Message from the Chairman:

Greetings from the Department of Food Science at the University of Wisconsin-Madison!

Do you hear the loud thumping noise of the jack hammer down the hall? Well, that is the sound of drilling of a 6’x6’ hole through the first and the second floor to install an elevator shaft in the front lobby of Babcock Hall. The Phase II renovation of Babcock Hall is finally underway after a lapse of 18 years. The project is expected to be completed by December 2010, and when it is done Babcock Hall will have a totally new look.

This building renovation, which is very crucial for the department to move forward with its strategic goals and initiatives, comes with a great cost to the department. Of the total renovation cost of $10M+, the department had agreed to contribute $1M from its Babcock Hall Fund. This commitment was made about a year ago, before the collapse of the stock market. Since then, the Babcock Hall Fund in the UW-Foundation account has lost its value and currently stands at $732K. The department is considering all options, including fund raising, to meet its commitment. Another larger concern is that once we have paid out $1M for the renovation, the Babcock Hall fund will be wiped out and no discretionary fund will be available for strategic purposes, such as faculty startup packages. This is becoming very crucial because we are expecting to fill two vacant faculty positions next year. The department needs your support.

The State’s budget crisis is deepening and it now stands at $6.5B. The initial directive from the State has called for a 4% cut for UW-Madison. The department is developing a plan to meet this level of cut in our operational budget and, although this will put a squeeze on our research & instruction activities, we are confident that we can meet this without cutting any of our classified or academic staff positions. We only hope that the final number on the reduction is not different from the initial one.

Implementation of the new undergraduate curriculum is progressing well and it will be fully in place by the spring of 2011. The May 2011 graduates will be a new breed of food science professionals and those of you who recruit our students for both internships and regular employment will notice a distinct improvement in quality of our students.

The declining resources for graduate student funding is a major concern for the department. However, I am happy to inform you that we have established an endowed Weckel Graduate Fellowship in the department and this will be offered annually to a highly qualified incoming graduate student. With this addition, we currently have two endowed graduate fellowships in the department.

The spring is almost over…the summer is knocking on the door…and I wish you a happy one! If you happen to pass by Madison, please drop in to listen to the sounds of the jack hammer.
It’s taken nearly 20 years, but Phase II of Babcock remodeling is finally underway! Back in the late 1980’s, Babcock Hall went through a construction phase where a three-story addition was put on the north side of the building and the building’s mid-section was renovated. The campus chilled water air conditioning system was installed to cool Babcock in the summer time, or at least part of Babcock. Due to cost overruns at the time, it was decided to complete the project in two steps - Phase I and Phase II. Things like redoing the Dairy Store, renovating the building’s entire south side, completion of a second elevator, and installing the air handling system throughout the building were put on hold for a future date. We thought it would only be a few years before Phase II would start. After nearly 20 years, Phase II had become somewhat of a joke around here with many of us not expecting to see changes to Babcock before our retirement. Over the years, there’d be a spur of interest, mostly as we pushed at the college level, and once we even made the campus plan. For various reasons, however, we kept getting pushed back farther and farther until there appeared to be no hope. When we found private funding for the Dairy Store renovation, some of us thought it was the end of Phase II since that was our only external showpiece (our ace card). But finally campus agreed that Babcock Hall deserved attention.

What spurred Phase II into action at this time? A combination of things. First, our space in the School of Human Ecology (SoHE) is being closed due to impending construction there, meaning we need to find space within Babcock Hall for this facility. Second, the imbalanced air conditioning in the building led to condensation and deterioration of ceiling tiles due to staining and mildew, plus hazardous conditions for traffic in the hallways due to moisture on the tiles. So, after all these years, Phase II is finally underway. Demolition has started on the building’s east side and once that area is renovated, construction will move in stages along the south side of the building until Babcock Hall is fully renovated. Besides new labs and classrooms, we’ll have a new social gathering area on the second floor, right outside our outreach classroom and our new conference room. Even the area under the Dairy Plant will get a new look. The Dairy Plant’s dry goods storage area, the solvent storage area and the old smoke house will make way for the new Food Applications Lab. The Food Applications Lab is designed to be exactly as its name implies: a space to conduct learning activities focused on the applications of food science and culinary arts. The space is designed to accommodate high-output production and traditional culinary techniques. The high-output area will include several pieces of high-volume equipment including a combi oven, griddle, turbo chef, 60-qt mixer and 60-gallon steam jacketed kettle. The culinary area will include 10 workstations, each with a range, oven and ample work space. A demonstration area and 30-seat classroom will serve to meet the instruction needs of the space.

The Food Applications Lab is expected to be ready for fall semester 2010. Initially the space will be used primarily for undergraduate classes, the food science club and the product development team. Over time it is anticipated that use will expand to our new integrated senior-level courses and perhaps outside industry, government and community groups.

Although the disruption caused by construction will be an inconvenience, the end result, a newly remodeled Babcock Hall, will be well worth waiting for.

BABCOCK HALL REMODELING

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BARriers on the first floor for renovation of the department offices.

Erecting barriers on the 2nd floor for renovation of offices and labs.

The hallway on the 2nd floor, outside Tygum Auditorium (room 205)

Barriers on the first floor for renovation of the department offices.

The hallway on the 2nd floor, outside Tygum Auditorium (room 205)
regulating many other activities in the state’s vital dairy industry. Also licenses butter and cheese makers and graders, as well as some meat slaughter and processing plants. The division and delicatessens, food processing plants and warehouses, and inspecting dairy farms and dairy plants, grocery stores processing. The food safety division is responsible for licensing systems to protect food safety at critical, hazardous points in where he has been at the forefront of developing real-world interrelationships of our food supply as it relates to environmental impact and the social-economic viability of food enterprises. Another part of economic viability will be to develop value-added food by-products. He will also be involved with many of the department’s short course offerings. His research will focus on food analytical method development, for examples, a current project to improve cheese moisture testing. He is also involved with measuring cheese and whey environmental sustainability impacts to green house gases. Franco has a keen interest in food safety and most specifically how shelf stable cheese is viewed as low acid canned food. Franco received his BA degree, majoring in Chemistry and Biology, from Augustana College (Rock Island) in 1984. He also earned a Master of Science in Radiation Biology from the University of Iowa in 1987 where his dissertation dealt with the merit of a potential cancer treatment in heating normal and neoplastic epithelial cells in situ. In 1993, he earned his Ph.D. from the University of Wisconsin–Madison where his main research focused on fat replacers using polysaccharide and whey protein complexes. After a short post-doctoral assignment with Dr’s Jim Steele and Mark Johnson working with selected starter adjunct additions to 50% reduced fat cheddar cheese, he moved over to industry by joining a large cheese processor in 1994. He spent over 13 years with that company, of which the last 8 were managing one of the R+D groups.

STEVE INGHAM ADVANCES TO DATCP

Agriculture, Trade and Consumer Protection Secretary Rod Nilsestuen has appointed Steven C. Ingham administrator of the department’s Division of Food Safety. Ingham comes to the department from the University of Wisconsin-Madison, where he has been at the forefront of developing real-world systems to protect food safety at critical, hazardous points in processing. The food safety division is responsible for licensing and inspecting dairy farms and dairy plants, grocery stores and delicatessens, food processing plants and warehouses, and some meat slaughter and processing plants. The division also licenses butter and cheese makers and graders, as well as regulating many other activities in the state’s vital dairy industry.

JOHN NORBACK TO RETIRE

John Norback, who has been with the Department since 1978, intends to retire in December 2009 after more than thirty years of service. Professor Norback took a bachelor’s degree from Luther College followed by a Master’s degree (1968) from the mathematics department of UW Madison. For six years he taught mathematics and statistics at Marian College of Fond du Lac before coming back to UW to complete a PhD in operations research from the UW School of Business in 1978.

The main purpose of his work in Food Science has been to help develop managers for the food industry. While some have gone on to other careers most of his former students are working in the food industry. Many opportunities for applying mathematics have attracted his attention since joining the Department. His main research interest is in applying mathematics and computer methods to find solutions to food industry problems. Such mathematical modeling generally led to computer applications some of which supported industry needs in managing food safety and controlling food technology. All of this software was also demonstrated and used by students as part of the statistics for quality control curriculum.

Professor Norback has taught statistics for quality control (FS464), food law and regulation (FS321) and the food science capstone course (FS499). He has also helped develop computer and mathematical applications for the food industry. His work has included outreach to Wisconsin industry partners especially in vegetable processing and cheese making.

John is looking forward to pursuing many endeavors during retirement. These include spending summer times in northern Michigan and making and selling art he creates. Other past-times include gardening and fishing. Contemporaries when he first came to the Department included Harold Calbert, Mike Dean, Dave Stuiber, C.E. (Pat) Johnson, Eileen Matthews and Bee David. He has served under six former chairs and the number will be seven by the time he retires. He and his son Seb (age 13 and a student at Madison Country Day School) and his wife Kathy Ley (age on file in John’s office) continue to reside on Woodland Trail in Middleton. He claims he is looking forward to life after Babcock Hall and he is pleased to be missing most of the remodeling that has started so recently. We wish him and his family a long and comfortable retirement.

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SARA BRUMMEL: The Fresh Face of Tradition

Sara Brummel assumed responsibility for management of the Babcock Dairy Store on December 22, 2008. She was interviewed by Monica Theis, Senior Lecturer in The Department of Food Science.

Tell me a bit about your background:
I am from Hudson Wisconsin and recently graduated from the School of Business here on the Madison campus. I have 2 degrees, one in Marketing and the other in Human Resources with an emphasis in Management.

Describe what surprised you most when you assumed the role of store manager.
I was, and continue to be, surprised at the lack of awareness of Babcock Dairy Store right here on campus. Previously, being a student in the Business School, I worked with faculty, staff, and students on the east side of campus and you would be amazed at the number of people that don’t know we exist. So one of the things I want to pursue in very short order are initiatives to create awareness, bring in new customers and generate repeat business. My main plan is to do on-campus advertising in the student papers and possibly in Alumni publications as well.

What changes have been made in the store since you started as manager?
We have made many changes in both product line and hours of service. Relative to product line; we have changed our coffee over from Starbucks to Just Coffee, which is a local company that specializes in fair trade, organic coffees. Just Coffee formulated 3 unique blends (Babcock Blend, Babcock Light, and Babcock Decaf) specifically for the store. We have also added some grab-and-go breakfast bars in response to students seeking a healthy, convenient product to tie them over during class, as well as fresh bakery items available daily. Other products we have added include sodas, Caribou Iced Coffees, and plastic, reloadable gift cards which are more convenient and user friendly for customers.

From a service perspective, our most significant change is extended hours. Traditionally we opened at 9:30 a.m. but realized we could capture an earlier market by extending the hours to 7:30 a.m. We also have extended our hours on Saturdays to 11am-4pm. The store has significantly benefited from the extended hours on the weekend, as our Saturday sales increased by 40% compared to the same weeks in 2008.

One other, more subtle change is that of aesthetics. We have replaced old display cases with newer units that have cleaner lines and take up less space. We have also reduced the number of gift items in exchange for a more visually pleasing environment, as well as created product information cards for each of our cheeses in the display case.

What are your hopes and dreams for the store?
There are a few exciting changes that will be coming soon to the store and a few that are still in the dream stages. Currently we are looking into having flat panel TVs in the store, one at the entrance and one by the front counter menu boards. These will serve as a means to advertise our products. The contents will mainly be rotating through pictures of our ice cream flavors as we unfortunately have a closed ice cream dipping cabinet so customers are unable to see the available flavors. It will also display other information about our ice cream products and possibly special promotions.

Some other changes for the store include signage for on the building, a new sign outside the store, and an ‘open’ sign for the front window. We are currently in the process of improving the patio area in front of the store. Painting of the railings and patio furniture will be done this summer, as well as planting flowers in the flower beds and removal of the juniper trees for a more inviting environment.

My idea that is still in the dream stage is to extend the patio outside the store to the sidewalk and build up the retaining wall. It would be very exciting to have a Babcock logo on the wall that is inlaid with stones or possibly have a UW Madison student paint a mural. This would be an extremely beneficial project as it would give customers and tour groups a place to enjoy their purchases from Babcock outside and to enjoy the nice weather during the warmer months. More importantly, The Dairy Store was created to be a showcase for the successes of the Food Science Department as well as the College of Agriculture; an inviting patio would be a wonderful incentive for all those passing by to stop in and see some of the great products our campus is so proud to offer!

What unique challenges does the store face as a speciality food service?
We have a very diverse customer base, which can be a challenge at times to effectively serve more than one target market. We have our more traditional guests that have a certain image of Babcock Hall Dairy products as well as for the store. This image is tied to fond memories, especially among alumni and we are committed to honoring that image and those memories.

On the other hand, we have a young market that seeks more convenient foods, nutritionally focused products, and is continually interested in unique products such as fun featured ice cream flavors. Examples of those include “In the Dark” that was a featured flavor earlier this spring and our current new flavor that runs through June, Celebration.
FOOD SCIENCE CLUB NEWS

The UW-Madison Food Science Club has been very busy this spring semester with events such as a student/faculty ice cream mixer, a Valentine’s Day chocolate dipping and enrobing, and a wine and cheese social, all of which were well received with strong attendance by undergrads, grads, and faculty alike. Other events have included a beer and chocolate pairing featuring Unibroue brewery and chocolates by Gail Ambrosius, an Oscar Mayer plant tour and the club even had a team participate in the Crazylegs 8K run.

As well as intriguing presentations from MillerCoors, Kellogg’s, Clorox, and Darigold throughout the semester, the club has been active in volunteering at the Ronald McDonald House and 2nd Harvest. Members have participated in Science Expeditions and the Fond Du Lac Agriculture Showcase, events in which the club was able to showcase food science as a major and generate interest from elementary students.

A silent auction held at the WIFT Student Night was a great success as the club’s main fundraiser this year. In fact, the silent auction was so successful that it will likely be a sustainable, annual event for the club for years to come. Top items included autographed pictures of Bo Ryan and Bret Bielema, Miller Brewing gear, and chocolates from Gail Ambrosius and Mauries.

The Disney Product Development team, run by senior Andy Renaud, has made it to the finals for the national competition with their product Mickioli. Mickioli is a play on ravioli with a sweeter side consisting of a waffle cone exterior (shaped as Mickey Mouse’s head of course) with a yogurt and strawberry based filling. The team members traveling to Anaheim, CA to compete in the final product judging will be Andy Renaud, Merike Seaman, Raechel Bartz, Destanie Schneider, and Lisa Zychowski. If the team wins the competition, they would receive $2500 in cash and a VIP tour of Disneyland.

The other product development team, participating in the IFT competition, made a grilled cheese sandwich with tomato soup in the form of a ready to eat, shelf stable bar. The project was rather successful, but because the team placed 7th out of 20 teams and only the top 6 move on, the IFT team will not be going on to the national competition. The team was led by Annaliise Eberle and Nick Van Epps and also included Jeff Grummer, Erin Harvey, Lauren Coppola, Maria Arvold, and Tara Lucas.

The College Bowl team, consisting of team captain Erin Harvey and undergrads Jeff Grummer, Nick Van Epps, Destanie Schneider, Erika Anderson, Kurt Selle, Tara Lucas, Liz Thomas, and Amanda Ward, traveled to UW-River Falls to participate in the regional competition. The team had close competition, receiving a bye in the first round (via random selection), beating Nebraska, but, then losing narrowly in two heated battles with Iowa State, the eventual regional champion. Looking ahead to the club’s future, elections for the 2009-2010 FSC Executive Board were held in April and the results for the top chairs included Amanda Ward as President, Destanie Schneider as Vice-President, Merike Seaman as Secretary and Raechel Bartz as the Treasurer. Good luck to these ladies and the rest of next year’s FSC Executive Board.

All in all, the club has been extremely busy and productive this semester. None of this could have been done without the continued participation of all of the members. I would like to acknowledge the FSC Executive Board for all of their hard work in making this a great year in the Food Science Club. As well, I’d like to congratulate all of the graduating seniors and wish them luck in their future endeavors!

FOOD SCIENCE IN THE NEWS

Hartel and Hartel pen an eater’s guide to food science.

Ever wonder how marshmallow Peeps are made? Or why the bacteria known as probiotics are good for you? Or perhaps why a few grains of uncooked rice are sometimes added to salt shakers? Answers to these and other intriguing food-related questions can be found in “Food Bites: The Science of the Foods We Eat,” a new book written by father-daughter team Rich Hartel and AnnaKate Hartel.

“In this book, we explain some of the things that food scientists work on at a level that most people can understand,” says Rich Hartel, a University of Wisconsin-Madison food engineer who runs the university’s popular candy-making course each summer. “We’re trying to spread the word about food science in a fun and interesting way.”

To that end, many of the book’s 60 short chapters contain a dash of humor, including one that explains why the smell of Limburger cheese is reminiscent of toe jam. Other chapters cover more serious topics, including more than a handful on various aspects of food safety.

The book, which was published in early September, is largely a compilation of columns written by Hartel for Madison’s Capital Times newspaper during the past few years. For the book, Hartel spruced up his favorites and wrote a few new ones with the help of his daughter, AnnaKate, a senior majoring in English at Northland College in Ashland, Wis. (reprint from eCALS, Sept. 11, 2008)

STUDENT AWARDS

UW Students sweep the ADSA Dairy Foods contest

Congratulations to the Food Science graduate students who won the Dairy Foods section of the 2008 American Dairy Science Assn. graduate student paper contest. The contest was part of the held this year in Indianapolis. First place winner Eileen Salim worked with John Lucey comparing emulsifiers in cheese and their effect on functionality. The winners of the 2008 Graduate Student Paper Presentation Contest in Dairy Foods Research were:

1st Place: Eileen Salim, grad student of Prof. John Lucey
2nd Place: Mateo Budinich, grad student of Prof. Jim Steele
3rd Place: Elizabeth P. Briczinski, a graduate of Penn State and now a lecturer at the University of Wisconsin, Madison

Hui Cai won the IFT Graduate Student Scholarship.
Product Development Team goes to IFT

The "odd year" winning tradition of the UW food product development teams my continue as this year’s team qualified for the finals in the Disney Contest at IFT in Anaheim. This year at the IFT conference, Disney is going to be sponsoring a PD competition, which is different from and concurrent with the annual IFT sponsored competition. The goal is to create a product for kids which is healthy and can be served at Disney food stands. The team’s product this year is called "Mickioli" and it is a dessert ravioli shaped like Mickey Mouse's head. The filling has two layers; a yogurt layer and a strawberry layer. The waffle crust outside is made with quinoa flour, which is a gluten-free grain packed with nutrients like fiber, iron, and 9 essential amino acids. The inside is coated with chocolate to provide a sweet side to go with the savory/salty waffle crust outside. The yogurt provides some calcium and protein, while the strawberries add vitamin C and a little more fiber.

Dairy Plant News

Gary Grossen, Babcock Dairy Plant’s Master Cheesemaker won Third Place with his Gouda cheese in the recent 2008 World Cheese Championship held in Madison. He bested 14 other cheesemakers from The Netherlands and all other cheesemakers from the US. Gary consistently produces an outstanding cheese as he placed first last year in the 2007 U.S. Cheese Championship Contest with his Gouda.

We are proud to offer Gary’s Champion Award Winner cheese box which features cheeses that won awards at the World Cheese Contest, World Dairy Expo and the Wisconsin State Fair. You can order this cheese box or another selection at our on-line Dairy Store located at: https://wisccharge.wisc.edu/dairystore/

Emeritus Activities

It is difficult to keep up with all the travels and activities of the emeritus faculty and staff. We were fortunate to get responses from several of the retired folks:

Owen Fennema:

We are here in green Valley, AZ enjoying the sunshine, warmth and lack of snow (except on the mountains that we view from our back window). About May 5th, we will return to Madison just in time to view the sprouting of the spring flowers. Most of my idle time is spent making stained glass windows. This hobby has grown from making pieces for our home (stopped some years ago) to making pieces for friends and friends of friends to the point where I believe I could start a full-time business if I chose to do so. Anyway, I enjoy designing (I design all pieces that I make) and constructing these pieces and it allows me to enjoy a hobby that is cost free. Life is good. All the best. Owen

Daryl Lund:

Fortunately Dawn and I have been very healthy with the exception of removal of my appendix and gall bladder during Spring 2008. We spend December through April in Arizona and return to WI for Summer and Fall (can't miss the UW football season). I have been fortunate to be invited to several meetings and to participate in several reviews of programs both nationally and internationally (Purdue University; Pretoria, South Africa; Kuala Lumpur, Malaysia; Bogor, Indonesia; Croatia; Campinas, Brazil; ARS Lab Wyndmoor, PA; China; and Ethiopia). In addition, I continue to serve as the Editor in Chief of IFT’s peer-reviewed journals. Finally, this year I am the recipient of the Nicolas Appert Award from IFT. I appreciate the Department nominating me for this highest of IFT’s awards. Periodically I show up with our 5 grandchildren around the Department for my fix of Babcock Hall ice cream. I am looking forward to seeing the remodeled Babcock. Daryl and Dawn Lund

Bob Bradley and Bill Wendorff

Bob Bradley and Bill Wendorff are still adjusting to retirement. Both come in to the office in mornings and then “retire” in the afternoon. Bob is involved in writing books, assisting with some short courses, doing some consulting, and still assists in coaching the dairy products judging team. Bill is doing some writing, assisting CDR with some short courses and special projects and still services some inquiries on goat and sheep milk and some wastewater issues. (As long as there is special parking for emeritus faculty, these two guys will probably be on the scene.)

In Memoriam: Prof. Beatrice David

Professor Emerita Beatrice E. Donaldson David, age 96, died on November 25th, 2008 at Oakwood Village West, Madison, Wisconsin. She was born in Boone, Iowa on September 12, 1912 to Carl and Anna Donaldson. She married Carl John David in 1971 in Madison, Wisconsin.

Professor David graduated from Boone Junior College and in 1933 received a BS degree from the University of Nebraska. After a year as a dietetic intern at Michael Reese Hospital in Chicago, she was a nutritionist in Blair County, Nebraska. From 1935 to 1937 she was administrative dietitian in the Children’s Hospital, University of Iowa Hospitals. For the next five years she was head dietitian in the Babies Hospital of the Columbia Presbyterian Medical Center in New York. During that time, she studied for and received her master’s degree from Teachers College of Columbia University. From 1942 until 1952 she was on the faculty in the Institution Management Department of Iowa State University, Ames, Iowa. During that time she completed graduate study
for a PhD in institution management with minors in education and food science. As a student she was elected to the honor fraternities of Phi Kappa Phi, Omicron Nu, Phi Upsilon Omicron, Psi Chi and Sigma Delta Epsilon/Graduate Women in Science.

In 1952 Professor David joined the faculty of the Foods and Nutrition Department of the University of Wisconsin-Madison as an associate professor where she taught and directed research in Food Service Administration. She was promoted to full professor in 1960. She retired from the Department of Food Science in 1978.

Professor David had a great commitment to working with students. Her undergraduate teaching supported basic dietetic education on campus. She was instrumental in expanding opportunities for undergraduates to apply principles learned in the classroom in working food service situations. With graduate students, she didn’t merely have them carry out her research program but involved them in all stages of research so they would be prepared to establish their own research programs. Former graduate students recall Professor David as a wonderful role model and use her style of mentoring graduate students with their own students. They laud her as having high expectations that stimulated them to strive for excellence. They point out that she didn’t just provide opportunities for development of their strengths but actively directed them in positive ways to strengthen their weaknesses. Professor David worked with other faculty in The Department of Food Science as well as in Business, Engineering and Microbiology in developing integrative research projects with her graduate students. She also provided detailed editing of written work that was essential in students getting published in appropriate journals.

Professor David received several recognitions during her academic career. Most notable include: in 1978 she was selected to give the Lenna F. Cooper memorial lecture at the annual meeting of the American Dietetic Association; in 1983 she received the Copher Award, the highest tribute awarded annually to a member of the American Dietetic Association; and in 1989 she was recognized with an outstanding alumnus award from the College of Home Economics at the University of Nebraska-Lincoln.

Memorial Committee
Yvonne Bushland, Senior Lecturer Emeritus, chair
J.H. von Elbe, Professor Emeritus

FACULTY RECOGNITION

The Wisconsin Alumni Association (WAA) has selected Prof. Rich Hartel as the 2009 recipient of the Ken and Linda Ciriacks Alumni Outreach Excellence Award. The Ken and Linda Ciriacks Alumni Outreach Excellence Award recognizes UW-Madison faculty members who go above and beyond their job roles to support the Wisconsin Idea and WAA by delivering a variety of enrichment or outreach programs to a primarily alumni audience. Since joining the Department of Food Science at UW-Madison in 1986, Prof. Hartel has taught several food-processing classes as a professor of food engineering. Affectionately known as “the chocolate guy,” Rich has been a regular speaker at learning and alumni outreach events since the 2005 chocolate exhibit at the Milwaukee Public Museum. He has spoken to alumni audiences at three Founders’ Day celebrations in the past two years and has also been featured at Spring Day on Campus in 2008 and the special Halloween edition of Wednesday Nite @ the Lab. Recently, Rich played an essential role in providing exclusive access to an unprecedented public tour of Clasen Quality Coatings for the Made in Wisconsin program, and has initiated another food products company tour for Made in Wisconsin in 2009.

Congratulations to Emeritus Professor Daryl Lund, chosen as the 2009 IFT’s Nicholas Appert Award winner. The Appert Award is to honor an IFT member or nonmember for preeminence in and contributions to the field of food technology.

Prof. Mike Pariza has been chosen as the recipient of the 2009 Kritchevsky Career Achievement Award in Nutrition from the American Society for Nutrition. This award is presented in recognition of an outstanding career in nutrition. Prof. Rich Hartel was also honored with the 2009 Harold Macy Food Science and Technology Award by the Minnesota Section of the Institute of Food Technologists. The award is given annually to recognize an outstanding example of food technology transfer or cooperation between scientists or technologists in any two of the following settings: academic, government, and private industry. Emeritus Prof. Bill Wendorff was presented with a portrait and plaque for the 2008 Distinguished Service Award from the Dairy Sheep Assn. of North America. The award was presented in recognition of significant contributions to the growth of the dairy sheep industry in North America through sheep milk processing research with industry impact, innovative educational programs and short courses for sheep milk processors. Bill was also awarded the 2008 Life Membership by the Eastern Wisconsin Cheesemakers and Buttermakers Association in recognition of a life long dedication and unselfish service to the cheese and dairy industry.

FOOD SCIENCE OUTREACH

New technologies are always coming on the scene and certainly in the area of communications. Scott Rankin has installed a videocam in the teaching lab (Rm. 222) to aid in delivering some of his demonstrations in his ice cream short courses. You can access the videocam from the Food science website at: www.foodsci.wisc.edu/icecreamcam/.

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FOOD SERVICE ADVISORY COUNCIL
By Monica Theis

The 5th annual meeting of the Foodservice Advisory Council was held on Thursday March 19th, 2009. Fifteen council members were in attendance representing all areas of foodservice including retail, schools, hospital’s campus dining and food distribution. The program included presentations on career services, sustainability, food technology and professional development for students.

John Klatt and Maria McGinnis from CALS Career Services addressed the members by providing an overview of services offered through their department. They also invited members to work in partnership with the college to build learning opportunities for students in the form of internships and collaborate on job announcements.

Subsequent sessions included a very well received overview on the concept of sustainability by Assistant Professor Franco Milani. In addition to providing some practical meaning to the concept, Dr. Milani shared his ideas on how the Department could service the foodservice industry as they explore opportunities and challenges in going green.

Another very well received session was that delivered by Beth Briczinski; academic staff member and instructor for the newly launched Food Science and Technology (FS 301). Beth’s emphasis on the value of the course for students pursuing careers in the food and nutrition professions clearly left a favorable impression on these potential employers. This session was followed by a tag-team style of presentation by Beth and Monica Theis where they described how concepts of professional development are being integrated into FS 301 and across the curriculum. Members were particularly pleased to know that there is a concerted effort to improve student writing and critical thinking skills.

The afternoon sessions included an overview of the design of the new Food Applications Lab by Rock Deering from Stewart Design, Inc. Rock described the lab as a hybrid teaching space and pointed out some of the unique design features specifically integrated to accommodate the learning needs of the students and teaching styles of faculty and staff. Members shared their valuable thoughts and ideas on lab design, use and maintenance.

The annual meeting ended with round table discussions on concepts of public policy and professionalism. Input from members will be integrated into a number of courses including Food and Nutrition Management (FS 537) and Food Law (FS 321).

Heidi Zoerb, Academic Planner from the Dean’s office, closed the meeting with brief commentary on Sustainability: Perspectives from the Dean’s Office. Ms. Zoerb thanked the members for their contribution to the college.

CENTER FOR DAIRY RESEARCH NEWS
By Deb Wendorf Boyke

• Professor Emeritus Dr. Robert Bradley was recognized as the Wisconsin Laboratory Association Laboratorian of the Year at its 2008 meeting this past September.

• Professor Emeritus Dr. Bob Bradley, CDR Senior Scientist Dr. Mark Johnson, and CDR Researcher and Cheese Applications Program Coordinator John Jaeggi served as judges for the 2009 U.S. Cheese Championship Cheese Contest held at Lambeau Field this year.

• CDR Ideal 2103, an ongoing strategic planning process, continues to be top of mine for CDR staff. The four main work areas right now are Innovation, Telling Our Story, Stakeholder Relationships, and Work Environment; staff are challenged with looking for new and better ways to serve the Wisconsin and US dairy industries, exemplifying the UW Wisconsin Idea . There is also a plan underway to renovate and update the CDR pilot plant and Babcock dairy facilities…watch for more details.

• CDR and the U.S. National Committee of the International Dairy Federation will be hosting the 2012 Cheese Ripening and Technology Symposium in May 2012 at the Monona Terrace, Madison, WI. The three-day symposium will include presentations, poster sessions and technical tours. Focus areas will be related to flavor development, health & wellness, and functionality & physical properties.

The following people have graciously given to the Food Science Department:

Mr Dattatreya S Banavara
Ms Leann M Barden
Dr Theodore Bernstein
Ms Ann M Berres-Olivotti
Prof Jay Russell Bishop
Mr Richard J Boehme
Mr Robert W Buhler
Ms Jane F Bukacek
Mr Gary G Bushland
Ms Yvonne K S Bushland
Dr James C Canada
Cargill Inc-Matching Gift Program
Dr Yi-Huang Chang
Coca Cola Company-Matching Gifts Program
Prof Maribeth A Cousin
Prof Srinivasan Damodaran
Dr Anupama Dattatreya
Ms Ruth B Engle
Ms Linda G Felton
Dr R. I. Fenton-May
Galloway Company
Ms Rachel H Gustafson
Mr Paul R Hagen
Food Science Education Investment Initiative

The fiscal reality facing the University of Wisconsin is that the State’s share of its total budget continues to erode. It is now less than 20% of the total…and decreasing. This means that private support will become increasingly important to sustain the standard of excellence achieved over the years.

Historically, private dollars have been critically important to the Department of Food Science. They provided a significant share of the total funding for the last (1986) addition and remodeling of Babcock Hall. Private support is also responsible for the Department’s first endowed chair…the Fritz Friday Chair in Vegetable Processing, and subsequently the William C. Winder Bascom Professorship.

Given the importance of private funding to the Department and the University, the Department of Food Science launched its Food Science Education Investment (FSEI) Initiative to raise $7.2 million for endowed professorships ($2.2 million), undergraduate scholarships ($1.5 million), graduate research assistantships ($2.5 million), and instructional equipment ($1.0 million). To date, we have raised $5.1 million (71%) toward our original $7.2 million goal, leaving us with a $2.1 million shortfall. Our immediate concern however, is that $4.3 of our $5.1 million commitments are in deferred gifts. Thus, based on current pledges, we only have $800 thousand presently available for our stated needs. It is therefore critically important that we raise the remaining $2.1 million in dollars immediately available for the purposes outlined in this brochure.

Student Scholarships: Our Most Pressing Need

Over the past 3 years, the state portion of support to the UW has dropped from over 25% to less than 19% of the total budget. As a result, student tuition has increased faster than increases in student aid. The unmet need for student support has increased over 16% in the last 3 years. Last year, over 50% of the graduates had some student loan debt at graduation. Ten years ago, the average student loan debt at graduation was about $10,000 while last year the average debt was nearly $18,000. More than 40% of UW-Madison students received financial aid this past year.

Currently, the Department of Food Science has 22 scholarships, offering a total of $33,000 – $35,000 through private funds. The scholarships range from $1,000 to $2,000, with the average at $1,500. With resident tuition in ’06—’07 at $6,730 and non-resident tuition at $20,730, our current scholarships do not offer sufficient support to recruit the top quality students that can meet the UW’s entrance requirements; currently, the average high school GPA of entering freshmen is 3.85. Notwithstanding the fact that our graduates are highly sought after by the food industry and we have 100% placement (which attest to our program excellence), 5 of 6 top recruits in
the past 2 years did not come here because we could not offer full-tuition scholarships similar to other neighboring food science departments. Our greatest current need is to provide competitive scholarships to deserving students in order to off-set the inevitable increasing cost of education.

Graduate Student Support

*Gifts in kind*: The department throughout its history has been the recipient of pilot plant equipment as “gifts in kind”. Such gifts will become increasingly more important in the future. Processing equipment suitable for pilot plants and teaching is a major need of the department.

Departmental Research Assistantships: $700,000*. Graduate research assistants are vital in our training of outstanding researchers for the food industry. It is essential for the department to have the means to recruit the finest available graduate students for its research program. Research Assistantships will allow the department to offer an assistantship to a potential graduate student at the time a student applies for admission, rather than wait until funds are available through a specific grant. Admitting students only when funds are available through a research grant has caused the department to lose a number of outstanding students. In addition, these funds will provide faculty members with a base for increased exploratory research. Our goal is to establish an endowment fund of $700,000 for each assistantship which would yield approximately $35,000 per year.

(*Endowment per scholarship)

Undergraduate Student Support

Undergraduate In-State Tuition Scholarships: $135,000*. Our goal is to have scholarship support that will cover tuition costs for the best and brightest students for a four year period. Increasing costs in tuition and living expenses make undergraduate recruitment and retention increasingly difficult. In the near future, resident tuition will exceed $7,000 per year.

Undergraduate Out-of-State Tuition Scholarships: $375,000*. Our goal is to have scholarship support that will cover all non-resident tuition costs for a four year period. The department wants to attract outstanding undergraduate students both nationally and internationally to enhance the quality and diversity of our undergraduate program and to offer the best possible student population for recruitment by the food industry. In the near future, out-of-state tuition will exceed $21,000.

In-State Minority Tuition Scholarships: $135,000*; Out-of-State Minority Tuition Scholarships: $375,000*. To expand diversity within the department’s student population, both resident and nonresident full-tuition scholarships are essential to attract excellent minority students.

Undergraduate Research Awards: $50,000*. These awards allow undergraduate students to design, conduct, analyze and interpret research under the guidance of a faculty research mentor. Such training is increasingly vital in the educational process of our most talented students and attracting young people into the department. Our intent is to offer two $1,000 research awards annually.

Student Recruitment Materials

Student Recruitment Material Development and Production Funds: $30,000. Attractive materials to recruit students are essential in marketing our Food Science undergraduate programs to top quality high school students. Funds to cover development and production costs of these materials are not included in our normal budget.

Instructional Equipment: $1,000,000

Modernizing and maintaining laboratory and pilot plant equipment has become increasingly difficult. Budget cuts have limited the department’s ability to maintain equipment, especially pilot plant equipment. Students have criticized the use of old or obsolete equipment in pilot plants. One-time funding, as is sometimes available through the normal budget process, simply does not allow for continued replacement and maintenance requirements. We aim to establish an endowed fund to modernize and maintain laboratory and pilot plant equipment and to accept gifts in kind that will upgrade pilot plant equipment suitable for the department’s teaching and research mission.

Although our needs are wide-ranging, the department has chosen to focus on instructional needs for food processing and engineering classes, including short courses. The following list is ranked in general order of priority:

- Freeze Drier – A pilot-scale tray freeze dryer is needed to provide facilities for faculty research and to support industry development work.
- Air Drier – A multi-tray, pilot-scale air drier is needed to provide up-to-date instruction and to support industry development work.
- Ultrafiltration/Microfiltration Unit – A small, lab-scale UF/MF system is needed for instruction in polymer and membrane technology.
- Reverse Osmosis/Nanofiltration Unit – A lab-scale RO/NF system is needed for instruction.
- Cryogenic Freezer – A cryogenic freezer for vegetable processing, which allows control of freezing rate, is needed.
- Plate Heat Exchanger – A heat exchange system with appropriate pumps and measurement devices (temperatures, pressure, etc.) is needed for the engineering laboratory.
- Drum Drier – A lab or pilot-scale drum drier is needed to ensure students learn the principles of drum drying.
- Juice Press – A modern unit is needed to demonstrate expression of juice from fruits.
- Twin-Screw Extruder – A small, lab-scale twin-screw extruder is needed for instruction.
I/we wish to join other students, alumni, industry and friends in enhancing the teaching, research, and outreach programs in the Department of Food Science by contributing as indicated below to the Food Science Educational Investment Initiative campaign.

_____ $250   ____ $500    ____ $1000   ____$5000    ____ $10,000     _____Other

I/we wish to pledge $_____ each year for ___ years beginning in _____ (year).
      Please remind me of the annual amount I have pledged in _________ (month).

I/we wish to make a single gift at this time. Enclosed is the contribution of ____________.

Please charge my gift of $_____ to my: ___ Master Card   ___ Visa   ___ Am. Exp.
Card number __ __ __ __ __ __ __ __ __ __ __ __ __ __ __ __   Exp. Date ______
Cardholder’s name (please print) ________________________________________
Cardholder’s Signature _______________________________________________

I/we wish to designate this gift toward:  ___Graduate assistantships
                                        ___Undergraduate scholarships   ___Instructional equipment
                                        ___Other  ______________________________________________

Name: ___________________________________________________________
Address:  _________________________________________________________

Please make your gift payable to **UW-Foundation-Food Science Campaign**, University of Wisconsin Foundation, 1848 University Avenue, PO Box 8860, Madison, WI 53708-8860. The University of Wisconsin Foundation is an independent non-profit, tax-exempt corporation that raises, invests and distributes funds for the benefit of the University of Wisconsin-Madison. Your gift, whatever size, is needed and appreciated by the University. For those contributors whose level of support represents a special commitment to excellence at UW-Madison, the Foundation provides recognition through annual giving honor clubs. For exceptional support, the UW Foundation invites donors to membership in The Bascom Hill Society. For more information about giving opportunities, contact Barbara McCarthy, director of development for the College of Agricultural and Life Sciences, 608-263-2027.

**Please send me information about the following:**

___ College of Agricultural and Life Sciences
    Dean’s Club
___ Including the UW Foundation in my will
___ Gifts of real estate
___ Life income agreements
___ Establishing a permanently endowed scholarship named for a relative or friend
We would like to hear from you. This information not only allows us to update our files but also provides us with news to pass on to your classmates and friends. Please remember if you relocate in the future to send us your new address. Also, if there are changes or mistakes in your address as we now have it, please notify us.

Name _________________________________ UW Degree(s)_________________
Year(s)________________

Newsworthy items for the next Newsletter:
_______________________________________________________________________________________
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Return to:   Department of Food Science
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