

**Department of Food Science  
1605 Linden Drive  
University of Wisconsin-Madison  
(608) 262-3046**

**Research Faculty Accepting Graduate Students and their Fields of Specialization**

**Bishop, J. Russell**

Cheese and dairy product standards; dairy microbiological quality control; rapid methods for quality assessment; hazard analysis critical control points system; sanitizer efficacy on biofilms; animal drug residue detection in milk.

**Connelly, Robin K.**

Food engineering/processing; FEM numerical simulation; mixing; food rheology; dough structure and rheology.

**Damodaran, Srinivasan**

Enzyme chemistry and technology; food chemistry; protein chemistry and technology.

**Etzel, Mark R.** (*joint with Chemical Engineering*)

Food and bioprocess engineering; mass transfer and bioseparation processes; membrane bioseparations; protein purification; drying of foods and microorganisms.

**Hartel, Richard W.** (*joint with Biological Systems Engineering Department*)

Food engineering/processing; separations; crystallization/particulate processes, structure-function relations.

**Ingham, Barbara H.**

Development of analytical methods for food analysis. Microbial quality and safety of foods. HAACP. Issues associated with food quality and consumer food safety.

**Ingham, Steven C.**

Food microbiology. Stress responses of foodborne pathogenic bacteria; intervention strategies against pathogenic bacteria in foods and beverages; evaluation of microbiological quality assurance methods.

**Lindsay, Robert C.**

Flavor chemistry; food chemistry; dairy and seafoods technology; sensory evaluations of foods.

**Lucey, John A.**

Dairy chemistry/technology; physico-chemical properties of dairy products; cheese technology; rheological properties of dairy products.

**Norback, John P.** (*joint with School of Business*)

Food systems management; optimization of food processes; integrating technological information on food handling and processing with managerial decision making.

**Parkin, Kirk L.**

Food chemistry and biochemistry; microaqueous enzymology, bioactive phytochemicals, fruit and vegetable processing and preservation, postharvest physiology.

**Rankin, Scott A.**

Dairy foods flavor chemistry; Sensory evaluation of dairy foods.

**Steele, James L.**

Dairy microbiology; genetics and physiology of lactic acid bacteria; cheese flavor; probiotics.

**Wendorff, William L.**

Physical and sensory problems in cheese; quality and environmental concerns in dairy industry; process cheese technology; sheep milk cheese and whey; and smoke processing technology.

