Dietetics Program Accredited, New Lab Opens

The FSHN undergraduate dietetics program (DPD) was granted accreditation by the Commission on Accreditation of Dietetic Education in spring, 2002. As part of the self-study and accreditation process, the faculty reviewed the dietetics curriculum and made changes to reflect the Foundation Knowledge and Skills for undergraduate dietetic education. In order to achieve these goals, several new courses were developed to offer more opportunity for students to participate in and demonstrate their learning, including Nutrition Counseling & Communication, Food Systems Management Lab and Dietetics Seminar.

A new dietetics lab was proposed to College of Agricultural & Life Sciences Dean Jimmy Cheek in the summer of 2000, to meet the multipurpose needs of the program. The lab was designed with dietetics faculty, IFAS Facilities Planning and Operations, Ponikvar Associates Architects, and Beatty Restaurant Supply. It was designed to serve three functions: nutrition counseling, foodservice management, and computers. The lab was completed in August 2001, and classes were taught in the lab last fall.

The lab’s foodservice equipment demonstration area includes a six-burner range and convection oven, a pressureless steamer, convection oven, mixer, dishwasher, reach-in refrigerator and freezer and stainless steel cabinetry. The six computers, which are interfaced with two printers, have Internet access, word processing, and nutritional analysis programs. Movable tables and chairs provide flexibility to accommodate different teaching styles and hands on activities. The room is also equipped with outlets and network connections for students’ laptop computers. A teaching podium with a laptop computer, LCD projector and overhead projector provides state of the art equipment for teaching.

In addition, we were able to purchase small restaurant equipment such as knives, pots and pans, and a stadiometer and electronic scales. Since completion, the lab has been used for the new Food Systems Management lab class, Nutrition Counseling & Communication, Dietetics Seminar, Medical Nutrition Applications labs, a demonstration by a chef (guest speaker for the FSHN Club), and several graduate classes.

The lab is located in the Fairs Academic Programs Building (or Building 162), which is in the McCarty complex close to the Reitz Union.

The dietetics program is excited to have this addition to enhance learning opportunities for our dietetic students.

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“THAT’S RON SCHMIDT!” wrote Patricia “Trish” Melvin (BS, 1981). Trish is the Manager of Analytical Laboratories at Perdue Farms, Inc. in Salisbury, Maryland supervising 15 technicians and chemists. The lab is involved in nutritional analysis of feedstuffs used in poultry diets, proximate analysis as well as carotoid and mycotoxin work, pesticide residue analysis, mineral analysis, some bomb calorimetry and a lot of NIR. Trish adds, “Dr. Schmidt’s Food Analysis class prepared me well!”

Donna Burke McCarter (BS, 1981) lives near Washington DC, and is a Marketing Specialist for the US Department of Agriculture, Agricultural Marketing Service, Processed Fruits and Vegetables Branch. She commented: “This was way too easy! Looks like Dr. Ron Schmidt to me.”

Arthur Peplow (MS, 1975) sent us a letter all the way from St. Louis Park, Minnesota correctly identifying Dr. Ron Schmidt as the mystery professor.

Heleen Wittusen (BS, 1999) spent some time working in product development for Nabisco Biscuit Co. in New Jersey, but now is focusing on her family. Heleen’s response to our contest: “It’s Dr. Schmidt! I’d recognize that face anywhere.”

Susan Lucas Alverio, who graduated with a BS in 1996, is the Clinical Nutrition Manager at a hospital in Tampa, Florida. Susan’s comment: “Isn’t it Dr. Schmidt? He hasn’t changed a bit.”

Gary Carlin (BS, 1975) is an Executive Account Manager for Ecolab Food and Beverage, and has been with them for 18 years. Prior to that, he worked for Dannon as a Plant Manager in their now closed Miami yogurt plant and for Bordens prior to that. Gary is married with three children and living in Coral Springs, Florida. One of Gary’s comments about the photo [Editor’s favorite]: “If I take off some hair on top and move it to his face it looks like Dr. Ron Schmidt.”

Sonja Crews Crawford (BS, 1996) correctly guessed Dr. Ron Schmidt. Sonja is a 4-H Coordinator for Hendry County here in Florida.

Barbara McMahon Swirian received her BS from FSHN in 1980, and correctly guessed that the mystery professor was Dr. Schmidt.

Tonya Johnson Pippins (BS, 2000) said: “Dr. Ronald Schmidt is without a doubt the mysterious young professor... You can’t mistake that chin.” Most recently, Tonya was a sales rep for Red Bull energy drink in the Tallahassee and Panama City areas.

Benne Parten (BS, 1985) left us a phone message correctly identifying Dr. Ron Schmidt as our mystery professor.

Jules Rault (BS, 1991) not only correctly identified Dr. Ron Schmidt, but also had some very positive things to say about him and FSHN: “Words cannot express my gratitude to my professors such as Dr. Schmidt that have enabled me to have my own food consulting firm, Rault Foods, here in South Florida, whereby I license the copyrights and intellectual properties on my formulations for royalties to food companies.”

Douglas Marshall (PhD, 1989) said: “My choice (very certain) for the identity of the mystery prof in the FSHN News & Views is none other than my former Ph.D. advisor Ronbo Schmidt!”

Alyssa Whidden (BS, 2000) also correctly guessed that our mystery professor was Dr. Ron Schmidt.

College of Agricultural and Life Sciences staff Joanne Fisher and Emelie Matthews also correctly guessed Dr. Ron Schmidt. FSHN professor Dr. Robert Braddock took this opportunity to mercilessly but probably justifiably harass Dr. Schmidt: “At first glance, Alfred E. Neuman came to mind; but then logic took over and careful scrutiny of the pale complexion (lack of sunlight), plump cheeks, goose bumps, sweater and icy stare made me realize that this is indeed a U. Minnesota freshman yearbook photo of none other than Ronald Leno (Chinny Chin Chin) Schmidt.”
Mystery Professor Revealed

The mystery professor was, of course, Dr. Ronald Schmidt. Dr. Schmidt has been with FSHN since 1974, teaching and conducting research in dairy product technology, food safety and quality, and food handling and processing. Dr. Schmidt is currently the FSHN Department Extension Program Leader, and teaches Government Regulations in the Food Industry, Food Safety & Sanitation, and a HACCP course.

MS students Liv Bader (BS, 1997) and Rena Schonbrun (BS, 1995) tell us that Dr. Schmidt is famous for dating celebrities, being a great College Bowl coach, and hailing from Darwin, Minnesota (home of the world’s largest ball of twine).

Thanks, Dr. Schmidt, for your dedication to FSHN and its students… and for being such a good sport!

Please Welcome our Newest Faculty Member

Please join us in welcoming our newest faculty member, Dr. Hordur G. Kristinsson. Dr. Kristinsson comes to us most recently from the University of Massachusetts-Amherst, where he received his PhD in Food Science in 2001 under Dr. Herbert O. Hultin. Prior to that, Dr. Kristinsson received his MS in Aquatic Science (Aquatic Food Science Program) from the University of Washington, Seattle and his Bachelor’s degree in Biology from the University of Iceland. Dr. Kristinsson is also currently a scientific consultant for NorthIce Ltd. of Iceland, a biotechnology company producing marine flavors and enzymes. Dr. Kristinsson’s research focuses on the physical and functional properties of proteins from aquatic organisms/foods and oxidative processes in aquatic foods. He is also working on developing processes to fully utilize aquatic organisms, and holds a patent in that area. This spring Dr. Kristinsson is team teaching Food Chemistry (FOS4311) with Dr. Marty Marshall, and will take over teaching this course and the accompanying labs in the spring of 2003. Dr. Kristinsson will also teach Seafood Technology (FOS4522C), and team-teach Proteins and Enzymes in Food Systems (FOS6646) with Dr. Jess Gregory. Dr. Kristinsson is a member of the Institute of Food Technologists and serves on the executive committee of the IFT Seafood Division. He is also a member of the American Chemical Society and the American Oil Chemist Society and has published and presented extensively in the fields of Food Science and Biochemistry. We’re glad to have Dr. Kristinsson, his wife Margret, and his children Unnur Maria and Hilmar Thor here with us in the FSHN Department.

At next year’s IFT meeting in Chicago, FSHN would like to hold a joint social event with Florida Section IFT, South Florida Section IFT, and the Florida Agricultural & Mechanical University (FAMU) Food Science program to honor and recognize those attendees who went to school in Florida, work in Florida, or have ties to Florida industry. Your input is important to us! Please contact the Editor (see page two) and specify which of the following you’d be most likely to attend in Chicago in 2003:

- Formal Breakfast Event
- Formal Lunch Event
- Formal Dinner/Evening Event
- Casual Dinner/Evening Event

Join FSHN in Anaheim!

This year’s IFT Cocktail Hour is being held on Tuesday, June 18 from 5:30 – 7:00 PM at the Hilton Anaheim during the 2002 Annual Meeting in Anaheim, CA. After the Cocktail Hour, please join FSHN as we continue our “Food Science in Florida” celebration with dinner and drinks at another location, TBA.

Join Florida alumni, industry professionals, faculty, and students for food, beverage, and good conversation!
FSHN Achievements

Dr. Susan Percival, Undergraduate Coordinator for FSHN, received a Superior Accomplishment Award this year from the Institute of Food and Agricultural Sciences. Dr. Percival was recognized for her outstanding academic and career advising, her research accomplishments, and her excellent teaching.

At the CALS Scholarship and Leadership Convocation in December 2001, three FSHN students earned top honors. Susan Moyers (PhD, 2001) won the Jack L. Fry Graduate Teaching Award to recognize her outstanding work as a teaching assistant and instructor. Kelly Clayton (Dietetics) won the J. Wayne Reitz Medal of Excellence to honor her outstanding academic and extracurricular achievements. And Aisha Cuadras (Dietetics) took home the Larry J. Connor Medal of Excellence in recognition of her scholastic and leadership abilities.

Dr. Lynn Bailey received the March of Dimes Agnes Higgins Award for outstanding achievements in the field of maternal-fetal nutrition. Dr. Bailey received this award during the Annual Meeting of the American Public Health Association in Atlanta, Georgia last fall. Dr. Bailey was also the recipient of the UF Research Foundation Award in 2001, given in recognition of her outstanding research accomplishments.

Dr. Lynn Bailey, Dr. Gail Kauwell (MAg, 1979; PhD, 1993), and Gail Rampersaud (BS, 1997; MS, 1999) were named Volunteers of the Year for 2001 for their outstanding service to the Alachua County chapter of the March of Dimes.

Dr. Douglas Archer received several honors this past year, including selection to participate in the World Health Organization’s strategic planning for food safety meeting in Geneva, Switzerland; membership on the Food Advisory Committee of the US Food and Drug Administration; selection for the Committee to Review the Use of Scientific Criteria and Performance Standards for Safe Food, National Academy of Sciences; and an invitation for a six month sabbatical with the Food and Agriculture Organization in Rome, Italy. Dr. Archer is also a Contributing Editor for Food Technology, published by the Institute of Food Technologists.

Dr. Bobbi Henken was nominated for Treasurer of a national Dietetic Practice Group of The American Dietetic Association: Dietitians in Nutrition Support.

Dr. Lynn Bailey serves as Co-Chair of the North Florida March of Dimes Folic Acid Council, and during 2001 worked on a large number of projects related to folic acid and birth defect prevention.

Dr. Norm Nesheim is currently President of the American Association of Pesticide Safety Educators. Dr. Nesheim was recently given an Award of Recognition by the Florida Fertilizer and Agrichemical Association for his efforts in establishing the Florida Certified Crop Advisor Program. In addition, the Southern Region of the American Society for Horticultural Science bestowed an Extension Publication Award to Dr. Nesheim for the three chapters he contributed to the Vegetable Production Guide for Florida.

At the American Association for Clinical Chemistry meeting in 2001, Dr. Peggy Borum was an invited speaker at the Edutrack program entitled Nutrition Assessment: A Multifactorial Approach. Dr. Borum received the highest evaluator score in that Edutrack.

Dr. Steve Otwell was elected as the US delegate to the International Association of Fish Inspectors in 2001. More recently, Dr. Otwell was selected to serve on the Committee to Review the Use of Scientific Criteria and Performance Standards for Safe Food, National Academy of Sciences.

Dr. Elaine Turner just received her promotion to Associate Professor with tenure. Congratulations to Dr. Turner!

Lisa Vann (MS student, Food Science) and Taylor Cookingham (Food Science) were recipients of National IFT scholarships this year.

FSHN faculty and students will be well represented at the Federation of American Societies for Experimental Biology (FASEB) 2002 Conference in New Orleans this spring. Steven Davis (PhD, 2000), a post-doc in FSHN, and three PhD students, Amy Mackey, J. Bernadette Moore, and Sara Rathman will be giving oral presentations. And ten representatives from FSHN will be presenting posters: faculty members Dr. Harry Sitren and Dr. Raymond Blanchard; post-docs Dr. Li Cui and Dr. Chi-Wah Tseung (PhD, 2000); Senior Biological Scientist Kelli Herrlinger-Garcia; PhD students Brandon Lewis and Susanne Mertens; MS students Carrie Chapman and Maria Suarez; and undergraduate Brian Barrow.

In Other News...

The FSHN Club membership just voted in a new standing committee for food product development, and a volunteer coordinator position to oversee it. This committee will allow food science undergraduates (and other interested students) to begin work on a new food product early, before taking the capstone Food Product Development course. It is hoped that an early start will help students in national competition. Last fall, the FSHN Club (UF Student Chapter of IFT) also implemented a cooperative agreement with Florida Section IFT whereby membership in the FSHN Club automatically includes a student membership in FL Section IFT.

The UF College of Dentistry held the first ever Early Admission Dental Program Mixer this April, in conjunction with FSHN and the Microbiology and Cell Science Department (MCB). This program is designed to allow undergrads to enter dental school at UF after three years of study, and then receive their BS degree from either FSHN or MCB after their first year of dental school. Students attending the mixer got to meet each other, talk to former early admit students now in dental school, and interact with faculty and staff of the College of Dentistry.