



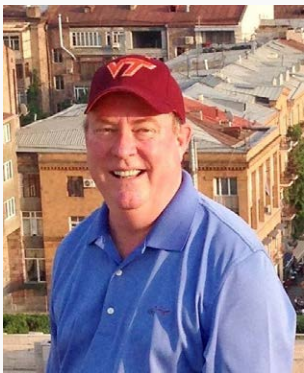
COLLEGE OF AGRICULTURE AND LIFE SCIENCES
FOOD SCIENCE
AND TECHNOLOGY
VIRGINIA TECH.

Food Digest

Winter 2019

Message from the department head

Welcome to the new Food Digest!



Hopefully many of you will be aware that the Department of Food Science and Technology is making a concerted effort to improve our external communication and provide news and stories about our department in new and varied forms. Mr. Alex Hood, Communications Specialist, recently joined us, and he is now bringing new, fresh ideas and significant communications experience to our department.

I wish to thank Kim Waterman, who has graciously taken the lead for many years to get Food Digest assembled, printed and distributed.

Since 2013, our Food Digest newsletter has been an annual print publication that has kept students, alumni and anyone interested in food science up to date with the goings on of the Department of Food Science and Technology at Virginia Tech. Starting this year, we're trying something new.

As our department has grown, it has become increasingly difficult to fit all of the news, accomplishments, events and efforts of FST within the format of an annual print publication. As a result, we've decided it was time for Food Digest to go digital and seasonal. This is an experiment for us. We welcome your feedback and may adjust the frequency or length of the new format based on how everyone feels about it. This is an exciting time for FST. Thanks for sticking with us as we change and grow.

Best regards and happy holidays,
Joe Marcy

FST in the news



Department of Food Science and Technology ranked among best in nation for both its undergraduate and master's programs

The Department of Food Science and Technology placed ninth on Successful Student's list of the 10 best bachelor's in food science and nutrition programs in the country, and eighth on its list of best master's in food science programs.

"It is a clear expression of our department's long-standing goal to give each student an excellent experience and a high-quality education," said Joe Marcy, head of the department. [Read more](#)

Related:

[WDBJ7 - Virginia Tech's food science program receives national recognition](#)



Second CALS Global Opportunity Initiative cohort grows agricultural partnerships in Kenya and Rwanda

FST's Monica Ponder was just one of six CALS faculty chosen to travel to Africa last summer to build collaborative partnerships, tackle complex research challenges, and refine their research pitch as part of CALS' new Global Opportunity Initiative. [Read more](#)

Tips to keep our Holiday meals safe from foodborne illness

FST food safety professor Rob Williams joined Kianna Price on WFXR's Living Local in Virginia to talk about how to follow proper food safety procedure while preparing your family's holiday dinner.

[Read more](#)



4-H students visiting Virginia Tech get a taste of food science

A group of students visiting Virginia Tech as part of Virginia 4-H's Great Summer Showcase got a hands-on lesson on the scientific processes involved in pizza making thanks to Enology Analytical Services Lab Director Ken Hurley.

[Read more](#)

When to give up on the food in your pantry

There are two kinds of people in the world: those who fervently abide by expiration dates, and those who don't. FST's Renee Boyer spoke to MSN Lifestyle about when it's okay to disregard expiration dates and when it's really not.

[Read more](#)



Fall 2019 Graduates



Congratulations, Fall 2019 Graduates!

Undergraduate

Pengyu Chen

Eli T. Fagan

Andrea M. Hagen

Jiajun Li

Nicole P. Salinas

Spencer M. Vass

Graduate

Nicole L. Arnold

J'Nai B. Kessinger

Nicholas E. Poe



Congratulations to our new FST alumni! Tune in to Virginia Tech's [commencement web page](#) on December 20th to watch the Fall 2019 Commencement Ceremony live stream. The undergraduate ceremony starts at 10:30 a.m., and the graduate ceremony begins at 2:30 p.m. Join us this Friday in cheering for this semester's graduating foodies and celebrating another fresh crop of food scientists going out into the world to do great things!

Wishing Rusty a Happy Retirement

Last month, FST and Biological Systems Engineering got together to recognize HABB1 Building Manager Roman "Rusty" Rustia, who is retiring at the end of the year. Rusty has been an invaluable part of our department and one of the kindest people any of us have ever had the good fortune to work with. Though he will be missed around here, we would like to wish him the best of luck in retirement. Thanks for everything, Rusty!



On Social Media
2019 Holiday Potluck



Virginia Tech Food Science & Technology Department is with Kim McKissack Waterman and 7 others.

16 hrs · 🌐

Our annual holiday potluck is an opportunity for everyone to spend time together before winter break, and this year's was a blast! So much good food and great company! #FSTHolidayPotluck #VTFoodScience #FSTFoodies



👍❤️ 22

What is a Food Scientist?



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What is a **food scientist?**

Casey Feher (pictured right with brewmaster Jason Oliver) is a production brewer at the Devils Backbone Brewing Company. Making beer wasn't her initial choice of career path, but she fell in love with it while taking food and beverage fermentation courses during her senior year at Virginia Tech. She now brews Devils Backbone's latest at their main production facility in Lexington, VA.

What kind of **food scientist** can you be?
Find out more at fst.vt.edu.



Liked by **ann.brook** and **17 others**

vtfoodscience Do you know what a food scientist actually does? If you're FST alum Casey Feher, you make the latest tasty brews at [@devilsbackbonebrewingcompany](https://www.devilsbackbonebrewingcompany.com).
#FSTFoodies #FoodieAlums [@vtcals](https://twitter.com/vtcals) [@vt_alumni](https://twitter.com/vt_alumni) [@virginia.tech](https://twitter.com/virginia.tech) #VTFermentation

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vtfoodscience [@devilsbackbonebrewingcompany](https://twitter.com/devilsbackbonebrewingcompany) Thanks for giving our brewing and fermentation students great internship and job opportunities! 🍷👍



FST at Blacksburg Brew Do



Virginia Tech Food Science & Technology Department @... · Sep 13

Thanks to all who came out to the #VTFoodScienceClub's annual beginning of the year cookout!



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[Show this thread](#)

FST at Blacksburg Brew Do



Virginia Tech Food Science & Technology Department

October 27 · 🌐

FST was well represented at Blacksburg Brew Do! Enology Analytical Services Lab Specialist Ann Sandbrook gave a presentation about the constantly changing world of beer trends, and Pilot Plant Manager Brian Wiersema spoke about barley and malting in the brewing process. Thanks to Brian and Ann for teaching the good attendees of #BrewDo19 a little about what they were drinking! 🍺 🍺 🍺



👍❤️ 25

2 Shares

New FST Stickers





Hot off the presses are our brand new FST stickers! Stop by FST 25B to pick one up for free. If you'd like us to mail you one, send Alex Hood (abhood@vt.edu) an email with your full mailing address. They're vinyl, waterproof and removable, so feel free to stick them on water bottles, cars and anything else you can think of!

Foodie Achievements

2018-19 CALS Alumni Awards





Four FST alumni received awards at the this year's College of Agriculture and Life Sciences Alumni Awards. Lynn Ann Smith (top left) was named Outstanding Recent Undergraduate Alumna of the College. Joe Eifert (top right) won Distinguished Alumnus in Academia. Brett Driver (bottom left) was awarded Outstanding Recent Alumnus in Academia. Tom Payette (bottom right) was named Distinguished Alumnus in Government/Industry.

General Administrator of AUPSA



Two time FST alum Raúl Saucedo Alderete was appointed General Administrator of the Panamanian Food Safety Authority (AUPSA) in July. In his new position, he will oversee the government body that regulates Panama's entire food supply.

CALS Employee of the Month



Melissa Wright (center) was selected as CALS' June Employee of the Month for her work in the Food Innovations Lab. She was nominated by Food Innovations Lab Director Joell Eifert (right).

World Food Prize Council of Advisors



FST alum Elsa Murano, director of the Borlaug Institute and former president of Texas A&M University, joined the World Food Prize Council of Advisors, where she will advise World Food Prize leadership on the design and implementation of foundation programs, help appoint members of the World

Food Prize Laureate Selection Committee, and endorse the Selection Committee's choice of a new Laureate each year.

The World Food Prize is awarded for a specific, exceptionally significant, individual achievement that advances human development with a demonstrable increase in the quantity, quality, availability of, or access to food through creative interventions at any point within the full scope of the food system.

In Other News



Candy corn: Why America has a love-hate relationship with the Halloween treat

FST's Joe Marcy and Jacob Lahne spoke to USA Today about what goes into making candy corn and what it might be that makes the fall treat both so reviled and adored. [Read more](#)



The Science of Color in Wine

The color of a wine indicates much more than just how visually appealing it is. FST Professor Emeritus of Enology Bruce Zoecklein spoke to SevenFiftyDaily about what determines the color of a wine and how it can affect flavor.

[Read more](#)



What'll it be? Bourbon or Rye? Can you tell the difference?

New sensory research from FST Assistant Professor Jacob Lahne found that people are unable to tell the difference between bourbon and rye whiskies based solely on type. Lahne talked to WVTF radio about how he got his results and what they might mean for the whiskey industry.

[Read more](#)

