

Spring 2020

### Message from the department head

#### **Greetings from home!**



To say these are trying times is a significant understatement. These are unprecedented times. Never before have we told students not to come to campus and to please stay home. Likewise, all faculty and staff have been given permission to telework. All classes at Virginia Tech have been transitioned online. Life goes on, but it is really strange to live our work lives in isolation. We truly miss our students and the opportunity to engage with them daily. The very good news is that so far, no faculty or staff from FST have fallen ill to COVID-19, nor students that I am aware of. For this, I am extremely grateful.

Still, these hard times bring to mind the Hokie Spirit. As an instructor and department head in 2007, I expected our students to leave campus once they were given the opportunity following the tragedy of April 16. That spring, I was teaching Food Processing. After courses resumed, I arrived at that first class to find that every student was present, even though they were told they could take their existing grade and leave.

"Hokie Strong" meant that they wanted to stay and be in community with each other. Many kind deeds followed, and it was obvious the Hokie community was intentional about trying to demonstrate that good was stronger than evil. Kindness was stronger than hatred. I was uplifted by being a part of the Hokie community.

Now we are in a time when our whole nation is being challenged. As a proud member of this community, I wish to encourage all to remain Hokie Strong and to see that we come out of this pandemic with stronger bonds to each other. Being Hokie Strong means also being Hokie Caring and Hokie Compassionate. The food industry is essential to our country, and many of the readers of this newsletter will be working extra hours to keep food available to us. This is an opportunity for all of us to practice these values and show them our support.

Let me close this message with sincere gratitude for the support of our alumni and friends during this difficult time. Thank you. Let me know how I can help you. I look forward to hearing from you.

Stay Safe,

Joe Marcy

#### **FST** in the news

### Safety during a global pandemic



## Food Science alumna named sole U.S. representative on international advisory council to monitor food security impacts of COVID-19

Virginia Tech Department of Food Science and Technology alumna Elsa Murano has been selected as the sole U.S. representative on the newly formed Food Security of the Americas Advisory Council — created to address the mounting food supply issues that are resulting from the COVID-19 pandemic.

"My degree in food science — with a specialty in food safety — grounded me in science, which has been the hallmark of the work I've been able to do as a researcher, policy maker, and university administrator," Murano said. "As a proud Hokie, I am honored to be able to apply this principle to the work of the council." Read more

Proper handwashing technique is more important than ever, says VT food safety expert

FST Extension Specialist Renee Boyer says that proper handwashing is the first line of defense against COVID-19. Follow



Food safety expert offers Tips for safely buying take-out food / packages

Food Innovations Program Director Joell Eifert spoke to the Roanoke Star about how to stay safe when ordering delivery and takeout and the likelihood of viral transmission through food packaging.

Read more

these tips to make sure you're washing your hands the right way and using the correct kind of hand sanitizer. Read more





#### Related:

WSLS - Virginia Tech: How to properly wash your hands

WFXR - Tips for safely buying takeout

WFIR - VT Food Safety
Expert: Don't do this with
food delivered to your
door

CBS19 - Experts give advice on safely using takeout and food delivery services

Virginia Tech COVID-19 Info and Resources



### **Spring Commencement has been moved online**

As a result of campus closing for the rest of the semester, commencement 2020 will now take place online. This first of its kind event will allow participants to watch the ceremony with family and friends near and far while sharing comments and photos with one another using an online platform. The ceremony will be available on vt.edu and will be viewable on-demand afterward. During the ceremony, graduates will also have the opportunity to create their own experience by listening to a message from their college dean and hearing their name read. This will be a unique way for Hokies everywhere to take part in commencement. Read more

Tune in to <u>Virginia Tech's Commencement 2020 web page</u> on Friday, May 15 at 6:30 p.m. ET to cheer on our graduating Foodies!

**Welcoming Dr. Bruce** 



# Herbert Bruce named assistant professor of practice and undergraduate advisor for Department of Food Science and Technology

Bruce joined FST full time in January as the department's assistant professor of practice for undergraduate education. He has taken over all undergraduate advising duties from student favorite Linda Granata, who retired last June after nine years guiding students through FST's undergraduate program. Dr. Bruce will also be involved in planning the First-Year-Experience course for the College of Agriculture and Life Sciences and teach a number of food science courses, including Applied Malting and Brewing Science, which he has taught for the department for five years. Read more

#### Related:

Video- Meet Herbert Bruce

Video- Outtakes: Meet Herbert Bruce

### Are you a Foodie alum?

Join the VT Food Science Alumni Facebook group!



### Take a virtual tour of FST with Dr. Bruce!



Since students couldn't be on campus for Hokie Focus this year, we decided to bring campus to them by making this video tour of the department to give incoming foodies a peek at some of the labs and classrooms they'll be using throughout their education and the chance to meet a few of the professors who will be helping them along the way. Hosted by Dr. Herbert Bruce.

#### **On Social Media**

**Defending during a pandemic** 





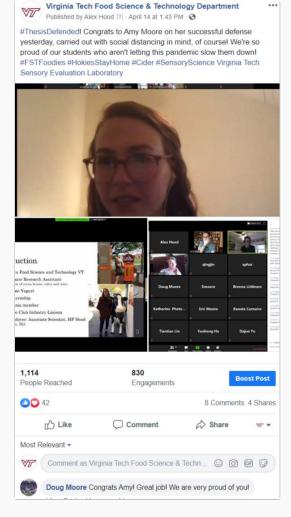
dissertation "Impacts of low-water activity food type on inactivation kinetics and models of foodborne pathogens treated with low-temperature, vacuum-assisted steam processing" on Monday!

In the wake of campus closing, she corona-proofed her defense by moving it online. Welcome to doctor-hood, Jennifer!  $\ref{eq:corona}$   $\ref{eq:corona}$ 









#### An alum gives back



#### Virginia Tech Food Science & Technology Department

February 20 · 🔇

The only thing that makes us happier than our students finding success after graduating is when they use that success to help others follow in their footsteps.

A couple of weeks ago Julia Adornetto, one of our alumni who now works for Spectrum Brands, reached out to let us know that she had applied to The Way Foundation, a non-profit that supports community health and education, for a grant on behalf of our department and that it was approved.

On Friday, we held a homecoming reception for Julia, and she presented Dr. Marcy with a check for \$20,000 in Food Science & Technology scholarship funding! We can't possibly say just how grateful we are to Julia and The Way Foundation for this generous gift that will support the next generation of Foodies and help them also find success after graduation. Thank you, Julia! #FSTFoodies #FoodieAlums Virginia Tech College of Agriculture and Life Sciences





## A Simple Rule for a Better Diet: Avoid Processed Foods?

Are processed foods good or bad for you? FST Professor Rob Williams and VT HNFE alum Carmen Shanks spoke to GQ about why that question doesn't necessarily make sense.

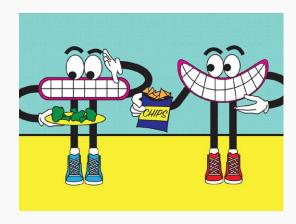
Read more



# Forest resident studying food science spins cotton candy into business

FST freshman Jason Rony turned his interest in the science behind candy into The Cotton Candy Lab, where he mixes ingredients to develop novel C<sup>2</sup> flavors.

Read more



## In Conversation with #WomeninAg: Dr. Jodi Williams

In celebration of Women's History Month, the USDA spoke to FST alum Dr. Jodi Williams for its #WomeninAg series about her journey from food science student to Senior Advisor for Food Safety, Nutrition, and Human Health with the USDA Office of the Chief Scientist. Read more







