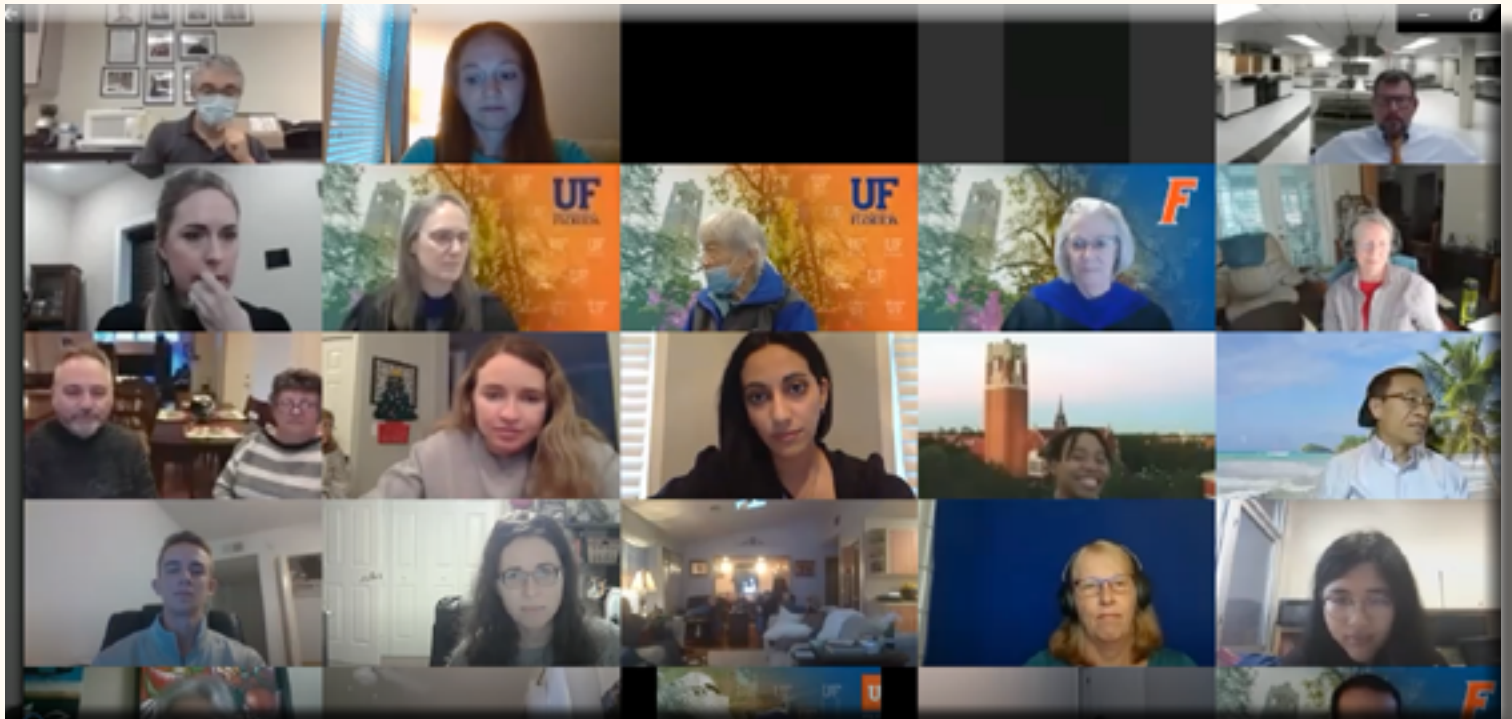
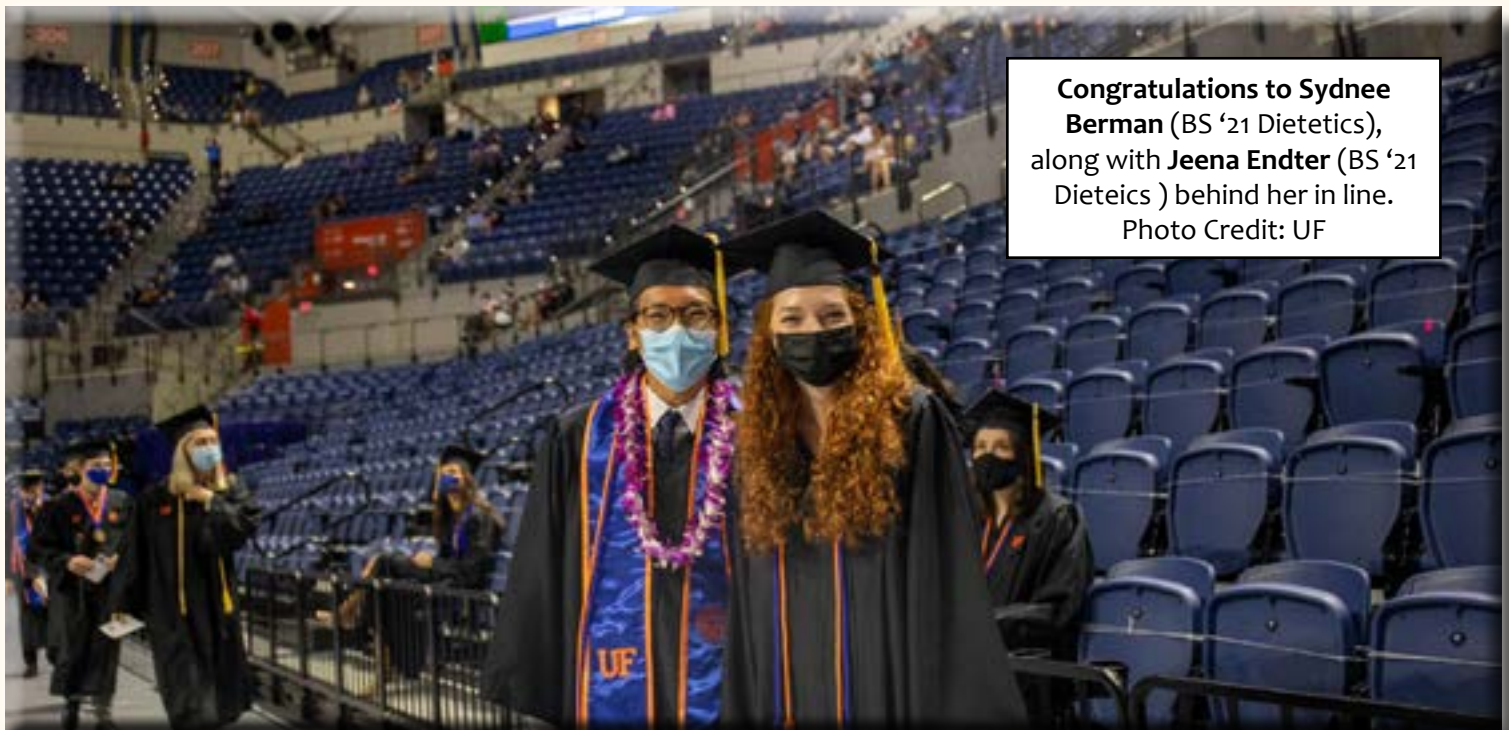


News & Views

For Alumni, Students, Associates and Friends of FSHN
IFAS, College of Agricultural & Life Sciences, University of Florida



Fall 20 FSHN Virtual Graduation (*above*) and Spring 21 UF Commencement returns in person (*below*)



Congratulations to Sydnee Berman (BS '21 Dietetics), along with **Jeena Endter (BS '21 Dietetics)** behind her in line.
Photo Credit: UF



www.facebook.com/

Food Science & Human Nutrition Department * UF IFAS - CALS
572 Newell Drive, Gainesville FL 32611 * (352) 392-1991
fshn.ifas.ufl.edu * <http://blogs.ifas.ufl.edu/fshndept/>

Dr. Susan Percival, Department Chair
Herschel Johnson & Jenna Grogan, FSHN Student Services



@UF_FSHN

Discover FSHN



Meet **Jessie Erwin, MBA, RD, LD**. She is the **Nutrition Communication Consultant** for the FSHN department. As one of her roles, Jessie showcases faculty, staff, alumni, and students in the **Discover FSHN series**. Have you checked out the website? If not, take a look! Our department represents a diverse group of individuals with unique research interests, educational backgrounds, successes, and of course, favorite foods. Learn more about your professional colleagues! There are new updates almost every week!

View full details on the Discover FSHN website:

<https://fshn.ifas.ufl.edu/about/discover-fshn/>

#discoveruffshn



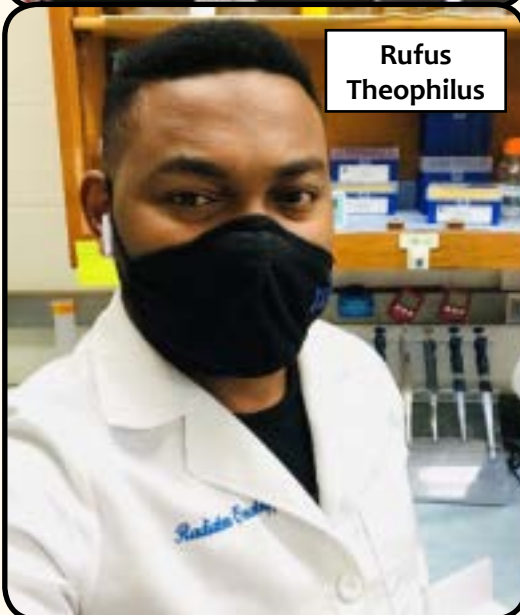
Rebecca Gould



Dr. Razieh Farzad



Becca Solch



Rufus Theophilus



Dr. Juan Andrade



Jennifer Jordan



Richie Li



Brandy Johnson

Click each image for the Discover FSHN story.

Note: Some images were taken prior to national guidelines of face coverings and social distancing.

Alumni Spotlight: Marguerite Shotwell

Happy 100th Birthday, Marguerite (Midge) Shotwell!

Midge returned to higher education in her early 80s. In 2003, she graduated with a Food Science & Human Nutrition major (Dietetics specialization). She has become one of the oldest living CALS alumni. On December 2, 2020, she celebrated her 100th birthday (virtually) with family and friends. To read more about **Midge's** story, view this [article](#). Wishing her all the best, and here's to hoping she can celebrate 101 in person!



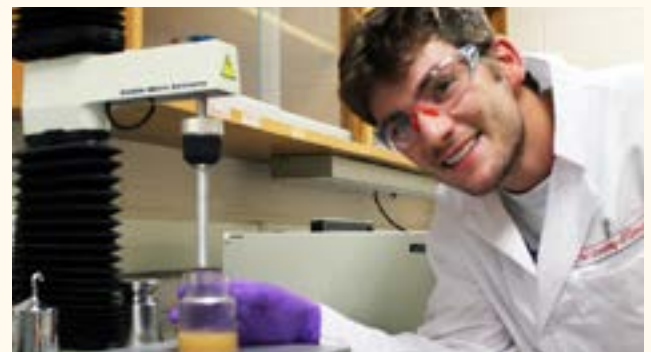
LEFT: Robert Carter (BS Dietetics '16) served as preceptor for **Samantha Toffoli** (BS Dietetics '20) during one of her rotations. **Sam** just graduated from AZSU and the Dietetics Internship. **RIGHT:** During an internship rotation, **Marty Tanner** (BS Dietetics '19, expected MS-DI graduate Summer '21) got a close view of the Lombardi Trophy when it visited Moffit Cancer Center.



LEFT: Jessica Cross, RDN (BS Dietetics, '16) and **Johnny Quach**, Dietetics Intern (BS Dietetics, '20) work together at Advent Health in Orlando. It's great to see Dietetics interns back in the clinical setting! **BELOW: Peter Chiarelli** (BS Food Science, '19) was recently awarded a prestigious GA Sea Grant Research Traineeship to develop high value applications for cannonball jellyfish in the SMART Food Processing Lab at UGA. Upon completion of his Master's this year, **Peter** will pursue his PhD at UGA Griffin to continue the research. See [here](#) for more details.



LEFT: Max Van Belkum (BS' 19 Nutritional Sciences & Microbiology & Cell Science) will matriculate in Fall 2021 at Vanderbilt University School of Medicine's NIH-funded Medical Scientist Training Program (MSTP) to pursue both a M.D. and Ph.D. Congrats!



The Dietetics Class of 2020, along with the [Dietetics Class of 2021](#), boast a 100% match rate for their Internships. Cheers to the students, along with the faculty & staff who support them.

COVID-19: Ramifications on the Job Search



**Megan Engel (MS '16, PhD Nutritional Sciences '21):
Senior Scientist within Life Sciences at Pepsi Co**

“My job search was unique in the sense that I was offered a job after completing a summer internship. However, the internship was virtual instead of on site due to COVID-19. With that being said, *I was not able to get the whole picture of what working for the company would be like before accepting the job- virtual meetings don't give a lot of opportunity for organic networking or seeing the labs/facilities.* The job search itself didn't feel any different from expected however. I am most excited about learning new skills and meeting my co-workers in person. There are so many things I will miss about UF and Gainesville. One thing I will miss most is the network of amazing people I get to work with every day. I am also going to miss going on long walks around campus.”

**Mario Guadalupe (MS '19, PhD Food Science '21):
Research & Development Scientist/Engineer/Packaging at General Mills**

Certainly, COVID-19 affected my work in unexpected ways...When we were in the two-week lockdown, I thought the change was good, that working from home was going to be more relaxed, I was going to be able to have more time for myself, but when after the two weeks I really realized how bad was the problem and the situation was more stressful. Questions like: When will I return to the laboratory? Will I finish my experiments on time? Will I have to ask for an extension to finish my degree? Will my scholarship be assured if I no longer work in person? That plus constantly thinking about family and friends in Ecuador, where the pandemic hit very hard, affected my performance and mental health. I believe that necessity makes you more creative and resilient, and ended up applying the old phrase “If the mountain will not come to Muhammad, then Muhammad must go to the mountain”. I transformed my apartment's kitchen and dining room into my new laboratory recording demos for the Food Processing class and running some fermentations to obtain some preliminary data to plan accordingly...



Overall, it was a different experience, I would not say it was entirely bad or entirely good, but I had some great outcomes from it. I learned a lot about myself, my mental health, what I can do to meet my goals, and especially new ways of communicating and teaching with my colleagues and students

**Melissa Perez Santana (MS Food Science '20):
Research Associate in the Product Innovation team at Impossible Foods**



“The COVID-19 created a difficult economic situation for a vast number of companies of all sizes. At the beginning of Fall 2020, I went through several job applications that after a couple of weeks came back with a message of the closure of the position and postponing of new hires. But while experiencing rejections and closures, I also got the time to improve my CV, looking for new positions in which my skills could fit better, asking friends how to prepare myself for the interviewing process, and asking my colleagues and professors about any other openings available. *My job search was longer than expected but rewarding after all the extra time for my inner growth...*[My excitement for the job] starts with the expectation of learning something new every day [and I can achieve that] by working in a company where I can be in contact with scientists, food experts, and business experts...I enjoy my job but also, I can build small blocks that will help me reaching my end goal which is contributing to make or design products that have a positive effect on people's wellness.”

Celebrating the Life and Legacy of Dr. Ron Schmidt

Many thanks to Janna Underhill, Rena Shifren, Bob Bates, and Gillian Dagan for writing the beautiful tribute.



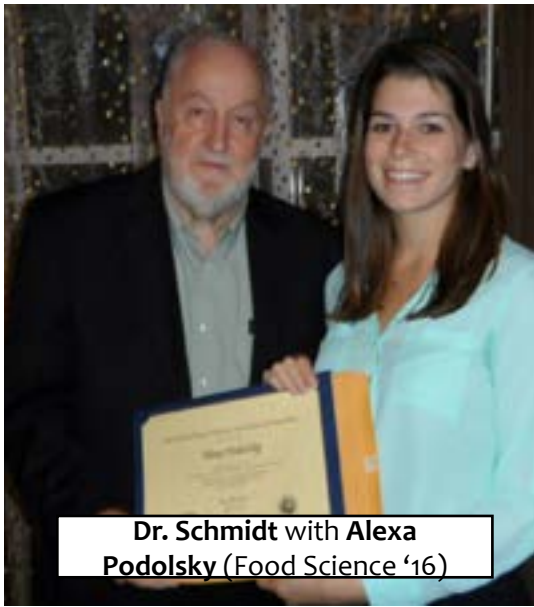
Dr. Ron Schmidt, Professor Emeritus, passed away at his home in Gainesville on Monday, October 12, 2020. He was born February 20, 1943 in Darwin, Minnesota (which he always reminded everyone is home to the world's largest ball of twine). Growing up in a dairy farm, he was very active with 4H and FFA.

Dr. Schmidt received his BS in Dairy Industries, MS in Food Science, and PhD in Food Science at the University of Minnesota – he was a lifelong Golden Gophers fan. After he earned his MS in 1968, he became a commissioned officer with the U.S. Public Health Service/Food and Drug Administration. In that role, he provided federal oversight for the regulation and inspection of milk products under the National Conference on Interstate Milk Shipment; he also inspected federal cafeterias and food production facilities under the Interstate Carrier Sanitation Program. Returning to the University of Minnesota in 1970, **Dr. Schmidt's** doctoral research focused on bitterness defects in cheddar cheese.

In 1974, **Dr. Schmidt** came to the University of Florida (UF)/ Institute of Food and Agricultural Sciences (IFAS) as a young Assistant Professor. Along the pathway to full professorship, he conducted pioneer work on the gelation characteristics of whey and other proteins, clearly established the threonine aldolase pathway for acetaldehyde synthesis in mixed yogurt cultures; demonstrated the significant role of *S. thermophilus* in enhanced flavor synthesis in mixed culture yogurt; developed the head space-gas chromatographic enzyme assay for threonine aldolase; and was the first to observe increased activity of yogurt microorganisms with the addition of threonine, and decreased activity of yogurt microorganisms with the addition of glycine, to milk and broth cultures. His lab was the first to demonstrate a stimulation of growth and activity of *Listeria monocytogenes* in milk pre-incubated with spoilage microorganisms, *Pseudomonas*, and to show the significance of proteolysis as a mechanism of this growth and activity. **Dr. Schmidt** also used mathematical modeling to demonstrate an uncoupling of flavor synthesis from growth. His authored and co-authored publications, books/chapters, and presentations are too numerous to list here.

Dr. Schmidt developed a highly successful extension program in dairy foods and food safety. As the FSHN Department's extension program leader for 10 years, he developed and helped run both the Successful Ice Cream Retailing Seminar and the Florida Dairy Products Association (FDPA)/UF Benefit Golf Tournament each year as well as many other short courses for industry and regulatory committees. For many years he also served as an active board member for the FDPA, a cheese judge for the American Cheese Society, an active member and a national ice cream judge for the National Ice Cream and Yogurt Retailers Association, and an active member and a cultured product judge for the American Cultured Dairy Products Institute.





As a leader in his field, **Dr. Schmidt** held many professional offices over the years. An active member of the Institute of Food Technologists (IFT), he was a member of their executive committee and chaired several different division committees. He also served as chair for the Florida Section of IFT. Many years ago, it was **Dr. Schmidt** and **Dr. Marty Marshall** (Professor Emeritus) who organized the first-ever Florida Section IFT Supplier's Night, which provides student scholarships. In fact, **Dr. Schmidt** was recognized by IFT at all levels: national IFT named him an IFT Fellow, FL Section IFT gave him both their Sparkle Award and their Bob Olson Award, and FL Section also named a scholarship after him: The Ronald H. Schmidt Professional Service Graduate Scholarship. Very active in the International Association for Food Protection (IAFP) and the Florida Association for Food Protection (FAFP), **Dr. Schmidt** served as an executive board member and chair of several committees for IAFP (winning the Certificate of Merit, the Educator Award, and the Honorary Lifetime Member Award), and as president and executive board member for FAFP (who recognized him in 2007 with the Bronson Lane Lifetime Achievement Award and in 2009 with a Lifetime Membership Award). FAFP now has plans to name their travel scholarships after him.

Dr. Schmidt served on the executive board for 3A Sanitary Standards continuously, starting at their inception in 1992. He was their academic representative for 17 years, chair of their board of directors for two years, and was instrumental in developing their student scholarship program. He also served on the Florida Dairy Products Association executive board and the board of directors for the National Conference on Interstate Milk Shipments, and he received an Honorary Member Award from the South Florida Dairy Industry Association. **Dr. Schmidt** has another scholarship in his name, sponsored by the SE Food Processor's Association, and won both a Professorial Excellence Program Award and a Davis Productivity Award from UF. **Dr. Schmidt** retired in summer 2009 after more than 35 years of dedicated service to UF/IFAS and the Department of Food Science and Human Nutrition (FSHN). He spent his retirement providing HACCP training as a consultant with Newslow & Associates, Orlando; playing live music at various venues in Gainesville, as well as one memorable event in Luckenbach, TX; traveling everywhere from Oregon to China; and spending as much as time as possible with his extended family. In 2014, he married Gail Keeler in a small ceremony on a schooner down in Key West. Those of us who knew him well all said we never saw him happier than during his years of marriage to Gail – she was an ongoing force of joy, energy, and support in his life.

Not only was **Dr. Schmidt** a lifelong contributor to both academia and industry, he positively impacted the lives of thousands of people along the way. Many were UF students who learned to meet his always-high expectations in class and in lab, and who fell in love with food science as a result. Others were student members of competition teams who developed professional competence under his guidance, especially when he was making them taste yogurt that had been sitting on the roof of FSHN for several days. Some knew him best as an insightful, rigorous research scientist with an impressively long CV. Or as a colleague on a regional or national professional board; that quiet, polite guy who nevertheless was not afraid to speak up for what was right. Still others were friends or fellow musicians who knew him as a fun-loving guy who played guitar and accordion with 'Moderate Speed' or 'The People's Band' at open-air venues across the city. Or as the man who had a seemingly endless supply of great cheese and terrible jokes.

Dr. Schmidt enjoyed ice cream and pickled herring (though not together), was exceptionally kind to dogs and cats and children, remained a good sport no matter how many pranks he endured at the hands of the rest of us, was a great dancer, built beautiful wooden furniture and picture frames, could identify on sight just about every breed of cow and chicken in the world, was incapable of organizing a closet or a garage without assistance, had a green thumb, knew all the words to "The Wreck of the Edmund Fitzgerald," obsessively collected tiny bottles of hotel shampoo, claimed to be bilingual (English and Minnesotan), remained genuinely humble despite usually being the smartest person in any room, and loved his wife and family and friends unconditionally.

Dr. Schmidt is survived by his wife Gail; sons Gabe and Bjorn (Yadong); daughters Sara (Rick) and Megan; grandchildren Gabe Jr., Mary Peyton, Andrew, George, Walt, Sadie, and Bryn; sisters Shirley and Marilyn; brother Larry (Patricia); brother-in-law Loren; and several nieces and nephews.



There will never be another person in the world like Dr. Schmidt, and he will be dearly missed.