ill.**
- Comparison of sensory properties of UHT milk from different countries. G. Oupadissakoon, D. Chambers, E. Chambers IV.
- Saltiness and sensory properties of mashed potatoes containing sea, kosher, or table salts. K.R. Thompson, D. Chambers.
- A lexicon for sensory texture and flavor characteristics of fresh and processed tomatoes. P. Hongsoongnern, E. Chambers IV.
- Safe, healthy ethnic fermentations revisited. D.Y. Fung.
- Effects of rosemary extracts on inhibition of heterocyclic amine formation in cooked beef patties. K. Puangsombat, F. Ameri (Emamgholizadeh), J. Smith.
- Development of alternative method for detection of 2-dodecylcylbutanone in irradiated ground beef. A. Kumar, J. Smith.
- Genetic and structural discrimination of grains by near-infrared chemical imaging (NIR-CI). H. Dogan, D.L. Wetzel, V.W. Smail.
- Structural imaging of grains using x-ray microtomography. H. Dogan.
- Dairy Foods oral session 2: Dairy food methods and applications. K. Schmidt, moderator.
- Meat color and lipid oxidation session. T. Houser, moderator.

**International Association of Food Protection Annual Meeting – Lake Buena Vista, Fla.**
- Tools to enhance compliance with best food safety practices. B. Chapman, University of Guelph, Dept. of Plant Ag., Food Safety Network, Guelph, Ontario, Canada (Ph.D. student directed by D.A. Powell).
- Organic foods and food safety: Separate, antagonistic, or symbiotic? D.A. Powell.

**Midwest Animal Science Meetings**

**American Society of Animal Science National Meeting – San Antonio, Texas**

**International Congress of Meat Science and Technology – Beijing, China**

**International Conference on Gluten-Free Foods – University of Cork, Ireland**

**Health, Research and Entrepreneurship Sorghum Food for Celiac Patients Conference – Naples, Italy**
Processed Meat Operations Students Present Individual Projects

Students in Processed Meat Operations taught by Liz Boyle and Melvin Hunt presented their individual projects. Students are required to make a new product and prepare a poster containing processing information about their product. Faculty, staff, and students were allowed to taste and comment on students’ products. The People’s Choice Award – grand champion (tie) was presented to Tracey Weber (food science student) – with a cranberry apple pecan sausage (pictured above) and to Michelle Schneider for her early morning sausage. Sydney Bidleman received the reserve champion with a product called drunken brisket.

Student-to-Student Food Science Ambassadors Selected

Staci DeGeer, senior in food science and technology, and Amanda Mentzer, sophomore in food science and technology, have been selected to serve as ambassadors for the 2007-2008 school year. Ambassadors assist with the recruitment of undergraduate students, provide tours to prospective students, and coordinate community service projects. Thanks to both Blair Bryant and Brandon Speight for serving as ambassadors for 2006-2007.

Kirstin Veith Named Student Recruitment Coordinator

The Food Science Institute is pleased to announce that Kirstin Veith will serve as the new undergraduate recruitment coordinator. Veith is a 2007 food science graduate and will be working toward a master’s degree in the fall. She has been secretary and open house chair of the Food Science Club and has assisted with Discovery Days, Gear-up, and prospective student tours and visits. We welcome Kirstin and hope you will contact her at 785-532-2201 with names of potential food science students.

Food Science Quiz Bowl Team Places Second

At the northwest IFT regional contest, the Food Science Quiz Bowl team placed second by a margin of only 2 points. K-State team members were Shiva Garimella (team captain), Karolyn Stroerzinger, James Studman, and Amanda Mentzer. Other participating teams included University of Missouri, University of Nebraska-Lincoln, Iowa State University, and University of Minnesota.

Finalists in Almond Innovations Contest

Gary Wilson (L to R), Melissa Pickett, and Kirstin Veith were Almond Innovations Contest finalists with their product “Almond Heavens.” The Almond Board of California sponsors the contest, and students were challenged to create an indulgent almond treat that contains a maximum of 200 calories. Wilson and Veith received bachelor’s degrees in food science and technology this spring, and Pickett received a dual bachelor’s degree in baking science and food science and technology. Fadi Aramouni served as coach, and Kelly Getty was the assistant coach.