Department of Food Science and Nutrition

“Feeding the World Through Discovery”
On July 1, 1972 the Department of Food Science & Nutrition was created by merging:

*Department of Food Science & Industries (College of Agriculture)*

*Division of Foods (College of Home Economics)*

*Division of Nutrition and Food Service Administration (College of Home Economics)*
Who was the first department head of the Department of Food Science and Nutrition?
Dr. Elwood Caldwell
Professor and
department head 1972-
1986*

*Held position longer than any other department head. He is here tonight. Meet the ICON!
1972: First-Ever Department Meeting in the Fireplace Room of McNeal Hall

Dr. Caldwell
President Eric Kaler, The 16\textsuperscript{th} President of the University of Minnesota, loves which flavor of ice cream?
Kaler Kinetic Krunch!
Developed especially for President Kaler to celebrate his inaugural visit to the Department on Nov. 18, 2011.

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Served With Cake Tonight!
Diamond Sponsors

Hormel Foods

Davisco Foods International, Inc.

Nestlé Health Science
Silver Sponsors

Creative Confectionaire

The Verstraete & Gormican Families

FULTON

LILLEMO & ASSOCIATES, LLC

Quality & Food Safety Consulting
Meet The Amazing 40th Anniversary Committee
What can we say?
Dr. Daniel Gallaher
Professor of Nutrition

Professor Gallaher has been awarded and recognized 3 times for his inspiring teaching skills.
Dr. Edmund Zottola will be delivering the “History of the Department” tonight!
Dr. Devin Peterson
Professor
Co-Director of the Flavor Research and Education Center and Flavor Chemist Extradonnaire!
Dr. Ryan Cox
Professor

Researching new technologies to provide safe and wholesome animal products to the consumer.
Faculty Meeting, 1970’s:
Eugenia Davis, Elaine Asp, Donna Mieske, Elmer Thomas, Isabel Wolf, Lola Bonema, Louise Mullan, Margarita Billings
Adolph Miller (father)  
Ray Miller (son)  
Providing breadth and depth of knowledge to the Department’s processing plant for over 40 years!
Which student organization helps out at:

* Ronald McDonald House
* Second Harvest Heartland
* Meals on Wheels
* Habitat for Humanity?
Student Organization of Nutrition and Dietetics (SOND)
Why are the U of M colors maroon and gold?
In 1880, U of M President Folwell, asked an English instructor, Mrs. Augusta Smith to select the “proper” colors for graduation.

They were liked by all. No committees, no voting - keep it simple!
Dr. Pat Swan, Professor of Nutrition, before she ascended to the position of Vice Provost for Research at Iowa State University.
2012 College Bowl Team Second Place!!
Dr. Slavin, Professor of Nutrition, often lectures on a classic starvation study conducted by which nutritionist who called U of M home?
The U of M's own nutritionist, Dr. Ancel Keys. Keys was the inventor of the K-ration and so much more!

K = Keys
Professor Dan O’Sullivan discovered a naturally occurring lantibiotic (preservative) that could be added to food to kill harmful bacteria like Salmonella, E. coli, and listeria.
First Place (1969) Winners on the “National Dairy Judging Team” and in life!

(back row to front row)
Dr. Bruce Cords, VP, Ecolabs,
Mr. John Urbach,
Dr. Elmer Thomas, Beloved Professor
Ms. Kathy Baldwin, Researcher U of M,
Dr. Joe Warthesen, Former Dept. Head
In 1897, Mary L. Bull joined the School of Agriculture faculty as foods instructor. Bull is credited with persuading teachers and parents to provide hot lunches in rural schools as early as 1911.
And 100 years later...

31 million children participate in the National School Lunch Program

Know who this is?
Tour McNeal Hall and see the Historic Oak Room display of “Elegant Dining” once taught at the U of M.

See the original china, crystal, silver & more!
Professor Craig Hassel
Making a difference in lives of Native American Indian people in his outreach efforts.
Planning a trip to the North Pole?

Yes? Then you need a nutritionist and we have the answer.
Carrie Peterson, RD, LD, CSSD

If she can advise the Minnesotan polar explorer, Ann Bancroft, she can also help you!
People get excited about our ice cream!

Do you know the brand name?
“Golden Gopher”
Available to the public for over 40 years!
Davisco founder, Stanley Davis at the “Creamery Operators Course” University of Minnesota, 1940. His two grandsons, Mitch & Marty, are alumni of the Department.
Minnesota, hats off to thee! To thy colors true we shall ever be, Firm and strong, united are we. Rah, rah, rah, for Ski-U-Mah, Rah! Rah! Rah! Rah! Rah! Rah for the U of M.
M-I-N-N-E-S-O-T-T-A! Minnesota, Minnesota! Yay, Gophers! RAH!
Dr. Allen Levine
Professor and Dean of the College of Food, Agricultural & Natural Resource Sciences
AND
Former Department Head
*******
Our Alumnus!!!
Dr. Samuel T. Coulter

Dairy Industries
Head, 1959-1966

Food Science and Industries
Head, 1966-1972

In 1947, received a patent on the cyclone-nozzle spray dryer still in use today!
Food Science and Nutrition

Goldy Gopher Hugs the "Best and the Brightest"
Which talented and gifted individual will fill the General Mills Endowed Chair for Cereal Chemistry and Technology?
*Received more votes than any other potential candidate by the female faculty members.
Ski-U-Mah?

Created by 2 rugby players as a “team cheer.”


It stuck and is used tonight in the “Minnesota Rouser” song!
Need help understanding proteins or enzymes? Contact Dr. Ismail. She also advises the Award-Winning Food Science and Nutrition Club.
Professor Zata Vickers

Internationally recognized for her expertise in Sensory Evaluation, she has been on the faculty since 1976.
Professor Tonya Schoenfuss

Her passion for “Dairy Processing” is unmatched. She loves being the advisor for the Dairy Judging Team.
Dr. Irving J. Pflug
Emeritus Professor

Internationally recognized as an authority in Microbiology and Engineering Sterilization Processes, taught his “Short Course” this year at the age of 89!

And why not? 90 is the new 40!
Dr. William Breene, a much loved scientist, researcher, artist, poet, archivist, azuki bean specialist!
Identity Crisis!

Does “Goldy Gophers” look like a squirrel?
Yes! The artist hired to create the mascot did not know what a gopher looked like so he drew a picture of a squirrel!
Madge Hanson, a major player in the Department, served as Director of the Coordinated Program in Dietetics and was a treasured expert in clinical dietetics.
This prestigious, highly coveted award of ADA was bestowed upon which Professor of Nutrition?
Dorothy Verstraete
Associate Professor of Nutrition
Institute of Food Technologists (IFT)

3 of our faculty members have served as their President

Labuza            Schmidl           Busta
McNeal Hall researchers in the 1970s set the pace for Food Science and Nutrition where research and teaching continues today in this newly renovated area.

See our new facilities on the tour!
Larry McKay, Theodore Labuza, Zata Vickers, Dave Smith, Frank Busta, Joe Warthesen, Susan Harlander
Serving the public through the news media yesterday and today.
Dr. Frank Busta, Former Department Head
“Developing Solutions for Developing Countries”
2011 Product Development Team
Second Place!
Ina Rowe, nutritionist at the U of M was known to have “leant” her voice and image to “The Betty Crocker Cooking School of the Air” which ran for decades (1924 – 1953).
Louise Mullan, a dedicated & tireless faculty member from 1970 to 2001.

The establishment of the “Louise Mullan Scholarship” in Nutrition reflects her unending dedication to help others.
Dr. Sabrina Trudo
Associate Professor
Making a difference in public health, people’s lives, and the world by .
Being passionate about her cutting edge research to understand cancer prevention through diet.

She is funded by the National Cancer Institute.

Professor Sabrina Trudo
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Dr. Elwood Caldwell

Dr. Theodore Labuza

Dr. Mary Schmidl
Silver Sponsors

Creative Confectionaire

The Verstraete & Gormican Families

Chocolat Céleste

Fulton

Lillemo & Associates, LLC

Quality & Food Safety Consulting
Joining us tonight!

Dr. Paul Addis
Professor Emeritus
37 years in the Department

Published extensively on antioxidants, lipid oxidation and free radicals in human health and disease.
We are honored to be joined by the Warthesen Family for this celebration.

Joseph J. Warthesen
Food Processing Center
Professor Doug Mashek

Unraveling the puzzle of fats and lipid metabolism to alleviate diabetes and obesity.
Which current faculty members of the Department of Food Science and Nutrition have been with the Department more than 40 years?
2012 Disney Product Development Competition Team—3rd Place!!
Got milk?
Or
what color is her hair?
Maroon is the CORRECT ANSWER!
How to change human behavior?

Dr. Reicks explores different techniques in order to prevent obesity & improve diet quality.
We are only a little bit competitive with each other whose is bigger?
In 1902, Alice Child earned her Bachelor’s (U of M) and later added a Master’s (Columbia U) in chemistry. She returned to the U of M to eventually head the division of food research.
Home Economics Staff, 1940

Professor Isabel Noble
In 1943, Dr. Isabel Noble, Professor & Chair of the Food Division, co-authored the first textbook with a title containing the words: “Food Chemistry.” Dr. Joan Gordon was her graduate student.
Dr. Joan Gordon
Professor of Food Chemistry and Chair, Division of Food and Nutrition, 1970-1972
In 1981, The Harold Macy Food Science & Technology Award was established by the MN Section of IFT.

Pictured is Dean Macy being honored as the inaugural recipient at the age of 86.
These sisters made history when they both became what?
Professors of Nutrition in the Department

This has never been repeated anywhere in the USA.

Annette Gormican

Dorothy Verstraete
Another First!
Hanging a 20 x 10 foot sign on the Food Science & Nutrition Building
Dr. Howard Morris
Professor of Dairy Technology
Where did the blue go?

In 1953, a white “Blue Cheese” was developed at the U of M. How did they do it?
Exposing the “blue cheese mold” to UV light created a new stain of mold without the blue color.

It is known as “Nuworld Cheese.”

Pick some up at the Dairy Store!
Some things never change, a female student with milk!

SOND President Chesley Bowman!
Got Milk? SOND President Chesley Bowman!

Department of Dairy Industries, 1964

Meet the Legend!
Dr. Bill Breene is here tonight!!
Did you know that the Department of Food Science and Nutrition
Food Science and Nutrition

has nearly ONE THIRD of all students on the St. Paul Campus?
Minnesota, hail to thee!
Hail to thee our college dear!
Thy light shall ever be
A beacon bright and clear.
Thy sons and daughters true
Will proclaim thee near and far.
They shall guard thy fame
And adore thy name;
Thou shalt be their Northern Star.
Like the stream that bends to sea,  
Like the pine that seeks the blue,  
Minnesota, still for thee,  
Thy sons and daughters true.  
From thy woods and waters fair,  
From thy prairies waving far,  
At thy call they throng,  
With their shout and song,  
Hailing thee their Northern Star.
Food Science and Nutrition

Our research efforts financially bring into the University of Minnesota
more indirect dollars than any other department on the St. Paul Campus.
E. Allen Foegeding
William Neal Reynolds
Distinguished Professor
North Carolina University

Received his Ph.D. from the Department.

He is the new Editor-in-Chief of the IFT Journals

He is here tonight!
That is the number of total students in the Department!
Discovery!! (1930s)

Caves in the Mississippi river bluffs in St. Paul gave the right atmospheric conditions for ripening Roquefort-like cheese, to rival that which comes from Roquefort, France.
Digging Caves!!

Twin Cities caves continued to be used for 20 years for “processing” of cheese, beer, sauerkraut, and mushroom growing.

*************************  
1 cave is still in use for cheese making in Minnesota.  
1930s to 1950s
Visit the Dairy Store This Weekend
It is open for business!

Purchase our dairy products, we still use procedures developed by the Department’s early pioneers in those caves!
Always ready for a challenge, Dr. Chen left China to study for his Ph.D. at Rutgers University. His focus today is metabolomics.
The antique lamp represents metaphysical sciences.
The telescope represents the physical sciences.
The plow represents the industrial arts.
The palette with brushes represents the fine arts.
Regents Seal
University of Minnesota

Motto in Latin:
*omnibus artibus commune vinculum*
“a common bond for all the arts”
Our Alumnus!
Dr. Suzanne Nielsen
Head & Professor Food Science, Purdue University

Current President of Phi Tau Sigma, The Honor Society of Food Science & Technology.
Don’t Miss the Meat Sales Lab!

You name it — smoked, dried, corned, bone-in, boneless, ground — we got it!

Open this weekend!
Professor Linda Brady

Enthusiastic about distance learning & protecting the consumer in the area of Nutraceuticals and Dietary Supplements.
Dr. Chery Smith
Professor of Nutrition

Dr. Smith understands how the impact of culture, the environment, economics, and behavior can influence eating patterns.
Professor Carrie Earthman

What students say about her: “Amazing professor! I can honestly say she's the best professor I've had in my 4 years.”
Professor Csallany

39 years with the Department and celebrating with us tonight!
Professor Joellen Feirtag
A real fashionista!
Hair nets or pink feathered boas, Dr. Feirtag is passionate about ensuring a safe food supply.
The Nicolas Appert Award, the highest award for preeminence in the field of food technology, was given to?
Dr. Theodore Labuza
Morse Alumni
Distinguished Teaching Professor of
Food Science and Engineering
General Mills Chair in Genomics for Healthful Foods is held by:
Professor Xiaoli Chen

The science of nutritional genomics will identify the biological mechanism by which components of food affect human health.
Not Only Do We Educate But We Create Leaders!
Examples of Our Leaders

- Presidents of Companies
- VPs of Research/Quality/Innovations: General Mills, Hormel, Ecolabs, Starbucks +
- Professors, Dept. Heads, Deans, Provosts, Government Leaders: Universities: of Mass, Wisconsin, North Carolina, Auburn, Iowa, Nebraska, Missouri, Purdue, in China, Israel, UK, Brazil, Peru, Morocco, Greece, Italy, and FDA, USDA, Public Health Officials +
Professor Dave Smith certifies the curriculum has the highest standards.

Our goal is to produce the “best and the brightest.”
DEPARTMENT OF
Food Science and Nutrition

2011 College Bowl Finalists!
Professor Clarence Eckles
Yes the very same as in “1334 Eckles Avenue.”

Author of books, scientific papers, delegate to International Dairy Congress held in London in 1928.

The “Eckles Club”: Composed of ~140 members ALL who studied with him.
Dr. Gary Reineccius
Department Head

Internationally recognized as renowned author, professor and researcher in flavor chemistry
Dr. Len Marquart
Associate Professor
Coauthored the book: Whole Grain Foods in Health and Disease.

Champions improving public health through increase consumption of whole grains.
Our microscopes just keep getting bigger and better!
“Protecting the Global Food Supply”

Dr. Francisco Diez
Professor of Food Microbiology

His tireless commitment to food safety is internationally recognized.
Our Vision:
Healthy food and a healthy planet for all of humanity.
L'Etoile du Nord or "Star of the North"

"The Guiding Star"
Stability, Leadership, Guardianship

"Ideals are like the stars. We will never reach them, but like the mariners on the sea, we chart our course by them."

--Carl Schurz
Food Science and Nutrition

[Images of various food items, campus buildings, and university life]
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IFT MN
Institute of Food Technologists
MINNESOTA SECTION

Dr. Elwood Caldwell

Dr. Theodore Labuza

Dr. Mary Schmidl

m om
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Chocolat Celeste

Lillemo & Associates, LLC
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