

UNIVERSITY OF ARKANSAS FOOD SCIENCE NEWS

2013 ANNUAL NEWSLETTER

FORTY YEARS LATER, BUESCHER SAYS FAREWELL

Forty years to the day in 1973 after he was hired by John W. White, then the University of Arkansas vice president for agriculture, and Ahmed Kattan, department head, Ron Buescher stood before a crowd and thanked them for their support as he retired from the Food Science Department faculty. Several dozen well-wishers attended a reception July 2 at which department head Jean-Francois Meullenet told the group of Buescher's career highlights and service to the university.

Buescher joined the faculty of what was then Horticultural Food Sciences as a researcher and teacher of post-harvest physiology. In recent years his research program centered on quality improvement and methods of quality analyses of pickled vegetables. His research was directed toward post-harvest handling, fermentation, processing, brine recycling and enzymology associated with pickled vegetable manufacturing.

Buescher, who recalled first becoming exposed to the pickle industry during a 1978 stop in Atkins, became nationally prominent in pickled vegetable research. In 2012, he received the Hall of Fame Award from Pickle Packers International.

Buescher served as interim head of the department in 1997-99 and in 2001-02. He was department head from 2002 to 2008.

Research funding was different when Buescher joined the university. "When I started, there wasn't any need for external grants," he said. "All the funding came through the Agricultural Experiment Station." Since then, procurement of outside grants has been essential for research and the food industry has played an important



{Ron Buescher addresses friends at his retirement reception.}

role in providing support.

"Through the pioneering vision and efforts of Dr. Kattan, dedicated faculty and support personnel and enthusiastic leadership of Dr. Meullenet, food science at the UA is well established and offers outstanding opportunities for advancing education, science and technology," he added.

Buescher thanked the department's personnel who served over the years and also the Division of Agriculture for allowing him to pursue his research. He paid a particular tribute to his family and students, making note of the need to stay current with their studies. "Students have greatly contributed to my continuing education," he said.

During retirement Buescher plans to continue to contribute to food science research and education.

(AGRICULTURAL COMMUNICATION SERVICES)

From the Department Head

Dear Alumni and Friends:

On behalf of the faculty and staff of the Department of Food Science, I wish you a happy and prosperous new year. I hope you will enjoy the news we have to share with you. As you will see, a lot of exciting things are happening in our department. We continue to have a very supportive administration that believes in the future of our discipline and recognizes both the importance and the bright future of the food industry. You probably recall that we were able to hire two faculty members in 2011, followed with a new hire in 2012 in molecular food microbiology. We were fortunate in 2013 to welcome two new faculty members, Drs. Griffiths Atungulu (Grain Process Engineering) and Franck Carbonero (Gut Microbiology and Health) and look forward to great things from both of them. We feel extremely fortunate to have been able to expand our faculty size in these still difficult financial times.

We also continue to grow in student numbers. We currently have around 80 undergraduate students and 45 graduate students. We have experienced this growth in part because of the launch of a new concentration in "Food and Culinary Sciences". This is a partnership between our department and Northwest Arkansas Community College. We strongly believe that the culinary arts will have an increasing importance in the food industry and we hope to make our graduates more competitive for jobs in R&D. In addition, the Food Science faculty has been hard at work developing new courses bridging the gap between science and the culinary arts. Dr. Pam Brady launched a new sophomore level class this past year, Science in the Kitchen. The class was first taught Fall 2013 and was a hit campus wide. In addition, Dr. Wang will be teaching an interdisciplinary course entitled Molecular Gastronomy this coming fall. We are very proud of this collaboration with the Department of Chemistry & Biochemistry and the Honors College.

This year also marked a very significant retirement in the department. Dr. Ron Buescher decided to retire after 40 years of service to the department as a faculty member and department head. This is a big loss but Ron remains active with the department. He taught a class for us this fall and has been assisting some of the clients of Arkansas Food Innovation with fermentation projects. We are so thankful for everything he has done and continues to do for the department.

We love to hear from you and share your news with other alumni. Check the Class Notes on page 7 and keep up with old friends. Please share your news with us (Susan Teefer, smcanno@uark.edu) so that we can share your successes in the next edition of Class Notes. Please also note the two outstanding alumni we are recognizing this year (page 6). They are Alan Breedlove, Director of Research and Development, Newly Weds Foods and Suzanne Elser Pennington, Project Leader and Corporate Chef of Innovation, Simmons Foods. We will celebrate the occasion on April 11, 2014 at our annual awards luncheon. You are all invited!

Finally, I want to thank those of you who have made gifts to our department. We were very fortunate in 2013 to establish several new endowed scholarships in Food Science. These included the Michael G. Johnson Graduate Scholarship for Excellence in Food Microbiology Research, Teaching and Peer Mentoring; the Justin Morris Scholarship in Food Science; the Ron Buescher Scholarship in Food Science; and the Food Science Alumni Scholarship. Our students are in great need of additional scholarship opportunities and your gifts are always greatly appreciated. I would ask that if you plan to make a gift designated to the department that you write me a quick note (jfmeull@uark.edu) so that I make sure it gets to us and that I properly thank you.

Jean-François Meullenet



{Jean-François Meullenet}

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■ SENSORY & CONSUMER SCIENCE

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DEPARTMENT RECEIVES FUNDS FOR INTERDISCIPLINARY COURSE



The Department will offer a new interdisciplinary course beginning Fall 2014. Molecular Gastronomy will be co-taught by Dr. Ya-Jane Wang and Dr. Joshua Sakon, Associate Professor in Chemistry and Biochemistry.

Students will explore new cooking approaches pioneered by the molecular gastronomy movement which encourages the use of scientific methods and equipment in the kitchen. Working with a variety of foods - breads, meringues, steaks, jams and cheeses - students will study the chemical and biochemical reactions that take place in the kitchen and embrace new cooking techniques based on the fundamental principles of chemistry.

Start up funding for this course was provided by the Honors College.

TWO NEW FACULTY MEMBERS JOIN DEPARTMENT

We are pleased to announce that Dr. Franck Carbonero and Dr. Griffiths Atungulu have joined the department as assistant professors in the areas of gut health and grain processing engineering, respectively.

Franck Carbonero joined the department in July 2013. Prior to accepting this position, Carbonero worked as a post-doctoral research associate in the Department of Animal Science and the Institute of Genomic Biology at the University of Illinois at Urbana-Champaign.

Carbonero received his B.S. in biology from the University Joseph Fourier, Grenoble France, an M.S. in Ecology at the University Blaise Pascal, Clermont-Ferrand, France and a Ph.D. in microbial ecology at the University of Warwick, Coventry, United-Kingdom.

He is currently performing research on the animal and human gut microbiome as it relates to diet and health, with the ultimate goal to discover new ways of modulating the gut microbes towards health improvements.

Franck and his wife, Christine, have an 18 month old son. They enjoy hiking, traveling and playing volleyball (he won two national titles with his high school back in France!).



{Franck Carbonero}



{Griffiths Atungulu}

Griffiths Atungulu, a native of Kenya, comes to us from The University of California Davis where he served as a Food Processing Project Engineer in the Biological and Agricultural Engineering Department. Prior to this position, he

worked as a Grain Processing Research Scientist for the Japanese Society of Promotion of Sciences at Kyushu University in Japan. Previous to that, he was a lecturer of Food Processing Engineering in the Biomechanical and Environmental Engineering Department at Jomo Kenyatta University in Kenya.

He earned his B.S. in Agricultural Engineering from Jomo Kenyatta University of Agriculture and Technology in Kenya, an M.S. and Ph.D.

in Agricultural Engineering with emphasis in Food Processing and Engineering from Iwate University in Japan.

His research will focus on the following primary areas: (1) grain process engineering for improved quality, process efficiency and prevention of mycotoxin, (2) mathematical modeling and optimization of systems for grain processing, (3) engineering of novel grain processing technologies and systems to achieve improved grain quality, processing efficiency and safety, and (4) sustainability of grain processing systems and byproduct utilization.

Griffiths is married to Elizabeth and has four daughters, Michelle, Bezaleela, Kaylah and Hannah. He enjoys fellowship with family and friends, playing and watching soccer, listening to music, reading biographies and collecting all sorts of bells.

PILOT PLANT NOW OFFERS USE OF ARKANSAS FOOD INNOVATION FOR SMALL BUSINESS DEVELOPMENT

The departmental pilot processing plant, that has been used by faculty to pursue research projects and to train students in the industry's latest methods, now has another function. As businesses specializing in local foods started becoming popular in Arkansas, the department saw a way to help them by establishing Arkansas Food Innovation. Using a fee-based system, the FDA-certified center makes the pilot plant available to new businesses for commercial processing and also offers packaging and labeling services.

Businesses that use Arkansas Food Innovation provide their own labor, or they can hire food science students on an hourly wage basis to help with processing. Mike Davis, the pilot plant manager, is on site to provide expertise. Equipment in the plant enables client businesses to heat products, sterilize bottles, slice and dice large quantities of vegetables, blend ingredients, produce dough, dry fruits and vegetables, process products in metal cans, pasteurize juices and perform other tasks.

The plant also has a labeling machine and has the software to produce the FDA-mandated nutritional label. "For a fee, the company provides a recipe, and we produce a customized nutrition label," Meullenet said. "The equipment would be difficult for people to get and a labeling machine like this is quite expensive."

Arkansas Food Innovation has been in high demand by both nonprofit organizations and small businesses. Feed Fayetteville, a local anti-hunger organization, has utilized the facility to produce kale and veggie chips, applesauce, pepper relish, pesto and veggie chili. Small business co-owner, Emily Lawson, with Pink House Alchemy said, "It's been an unbelievable resource for us to use an FDA-certified kitchen. Having a team to help you get it right is invaluable."

The whole idea is to foster the creation of new businesses in the area," Meullenet said. "We're trying to provide an example for the state." (AGRICULTURAL COMMUNICATION SERVICES)



{Greta Lawson, a business partner in Pink House Alchemy of Fayetteville, prepares ingredients for making shrubs - also known as sipping vinegars - in the pilot plant kitchen.}

2013-14 SCHOLARSHIP RECIPIENTS

OFPA AHMED A. & ANNA KATTAN
OUTSTANDING FRESHMAN
JANEE SCHOFNER

OFPA AHMED A. & ANNA KATTAN
OUTSTANDING SOPHOMORE
GREG ESMOND

OFPA AHMED A. & ANNA KATTAN
OUTSTANDING JUNIOR
ABBEY RHEA

CAROLYN & ROY SHARP
NICOLE NOKES

CAROLYN S.Q. SHARP
BRITTANY FREDERICK

CLAUDE & PATTY TODD
KELLY GUDE

F&H
ALEX HUCK

FOOD SCIENCE
JOSHUA ANDREWS
CAILIN DAWLEY

FOOD SCIENCE ALUMNI
CHELSEY PAINTER

GERBER
LAURA FINDAHL

JERRY DICKSON
GREG ESMOND

JOE & GRETCHEN STEELE
MICHAEL TAYLOR

JOHN & TRANNYE O. WHITE
EMILY WILSON

JUSTIN MORRIS
CARLYN OSWALD

JUSTIN R. MORRIS
KYLE MATTAL

MCKEE FOODS
CARLYN OSWALD

MURPHY FOUNDATION
ENDOWED SCHOLARSHIP
AMANDA MISHLER

NEWEST ALUMNI

GEORGE ANDERSON, BSA
ADAM BAGWELL, BSA
ALEJANDRA BILLIRIS JULIEN, PHD
ALEXANDRA FIEGEL, MS
VIJAYALAKSHMI GANESH, MS
SARAH GRAVES, MS
CALEB GRAY, BSA
CLINT HAEGELE, BSA
TAJUDINI LASSISSI AKANDE, MS
DEIVIS LUJAN-RHENALS, PHD
MARY KORDSMEIER, MS
LEIGHANNA MASSEY, MS
NICOLE POQUETTE, MS
SARAH PURCELL, MS
JULIANY RIVERA CALO, MS
UTKARSH SHAH, PHD
SEMEHAR TESFAYE, MS
BEN WALLACE, BSA
FAMOUS YANG, BSA

PRODUCT DEVELOPMENT TEAMS RECEIVE NATIONAL RECOGNITION



Two student product development teams received national recognition in their respective competitions. Team "Cubby's Treasure Treats" was selected as one of the five finalists in the Nutritious Food for Kids Product Development Contest by IFTSA and Disney. Team members include: Amanda Mishler, captain, Chance Moore, George R. Anderson, Fatima Alessa and Milan Stojkovic.

Team members Quyen Nguyen, captain, and Alexandria Huck won first place in the 2013 National IFTSA Heart Healthy Competition.

Both teams were coached by Dr. Navam Hettiarachchy.

THE INVALUABLE WORKPLACE EXPERIENCE



{Amanda Mishler during her internship.}

As we work to prepare our undergraduate students for success in the workplace, we have found that an internship can be an invaluable experience that will open doors to a successful career. The department now requires all students within the food science major to complete an internship.

Due to these academic requirements and an increased interest in the major, students are having to be more competitive than ever to land an internship of their choice.

Amanda Mishler, a senior food science major with a minor in nutrition, started looking for her internship the fall semester of her junior year.

"Finding an internship for me, personally, was very difficult," said Mishler. "I applied to over 50— every different way— through my adviser, online postings and LinkedIn."

"I got to interview with two, and was very thankful that I could have chosen either one," said Mishler.

If you or your company would like to receive a resume view book of our undergraduate students looking for an internship, please contact Cathy Hamilton (hamilton@uark.edu).

STUDENT ACHIEVEMENTS

Emily Arijaje placed second in the UA "From Abstract to Contract" Graduate Research competition and second in the FDSC Club Poster Research Competition.

Alejandra Billiris Julien received the Department of Food Science Outstanding Ph.D. Graduate Student award.

Nathan Jarvis placed first in both the Food Safety Outreach and Education and Food-borne Pathogens Poster sections at the Arkansas Association for Food Protection Conference (AAFP).

Mary Kordsmeier received the Department of Food Science Outstanding Master's Graduate Student award, placed first in the UA "From Abstract to Contract" research competition and first in the FDSC Club Oral Research Competition.

Leighanna Massey placed third in both the oral and poster presentations of the FDSC Club Research Competition.

Byungjick Min placed first in the Affiliated Food Safety Poster section at the AAFP Conference.

Sangeeta Mukhopadhyay was selected as a Graduate School Ambassador and placed first in the UA "From Abstract to Contract" Research Competition.

Quyen Nguyen published a paper in the Bumpers College Discovery Journal for her undergraduate research with faculty mentor Dr. Navam Hettiarachchy.

Si Hong Park placed first in the UA "From Abstract to Contract" Research Competition.

Kalavathy Rajan placed second in both the UA "From Abstract to Contract" research competition and in the FDSC Club Oral Research Competition

Madhu Ravichandran received the AOCs Honored Student Award at the 104th Annual Meeting in Canada.

Juliany Calo Rivera placed first in the Interventions Post Harvest Poster section at the AAFP Conference.

Kail Wilkes placed first in the 2013 Berry Health Benefits Symposium Poster Competition in North Carolina.

OUTSTANDING ALUMNI

DISTINGUISHED FOOD SCIENCE ALUMNUS

ALAN BREEDLOVE



UA Food Science: B.S. '80, M.S. '81

Newly Weds Foods
Director of Research and Development

A recruiting visit by Dr. Bob Davis to Siloam Springs High School was Breedlove's first introduction to food science and an encounter that would ultimately shape his successful career path. As an undergraduate student, his passion continued to grow for food science through the hands-on experience he gained while working in the department. After the completion of his B.S., he accepted a half-time assistantship working with Dr. Davis in the area of canned vegetables.

After graduation, he accepted a position with Sara Lee meat group in Little Rock where he worked in product development, quality control and, ultimately, operations. In 1988 he became Director of Product Development with ABC Research Corporation in Gainesville, FL. Four years later he returned to NW Arkansas to work with Newly Weds Foods, a major producer of food coating systems and formulated seasonings based in Chicago. His first position was in Technical Service, but he was quickly promoted and responsible for setting up an R&D lab that has grown to two labs with many food scientists, chefs and lab assistants under his direction. He and his team primarily work with processor customers to develop new products and maintain existing product lines.

Alan and his wife, Karen, have three grown children between them, Parke, Morgan and Emily, the latter is in graduate school at the University of Missouri, Columbia.

OUTSTANDING EARLY CAREER FOOD SCIENCE ALUMNUS

SUZANNE ELSER PENNINGTON



UA Food Science: B.S. '06

Le Cordon Bleu, Chicago, IL - Culinary Arts: Associates '07

Simmons Foods, Inc.
Project Leader and Corporate Chef of Innovation

During a successful internship experience with Simmons Foods in the summer of 2005, Pennington expressed her desire to attend culinary school after graduation. By the end of the summer, Simmons offered Pennington a contract sponsoring her culinary education and a position in R&D upon the completion of her associates degree. She quickly accepted the generous offer and selected to attend the 15 month associates program at the Cooking and Hospitality Institute of Chicago (now referred to simply as Le Cordon Bleu). This experience taught her the basics of cooking, knife skills, meat and seafood fabrication, classic French techniques, baking and pastries, sanitation, menu development, cost control, wine and beverage.

Two years after returning to Simmons, Pennington was promoted from a Food Technologist in the R&D foodservice division to a Project Leader responsible for formulating, developing, plant testing and commercializing new poultry products for customers. Three years later, she was promoted to her current position of Project Leader and Corporate Chef of Innovation. The responsibilities for this role include not only those from the Project Leader position, but also the additional responsibility of internal and customer innovation brainstorming and development. With her combined culinary and food science degrees and R&D experience, she qualified to take the RCA Culinary Certified Scientist exam (CCS) and passed in May of 2011.

Suzanne lives in Fayetteville with her husband, John, and daughter Lucy.

CLASS NOTES

the 70's

Don McCaskill, MS '72, retired in June as VP Research after 32 years with Riceland Foods, Inc.

Jan Doherty, MS '77, is retired and resides in Dallas. Her son Jack graduated from UA in 2010 and is an architect with Jacobs Engineering in Dallas. Her daughter Kate is a medical student at Vanderbilt and currently lives in South Africa performing medical research.

Charles Sims, BS '80, MS '82, PhD '86, is a Professor at the University of Florida. He was named an IFT Fellow in 2009 and the UA FDSC Distinguished Alumnus in 2012.

the 80's

Lee Ann Huckleberry, BS '83, MS '84, is employed with Newly Weds Foods as a Sr. Food Scientist II.

Jill (Huckleberry) Norcross, BS '84, MS '85, is a Sr. Associate Principal Scientist with Kraft Food Ingredients. Her daughter is continuing the razorback legacy as a U of A freshman.

Thomas Held, BS '85, is the Vice President and Director of Finance, Family Owner with Stone Hill Winery. Their 2011 Norton wine won the Governor's Cup, voted best wine in MO.

Tony V. Johnston, BS '86, MS '95, is a Professor at Middle Tennessee State University, where he was recently awarded Global Studies Faculty of the Year.

Molly Warren, MS '87, is a Manager of Food Safety and Sanitation with The Pictsweet Company.

the 90's

Renee Threlfall, MS '92, PhD '97, received her 15 year service award from the U of A where she is a Research Scientist.

Kim Glenn, BS '95, is a Sr. Director of R&D with Tyson Foods.

Danny Bolstad, BS '96, is Vice President of Quality and Research with Allen's, Inc.

Dawanna Bowen, BS '96, MS '99, is employed with Tyson Foods as Director of Business Development Accounts.

Julie (Bannister) Woods, BS '97, MS '98, is Manager of Research Quality and Innovation with ConAgra Foods.

Brad Davis, BS '98, MS '00, was promoted to Principal Scientist with Tyson Foods.

Brian Davis, BS '98, MS '00, is the Director of R & D with Simmons Foods. His wife, Traci, just celebrated 3 years in remission of stage 4 breast cancer.

Michael Walden, BS '99, is employed with Cargill as a Walmart Sales Analyst.

the 00's

Jon Chris Gilbert, BS '00, is a Quality and Food Safety Manager of R&D Facilities with General Mills.

Ashley (Stephens) Estep, BS '02, is a Physician at Vohra Wound Physicians. After being a foster parent for three years, she completed the adoption of Cassie, 9, Gabby, 7, and Milo, 2.

Gun Youm, BS '03, recently accepted a position with The Schwan Food Company as a Food Scientist.

Rebecca (Treece) Selby, BS '03, is a Technical Application Food Technologist with Nestle.

Scott Walnofer, BS '05, MS '08, was promoted to Research Chef & Technical Sales

Specialist with Kerry Ingredients and Flavours. He and his wife have two boys, ages 2 and 6 months.

Nettie (Matthis) Hall, BS '05, recently accepted a position with The Schwan Food Company as a Sr.

Food Scientist.

Brad Cheatham, BS '05, is a Sr. Food Technologist with Simmons Foods. He married Dr. Jennifer Cheatham (Family Medicine) on July 6, 2013.

David Enns, MS '05, is employed with Newly Weds Foods as a Sr. Food Scientist II.

Suzanne (Eiser) Pennington, BS '06, is a Project Leader and Corporate Chef of Innovation with Simmons Foods.

James Smith, BS '06, MS '11, is employed with the Sunflower School District (through Teach for America) as the Science Dept. Head and Information Technology Coordinator.

Ray Stout, MS '06, is a Quality Assurance Specialist with Tyson Foods.

Tabra Alpers-Ward, MS '06, is a Sensory Manager with ConAgra Foods.

Marianne Altheide, BS '07, MS '07, was promoted to Factory Hygienist with Nestle USA.

Lydia (Rice) Lawless, BS '08, PhD '12, is a Project Manager with Sensory Spectrum.

Sarah Stribling, BS '08, recently accepted a position with Unilever Food Solutions as a Food Scientist. She is also pursuing a Culinary Arts degree at the College of DuPage.

Chelsey Castrodale, BS '09, MS '11, is employed with ADM Cocoa as a Product Service and Development Manager.

Daiki Hosokawa, BS '09, is a Researcher with Yukiguni Aguri Co., Ltd. in Japan.

Tanushree Tokle, MS '09, is a Lead Scientist with Kalsec, Inc.

the 10's

Leo Altenberg, BS '11, is a Sr. Food Technologist with Simmons Foods.

Kate (Cook) Courchane, MS '11, is a Product Guidance Scientist with Target.

Mary (Kordsmeier) Eikenberry, BS '11, MS '13, is employed as an Admissions Counselor with the U of A. She wed Joel Eikenberry in October.

Ellen Van Loo, MS '10, is a PhD candidate in the Agri. Economics Dept. at Ghent Univ.

Mirna Khairallah, MS '11, is a Food Technologist with Mars Chocolate. She married in June.

Jordan Teeple, MS '11, is a Clinical Dietician with Lake Regional Systems. She is studying towards her board certification as an oncology dietitian and is training for her second marathon.

Madison Weskamp, BS '12, is an Associate Sensory Specialist/Panel Leader with Nestle R&D.

Tajudini Lassissi Akande, PhD '13, is employed with USAID as a Program Officer. He and his wife recently welcomed a baby boy to their family.



DEPARTMENT HOSTS GUEST LECTURERS

DR. ALOK JHA, INDIA

Professor and Coordinator, Centre of Food Science and Technology at Banara Hindu University, India

"Research and Development Initiatives for Process Upgrading and Shelf-life Enhancement of Traditional Foods of India"

DR. DONALD LAYMAN, ILLINOIS

Director of Research at the Egg Nutrition Center, FDSC Distinguished Seminar Series

"The Evolving Role of Dietary Protein in Adult Health"

PROFESSOR KOEN DEWETTINCK, BELGIUM

Director of International Programs at University of Gent and a world of authority on chocolate processing and quality.

"The Science Behind the Quality and Taste of Belgian Chocolates" and "Opportunities at University of Gent for Bumpers Honors, Undergraduate and Graduate Students"

DR. MENG-I KUO, & DR. JOHN-TUNG CHIEN, TAIWAN, REPUBLIC OF CHINA

Department Chair and Professor, respectively, at Fu Jen Catholic University visited as part of the FJU-UA Student Exchange Program

DR. ONANONG NAIVIKUI, THAILAND

Faculty of Agro-Industry, Department of Food Science and Technology at Kasetsart Univ.

DR. STEVE HILL, KRAFT FOODS

Senior Director Research and Nutrition, FDSC Distinguished Seminar Series

"Future Opportunities and Challenges for Food Science and Technology"



{Donald Layman}



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