



## ISU Food Science Club News

The students have big news this month as the Product Development Team's project named "FruitSoylicious" was selected as one of the six finalists to compete at the National IFT Convention in California this year!!! WOW! GO STATE!!!! They will also be competing in the Regional College Bowl competition in WI April 3-4<sup>th</sup> .

Good Luck ISU at College Bowl!!! Then they are selling their fantastic fudge for VEISHEA again this year as their main fundraiser. See more info below about Fudge. If you email in your orders to [fudgeisu@iastate.edu](mailto:fudgeisu@iastate.edu) they can be picked up and paid for at the April IA Section Meeting at the Culinary School in DMACC.

### Food Science Fudge

Iowa State University

#### THE CYCLONE

Chocolate fudge with peanuts & Marshmallow mixed in & topped with candy-coated chocolate pieces

#### PEANUT BUTTER PARADE

Creamy and delicious — a perfect compliment to the VEISHEA celebration

#### FOUR SEASONS FUDGE FOUNTAIN

The traditional chocolate fudge favorite

#### CHOCOLATE MINT

A great blend of both flavors

Orders must be submitted by **April 10**. Orders can be submitted electronically to [fudgeisu@iastate.edu](mailto:fudgeisu@iastate.edu) or turned into Linda Svendsen at MacKay 224A.

**1 LB. (32 pieces) = \$9.00**

**1/2 LB. (16 pieces) = \$5.00**

Pick-up, (along with payment) is available Friday, April 17, from 9:00 - 5:00, or Saturday April 18 before 3:00 in 206 MacKay.

Payment methods include cash and checks made out to "Food Science Club." (OR) pay & pick up April 16<sup>th</sup> at IA Section Meeting in Ankeny.

## \*\*\*Miscellaneous News & Announcements\*\*\*

### **Bookmark – IOWA SECTION WEB PAGE**

The Iowa Section IFT web page is [www.ift.org/sections/iowa/](http://www.ift.org/sections/iowa/).

**Note the new section for Job Opportunities.**

Take a look and check out the information located there. If there is something you want to post that is related to our section or you see something that needs to be updated please contact Toni Burnett at [tlburnett@burkecorp.com](mailto:tlburnett@burkecorp.com)

---

### Scholarship Donors for 2009

Just a Reminder to ask your Company to donate to the  
IOWA Section Scholarship Fund

AND

Join in the University Alumni “Biggest Donor” Contest  
Pitting ISU Alums vs. “other Alums”

So far the score is ISU- \$50 vs. “Other” Alums - \$300

Email Joan Randall at Kemin for details

(email addresses found in Executive Board member list following)

---

### \*\*\*We Need Industry Sponsors\*\*\*

For Student Recognition & Scholarship Night April 16, 2009  
Industry pays for the student’s dinners at this meeting so please be  
generous and sponsor several ISU students at a cost of \$35 per  
student. Let’s support the future employees of our Industry and  
show them our thanks!!! List the number of students your  
company will sponsor on the Meeting Reservation Form. Thanks!

---

### **NEW!!! Invite a High School Teacher to an Iowa Section Meeting!**

One of the goals of the Executive Committee for the coming year is to increase the awareness of Food Science as a profession to high school students. One way to reach these students is through the high school teachers – especially those teachers in the sciences, family & consumer sciences, and agriculture. Each meeting, we will send messages to high school teachers within a 20 mile radius of the meeting. If you also know a teacher that may be interested in attending the meeting, please invite them. Teachers will receive their meals at the student price.

## More Food Technology Information! Read ON...

### Iowa State University Discovery Lab Offers Antimicrobial and Prebiotic Research Services

Antimicrobial and prebiotic research is the focus of a new lab at Iowa State University. The Discovery Lab, operated within the Center for Crops Utilization Research, was established to accelerate the discovery and characterization of bioactive compounds from naturally occurring sources. The lab operates two Bioscreen C Growth Curve units for automated, simultaneous microbial growth curve determinations under a variety of conditions. The units can be used for rapid screening of natural antimicrobials, prebiotics, and other bioactive compounds. One of the bioscreen units is mounted in an anaerobic chamber to facilitate experiments with anaerobic micro-organisms. Other equipment in the lab includes analytical and preparative high-pressure liquid chromatographs and an organic solvent spray dryer. The lab is available to users on a fee for service basis. If you are interested in using the lab, please contact William Colonna at 515-294-0643 or visit [www.ccur.iastate.edu/facilities/discovery.html](http://www.ccur.iastate.edu/facilities/discovery.html).

## Science Fair Winners...

2009 State Science and Technology Fair of Iowa -

The 2009 State Science and Technology Fair of Iowa was held March 27 and 28 at Iowa State University. This year the Iowa Section-IFT and the Department of Food Science and Human Nutrition presented awards to the best science fair projects related to Food Science and Human Nutrition at the junior high and senior high level. This year's awardees were:

**Junior High: Amanda Post**

**Senior High: Erin Brassler**

Thank you to Millicent Richard, Pat Murphy, Brittney Wenzel for judging the competition.

## Biographies for DMACC Ankeny Tour, Dinner and Program (April 16<sup>th</sup> Meeting Information & Reservation Form following)

### Robert Anderson, Iowa Culinary Institute Program Chair, CEC, CCE

A native of Minnesota, Robert Anderson began his culinary career by attending the Mankato Area Vocation Technical Institute in Mankato, MN. He went on to study at the prestigious Culinary Institute of America (CIA) in Hyde Park, NY. After graduation in 1972, Anderson pursued his career at the Broadmoor Hotel and Air Force Academy Officers' Club in Colorado Springs, CO. In 1974, Anderson moved to Iowa to become the program chair of Des Moines Area Community College's (DMACC) Culinary Arts and Hospitality Careers program. He is certified by the American Culinary Federation as a Certified Executive Chef (CEC) and a Certified Culinary Educator (CCE). Chef Anderson is a member of the Greater Des Moines Chefs' Association, Chaine Des Rotisseurs, an international organization of food and wine connoisseurs, and the French Hospitality Association of the Confrerie Gastronomique de la Marmite d'Or. He has twice been named Chef of the Year by the Greater Des Moines Chefs' Association. In 2000, Anderson was selected as the DMACC Distinguished Teacher of the Year award recipient. In the spring of 2004 he was inducted into the highly selective group, the Honorable Order of the Golden Toque, a group of chefs and restaurateurs who have been honored for their outstanding service to the food industry. In the spring of 2008 he was awarded the Central Region Chef Educator of the Year. Anderson was also instrumental in establishing a relationship with the Cuisiniers de la Loire, an organization of chefs from St. Etienne, France region. For the past 20 years, French chefs have come to the Ankeny Campus in January to teach French cuisine to DMACC's Culinary Arts students. As part of the exchange, DMACC students travel to France each May to serve two to three week apprenticeships under French Chefs.

### Paul Gospodarczyk, Enology Instructor/Program Chair

Paul Gospodarczyk is the Enology Instructor at DMACC and works with enology students across the Midwest. His degree is in Fruit Science and Enology from Missouri State University where he held 2 internships in enological research. Since, he has worked at wineries in Oklahoma, Colorado, New Zealand, and Oregon. In addition, he has consulted with two winery start-up operations in the Midwest. Gospodarczyk established the Mid-American Wine Competition, and is an active wine judge having participated in the Illinois State, Michigan State, INDY International, and as a judge-in-training at Temecula, California, wine competitions. He has also developed an international internship program which assists students in acquiring vintage positions at a New Zealand winery. In March of 2009 he completed the first level examination in the process to become a Certified Sommelier.

**Iowa Section Members:**

**Please see the attached meeting announcement and registration for our April 2009 meeting at DMACC in Des Moines, IA. We will be enjoying a gourmet meal prepared by the culinology team, as well as hear from Chef Anderson and Paul *Gospodarczyk*, instructors at DMACC. This will also be our student recognition night. You are encouraged to sponsor a student's dinner for the evening.**

**Reservations are due by Thursday, APRIL 9<sup>th</sup>. Please get them in as soon as possible.**

***Please let me know if you have any questions.***

***Hope to see you there!***

Please join us April 16<sup>th</sup> in Des Moines, IA at the DMACC Culinary Facilities for our final meeting of the year. We will begin the evening with a full tour of the culinary facilities and then move onto a champagne reception and gourmet dinner prepared under Executive Chef, Robert Anderson. Chef Anderson will be giving a short presentation as will Paul Gospodarczyk, Instructor of Enology. We will end the evening with our meeting and awards presentation to students and faculty.



## Iowa Section IFT Executive Committee Business Meeting

February 19, 2009                      Amana, Iowa    4:00 p.m.

Members present: Jabaay, Wilson, Randall, Burnett, Lopez, LaGrange  
Gilbert, Kramer, Anderson, Brewer

1. Motion by Lopez & second by Wilson to approve Minutes of the November 20, 2008 Exec. Board meeting. Motion carried.
2. LaGrange submitted the Treasurer's Report. Balance 2-19-09 = \$6940.63.
3. Burnett submitted the Biennial Report for 2009 on 1-23-09.
4. Lopez reported on planned programs. DMAC Culinary dinner and program for the April Awards meeting is being arranged by Wilson and is on track. Tonight we have the Distinguished IFT speaker Michele Perchonek who will talk on "New Developments in Space Food".
5. ISU Food Science Club news by Tim and Janelle:
  - a. First competition for College bowl is in early April.
  - b. Students are starting intramural bowling.
  - c. Product Development "Fruitsoylicious" is awaiting approval.
  - d. The Club continues sensory & hand washing activities with local schools.
  - e. Club Trip is planned for 3-5-09 to Chicago with 19 students.
  - f. The Fudge committee will be doing pre-orders for VEISHEA.
6. Scholarships were discussed. The Standing Committee of Aubrey, Gilbert & Randall updated the form. Toni will send to Sherri to update the website. They are formulating a letter to send to Industry & members for donations.
7. By-Laws, taxes and Audits were discussed. Ross read by-laws updates that were approved by the board. He will submit to National. Also, Form 990 will be filled out and sent in by Ross/Casey. Motion by Toni and second by Randall to change the Audit Committee to the Treasurer and 1 other member. Motion approved.
8. Membership retention & recruiting was discussed. Casey reported to us that she contacted National and they sent her pamphlets & membership forms. If we can add a flyer from our IA Section, this would be great to give out to Industry to generate members. Casey's committee will work on this flyer.
9. IFT 2009 Strategic Leadership Forum in Chicago was cancelled.
10. Science fair needs judges for March 27 & 28. Kramer willing to do Cedar Rapids and Randall Des Moines. We discussed sponsoring a division at the State Fair, but no decision was made.
11. Long Range Planning was discussed. Wilson made a motion & Brewer second to have committee composed of past chairs, Chair-elect, Chair, and 2 newer members. Motion approved.
12. Nominations are needed for Chair-Elect, Secretary, and 2 Members-At-Large. Casey will get with Terri on this. We need to ask other members to serve.
13. No other business was presented. Motion by Wilson and second by Gilbert to adjourn. Motion carried. We adjourned for an Amana family-style dinner followed by IFT Speaker Michele Perchonek from NASA.

Submitted by: Toni Burnett, Iowa Section IFT Secretary



**IFT IOWA-SECTION EXECUTIVE COMMITTEE  
2008-2009**

**CHAIR** (8-09)

Terri D. Boylston  
Dept. of Food Science/ Human Nutrition  
Iowa State University  
2312 Food Sciences Building  
Ames, IA 50011  
Phone: (515)294-0077  
Fax: 515-294-8181  
tboylsto@iastate.edu

**PAST-CHAIR** (8-09)

Ross Jabaay  
Burke Corporation  
1516 South D Ave.  
Nevada IA 50201  
Phone: 515-382-3575  
Fax: 515-382-3955  
RWJabaay@burkecorp.com

**CHAIR -ELECT**(8-09)

Casey Lopez  
Grain Processing Corporation  
1600 Oregon Street  
Muscatine, IA 52761  
Phone: (563)264-4411  
Fax: (563)264-4289  
casey\_lopez@grainprocessing.com

**TREASURER** (8-10)

Bill LaGrange  
2800 Torrey Pines  
Ames, IA  
Phone: (515)292-4131  
lagrange@iastate.edu

**SECRETARY** (8-09)

Toni Burnett  
Burke Corporation  
1516 South D Ave. - PO Box 209  
Nevada IA 50201  
Phone: 515-382- 8467  
Fax: 515-382- 8548

[TLBurnett@burkecorp.com](mailto:TLBurnett@burkecorp.com)

**MEMBERS-AT-LARGE**

Lester Wilson: lawilson@iastate.edu  
Bob Olson: bolson@machlink.com  
Jim Coller: jcoller@comsoftdev.com  
Kate Gilbert: kate\_gilbert@grainprocessing.com

**MEMBER-AT-LARGE** (8-11)

Kelley Kellen  
Burke Corporation  
1516 South D. Ave.  
Nevada, IA 50201  
phone: 515-382-8455  
Fax: 515-382-3955

[KJKellen@burkecorp.com](mailto:KJKellen@burkecorp.com)

**MEMBER-AT-LARGE** (8-10)

Joan Randall  
Kemin Food Ingredients  
2100 Maury St.  
Des Moines, IA 50317  
Phone: (515) 559-5492  
Fax: (515) 559-5250

[joan.randall@kemin.com](mailto:joan.randall@kemin.com)

**MEMBER-AT-LARGE** (8-09)

Gits Prabhu  
PHD Technologies  
3234 Bayberry Rd.  
Ames IA 50014  
Phone: 515-292-6009  
Fax: 515-292-0600

[gits.prabhu@gmail.com](mailto:gits.prabhu@gmail.com)

**MEMBER-AT-LARGE** (8-09)

Mike Kramer  
Grain Processing Corp.  
1600 Oregon Street  
Muscatine, IA 52761  
Phone: 563-264-4191  
Fax: 563-364-4289

[mike\\_kramer@grainprocessing.com](mailto:mike_kramer@grainprocessing.com)

**STUDENT REPRESENTATIVES**

Tim Anderson - Graduate Rep  
timma@iastate.edu  
Janelle Brewer - Undergraduate Rep  
jebrewer@iastate.edu



***INSTITUTE OF  
FOOD TECHNOLOGISTS***