

Gator Grads and Bacardi Make a Perfect Mix

On February 4, 1862, Don Facundo Bacardí Massó purchased a small distillery in Santiago de Cuba and began to experiment with rum making. That

building happened to have a colony of fruit bats living up in the rafters. And the rest, as they say, is history!

Seven generations of the Bacardi family have helped create the world's largest privately-owned spirits company and the third largest spirits company overall. And Bacardi rum, with its well-recognized, distinctive bat label, has grown to become the most awarded rum brand of all time. Bacardi currently has more than 200 brands and labels, 27 production facilities in 16 countries, and nearly 6,000 global employees.

A large group of loyal Gators can be found at Bacardi in Jacksonville, Florida, and they generously agreed to let us interview them for this article.

Ted Bateh (BS, 1978) is currently Assistant Vice President for Technical Services. He has been with Bacardi for 27 years, after 8 years with Coca-Cola North America. Most of his career with Bacardi has been in product development, but he also spent a couple of years working in packaging and a short period in quality.

Ted said it's especially satisfying to watch a new product begin in a graduated cylinder and then grow, much like a baby, to the plant level, where thousands of gallons will be made. He is also happy to have had the opportunity to travel to 13 different countries for work, and lately he has enjoyed interacting with younger scientists as a coach and mentor.

When asked how he found FSHN, he said, "I was originally thinking of going into Pharmacy and then one of my

cousins mentioned that he switched majors and is now studying Food Science. I sat down with him to discuss the field and after that discussion and a subsequent

said that he always has a family event on the calendar. In fact, between September 2013 and February 2014, Ted will have attended 10 weddings!



Gators at Bacardi, L-R front row: **Ted Bateh** (BS, 1978), **Kari (Phillips) Bishop** (BS, 1999), **Liv Bader-Shores** (BS, 1997; MS, 2003), **Diana Lui** (BS, 2013 in Chemistry), **Tom Piper** (BA, 1999 in Business Administration); L-R back row: **Frank Tagliarini** (BS, 2008 in Business Administration), **Josh Olmstead** (BS, 1999 in Food & Resource Economics), **Kyle Tanner** (BS, 2013)

Ted had some advice for current students: "Work hard even when you think no one is looking, as it will show in your output. Don't be afraid of change, as it is inevitable and you must adapt to it. Get a close friend or mentor to talk to about your job and your aspirations. Think of new ways of working and achieving the company goals and bring that to the table. Be vocal. And last but not least, ALWAYS BE HONEST with your colleagues and your company."

Kari (Phillips) Bishop (BS, 1999) is a Senior Scientist who has been with Bacardi for 11 years. She says she originally planned a career in pharmaceuticals, but then discovered food science

meeting with my UF FSHN advisor, **Dr. Jim Oblinger** (FSHN faculty, 1972-1984), I was sold, this was going to be my major. I have never regretted it! My FSHN professors were amazing people and very caring individuals. I had all of the core classes needed to graduate and each class gave me the scientific aptitude to not only grasp the current concepts being taught, but to delve further and deeper into the subject matter. UF will always be a part of me and my DNA!"

The highlights of Ted's time at UF include the excitement of fall football and the fact that he had 13 cousins in Gainesville during that time. He told us about his large extended family, both in Jacksonville and throughout the US (including 30,000 family members in the US who can trace ancestry back 500 years to the town of Ramallah, Palestine) and

when her father developed an interest in natural and gourmet food distribution.

After graduating from FSHN, Kari went on to earn her MBA. She later joined Bacardi, where she started out coordinating global product...

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Please notify the UF Foundation:
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(choose "update your information")

Alumni Updates



Thao Nguyen (BS, 2010; MS, 2012) just completed a year-long internship with the Walt Disney World Safety Service Programs Team, and began her new job as Quality Control

Manager for Taylor Farms Florida. Taylor Farms provides a variety of salads and fresh-cut vegetables to consumers.



As a Clinical Instructor and Behavioral Neurology Fellow at the Univ. of California, San Francisco Memory and Aging Center, **Dr. Sergio Lanata**

(BS, 2003) conducts research on neurodegenerative diseases, focusing on frontotemporal dementias. He also works directly with patients who suffer from these diseases. Dr. Lanata attended medical school at the Univ. of South Florida, and completed his internship and neurology residency at Brown Univ. He said he and his family are really enjoying San Francisco.



Dr. Joeva (Hepburn) Barrow (BS, 2006; MS-DI, 2008) graduated from UF in the spring of 2013 with a PhD in Biomedical Sciences - Biochemistry and Molecular Biology.

This fall, she began post-doctoral work at the Harvard Univ. Department of Cancer Biology, in Nutritional Biochemistry.

Dr. Randy Weintraub (BS, 1980; MS 1984; PhD, 1989) transferred to FSHN from NY State Univ. at Stony Brook for his BS degree, and then completed his MS degree with **Dr. Ralph Robbins** (deceased Associate Professor), studying



Dr. Randy Weintraub in 1986...

human absorption of citrus flavonoids. Dr. Weintraub continued in FSHN, earning his PhD with **Dr. Anson Moye** (Professor Emeritus), studying

the fate of a soil fumigant, ethylene dibromide, in Florida waters. After graduation, Dr. Weintraub moved back to the NY-NJ area with his wife **Barbara** and their newly "born-in-Shands-Hospital" son **Michael**. They settled in central NJ, and Dr. Weintraub has since enjoyed a career as a scientist and team leader in: industry research, development of



...and today!

agrochemicals, environmental fate/metabolism testing and safety assessment, and later in pre-clinical and clinical metabolism and pharmacokinetics of pharmaceuticals and biomarkers. Dr. Weintraub maintains connections with several professors from FSHN and UF and has invited a number of them to be guest speakers at various professional events. He is very active in the American Chemical Society, serving on national and local section executive committees, including being elected Chair of the Princeton Section in 2011. He has also been an avid runner since his first Gator Gallop years ago, now running in the NYC or Philadelphia marathon (and other races) each year. One could say that Dr. Weintraub's time living in Gainesville and being a student in UF FSHN shaped his life for the long run!

Lisa Massini (BS, 2011), RD, recently accepted a full-time position with Healthcare Services Group, Inc. She is the consulting RD for a group of nursing homes and rehab facilities in Pinellas County, Florida.

Rosalee Holmes (BS, 2009) was accepted to the Georgetown Univ. School of Medicine. **Layla Cavitt** (BS, 2009) was accepted to medical school at Florida International Univ. And **Aliana Caridad** (BS, 2012) is currently in dental school at the Univ. of Pennsylvania.

Congratulations!



Dr. Catherine Coccia (BS, 2006; MS-DI, 2008), RD, recently married **Michael Zourdos**. Dr. Coccia was also hired as

an Assistant Professor in Nutrition and Dietetics at Florida International Univ.

Kelly (Britt) Urbanik (BS, 2004), RD, was honored with the Recognized Young Dietitian Award for the state of Florida at the 2013 Florida Academy of Nutrition & Dietetics Annual Symposium.



Adee Rasabi (BS, 2004), RD, got engaged to **Alex Knapp** this summer. Adee will graduate this fall with her Master of Public Health degree from Hunter College in New York.

Lorenzo Puentes (BS, 2002), his wife **Courtney**, and their three year old son



Gabe welcomed baby boy **Vincent** on November 30.

Did we leave you out, or is our information outdated? Please send us your career updates and other announcements (information on page 2).

Jamie Stolarz Selected as First In-Store Publix Dietitian

Jamie Stolarz (BS, 2009; MS-DI, 2011), MS, RDN, LDN, is currently the first in-store dietitian for *Publix Dietitian*



Services, a test program in Riverview, Florida. Her office is inside the Publix Super Market in Winthrop Town Centre, though she periodically travels to events in the community and provides services to eleven other Publix stores in the surrounding area.

Jamie said about her position with Publix: "It is so exciting and dynamic – there is no typical day. I don't like to call it "work" because I enjoy my job so much; I find it fun

and challenging. I teach nutrition classes, provide one-on-one nutrition counseling and personal shopping assistance, lead grocery store tours, create meal plans, select items for the Dietitian's Pick (healthful products featured on shelves outside my office), contribute to team meetings, provide program feedback, answer customer questions, and attend nutrition and health-related events in the community."

With Publix, Jamie has been able to help real people lead healthier lives: "Through medical nutrition therapy, I recently helped an autistic child clear up his gastroesophageal reflux disease and constipation. He was able to stop taking two medications and was cleared from his GI doctor. I also helped a

patient improve her diabetes control, lose weight, and reach her goal of preventing initiating prescription drug treatment; the patient said her doctor was dancing when the lab results came in."

Prior to joining the Publix team, Jamie served as Program Coordinator for a veteran meal delivery program in Gainesville, Florida. Although that program was not able to be fully implemented, Jamie was undaunted: she focused her energy on developing a veteran nutrition education pilot program, *Vet HEALTH: Healthy Eating And Lifestyle Tips for Heroes*, creating and implementing group nutrition classes, grocery store tours, and cooking demonstrations. Jamie added, "As that contract was coming to an end, I applied for the newly posted in-store dietitian position with Publix and, after a few rounds of interviews, was offered my dream job. I learned *Vet HEALTH* is currently being implemented, too. It's the best of both worlds!"

In addition to all of this, Jamie developed a successful food blog with her sister (*Two Sisters, One Kitchen*), has created recipes and presented cooking demonstrations for UF's *Preventative Health Experience* class, and even won national cooking contests through Chiquita, Glory Foods, and Cigna.

Jamie first found FSHN and the field of Dietetics when she took FOS2001 *Man's Food* (taught by **Dr. Marty Marshall**, Professor). She said, "I was fascinated to learn about the role of food in health. I have always loved to cook, share meals with my family, and be active, so nutrition seemed like a great fit for me. And after attending the Florida Dietetic Association Annual Symposium, I knew I found my niche."

Jamie's advice for current students? "Make the most of every day, dream big, and believe you can achieve anything."

Christine O'Connor Chosen for Prestigious Training Program

Last year, **Christine O'Connor** (BS, 2012) accepted a position with Glanbia Nutritionals as a Technical Sales Graduate. As part of this two-year program, Christine first spent several months in initial training in San Diego. She is now located in China, and will later complete a rotation in Germany. She is learning about operations in all of the following departments: Marketing, R&D/Innovation, Quality Control/Assurance, Manufacturing Process, Supply Chain, Purchasing, Customer Service, Sales, and External Training.

Christine told us, "The position seemed like an ideal fit for me - having a passion for science, nutrition, health, and a love for people. The opportunity to be a part of a team that combines all of these things to provide innovative solutions to customers made for a simple decision." She added that one of the main reasons she was offered the job was due to her strong science background from studying Food Science and Human Nutrition at UF. The end-goal of this program is to train science-minded people for a technical sales role within the company. Christine is very excited about that possibility, because she said it is a fun, innovative, ever-changing industry.

About her current location, Christine shared: "China is great! It has been such an amazing opportunity thus far. It is interesting to compare the cultural differences both inside and outside of work. It's also great to see how the company operates



on a global level, and compare practices between the various divisions. I am currently training in the operational facility in Suzhou, but will move to the sales office in Shanghai in November. After I complete my training in China, I will spend six months at our plant in Germany. I'm looking forward to continuing to learn about this global operation."

Christine said life outside of work is also exciting, since she has had the opportunity to travel to some amazing places in Asia.

She was in Thailand in September with some friends from California. She also spent a week in Bali, Indonesia during the October holiday. Since then she has traveled to Singapore, the Philippines, and Malaysia for business.

Christine mentioned that her favorite FSHN classes were *Food Analysis* and *Food Product Development*, but what she misses most about UF is Gator football. She said, "Nothing beats a Gator game day. I come from a large family of Gators who attended for both undergrad and law school. I grew up surrounded by Gator football. I was also a part of the Greek life community during my four years at UF, and spent two of them living in the sorority house. Delta Gamma made such a positive impact on my college years, and I'm thankful for all of the amazing women I met through that experience. My time at UF has well-equipped me for the opportunity I've earned with Glanbia. Go Gators!"

Bacardi & Gators

cont. from page 1

...information like ingredient lists and support for label claims. Later, Kari got involved with the management of innovation project data and reports, which



On Ted's desk at work, there's a picture of him shaking hands with **President Bill Clinton!**

evolved into actual development of liquids in the lab and innovation project management. She has also taken on short term assignments in procurement and packaging within innovation. Kari has traveled to 10 different countries for work, and she truly loves her job.

Kari added about this industry, "I am fortunate to be doing exactly what I want, product development, but there truly is something for everyone." She noted that Bacardi owns a lot of high-end brands that she is proud to support, and that she loves working on new projects every day, each of which comes with its own set of challenges. Her favorite part of each product development project is the



Kari with husband **Lee**, daughter **Sophie**, and son **Spencer**.

beginning; the creative stage when ideas are generated. She added, "The really good ideas always find a home." Recent innovations include Grey Goose Cherry Noir, Bacardi Pineapple Fusion, and Dewar's Highlander Honey.

Kari said she uses what she learned in FSHN almost every day, especially sensory, chemistry, processing, and food regulations. She says she's grateful to **Dr. Ron Schmidt** (Professor Emeritus) for teaching her how to read and understand food law, and to **Dr. Bob Bates** (Professor Emeritus) for the fun she had while developing new microwave popcorn in product development. But she added, "I'm still haunted by the awareness I gained from *Food*

Microbiology..." Kari also shared fond memories of washing cars to fundraise for the FSHN Club, studying and playing games at the Reitz Union, and taking field trips to Merita, Tyson, and Anheuser-Busch.

When asked to give advice to current students, Kari said: "If you are interested in product development, be ready to accept challenges and embrace change. One of the best things about developing new products is the craft and creativity that comes with it. I encourage students to value that. There's nothing like actually making something with your own hands and seeing it come to life on the shelf. A great education is only the beginning.

Liv Bader-Shores (BS, 1997; MS, 2003) is a Senior Beverage Scientist. Previously, she was the Sensory Scientist at Rexall Sundown, working with the GNC and MET-Rx Companies. When she joined Bacardi 10 years ago, she transitioned into product development and has really enjoyed it. Liv added that every day is different, and that she gets to incorporate sensory as well as chemistry, microbiology, regulatory, and processing knowledge.

Liv agreed with Ted and Kari, that it's very gratifying to see your product "baby" launched into the world. When she sees a commercial or a billboard or a bottle on a shelf, she says she catches herself smiling, saying "I made that!" But she also made it clear that there's always a larger team behind any launched product, including marketing, consumer insights,

procurement, production, packaging, quality, supply chain, finance, sales, operations, and more.

Liv knew she wanted to go into the food industry because her father worked in flavors and fragrances. However, at first she thought chemical engineering was her only route. But once she found UF FSHN, she said it was a great fit. Liv added, "Sensory particularly piqued my interest, thanks to **Dr. Charlie Sims** (Professor) and a childhood memory of a school trip to the flavor company my Dad worked for, where we taste tested candy. Thus, sensory was the primary focus of my graduate degree... research on sweet corn was an added perk, or so I hear (the "H" is silent)."



Liv and her husband **Bryan Shores**, making a new koala friend in Australia

Just about all of Liv's FSHN classes provided valuable information that she uses every day at work, including topics in sensory, quality, food processing, food microbiology, government regulations, food chemistry, food analysis, HACCP, product development, and statistics.

When asked about her favorite UF FSHN memories, Liv said, "Where do I begin? College Bowl road trips with Dr. Schmidt... playing cows & churches, creating music playlists from Napster, visiting Duke's Cameron Indoor Stadium after defeating them in basketball and draping my Gator blanket over their bench for photos, getting kicked off of UNC's campus after hoisting my Gator blanket up their flagpole outside of the Dean Dome after another UF Basketball win, and the College Bowl competition itself (though, we did not win). The FSHN Building... filming a Blair Witch knock-off for a FSHN Club party in the pilot plant freezer, brewing O'Boogie Brew for Dr. Bates' product development class, worrying about having to cancel corn panels for hurricane-induced school closures, Taste Panel every day with **Ms. Virginia Wiley** (retired FSHN staff), crashing **Dr. Sean O'Keefe's** (FSHN faculty, 1991 to 1999) lab meetings at the Purple Porpoise, FSHN Club meetings with yours truly as El Presidente, seminar in graduate school where you dreaded a **Dr. Jess Gregory** (Professor) question,



Kyle, posing outside Ben Hill Griffin stadium after receiving his BS degree in Food Science in May

walking around the Dairy Pond looking for ducks or loons, and Asteroids. These memories would not be possible without the assistance of some really exceptional

friends – thank you to all of them for helping create them with me!”

Liv advises current students to get involved with both Florida Section and national Institute of Food Technologists in order to meet new people and learn more about industry, and to do an internship if possible. She added that the food industry is really just a small family, and thus connections are especially important. Liv stressed that students shouldn't underestimate the importance of all their classes. She said she just recently pulled her notes from Dr. Sims' sensory and quality control classes to look up a table for a preference test! So she also encourages students to study hard, and to find out what they like most about food



Another talented Gator at Bacardi: **Lynn Baumann** (BS in Accounting, 1992)

science and pursue that. She said, “The great thing about the food industry is that you can be

creative and technical at the same time, if you wish.”

Liv said she also has gotten to travel a great deal while with Bacardi, to 15 different countries. She enjoys travel enormously, as does her husband (**Bryan Shores**). But she also loves living in Florida, and can often be found sitting by the pool with a good book and a cool Bacardi beverage.

Kyle Tanner (BS, 2013) just completed a Bacardi internship in product development. He said it was a wonderful experience, and that his mentor, **Kara Bogden-Grayauskie**, a Beverage Scientist, was extremely helpful and always took the time to answer his questions. But he said he's also grateful to the entire product development team at Bacardi (see photo at right).

His first week, Kyle was trained to help with standard lab activities like batching, assisting with prototyping, preparing triangle tests, carbonating beverages, labeling products for shelf testing, participating in sensory training, and attending supplier presentations. He said it was gratifying to become part of the team so quickly, and learned quickly that staying organized and multi-tasking was essential, especially when he was assigned his own individual research

project. As part of his training he was able to spend a day shadowing scientists in quality control and overseeing the bottling plant production lines. Kyle also got to spend some time in the rum processing plant.

Kyle said that his FSHN classes gave him the knowledge base he needed to understand how the entire Bacardi operation worked. Because he eventually wants to find a career in which

he can use his creativity, he was especially interested in his *Food Product Development* class. But he noted, “Some topics were obviously emphasized during my internship more than others, but I can honestly say that every single class I took in the UF Food Science program was relevant to my experience.”

Kyle recommends that current students get some experience, either via an internship or by working in a food science lab. He added, “It's important to get some exposure to the working culture and understand how your education could be applied in the industry.”

Other Gators who currently work for Bacardi include **Sergio Arellano**, BS in Industrial & Systems Engineering (1991);

Lynn Baumann, BS in Accounting (1992); **Matthew Collins**, BS in Microbiology & Cell Science (2005);



We were thrilled to find out that both Kari and Liv, L-R, get to wear Gator orange while they're at work!

Diana Lui, BS in Chemistry (2013); **JoshOlmstead**, BS in Food & Resource Economics (1999); **Tom Piper**, BA in Business Administration (1999); and **Frank Tagliarini**, BS in Business Administration (2008).

We are honored to be able to feature so many Gator alumni in just one issue of FSHN News & Views. We're also grateful to all the wonderful people at Bacardi who agreed to let us interview them. Everyone was more than gracious, and we hope that they enjoyed the experience as much as we did.

We wish all of the Bacardi Gators – and everyone else at Bacardi – continued success in both their professional and their personal lives!



Bacardi's Product Development Team, signing off, L-R: **Liv Bader-Shores** (BS, 1997; MS, 2003), **Ted Bateh** (BS, 1978), **Terry Parks**, **Tim Daniel**, **Judy Jones**, **Les Pfahl**, **Laura Phillip**, **Kyle Tanner** (BS, 2013), **Kari (Phillips) Bishop** (BS, 1999), **Kara Bogden-Grayauskie**, **Ginger Jernigan**, **Jerome Canty**, **Jennifer O'Dwyer**, **Shelley Menze**, **Jason Kilpatrick**

Caught in the Act

Send us your photos of FSHN alumni and friends at work or at play! Contact information is located on page 2.



Dr. George Baker (BS, 1997; PhD, 2002; Assistant Scientist) was spotted trying to sit on Albert's lap at the reception for **Dr. Sue Percival** (Chair & Professor; see p. 8)



At the FSHN Club's annual Halloween social, **Sara Wu** (Junior, and also a brave pirate) made an effort to try all the strange Halloween food, even this glitter-covered gourd



L-R: **Brittany Magdovitz** (Sophomore), **Janna Underhill** (News & Views Editor), & **Christine Adams** (Biology major) at the spring 2013 Alpha Zeta banquet



L-R: **Dr. Karla (Pagan) Shelnett** (BS, 1997; PhD, 2003) & **Whitney Fung** (BS, 2011), at the 2013 Society for Nutrition Education and Behavior conference in Portland, Oregon



This past summer, **Cory Pollard** (BS, 2011; UF Med Student) attended the American Medical Association's Annual Meeting in Chicago, and communed with the "Bean"



At the 2013 CALS Kickoff, L-R: **Christopher Tabares** (Junior), **Yasmine Junqueira** (Senior), **Albert, Bridget Besoner** (Post-bac), & **Michael Torti** (MS Student)

Photo Contest Winner from Spring 2013

Dr. Ron Schmidt (Professor Emeritus) alone knew that the young lady in the folk band was **Debby Newslow** (BS, 1973; President & Owner of D. L. Newslow & Associates, Inc.), pictured near right, and that the man in uniform was **Dr. Doug Archer** (Professor & Associate Dean for Research), pictured far right. Dr. Schmidt earned a very stylish FSHN Club t-shirt, an order of guacamole from Burrito Brothers, and the respect and admiration of everyone.



Give a gift to the Department of Food Science and Human Nutrition!

Your donation to FSHN can be used to support student travel to conferences, scholarships, and assistantships; to support the purchase of new equipment to keep us up-to-date; and to provide important resources to support other facilities within the FSHN building, including our Pilot Plant and clinical nutrition facilities.

You can give online at: <https://www.ufl.edu/OnlineGiving/Campaign/FundDetail.asp?FundCode=001075>

Or if you prefer, you can send a check (made out to "U of FL-SHARE") to:

Attn: Dr. Sue Percival, Chair, Food Science and Human Nutrition, PO Box 110370, Gainesville, FL 32611-0370

2013 IFT Annual Meeting in Chicago

The FSHN Department organized the 9th “Florida Party” in conjunction with the Institute of Food Technologists (IFT) Annual Meeting this July in Chicago. The party was held at Mother Hubbard’s and co-hosted by Florida Section IFT. It brought together faculty, students, alumni, industry professionals, and friends to enjoy free food, drinks, Gator goodies, and networking. A very special thank you to our generous sponsors: **The Winniczuk Family, ABC Research, Checkers, the Burdock Group, FL Section IFT, the FSHN Department Taste Panel, DSM, Darifair, Bell Flavors, Treatt USA, ProSense, and Mr. Tim Buran.** Please enjoy these photos taken at the Florida Party, on the Expo floor, and out and about in Chicago, and we’ll see you next year in New Orleans!



L-R: **Amanda Pellam** (BS, 2011), **Dr. Wade Yang** (Assistant Professor)



L-R: **Dr. Annie Aigster** (BS, 1996; MS, 1998), **Dr. Derek Greer** (BS, 1997; MS, 2002)



The Winniczuk Family poses under our FL Party banner, L-R: **Nastasha** (BS, 2009), **Patti, Kati,** and **Dr. Paul Winniczuk** (MS, 1994; PhD, 2008)

Out on the town, L-R: **Molly Sims** (BS, 2011; MS, 2013), **Adriana Matheus** (BS, 2011; MS Student), **Liz Gardner** (BS, 2011; MS, 2013), **Jamila (Frazier) Lepore** (BS, 2010; MS, 2013), **Kelly Brown** (BS, 2012; MS Student), **Brittany (Martin) Hubbard** (BS, 2011; MS, 2013; PhD Student)



L-R: **Julie Choi** (BS, 2013), **Bhaskar Janve** (PhD Candidate)



L-R: **Dr. Bob Bates** (Professor Emeritus), **Ashlee Armfield** (BS, 2002)



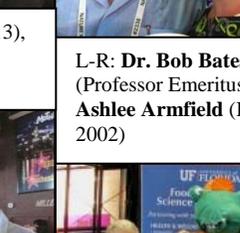
L-R: **Dr. Chris Duncan** (BS, 2006), **Rob Bent** (BS, 2005; MS, 2009), **Dr. Youngmok Kim** (MS, 2005), **Dr. Jorge Cardona** (MS, 2007)



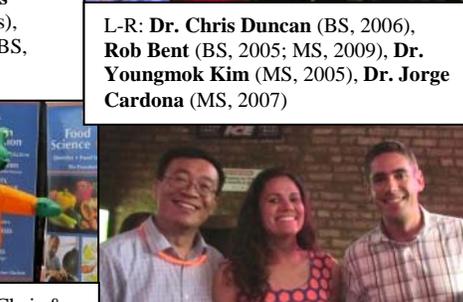
L-R: **Dr. Charlie Sims** (Professor), **Dr. Sue Percival** (Chair & Professor), **Julie McLellan**, **Dr. Mark McLellan** (former IFAS Dean)



L-R: **Tim Buran** (MS, 2012), **Marisabel Guerrero**, **Luis Martinez** (BS, 2005; MS, 2007)



Dr. Sue Percival (Chair & Professor), harassing Albert at the FSHN booth



L-R: **Dr. Liwei Gu** (Assistant Professor), **Brittany (Martin) Hubbard** (BS, 2011; MS, 2013; PhD Student), **Tim Buran** (MS, 2012)



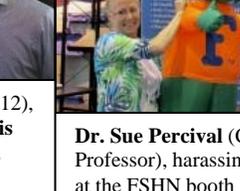
L-R: **Xingyu Zhao** (PhD Candidate), **Keqin “Kayla” Ou** (PhD Candidate), **Ying Guo** (MS Student)



L-R: **Patti Winniczuk** and **Janna Underhill** (News & Views Editor) were very excited about our sponsors



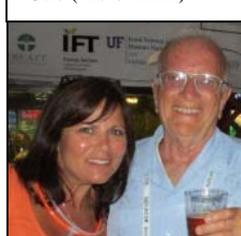
L-R: **Adriana Matheus** (BS, 2011; MS Student), **David Guilhaus**, **Molly Sims** (BS, 2011; MS, 2013)



L-R: **Eric Graves**, **Dr. Alexandra Oliveira** (PhD, 2001), **Dr. Rena (Schonbrun) Shifren** (BS, 1995; MS, 2002)



L-R: **Brett Podoski** (MS, 1998), **Dr. Sean O’Keefe** (former FSHN faculty), **Dr. Keith Schneider** (Professor)



L-R: **Gina Radcliff**, **Dr. Bob Bates** (Professor Emeritus)



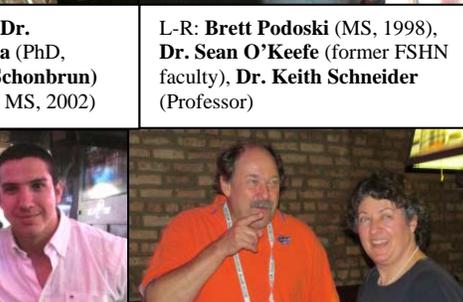
L-R: **Nastasha Winniczuk** (BS, 2009), **Liz Gardner** (BS, 2011; MS, 2013)



L-R: **Dr. Gillian (Folkes) Dagan** (BS, 2000; PhD, 2004), **Chuck Ellis**, **Yuly Virviescas** (BS, 2011)



L-R: **Dr. Gloria Cagampang** (Adjunct Faculty), **Braulio Macias** (MS, 2013)



L-R: **Dr. Paul Winniczuk** (MS, 1994; PhD, 2008), **Dr. Renee Goodrich Schneider** (PhD, 1996; Associate Professor)

FSHN Achievements



Dr. Wendy Dahl (Assistant Professor) received a 2013 North American Colleges & Teachers of Agriculture (NACTA) Teacher Fellow Award this summer at their annual conference in Blacksburg, Virginia. One of NACTA's primary goals is to recognize the best faculty in agricultural higher education.



Amanda Ford (BS, 2010; PhD Student) won one of five national Student Research Awards from the Society for Nutrition Education and Behavior (SNEB). Her abstract was entitled: "National Food and Nutrition Practices in Adult Care Homes," and she was honored at the SNEB Annual Conference in Portland, Oregon in August. Additionally, Amanda won a 2013-2014

Agricultural Women's Scholarship in Memory of Dr. Doris Tichenor in the amount of \$1,000.



Janna Underhill (FSHN News & Views Editor) was named Volunteer of the Year by the Florida Section of the Institute of Food Technologists (IFT) for the 2012-2013 season. Her name was displayed at the Annual Meeting held in Chicago in July, and she also received a commemorative pin from national IFT.

At the 2013 Florida Academy of Nutrition and Dietetics (formerly Florida Dietetic Association) Annual Symposium, the following students were recognized with awards and scholarships, L-R: **Sarah (Glenny) Schmidt** (BS, 2011; MS-DI, 2013), was honored with the Outstanding Dietetics Student Award for a Dietetic Internship program for the state of Florida; **Erica Feinglass** (BS, 2013) was honored with the Outstanding



Dietetics Student Award for a Didactic Program in Dietetics for the state of Florida; **Eshani Persaud** (BS, 2012; MS-DI student) received the Anne Brezina Dietetic Intern Scholarship; and **Stephanie Meyer** (BS, 2011; MS-DI, 2013), received the Florida Dietetic Association Scholarship.



Qwamel Hanks (Dietetics Senior) was one of two UF students selected to attend the first ever Youth Ag Summit, which focuses on developing solutions to hunger on our planet. Qwamel spent a week in Calgary, Canada listening to guest speakers, touring food production sites, and brainstorming with other students. The vision statement

created by Qwamel's team was selected as the conference winner: *To increase sustainable access to nutrient dense food for women and children in order to alleviate hunger.*



In August, **Dr. Sue Percival** (Professor) became the official Chair of the UF FSHN Department. At her reception, FSHN staff presented her with a t-shirt proclaiming her other, less well-known title: Grand Matriarch of Minions.

Nicole Reinheimer (Food Science Senior) was selected as a Quality Assurance and R&D Intern for Monin Gourmet Flavorings this past summer in Clearwater, Florida.



The Gators were very well represented at the 2013 International Association for Food Protection meeting this July in North Carolina.

Pictured above, proudly showing

off the Gator Chomp, are L-R (front row): **Angela Valadez** (PhD Candidate), **Adriana Matheus** (BS, 2011; MS Student), **Lauren Hudson** (BS, 2012), **Zhou Yang** (MS Student); and L-R (back row): **Alina Balaguero** (BS, 2011; MS, 2013), **Pardeepinder Brar** (MS, 2011; PhD Student), **Dr. Rachel McEgan** (PhD, 2013), **Dr. Michelle Danyluk** (Associate Professor), **Zeynal Topalcengiz** (MS, 2012; PhD Student).

L-R: **Devin Lewis** (MS, 2010; PhD Candidate) and **Caitlyn Soriano** (Nutritional Sciences Senior) each received an "Award of Excellence" from the American Palm Oil Council for outstanding performance in the *Technology of Edible Fats and Oils in Food Applications* course.



This past summer, **Jennifer Kelly** (Food Science Senior) successfully completed a full-time Applications Lab Internship with Treatt USA in Lakeland, Florida.

Amber Nolin (Nutritional Sciences Junior) was crowned the 2013 National Watermelon Queen during the 99th annual convention of the National Watermelon Association in San Antonio, Texas. For the next year, she will promote the watermelon industry at state fairs, conventions, trade shows, festivals, and in-store events throughout the United States and Canada.



Marry Vuong (Nutritional Sciences Junior) was crowned 1st Runner Up in the 17th annual Miss Vietnam Florida Pageant, held February 17, 2013 in Orlando. The pageant provides opportunities for young Vietnamese-American women to learn more about Vietnamese culture and represent the Vietnamese Association of Central Florida.

Marry also received a \$700 scholarship.