



# DEPARTMENT OF FOOD SCIENCE

## SUMMER 2008 NEWSLETTER

Department of Food Science; Rutgers, The State University of New Jersey; School of Environmental and Biological Sciences  
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<http://foodsci.rutgers.edu>



**RUTGERS**  
School of Environmental  
and Biological Sciences

### FACULTY AWARDS

July 1, 2007 - June 30, 2008

Dr. Tung-Ching Lee received the 2007 Babcock-Hart Award from IFT.

Dr. Gil-Soo Han received the 2008 Theobald Smith Society Young Investigator Award.

Dr. Paul Lachance (Emeritus Professor) received the National Science Foundation International Safety Leadership Award (2008).

Dr. Thomas Montville received the 2008 Bernard Oser Award from IFT.

Dr. Karen Schaich received the 2008 Excellence in Teaching Award from SEBS.

Dr. Donald Schaffner received the 2008 Sustained Research and Impact Award from SEBS.

Dr. Mukund Karwe received the 2008 Warren I. Susman Award for Excellence in Teaching from Rutgers University.

### LEADERSHIP CHANGES

Dr. Mukund Karwe accepted the position of Chairman of the Department of Food Science effective November, 2007.



Dr. Donald Schaffner accepted the position of Director of the Center for Advanced Food Technology effective May, 2008.



### TENURE AND REAPPOINTMENT

Dr. Qingrong Huang has been promoted to Associate Professor of Food Science with tenure effective July, 2008.



Dr. Loredana Quadro has been reappointed as an Assistant Professor of Food Science effective July, 2008.



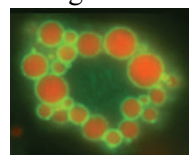
### GRADUATE PROGRAM RATED AMONG THE TOP IN THE NATION

Rutgers Food Science Faculty Scholarly Productivity Index was ranked second among the top performing Food Science Graduate Programs (2006-2007) in the Country.

The ranking is based on publications, citation of publications, federal research funding, and awards and honors to faculty. For details visit: [www.academicanalytics.com/topschools/topprograms.gsp](http://www.academicanalytics.com/topschools/topprograms.gsp)

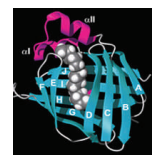
### NEW CENTER FOR LIPID RESEARCH

Professor of Food Science George Carman worked with SEBS Dean Bob Goodman to establish the Rutgers Center for Lipid Research (RCLR). Carman notes that RCLR essentially is a grassroots effort in which faculty, principally from the Departments of Food Science and Nutritional Sciences, took the initiative to call attention to their efforts through the website and by jointly publishing research in leading journals. The Center promotes multi-disciplinary research in biochemical, biophysical, cellular and molecular mechanisms involved in lipid metabolism. A major goal is to increase the field of experts needed to understand and help cure lipid-based diseases such as obesity, diabetes, heart disease and atherosclerosis, all of which are reaching epidemic levels in Western society. Additional information about the Center and its members can be found at: <http://rclr.rutgers.edu>



Green = CGI-58  
Red = Lipid Droplets

3-D Fatty Acid Binding Protein



### CULINOLOGY

The Education Committee of the Research Chef Association (RCA) has formally approved the joint Culinology<sup>®</sup> program between Mercer County Community College (MCCC) and SEBS/Rutgers. The students in this program will graduate with a B.S. degree in Food Science from Rutgers, with emphasis on Culinology<sup>®</sup>. The students will take Culinary Arts courses at MCCC during their first two years followed by Food Science courses at SEBS/Rutgers in the subsequent two years. As of now 25 students have signed up for the Culinology<sup>®</sup> emphasis in the joint program.

With help from our Department, the Bergen Technical High School, Teterboro, New Jersey started offering a Culinology<sup>®</sup> program in their high school curriculum. Our faculty members are working closely with the high school teachers and supervisors to set up laboratories and develop courses at the high school.

## GRADUATION 2008

The Department of Food Science proudly graduated 11 Ph.D, 12 M.S. and 9 B.S. students in 2008. We wish them bright, wonderful futures. For more information please visit our web site at: <http://foodsci.rutgers.edu>

## STUDENT HONORS AND AWARDS

Congratulations to the following students who received scholarships and other honors and awards:

Mohamed Badaoui Najjar	Thomas Nack
Aishwarya Balasubramanian	Katherine Nolan
Jonathan Baldasare	Renee Parriott
Jennifer Carman	Shadi Riazzi
Gabrielle Chiappe	Yassaman Shafaie
Hyeon-Son Choi	Kevin Snyder
Silvia Dominguez	David Sorkin
Andrew Draganski	Anibal Soto
Lisa Evans	Kasi Sundaresan
Zafer Gezgin	Rashmi Tiwari
Didem Icoz	Yevgeniy Turovskiy
Meenakshi Khurana	Supriya Varma
Youn-Kyung Kim	Danielle Voss
Niti Lathia	Wen-Hsuan Wu
Jose Maldonado	Xuntao Zhu

The Food Science Graduate Student Association won IFT's Chapter of the Year in 2007 and are finalists in 2008. For more information please visit our web site at: <http://foodsci.rutgers.edu>

## RUTGERS UNIVERSITY FOOD SCIENCE ALUMNI COMMITTEE AG FIELD DAY 2008

Rutgers University Food Science Alumni Committee (RUFSA) hosted a memorable Ag Field Day on April 26th. It began with lunch and continued with an award ceremony honoring Dr. Marcus Karel for his contributions to the Department, the University and the field of Food Science and Technology. Laura Rokosz, the Chair of RUFSA, introduced the program and Girl Scout Troop 420 said the Pledge of Allegiance. Dr. Karwe spoke, honoring Dr. Karel and also read Dr. Karel's acceptance speech as Dr. Karel was unable to attend. Mr. Fred Kasak of Whole Foods Market, a grocery chain committed to supporting local, sustainable agriculture at each of their locations, gave a presentation. The next RUFSA activity will be at the IFT expo in New Orleans in June.

*Thanks to Campbell's Soup Co., MasterFoods and Wegmans for their generous donations to Ag Field Day.*



## THE PEDALING PROFESSOR

Food Science Professor Dr. Tom Montville joined with America By Bicycle, Inc. to pedal 3,800 miles across the United States this summer to raise money for Elijah's Promise, an organization that runs a soup kitchen and educational programs in New Brunswick. You can follow his journey at: <http://www.pedalingprof.blogspot.com>



## NUTRACEUTICAL-BASED MEALS

Executive Chef Michael Giletto of Cherry Valley Country Club, Skillman, New Jersey hosted graduate students from the Departments of Food Science (Sarita Gokarn, Alyson Mandeville, Yassaman Shafaie) and Nutritional Sciences (Tatiana Toro-Ramos) for a fabulous dinner that the Chef prepared. The purpose of this meeting was to share knowledge between the Executive Chef and the students in their areas of expertise. Chef Giletto prepared a meal in the area of research of each student and served them at the Cherry Valley Country Club. The students worked together and shared their area of expertise to create a packet for Chef Giletto to describe the nutritional and health benefits of each meal served. *The dinner meeting with the Chef was arranged by Johnny Hargreaves.*



## SUPPORT FOOD SCIENCE AT RUTGERS

Please send your checks to the address on the front page of this newsletter, in care of Dr. M.V. Karwe. Please make the check payable to Rutgers University Foundation.

Thank you.