

## Celebrating the Entrepreneurial Spirit of FSHN Alumni



**Jill Weisenberger** (MS, 1990) always had a passion for food and nutrition. After completing a bachelor's degree in Advertising at UF and beginning a successful career in marketing and public relations, Jill decided she would be happier pursuing her real passion. So she made the choice to come back to UF to earn a Master's degree here in FSHN. Now she's a Registered Dietitian and Certified Diabetes Educator who owns her own consulting company in Yorktown, Virginia: Jill Weisenberger Health Communications, LLC.

Despite her busy schedule, we managed to catch up with Jill to ask her about what she does for a living.

She told us: "I'm a nutrition consultant and writer. I'm fully self-employed and absolutely love what I do. I love the variety. I'm rarely bored, and being diversified is a smart business strategy. I write articles for consumer magazines, websites and newsletters, and educational materials and scientific analyses for nonprofit organizations, public relations firms and food companies. I speak to consumer groups and other health professionals. I create recipes for magazines and food companies. I counsel patients on healthful eating and exercise strategies.

My specialties are diabetes, weight management, cardiac health and general wellness. I've spent years working in research and outpatient clinics. I started off working in a hospital and have spent some time in other inpatient healthcare facilities." She is also a member of many professional organizations.

We asked Jill about the rewards and challenges of her job. She said, "Probably the most rewarding part of my job is seeing the excitement and confidence that patients develop when they learn that they really can make sustainable lifestyle changes that bring them the rewards they're seeking."

Most patients come to see Jill for weight management or diabetes control. Those patients often feel overwhelmed because they have tried for years, without success, to improve their health. However, with support and education, Jill is able to help them set realistic goals and develop the confidence they need to make real changes. Jill added, "The sense of accomplishment people feel when they are successful is amazing."

Jill also faces some real challenges as a dietetic entrepreneur. She says she has to make herself stop checking e-mail and Twitter at the end of the day, and that sometimes she feels a great deal of pressure, both when she is low on projects and when the projects are piling up. But she says she's finally learned to take a day off now and then.

We asked Jill about her personal philosophy: "Follow your bliss – as much as you can anyway. I wish I had learned this earlier. It's what I tell my daughters and what I encourage young dietitians and dietetic interns to do. Within limits, of course. Following my own interests landed me where I am. Now and then I took a direction that wasn't the right way for me. But once I decided to pursue only those jobs that were either tons of fun or....

*Continued on page 7*



**Debby Newslow** (BS, 1973) is the owner, President, and Executive Director of D. L. Newslow & Associates, Inc. in Orlando. Debby began her career as a Quality Control Manager with T. G. Lee Foods and then became an R&D Food Scientist with Coca Cola's Minute Maid Division in 1985. In 1987, Debby joined the Minute Maid Corporate Quality Department, becoming a Corporate Auditor and Project Specialist. Her accomplishments included assisting with the development of their Good Manufacturing Practice (GMP) audit program, Quality Assurance Manual, and ISO 9002 certification of three operations. ISO standards focus on management systems such as....

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### Change of Address

Moving, but still want to receive this  
newsletter and other UF publications?  
Please notify the UF Alumni Assoc.:  
<http://www.ufalummi.ufl.edu>  
(choose "update your information")

## Alumni Updates



**Dr. Mohan Punja** (BS, 2004) just finished his 3<sup>rd</sup> year of residency in emergency medicine in New York. Starting July 1, he will start a two-year Emory/CDC Medical

Toxicology Fellowship.



**Ashley Harris** (BS, 2010) is a research and development intern with CSM Bakery Products (formerly H. C. Brill) outside Atlanta, GA

**Brett Podoski** (MS, 1998) accepted a compliance position in the FDA's Southwest Import District (SWID), helping to provide coverage for all imported FDA-regulated commodities entering the United States through ports of entry along the 11 states of the southwest region. The SWID also provides coverage for the entire 1,969 mile international United States-Mexico border, from Brownsville, TX, to San Diego, CA.



**Kristine Yu** (BS, 2005) is a now a Senior Food Technologist with Robertet Flavors in Piscataway, NJ.

**Lydia Snyder** (BS, 2008; MS, 2010) will serve as the 2011-2013 Secretary of the North Carolina Dietetic Association.

**Kelly Poppell** (BS, 2011) is in the UF Master of Public Health program.



**Luis Martinez** (BS, 2005; MS, 2007) is now a product development scientist with Coca-Cola in Apopka, Florida.

Spring 2011 BS grads accepted to dietetic internships include: **Sara Blacketter** (Texas Woman's Univ.); **Erica Bub** (UF); **Erica Caraballo** (Andrews Univ.); **Stephanie Foss** (Univ. of Georgia); **Sarah Glenny** (UF); **Jonathan Holzinger** (UF); **Lisa Massini** (Tufts Univ.); **Emily Minton** (Bay Pines VA); **Meaghin Mulberry** (Oakwood Univ.); **Michaela Potvin** (Andrews Univ.); **Brooke Oropeza** (Univ. of Louisiana, Lafayette); **Elizabeth "Paige" Outlaw** (Univ. of North Florida); **Lindsay Raub** (Univ. of North Florida); **Julie Rothenberg** (Loyola of Chicago); **Julie Spiker** (Bay Pines VA); **Megan Thomas** (Rush Hospital Chicago); **Maria Vazquez** (Florida State Univ.); **Michelle Wagner** (Andrews Univ.); **Virgilia Zabala** (Johns Hopkins Univ.). *We had a very impressive 91% match rate for spring graduates; the national average is just over 50%. FSHN rocks!*

**Dr. Cheryl Thellman-Karcher** (BS, 1980; MS, 1984) is a dermatologist and expert in aesthetic medicine, practicing in New York City.



**Dr. Douglas Marshall** (PhD, 1989) has been appointed the new Chief Scientific Officer for Eurofins Scientific. He will take the lead for technological

development and provide scientific oversight for lab testing in their US microbiology division, which encompasses multiple testing centers in North America. Prior to accepting this position, Dr. Marshall served as Associate Dean of the College of Natural and Health Sciences at the University of Northern Colorado.

**Dr. Summer (Sawyer) Allen** (BS, 2003) completed a residency in Family Medicine and is now with the Department of Family Medicine at the Mayo Clinic in Rochester, Minnesota.



**Joan Rothenberg** (BS, 1979) graduated from George Mason University School of Law and now serves as a Regulatory Counsel in the Office of Regulatory Affairs for the US Food and Drug Administration.

**Jenna Bordelon** (BS, 2011) was accepted to the Univ. of Miami's Miller School of Medicine.

**Kaitlyn Burgess** (BS, 2011) was accepted to dental school at the Univ. of Pittsburgh

2011 BS grads accepted to pharmacy schools include: **Christina Dorman** (Univ. of Texas, Austin); **Irina Dubrovskaya** (Nova SE Univ.); **Michelle Ensor** (UF); **Julie Katz** (UF); **Genet Soomans** (UF); **Shannon Spaulding** (UF); and **Trang Vo** (Wingate Univ.).



**Jean Saunders** (BS, 2011) is now a quality assurance technician with Smithfield Packing Company in Virginia.



**Brittany Martin** (BS, 2011) was accepted into the UF Food Science graduate program, working with **Dr. Charlie Sims** (Professor & Interim Chair).

## Congratulations!



**Janelle (McGuinness) Peele** (BS, 1999; MS, 2002) and her husband **Stuart Robert** welcomed Tyler to the family on May 3.

Everyone agrees that Tyler looks a lot like his older brother **Ethan!**

Did we leave you out, or is our information outdated? Please drop us a line (see box, top left).

# FSHN Alumna Rides Across the US for Affordable Housing



**Grace Tidwell** (BS, 2010), who just completed her first year of medical school at the University of South Florida, has been chosen as a participant in this summer's Bike & Build ride. While you read this newsletter, Grace is in the middle of a 3,588 mile bicycle ride from North Carolina to California, working to help Bike & Build raise money for affordable housing for low income families and promote

awareness about housing issues in the United States.

Every year, four leaders and 28 riders participate in each of seven cross-country Bike & Build routes. Each group stops once a week to give educational presentations about housing issues in that community and help build homes along the way. Bike & Build accepts only a limited number of people between the ages of 18 and 24 to ride, and each person must pledge to raise at least \$4000 and ride at least 500 miles. All proceeds from the rides are given as grants to organizations like Habitat for Humanity and NeighborWorks. Nearly three million dollars and more than

80,000 hours of construction have been donated since 2002.

Grace knew that she wanted to do something truly meaningful before she got too far along in her medical career and no longer had summers off. She also knew that nutrition and health are sometimes neglected by low-income families due to the rising costs of housing, and that community initiatives often make a real difference in the lives of those families. For those reasons and many more, Grace chose to give her time and energy to Bike & Build. She applied for the program last fall during her first year in medical school, and soon began juggling fundraising and training with her medical coursework. Her three month journey officially began on May 12 of this year.

Grace hopes to work in pediatrics after she graduates from medical school, and to someday participate in Bike & Build again. If you would like to support her this summer, you can make a donation online at <http://bikeandbuild.org/rider/4821> or by following her blog at [3588miles.blogspot.com](http://3588miles.blogspot.com). You can also find more information about Bike & Build at their website: <http://bikeandbuild.org/>.



## FSHN's Team Spirit Continues to Make Us Proud



The FSHN College Bowl Team came in 3<sup>rd</sup> in regional competition at Clemson, South Carolina this spring... it was the snazzy Gator hats! Pictured, L-R: Seated: **Kelly Brown** (Junior), **Ivy**

**Cho** (BS, 2010), **Rachel McEgan** (PhD Candidate & Team Captain), and **Bhaskar Janve** (PhD Student); Standing: **Akshay Anugu** (PhD Student), **Janna Underhill** (Staff), **Michael Reynolds** (Senior), **Thao Nguyen** (BS, 2010; MS Student), **Pardeep Brar** (MS Student), and **Dr. Michelle Danyluk** (Assistant Professor & Team Coach).



FSHN alum **Dr. George Baker** (BS, 1997; PhD, 2002; Assistant Scientist) was on the "Outstanding IFAS Team" at the CALS Alumni & Friends Golf Tournament in May.

The team was, L-R: **Dr. Baker**, **Dr. Bryan Terry** (Assistant Professor, Family, Youth & Community Sciences), **Dr. Ed Osborne** (Chair & Professor, Agricultural Education & Communication), and **Dr. Brian Myers** (Associate Professor & Associate Chair, Agricultural Education & Communication).

## 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. Charlie Sims, Interim Chair  
Food Science and Human Nutrition  
PO Box 110370  
Gainesville, FL 32611-0370

## FSHN and FL Section IFT Mourn the Passing of Bob Olson



FSHN lost an old friend when **Robert H. "Bob" Olson** passed away last year. Originally from Pennsylvania, Bob was a sales representative and broker for juice concentrates, including citrus products and even some exotic berry flavors from Europe, here in Florida and throughout the southeast. He originally became

affiliated with the FL Section of the Institute of Food Technologists (IFT) in 1972. He was Chair of FL Section from 1982-1983, and also served as Master of Ceremonies for their Student Recognition Night scholarship banquet for 18 years. Bob always supported FSHN students, and even set up an endowed scholarship through UF to support graduate research; every year we recognize one deserving student in his name.

Because of his exemplary service to the citrus processing industry and to IFT's Citrus Products Division, Bob won the 1998-1999 national IFT Distinguished Service Award. Also, FL Section now gives out the "Olson Award" each year in his name to recognize someone from industry who has provided outstanding service to FL Section.

After working well into his late 70s, Bob and his wife **Norma** retired to Indian River Estates in Vero Beach, FL. Norma passed away several years ago, but despite being a

widower with some serious health problems Bob remained an active supporter of FSHN, FL Section, and the Florida juice industry well into his late 80s. **Charlie Hendrix** (known as "the peanut butter man" to those in FL Section) remembers Bob as a "class guy" who always had a positive attitude. He said about Bob, "He earned your friendship by his sincerity and wealth of knowledge. He was a one-of-a-kind person anybody would feel proud to have known... I did."

Long time FL Section member **Sandy Sanders** noted that people may also remember Bob Olson as the guy who sometimes flew his own Cessna to FL Section meetings and sales appointments. Others may remember that he dressed up as Santa Claus for FL Section holiday meetings and handed out an abundance of prizes. But Bob was most famous for the fifths of Pinch scotch he brought to every IFT meeting as door prizes. At the FL Section holiday meeting last December, **Mark Messersmith** (Biosun Flavors & Food Ingredients) brought a bottle of Pinch to give out as the last door prize of the evening, and gave a moving tribute to Bob. And over the holidays, **Dr. Bob Bates** (Professor Emeritus) opened another bottle of Pinch that he'd gotten as a door prize years ago and shared it with some of us, leading us in a toast to Bob Olson and all that he did for FSHN and FL Section.

Bob Olson was a smart, successful businessman who dedicated a great deal of time and resources to helping others. He was universally liked and respected, and his presence is sorely missed at FL Section meetings. Fortunately, his legacy lives on through awards and scholarships and in the memories of those who knew him. Charlie Hendrix said it best: "They don't make them that way anymore."

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## FSHN Remembers Former Department Chair Dr. Jim Kirk

**Dr. James R. Kirk** was born October 30, 1941 in DuBois, Pennsylvania. He received his BS in Biology from College of the Holy Cross, and both his MS in Food Science and PhD in Food Science and Human Nutrition from Michigan State University. After being promoted to full professor at Michigan State, Dr. Kirk came to UF as the Chair of the FSHN Department.

**Dr. Jess Gregory** (Professor) remembers Dr. Kirk as an active researcher and quality mentor. Dr. Gregory said, "He recruited an excellent group of graduate students and gave them the opportunity to succeed." Dr. Kirk's research addressed the development of improved methods of vitamin analysis (thiamin, niacin, riboflavin, vitamin A, E, and B6), including early applications of automated methods and HPLC for determining the vitamin content of foods; studies of the kinetics of vitamin loss during food processing and storage, including some of the initial findings on water activity and vitamin stability; determination of the mechanisms of vitamin degradation and the identification of their breakdown products, including investigation of the nutritional properties of their reaction products (this included vitamin A isomerization, vitamin E oxidation, and the binding of vitamin B6 to protein); and evaluation of the reaction of chlorine sanitizers with lipids and proteins in food.



In recognition of his outstanding research programs, Dr. Kirk was named an Institute of Food Technologists (IFT) Fellow in 1981. In 1983 he was chosen as a recipient of the prestigious IFT Babcock-Hart Award in recognition of his many contributions to food technology that resulted in improved public health through nutrition.

In 1983, Dr. Kirk left UF to become senior vice president of Campbell's Soup and president of the Campbell Institute for Research and Technology. Then in 1998 he became senior vice president for Group Danone in Paris, France. For the past decade

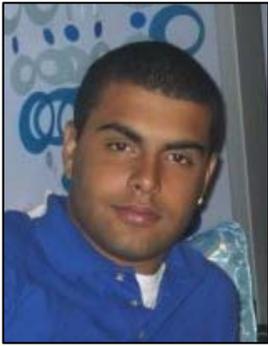
he worked as a consultant to the food industry.

Dr. Kirk passed away at his home on June 7, 2010. He is survived by his wife **Paulette**; his sons **James (Barbara) Kirk** and **John (Arlyn) Kirk**; his daughter **Leanne (Byron) Scullin**; his stepdaughters **Michele (Lynn) Dufrene** and **Robyn DeJong**; his brother **Joseph (Pat) Kirk**; five grandchildren; and several nieces and nephews.

The family asks that memorial donations be made in Dr. Kirk's name to St. Gregory the Great School Scholarship Fund, 323 Fording Island Road, Bluffton, SC, 29909; Hospice Care of the Lowcountry, P.O. Box 3827, Bluffton, SC, 29910; or the American Cancer Society, 59 Pope Avenue, Suite 101, Hilton Head Island, SC, 29928.

# FSHN Devastated by the Loss of Undergraduate Luke Redon

**Luke Ryan Redon** died tragically on January 26, 2011 at the age of 22. Luke



was born on January 16th, 1989 in Trinidad and Tobago to **Gordon** and **Anne-Marie Redon**, and was the youngest of four boys. He came to the

US with his family at the age of one, and they settled in Miami, Florida.

During his childhood, Luke and his brothers spent many summers visiting their family in Trinidad. He enjoyed swimming in the ocean, playing at Granny's house, and spending quality time with his three older brothers.

Luke graduated from Miami Palmetto Senior High School in 2007. After graduation he matriculated to Santa Fe College where he completed his Associate of Arts degree. He was then admitted to the University of Florida's Food Science and Human Nutrition program. One of Luke's greatest accomplishments was getting accepted into UF. Luke had wanted to be a Gator ever since high school and was very proud to see that dream come true.

Luke's peers in the food science curriculum were shocked and dismayed to hear about his passing. Just about every student has expressed how much their friendship with Luke meant to them, and how much they will miss him.

His family noted, "While Luke was extremely focused on his studies, he never lost sight of what was most important to him: his family. Whether it was his immediate family in America, his large extended family in Trinidad, or his close inner-circle of friends who became his second family over the years, Luke would do anything for those he loved."

They added, "Luke was a free spirit who embraced life and lived each moment to the fullest. He had a smile that lit up the darkest of rooms, a contagious laugh, and a pure heart. He never complained, and always maintained a positive outlook on life and the possibilities it had to offer. Luke befriended people from all walks of life, seeing beyond superficial differences and focusing on an individual's character. He was a caring person who genuinely

wanted to help those in his life, any way he could. Luke inspired the people around him to work hard and dream big. He felt no obstacle was too large to overcome through hard work and determination."

Despite his hectic schedule, Luke always made time for family. He called his brother **Kieran** every day, visited his hometown of Miami at every opportunity, and made numerous trips to Trinidad to spend time with his extended family.

Luke's mother said that he was always greatly influenced by family; in particular, they said that Luke looked up to his three older brothers and learned from each of them.

Luke's oldest brother, **Jason**, is a physician and his sister-in-law, **Valeska**, is a scientist. It was their influence that led Luke to choose a science major here at UF, and it was Jason's strong work ethic that Luke strove to emulate.

**Kyle**, Luke's second oldest brother, set a very high moral standard and demonstrated a great passion for family bonds, and this helped shape Luke into someone who valued family above all else. Both Kyle and his wife **Melissa** were a strong influence on Luke and helped him during his time in Gainesville.

From his brother Kieran, Luke learned how to be a loyal and supportive friend. Kieran and Luke were best friends as well as brothers, and served as a support system for one another. They constantly pushed each other to succeed and brought out the best in one another. Kieran and his fiancée **Nubia** were planning to get married soon, and Luke was thrilled for them and excited about gaining another sister-in-law.

But Luke's greatest joy came from being a dedicated uncle to his nieces and his nephew: **Kayla**, **Stella**, and **Dylan**.

Luke spent a lot of time with Kayla and Dylan, since they live in Gainesville. He attended every birthday party and never passed up an opportunity to babysit. Although Luke and Stella didn't have as much time together, he cherished the time he spent with her; he called her "Baby Genius" because of her love of books at only age two.

It was obvious to everyone that Luke genuinely adored them, and that they felt the same way about their Uncle Luke.

When he wasn't in class or spending time with his family, Luke worked as a laboratory technician for ABC Research, Inc., a local food testing lab; was extremely active in the Food Science and Human Nutrition Club; and supported one of his favorite charities: K9 Services German Shepherd Rescue, Inc. He also liked to play basketball and claimed to make the best pelau, his favorite Trinidadian dish.

A memorial service was held for Luke here in Gainesville on January 31, attracting a crowd of UF faculty, staff, students, and friends as well as family. Since he was so close to graduating this spring, the FSHN Department petitioned UF to award Luke's Bachelor of Science degree posthumously, and Luke officially graduated on May 3, 2011. He was thrilled about his pending graduation and looking forward to the future, so it was an honor for FSHN to present Luke's diploma to his family.

Although Luke's life was far too short, he touched many, many lives along the way. He kept his priorities in order, treasured every moment, and always had an outstanding attitude. Luke will be remembered as a son, a brother, an uncle, a classmate, a coworker, and most importantly, a true friend.



L-R: **Michael Paula** (Food Science Junior) and **Luke** on a night out.



L-R: **Luke**, **Cory Pollard** (Nutritional Sciences Junior), and **Robert Ramsauer** (Food Science Senior) plotting to make toilet paper mummies at the fall 2010 FSHN Club Halloween social.



**Luke** always enjoyed spending time out on the water.

# 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.



**Akshay Kumar Anugu** (PhD Student) ran the largest 15k in the USA, the Gate River Run at Jacksonville, to raise funds for the education of underprivileged children in India.



L-R: **Alyssa Guiterrez** (Sophomore) and **Jaymee Hindawi** (Freshman) were very excited about the green ice cream at the FSHN Club's St. Patrick's Day social.



**Melissa Leon** (BS, 2010) is now working for ConAgra Foods, and was spotted wearing this spiffy hair net and hard hat at a recent plant trial in Milton, Pennsylvania.



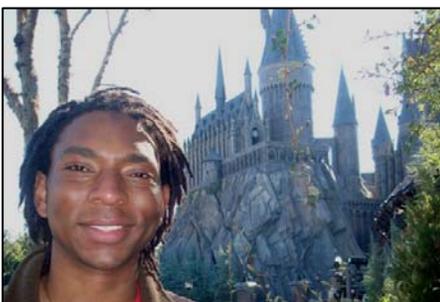
R-L: **Kelly Brown** (Senior), **Rachel McEgan** (PhD Candidate), and **Pardeep Brar** (MS Student) commune with a giant cow after the 2011 IFTSA College Bowl competition.



L-R: **Dr. Wade Yang** (Assistant Professor), **Ana Toro** (Senior), and **Jimena Jimenez** (Senior) hanging out at the 2011 FL Section IFT Suppliers Night expo.



When **Rob Bent** (BS, 2005; MS, 2009) isn't doing R&D for Virginia Dare or providing nutritional counseling for Nutrition Perfected, he's busy chewing straws in NY restaurants.



**Terrell Bostic** (BS, 2010) took a much-deserved break from studying health administration at Cornell University to visit Hogwarts School of Witchcraft and Wizardry.



**Allison Flores** (BS, 2004) studied culinary arts at Johnson & Wales University, works in R&D for R. L. Schreiber, Inc., and apparently really hates portable toilets.



**José Roque, Jr.** (BS, 2010) shows off some stylish new headwear during his first year of dental school at Creighton University in Omaha, Nebraska.



In addition to his extensive experience in product development, process optimization, and quality control, **Bhaskar Janve** (PhD Candidate) also appears to control the sun.



**Catherine "Katie" Rozofsky** (BS 2005) braved the cold and snowy winter in Birmingham, Alabama with this totally awesome Kermit the Frog hat.



**Flor Nuñez Rueda** (MS, 2005), now an Assistant Professor at Zamorano University in Tegucigalpa, Honduras, demonstrates how to show a raw chicken who's boss.

## Jill, cont. from page 1

...would point me in the direction I wanted to go, I found my career to be hugely more exciting.” Jill added that before she accepts a job from a new client, she asks herself: “Is this going to be fun?” and “Does this fit into my business goals?”

And that philosophy has really paid off! Not only is Jill’s company successful, she also has a weight loss



book coming out in 2012. It is designed to help people with diabetes lose weight in a healthy way, and is tentatively titled: *Lose Weight with Diabetes Week by Week*.

Jill says that being a Gator is part of her identity. While in Gainesville, she met her husband of 25 years, enjoyed Gator Growl every fall, took advantage of our large medical library, and savored the food at Bageland. She has great memories of friends and professors, and says that FSHN gave her a strong science background and the confidence to pursue her career. Jill stated, “I am certain that there was no better program for me.” She is particularly grateful to **Dr. Lynn Bailey** (Professor), **Dr. Rachel Shireman** (Professor, Retired), and **Dr. Harry Sitren** (Professor). She added, “I think about these three professors often. I wish that I could take more classes with them.”

When she isn’t working, Jill enjoys spending time with her husband, her two daughters, and her two dogs. She travels, jogs, hikes, rides mountain bikes, enjoys wine tastings, plays Wii, reads books and cookbooks and, of course, cooks delicious, healthy foods.

Jill’s advice for current students? Work hard. Take full advantage of everything college has to offer. Realize that although your time at UF is short, college can provide you with a great deal of invaluable career experience.

To reach Jill, check out her website: [www.allthatsnutrition.com](http://www.allthatsnutrition.com); e-mail her: [jill@allthatsnutrition.com](mailto:jill@allthatsnutrition.com); or send a Twitter: <http://twitter.com/nutritionjill>.

[Editor’s Note: Filed in the “it’s a small world” category and at the risk of dating both of us, I sat next to Jill in CHM2040 in the fall of 1986. She was kind to a

starving freshman, even feeding me healthy food when she saw me eating junk out of a machine. Who could have predicted that someday I would interview her for an alumni newsletter!]

## Debby, cont. from page 1

...quality and food safety that promote consistency, structure and discipline to the organization. In 1995, Debby joined Lloyd’s Register Quality Assurance (LRQA) as an ISO 9001 Lead Auditor.

On September 1, 1997, Debby founded D. L. Newslow & Associates, Inc. ([www.newslow.com](http://www.newslow.com)) while continuing to subcontract to LRQA as an ISO 9001 and ISO 22000 lead auditor. Newslow & Associates offers expert food safety training seminars and consultation services for food safety and quality management systems (i.e., FSSC 22000, ISO 22000, SQF, and BRC, HACCP, ISO 9001). They also provide Professional Food Manager (ServSafe) Certification, HACCP programs, sensory science, internal auditor training, and much more. Debby is qualified to consult and perform audits in all food sectors including high risk food and pet food, chemical, and even packaging operations.

Debby has provided her expertise to quality and food safety management systems for more than 400 companies, including such familiar names as M & M Mars, Domino Sugar, Coca-Cola, Uncle Ben’s Rice, Joseph E. Seagram & Sons, Campbell’s Soup, Tropicana, Pepperidge Farm, Bacardi, Cargill, and Wrigley.

Debby can often be found teaching customizable workshops that include interactive group “brainstorming” sessions, where participants get to hear and contribute many different ideas and solutions. Public workshops are offered throughout the calendar year; however, these workshops are also customized for on-site presentation to meet the needs of a particular company or group. Debby commented that although it’s difficult to be away from home so often, she really enjoys meeting and being exposed to a variety of processing operations.

Debby is the author of *The ISO 9000 Quality System: Applications in Food and Technology*; of a HACCP-based chapter in the 2003 release of the Food Safety Compendium; and of many articles in trade journals. She has also presented at meetings and short courses through UF and a variety of professional

societies. Debby is currently under contract for a book on the development and maintenance of a compliant, value added food safety management system, scheduled to go to print this year.

An active member of the Institute of Food Technologists (IFT), FL Section IFT, the International Association for Food Protection (IAFP), the Florida Association for Food Protection (FAFP), and the American Society for Quality (ASQ), Debby has served on a number of Executive Boards and holds numerous professional certifications. In recognition of her contributions to the citrus industry, Debby was chosen by FL Section to receive the 2003 Roy Wilson Sparkle Award; she promptly donated the accompanying cash prize to the FSHN Club for purchase of an ice cream maker. In 2007, she received the Bob Olson Award for her distinguished service to FL Section. And in 2008, Debby received the Sanitarian of the Year Award from FAFP.

Debby has great memories of UF and FSHN. Her advisor pushed her to become the FSHN Club President as well as the College of Agriculture representative, and the older she gets the more she sees how beneficial those experiences really were. She remembers with fondness the talented professors who taught her in this “relatively unknown but very necessary field.” One lasting memory that always brings a smile was her first UF/FSU football game: “I really didn’t think we would make it out alive.” Although Debby is proud of her New England roots, as she is originally from Needham, MA, she is thankful and proud to be a Gator.

Debby said that current students should enjoy every opportunity to learn and get as much experience as possible. She recommends taking business and psychology courses, because successful people communicate well with everyone and understand business basics. Debby’s professional philosophy: “Work hard, be honest. Success is team work. Respect and learn from each and every team member.”

Debby also told us: “Establishing this business has really taken a huge effort, but it has been worth it. I look forward to its continued sustainability so that my ‘boss’ will approve some days off to enjoy my family, my critters and the ocean.”

Please join us in congratulating Debby on her many successes as a UF Food Science graduate and an entrepreneur in food safety!

# FSHN Achievements



**Dr. Bob Cousins** (Professor, Eminent Scholar, Director of the Center for Nutritional Sciences) was selected as the 2011 W. O. Atwater Lecturer by the USDA's Agricultural Research Service (ARS). This lectureship program was established by ARS in 1968 to recognize scientists whose exceptional research has helped improve the nutritional status of people around the world. At a ceremony last year, Dr. Cousins received an honorarium of \$2,000, a medallion, a wall plaque, and expenses to present a lecture on a policy issue or scientific trend of his choice at Experimental Biology in Washington DC this April. The lecture was entitled: "Driving from Vitamin A to Zinc during the Genomics Revolution."



**Bridget Stokes** (Senior Teaching Lab Specialist) raked in the awards this spring. Not only did she win a College of Agricultural and Life Sciences 2011 Superior Accomplishment Award in the Scientific/Technical category, she was also chosen to receive a 2011 UF-wide Willis of Florida Employee Recognition Award. Bridget received much-deserved cash prizes and commemorative keepsakes for both awards.



**Dr. Bob Bates** (Professor Emeritus) is being honored this summer for his 50 years of membership with the Institute of Food Technologists. He plans to celebrate this accomplishment by buying the FSHN News & Views Editor a beer. Right, Dr. Bates?



**Jamie Stolarz** (BS, 2009; MS-DI Student) was chosen as the recipient of the Florida Dietetic Association President's Scholarship this spring in recognition of her outstanding academic accomplishments.



**Gabriel Shook** (BS, 2009; MS Student) won both a \$500 Florida Association for Food Protection Scholarship and a \$2000 Research Chefs Foundation Higher Education Scholarship this spring.



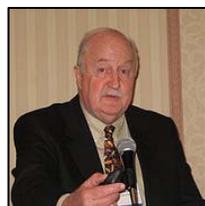
**Chander Sharma** (PhD Candidate) was awarded a CALS James Davidson Graduate Travel Scholarship this spring to help fund his travel to present a paper or poster at a national or international professional meeting.



**Andrew Perry** (Senior) was the recipient of the first-ever 3A Sanitary Standards Travel Grant, provided to support travel to the 3A Sanitary Standards annual meeting and educational conference, held this year in Milwaukee, Wisconsin in May. Photo, L-R: **Dr. Charlie Sims** (Professor and Interim Chair) Andrew, and **Dr. Ron Schmidt** (Professor Emeritus and Chair of 3A Sanitary Standards).



**Dr. Michelle Danyluk** (Assistant Professor), Citrus Research and Education Center, is one of two recipients of the Richard Jones Outstanding New Faculty Research Award for 2011. This fund is designed to support outstanding assistant professors as they build their research programs, and is awarded to young faculty who demonstrate high research productivity in their first three years. Dr. Danyluk's research program focuses on the microbial safety and quality of juices, fresh fruits, vegetables, and tree nuts; the development and validation of methods to evaluate the behavior of foodborne pathogens; and microbial risk assessment and risk analysis. She is also an Extension Specialist for citrus.



**Dr. Ron Schmidt** (Professor Emeritus) was elected the 2011 Chair of 3A Sanitary Standards, Inc., a non-profit corporation committed to promoting food safety and the public health. In this picture he's addressing the membership at their annual meeting in Milwaukee.



**Olga Luaces**, who just graduated in Nutritional Sciences, won the CALS Larry J. Connor Medal of Excellence. Olga works with Campus Kitchens Task Force, works as a chemistry tutor for Broward Teaching Center, and through Recurso has led service trips to Nicaragua to try to improve dental care, prenatal health, and the educational status of the local people.



**Cory Pollard**, a junior in Nutritional Sciences, was chosen to receive the CALS E. T. York, Jr. Medal of Excellence. Cory has a minor in Philosophy, served as Vice President for Nutritional Sciences for the FSHN Club, was trip coordinator for a Global Medical Training service trip to Nicaragua, and works as a research assistant in **Dr. Sue Percival's** (Professor) lab.



Also, the following FSHN students were CALS award finalists, L-R: **David Etter** (Nutritional Sciences) and **Elaine Tan** (Nutritional Sciences) for the E. T. York, Jr. Medal of Excellence, and **Kaitlyn Burgess** (Food Science) for the J. Wayne Reitz Medal of Excellence.



L-R: **Alina Balaguero** (Senior) and **Chinedu Ikpechukwu** (MS Student) were both awarded D. Glynn Davies Juice Products Association scholarships this spring.



Food Science undergrad **Lordwidge Atis** (left) and Nutritional Sciences undergrad **Elizabeth "Libby" Weber** (right) have been selected as 2011-2012 CALS Ambassadors. Ambassadors are a select group of student leaders who speak at various events around the state of Florida to promote awareness of opportunities in agriculture, food, and natural resources.