

NOTES FROM THE INTERIM LEADERSHIP TEAM



Interim Leadership Team members Dave Smith, Mindy Kurzer, and Bill Schafer

Mindy Kurzer, Dave Smith and Bill Schafer, the current FScN Leadership Team, thank you for your interest in and support of the Department in 2003. You will read about many of the accomplishments and highlights of the year in this issue. We expect an even more exciting year in 2004 with the anticipated appointment of a new department head this summer and a General Mills Chair in Genomics for Healthful Foods faculty addition in the fall. Plans are also underway for identifying future areas of strength for our programs, increased utilization of our pilot plant and its new equipment, additional opportunities for continuing education, and sequential renovation of the FScN building based on future program needs. We hope you enjoy this update.

FScN REVIEW

To ensure continued funding from the Cooperative State Research, Education and Extension Service (CSREES), the Department of Food Science and Nutrition (FScN) undergoes periodic comprehensive reviews. Planning for the 2003 review was initiated in 2002 and organized by the associate deans of the College of Agricultural, Food and Environmental Sciences and the College of Human Ecology with the concurrence of the University of Minnesota Graduate

School; Joe Warthesen, FScN department head; and the CSREES national program leaders.

Preparation for the review involved a thorough self-study of all aspects of the department's functions; teaching, research, outreach, staffing support, the physical environment, the mission statement, and the long-range plan. The review was scheduled for February 23-27, 2003, and the results of the self-study were compiled and distributed to all the members of the planning and review committees early in December 2002.

Everything was arranged for the review when Joe Warthesen died. After much discussion and deliberation, the administration, the faculty, and the CSREES team decided to proceed as planned.

The review team (the national program leaders of Nutrition and Food Science, faculty from three peer institutions, and an industry representative) spent three days in the department, meeting with individual faculty, with students, with staff, and with administrators in the Colleges and the Graduate School.

At the exit meeting closing the review, the team presented a preliminary report outlining their findings for each of the areas covered. The final review document contained team members' specific comments and recommendations for the department's course into the future and was delivered in March.

The team recommends that the department identify and capitalize its key strengths and develop them into "signature areas." These will be significant priorities to further enhance FScN's national reputation, funding, faculty and student recruitment, and collaborations. The signature areas should be carried through research, teaching, and outreach.

Another recommendation is to develop synergistic and specific themes emphasizing multi- and cross-disciplinary integration as focus areas for future research. The department already has close research collaborations with Centers within and outside the University and is strategically situated at the juncture of the food production and health systems.

The current fiscal crisis and the deficit projections into the future have affected FScN. The team encourages the department to continue with its efforts to increase revenue through innovative means (short courses, continuing professional education, utilization of the Pilot Plant). The team strongly urges that the Colleges, to the extent possible, support the department's proposals for additional faculty members in key areas.

Additionally, the team noted significant defects and inadequacies in the department's physical plant. Some of these are safety concerns or code violations that require immediate remediation. The self-study document highlighted building shortcomings, and the review team agreed the changes outlined in the document are essential.

On balance, the review team supported the self-study document recommenda-

Notes from the Interim Leadership Team	1
FScN Review	1
FScN Advisory Council Meeting	2
FScN's Role in the Initiative	2
Warthesen Fellowship	2
Food Processing Plant Dedication	2
FScN Interim Leadership Team	3
Enrollment	3
Progress on Searches	3
Addis Retires	4
Profiles of new FScN Personnel	4
Awards and Honors	5

tions. It acknowledged that the faculty was strong and productive, lacking only in numbers. It applauded the excellent quality of the graduate students in both Nutrition and Food Science, the high regard in which the undergraduate programs in both disciplines are held, and the strength and creativity of the extension programs.

The team particularly emphasized the quality of Joe Warthesen's management. They said the department's decision to continue with the review exemplified his organization and good day-to-day leadership of the department.

FSCN ADVISORY COUNCIL MEETING, FEBRUARY 5, 2004

"Healthy Foods, Healthy Lives," a University of Minnesota Presidential Initiative, is the meeting's theme. Its focus will be on the perspectives of the administration, the strengths of FScN within this initiative, and the steps to be taken to achieve its the goals and objectives.

Factors mandating the need for research and science-based policy analysis include food-borne illnesses, diet-related chronic diseases, and social and cultural changes due to population shifts. Three-quarters of the total healthcare budget for the U.S. is spent on treating diet-related chronic disease. Almost \$14 billion is consumed by illnesses caused by E .coli and other microbial contaminants. Changes in food marketing and consumption bring additional challenges to insuring the health of new cultural groups in the U.S.

The 2004 program will begin with speakers representing the views of the University's Central Administration and those of the Deans of the College of Agricultural, Food and Environment Sciences and the College of Human Ecology.

Then FScN faculty will offer examples of the department's work in food safety, improving food choice, bioactive compounds, and structure and function of food compounds; areas directly associated with the Initiative.

The closing session will summarize the

presentations, discuss the implications of this work in achieving the Initiative's goals, and suggest steps to be taken in future efforts.

Invitations to the meeting were mailed to Advisory Council members in early January. An outline of the program can be viewed at <http://fscn.che.umn.edu>.

WARTHESEN FELLOWSHIP

Teaching was Joe Warthesen's love, and he had a gift for it. Following his death on January 31, 2003, the Department of Food Science and Nutrition, together with the Colleges of Human Ecology and Agricultural, Food and Environmental Sciences, created an endowment for graduate students as a memorial to Joe.

This endowment, The Warthesen 21st Century Fellowship, was established to provide a graduate fellowship annually to a student studying in the Department of Food Science and Nutrition. The endowment recognizes Joe's contributions to students, to faculty and staff, and ultimately to industries served by these groups. It also validates the praise over all the years from his students—undergraduate, graduate, and professional—many of whom called him "the best teacher I ever had."

For more information on the Warthesen 21st Century Fellowship, contact the Foundation at 612/624-333 (800/775-2187); Sue Shepard, COAFES, at 612/624-3625; or Melinda Hoke, CHE, at 612/626-1266.

FOOD PROCESSING PLANT NAMED FOR WARTHESEN

In September 2003, the Joseph J. Warthesen Food Processing Center opened in the Pilot Plant of the Department of Food Science and Nutrition at the University of Minnesota, St. Paul campus.

Joe Warthesen, professor and head of the department, was an ardent advocate for the acquisition of new, cutting-edge equipment for the plant. He realized that research, teaching, and outreach would be greatly enhanced by providing access

FSCN'S ROLE IN THE INITIATIVE

In October 2003 President Bruininks requested proposals for the President's 21st Century Interdisciplinary Conferences; a series of working conferences to stimulate interdisciplinary academic investments and encourage applications of research to important areas of economic development, community development, and public policy.

FScN took the lead in putting in a proposal for a conference whose purpose will be to bring all the requisite populations together, gain inspiration from outside speakers, and develop an agenda for the President's Healthy Foods, Healthy Lives Initiative. The proposal was successful, and the conference will be scheduled for October 2004.

The proposed format includes a half-day public forum with invited speakers which any interested individual may attend. This will be followed by a full-day, by-invitation working conference, partnering many colleges in the University and members of the community and the private sector.

The Colleges of Veterinary Medicine; Agricultural, Food and Environmental Sciences; and Human Ecology; and the School of Public Health will be involved as equals in all aspects of organizing the conference. Mindy Kurzer will chair the conference steering committee.

The University of Minnesota is one of two universities in the U.S. to have agriculture, human ecology, medicine, public health, and veterinary medicine within its primary campus. Its partnerships with members of the food industry, healthcare providers, and agriculture-related businesses produce numerous research and wellness programs.

Faculty in FScN have expertise in at least six of the areas outlined within the Initiative, including food processing, food safety, nutrition and dietary research, treatment of diet-related chronic disease, nutrition education, and consumer behavior and disease prevention.

to the most up-to-date equipment available.

Built and equipped in 1959, the Pilot Plant represented the best technology available at the time. But by the late 1990s, the increasing sophistication of research technology meant that the plant was unable to meet the needs and expectations of its users.

Warthesen formed a committee in late 1999 to identify and prioritize necessary equipment. Committee members Gary Fulcher, Ted Labuza, Lloyd Metzger, Sid Sapakie, Dave Smith, Ray Miller, Ed Welsch, and Joe explored ways of funding purchase and installation of the highest priority items. Then they considered the ways in which the equipment would be used and identified those who would most want to use it.

The committee selected three major pieces as first purchases: a Buhler twin screw extruder and fluid bed dryer; a Scherping pilot scale horizontal cheese vat, cheese dewheying/ salting conveyor, and control system; and a MicroThermics® HTST/UHT laboratory-scale processing system.

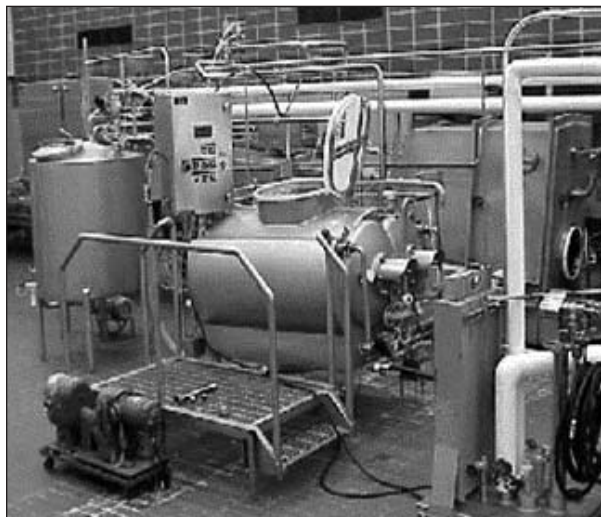
By late August 2003, the three pieces were installed and operational. FScN faculty and graduate students are using them for research projects; industry personnel, for product development and testing. Due in large part to Joe's efforts and his strong support the department now has a nucleus of state-of-the-art food processing equipment in place, with negotiations ongoing for additional equipment.

In recognition of Joe's efforts and to honor his memory, a departmental committee proposed that the food processing portion of the pilot plant be named for him. The proposal was formally approved and the new Center was dedicated on September 2, 2003.

The facilities of the Center may be rented for tests and product trials, and the faculty and graduate specialists who operate the Center are available for consultation and assistance. For more information on the Center, see <http://fscn.che.umn.edu/pilotplant/>

INTERIM LEADERSHIP TEAM

Even now, FScN is adjusting to Joe



A partial view of the new cheese vat, conveyor, and control system in the Joseph J. Warthesen Food Processing Center.

Warthesen's loss, but it is a tribute to the faculty, the staff, the students, and to Joe, that the department has continued to function in a relatively normal fashion.

The first weeks after Joe died were filled with meetings. Chuck Muscoplat, Dean of COAFES, and Shirley Baugher, Dean of CHE, met with College and University administrators and with FScN personnel, exploring and explaining various ways in which the department might proceed until a new department head was identified. The faculty met weekly to discuss the possible leadership options.

Ultimately the faculty chose an internal shared-leadership model, with one member having signing authority but each of the three taking responsibility for certain departmental functions. The faculty selected Bill Schafer (associate professor, Extension Food Safety technologist), Mindy Kurzer (professor, Nutrition), and Dave Smith (professor, Food Science) to form this team: Bill as Interim Head, with Mindy and Dave as Interim Assistant Heads. Matters of budget, personnel, internal communication, day-to-day operations, and contact for the college deans are the Interim Head's responsibilities. The Interim Assistant Heads oversee research, external communication, and revenue generation (Mindy) and academic programs and facilities (Dave).

The Deans approved this selection, recognizing that appointing current faculty members would provide needed conti-

nunity and their knowledge of internal department operations would mean no time would be spent in learning about the department and the colleges. In February and March 2003, the three assumed their new responsibilities. They will continue to serve the Department of Food Science and Nutrition in these capacities until the new head assumes leadership.

ENROLLMENT

Enrollment figures for fall semester 2003 show Nutrition and Food Science graduate student numbers almost even, with Nutrition having 44 and Food Science, 45.

Dave Smith, interim assistant head, says "Retirements over the past ten years have significantly reduced the number of food science faculty. These retirements are now being reflected in the reduced number of food science graduate students." Other factors contributing to the reduction are the increased costs of research assistants and more competitive funding sources.

Undergraduate enrollments tell a different tale. Here the numbers skew heavily to Nutrition in both the Colleges, with a total of 42 food science majors and 230 nutrition majors. Dave notes that food science undergraduate numbers have increased this year by 22 percent. The challenge is to continue increasing the numbers in the future.

PROGRESS ON SEARCHES

FScN DEPARTMENT HEAD

The national search for a new department head opened in June 2003 and applications have been reviewed. Selected candidates have been invited to campus for interviews in January and February 2004. It is hoped a new department head can be named in spring 2004 and join the department in summer 2004.

GENERAL MILLS CHAIR, GENOMICS FOR HEALTHFUL FOODS

The department has received approval to reopen the search for the General Mills Chair in Genomics for Healthful Foods. To help define the kind of researcher who would best fit into Food Science and Nutrition, the search committee invited two prominent national nutrigenomics experts to come to the department during fall 2003 to share their views of this emerging field.

Those invited were Dr. John Milner, Chief, Nutritional Science Research, Division of Cancer Prevention, National Cancer Institute, who spoke on "Frontiers in nutrigenomics and cancer prevention at the National Cancer Institute," and Dr. Peter Gillies, Director, Human Health Sciences, Dupont Nutrition and Health, who spoke on "The hope and hype of nutrigenomics."

In addition, Dr. John W. Finley, Strategic Innovative Research, Kraft Foods Inc. gave a department seminar on "Nutritional genomics: a new way to look at the effects of nutrients." All three presentations focused on what is currently being done in nutrigenomics research and how the field is developing.

Each of the three speakers met with interested members of the university community, including the deans of CHE and COAFES, the interim department head, FScN faculty and graduate students.

A subcommittee of the search committee has written the position description and the search will soon be opened. It is hoped that a chair can be in place before January 2005.

PAUL ADDIS' RETIREMENT

On September 5, 2003, after 36 years' affiliation with FScN, Paul Addis celebrated his retirement. Past and current graduate students, as well as present and retired faculty and staff of FScN and Meat Science, were on hand to congratulate Paul and praise his many contributions.

Some highlights of his career include a Fulbright postdoctorate at the Max Planck

Institute in Germany, two NSF teaching grants, quarter leaves at UC-Davis and UC-San Diego, and a 1979-80 sabbatical year at the University of Washington working with Ed Fisher and Ed Krebs (Nobel Prize winners in 1992).



Evie and Paul Addis at Paul's retirement celebration

Paul won the George Strathearn Memorial Research Award in 1983 for work on cholesterol oxidation and in 1990 received the Distinguished Teacher Award of the American Meat Science Association.

More recently, he's collaborated with Roger Ruan, professor in biosystems and agricultural engineering and adjunct professor in FScN, on a process used to solubilize cellulose and other plant fibers. They and other investors formed Fiberstar, and the company is licensed by the University to develop applications of the new soluble fiber. Several patents have already resulted from this research.

Paul's retirement plans include consulting with several companies, working for Fiberstar, and volunteering.

PROFILES OF FScN FACULTY AND STAFF NEW IN 2003

Carrie Earthman, Ph.D., R.D., joined the department on January 9, 2003 as Assistant Professor of Medical Nutrition Therapy and Director of the Coordinated Program in Dietetics.



Carrie Earthman

She came to FScN from Virginia Polytechnic Institute and State University (Virginia Tech) in Blacksburg, where she was an Assistant Professor in the

Department of Human Nutrition, Foods and Exercise. Here at the University, she will oversee the coordinated program, teach medical nutrition therapy, and establish her research program.

Carrie earned a B.S. in Human Nutrition and Foods from Virginia Tech, and completed an ADA-approved dietetic internship at Shadyside Hospital, Pittsburgh, Pennsylvania. She received an M.S. in Nutritional Science from the University of Illinois, Champaign, and a Ph.D. in Nutritional Science from the University of Arizona, Tucson.

At Virginia Tech, she developed and taught courses in metabolic nutrition and advanced clinical nutrition. During her graduate work at Arizona, she was a clinical dietitian at a clinic specializing in HIV infection and AIDS. That experience, she said, helped her define her Ph.D. dissertation research on the problem of wasting and the failure of standard nutrition therapies to induce repletion in patients with HIV and AIDS.

Her research here will initially focus on validating a method of assessing lean tissue changes in individuals with HIV-associated weight loss. She has already made contacts for collaborative research with Twin Cities physicians working with HIV-infected and AIDS patients.

Carrie says her first love and primary forte is teaching clinical nutrition. She has high praise for her students and is enthusiastic about supervising the clinical experiences of the Coordinated Program. "I'm happy I came to the department," she says. "The chance to combine teaching and research with the opportunity to shape a program for training dietitians was a compelling reason to come to FScN. I also wanted to be able to work with people from the medical community and to start a clinical nutrition research program, so the University and the Twin Cities medical community were a huge draw."

Betty Orchard, MA, RD, LD, joined FScN this fall to share those responsibilities of the Coordinated Program in Dietetics involving teaching students, supervising their internships, and holding tutorials

relating to these internships. She has an ideal background for the position: during her career she's been a clinical and administrative dietitian, a nutrition instructor, a nutrition education specialist, a nutrition counselor and, most recently, the director of the now-closed dietetic internship program at Regions Hospital in St. Paul.



Betty Orchard

Not long after the Regions program closed, Betty learned of the half-time FScN position. Being with students again was the key factor in her decision to join the department. She is working with college juniors and seniors and says, "I'm impressed with the caliber of these students; what they know, and what they've been taught. They're dedicated, but we can laugh, too."

Betty has a B.S. in Science, Food and Nutrition from the College of St. Catherine. She completed her dietetic internship at Hines Veterans Administration Hospital in Chicago, and earned a Master of Arts, Curriculum and Instruction for Allied Health Professionals, from St. Thomas University.

Lori Engstrom, M.Ed., joined the department on August 5 as Senior Office Supervisor. She has a B.S. in Business Management from Moorhead State University and has just completed an M.Ed. in Human Resource Development at the University of Minnesota.

Lori has held previous positions in a variety of workplaces in the private and public sectors. She has been employee development specialist at the Minnesota Department of Transportation, training specialist at Access Financial/Cargill, senior education specialist at Prudential Insurance, and learning and development manager at Affinity Plus Federal Credit Union. While completing her Master's degree, she held two



Lori Engstrom

U of M graduate research assistantships—one in the Department of Civil Engineering and the other with the Institute for Community Integration.

Within FScN, Lori will manage the day-to-day functions of the administrative office, give administrative support to the Department Head, provide back-up support to department programs and faculty, and provide supervision and training for office staff members.

Lori enjoys working in a University setting. She says "The work environment means as much or more to me than the position." This FScN position offers her challenges, and "the opportunity for stretching, for overcoming obstacles, for fulfillment."

Michael Wachter, M.S., joined the department in mid-June, 2003, as a Research Fellow in Mindy Kurzer's laboratory. He's participating in the design, implementation, and evaluation of research projects carried out in the lab, and is responsible for supervision of the lab as well as for training and supervision of graduate students who are working with Mindy.

Mike's educational and professional experience are well-suited to this position. He has a B.A. in Microbiology (minor-Chemistry) and an M.S. in Cell Biology/Biochemistry (minor-Biometry) from the University of Minnesota. He says "I feel I've come full circle by returning to food science and to the University of Minnesota."

During his career, he's been a Senior Associate Scientist in the Pillsbury Company R&D laboratories; a project chemist for Rahr Malting Company in Shakopee; a technical services manager in the analytical chemistry department of Great Western Malting Company, Vancouver; and most recently, an analytical chemist III at Pace Analytical Services, Minneapolis, assigned to 3M in the specialty materials manufacturing division analytical laboratory and QC methods laboratory.

Carolyn Thomas, Ph.D., has joined the department as 50 percent time Extension Food Safety Education Specialist, a position that resulted from Bill Schafer's

appointment as Interim Head. Carolyn will focus on the Serve It Up Safely Certified Food Manager renewal programs, and on providing food safety-related expertise for the Family Nutrition Extension program.

Carolyn is not a newcomer to Food Science and Nutrition. She taught in the Hospitality Institute of Technology and Management from 1984 to 1987, and then went on to industry positions. She's intrigued by the changes in Extension, and she said "I'm pleased with the people I have the opportunity to work with. The Regional Educators and Joellen Feirtag are very good people conducting a good program."

Carolyn has a B.S. in Home Economics from the University of Alaska, an R.D. from the University of Minnesota, and graduate degrees from The Pennsylvania State University; M.S. in Foods and Nutrition, and Ph.D. in Food Science.

Ebiokpo (Ebi) Aminigo, Ph.D., is a Fulbright scholar from Nigeria who has a nine-month research fellowship with Lloyd Metzger. She holds M.S. and Ph.D. degrees in food technology from the University of Ibadan, Nigeria, and comes to the department from the University of Port Harcourt, Port Harcourt, Nigeria, where she has been Senior Lecturer in the Department of Microbiology.

Ebi's research project here involves producing a yoghurt-like product from the African yam bean, using lactic acid fermentation. She will then evaluate the nutritive composition and shelf life stability of the product and compare its sensory characteristics with those of soy yoghurts.

AWARDS

ALUMNI

Katherine Swanson, Ph.D.

2003 National Food Processors Association's Food Safety Award
Katie completed her M.S. and Ph.D. degrees in Food Science with Frank Busta. She is recognized as a leading expert in the understanding of microbial ecology and control of microorganisms in the processing

environment, and the development and use of pathogen detection methodology.

FACULTY

Joe Warthesen:

CHE Dean's Award 2003
(posthumously)

Frank Busta, Emeritus:

Center for Food Safety and Applied Nutrition Director's Special Citation Award as a member of the Institute of Food Technologists Threat Assessment Group

Institute of Food Technologists' 2003 Calvert Willey Distinguished Service Award

Dan Gallaher:

COAFES Student Board's 2002-03 Outstanding Teacher Award

Chery Smith:

CHE New Career Excellence Award 2003

Ted Labuza:

Sigma Xi lecturer, 2004-2006

A.S. Csallany:

Honorary membership in the Hungarian Scientific Society for Food Industry

Irving Pflug, Emeritus:

Institute of Thermal Processing's 2002 Marvin A. Tung Achievement Award

Joanne Slavin:

"Thank a Teacher" certificate from the Center for Teaching and Learning, U of M

STAFF:

Cindy Gallaher:

University of Minnesota 2003 Patrick J. Manning Research Award in recognition of her "significant contributions to biomedical research and to the enhancement of the welfare of animals used in research"

Barb LaCrosse:

COAFES Distinguished Academic Staff (P&A) Award for "extraordinary contributions and commitment" to FScN and COAFES

Teri Burgess-Champoux:

Area 2 Didactic Practice Group Outstanding Educator, Didactic Program 2003

Ann Rath:

Civil Service longevity award—25 years

Zhengyu Lu:

Civil Service longevity award—5 years

STUDENTS

GRADUATE:

Gerry Schamberger:

Gamma Sigma Delta Society for Agriculture

Jennifer Teske:

Gamma Sigma Delta Society for Agriculture

Dana Dronen and Kristen Schmitz:

5th Annual Dairy Management Inc. National Discoveries in Dairy Ingredients Best Overall Product Award

Gerry Schamberger:

National Food Processors Association 2003 Graduate Student Award

UNDERGRADUATE:

Jenny Asleson:

CHE 2003 Fibiger Prize for Research

PROMOTIONS

Marla Reicks, to Professor

Chery Smith, to Associate Professor with tenure

©2004 by the Regents of the University of Minnesota. All rights reserved.

Printed by University of Minnesota Printing Services

The University of Minnesota is committed to the policy that all persons shall have equal access to its programs, facilities, and employment without regard to race, color, creed, religion, national origin, sex, age, marital status, disability, public assistance status, veteran status, or sexual orientation.

PRINTED ON RECYCLED PAPER/10% POSTCONSUMER WASTE ♻️

This newsletter is published by
Department of Food Science and Nutrition
Sybil Woutat, editor
swoutat@che.umn.edu
swoutat@umn.edu



Web site: <http://fscn.che.umn.edu>
Fax: 612/625-5272
Phone: 612/624-1290

Address Service Requested

St. Paul, MN 55108-6099

Department of Food Science and Nutrition
1334 Eckles Avenue

UNIVERSITY OF MINNESOTA