"STUDENT CHAPTER OF THE YEAR"

At the IFT meeting in Anaheim in June, our student club was honored for their outstanding program. The club president is Karen Croner and the advisors are R.W. Sheldon and P.H. Roegeling.

The first Food Regulations and Safety Conference was held at Ackerman Center, North Carolina State University, on June 28-29. Topics of major concern to both food industry and regulatory personnel were addressed.

General sessions featured discussions of pertinent safety issues confronting the U.S. food industry by the best informed authorities in the nation. Workshop sessions were conducted in seven food commodity areas—dairy, poultry, eggs, meats, seafood, fruits and vegetables, and milling and baking. Arthur Hull Hayes, Jr., M.D., former FDA Commissioner, now Provost and Dean of New York Medical College, Valhalla, discussed risk assessment and its effect on safety issues. Other conference speakers included James A. Stribling Jr., Executive Assistant to the FDA Commissioner; Carly L. Hingling, President of the Food and Drug Law Institute, George C. Giddings, General Inc., Michael J. Gilroy, Senior Food and Drug Counsel, Coca Cola Co., Fred R. Shank, R.D.A., Michael J. Goldblatt, Gen. Foods Corp., Norman E. Kirshenbaum, Wisconsin Dept. Ag., Robert A. Pojarine, Abt. Safe-Dine Assn., Leonard F. Blanton, N.C. Dept. Ag., and Stephen H. McCalla and James H. Wallace from law firms in Washington D.C.

Participants in first "Aseptic Processing and Packaging School"
A week-long program for aseptically processed and packaged foods in flexible containers was held March 5-9 in the McKimmon Center at NCSU. T.W. Downes and J.W. Goff, Mich. St. Univ. Packaging Institute, discussed food container handling, sanitation, and closure evaluation. Dept. staff involved in the workshop were D.B. Carroll, M.E. Gregory, A.P. Hansen, P.L. Hemphill, V.A. Jones, R.F. McFeters, R.G. Miller, Jr., J.E. Rushing, and K.R. Swartzel.

Faculty and Staff Activities

Dept. faculty promoted from Assoc. Professor to Professor on July 1, 1984 include H.M. Hassan, and R.F. McFeters. New visiting professors in the Dept. include Jang-Lae Park from Kyung Book Natl. Univ., Korea, and Shoichi Kobayashi from Nat. Food Research Inst., Tsukuba City, Japan.

H.R. Bell Jr. was elected Chairman, North Central Regional Research Project, entitled "Function, Nutritive Composition, Quality, Stability and Efficient Production of Poultry Meat and Egg Products." M.A. Daeschel gave an invitational paper at the Amer. Soc. Microbiol. in March. E.A. Foegeding is serving as Chairman of the Search Committee for the selection of a Faculty replacement for J.T. Keeton's Meats position. P.L. "Pam" Hemphill has resigned as Mgr. of Univ. Dairy Plant to accept a position with the Sun-Stop Bottling Co., Gastonia, NC. V.A. Jones was selected as an honorary member of Golden Chain, a student honor society for outstanding undergrads. T.C. Lenier gave invitational papers to a seminar in Wash., DC, the Meat Sci. Instit. at Univ. of Ga., and the College of Fisheries in Newfoundland; and received a grant from B.K. Landers Inc. to test phosphate applications in swine and processing. T.R. Klenkner gave invitational papers at V.P.I and Cornell on genetic engineering of lactic acid bacteria. R.F. McFeters gave an invitational paper in June at the IFT Basic Symposium in Anaheim, Calif. Lula S. Paschal, Research Tech. in the Fruits and Veg. Lab, retired on July 1. J.H. Finkelman gave invitational papers to the Meat Sci. Instit. of Univ. of Ga., the Tri-state Meat Proc. and Country Ham Councils; was an official judge at Tri-state Country Ham and Bacon Show; was elected Secretary of Ga.-Va. IFT; and received a grant from Ag. Foundation for work on country hams. K.R. Swartzel gave an invitational paper at Amer. Chem. Soc. symposium on "Continuous Thermal Processing and Packaging of Fluid Foods - Reaction Kinetics and Process Design"; was given full status on the graduate faculty and membership in Gamma Sigma Delta; and received a two-year project sponsored by the S.I. Poultry and Egg Assoc. entitled "Eval. of Aseptic Packaging of Conventionally Pasteurized and Ultra-pasteurized Whole Egg" in cooperation with H.R. Bell Jr., and E.A. Foegeding. M.K. Sealsgood gave an invitational paper at the Amer. Chem. Soc. symposium on "In Vitro Methods for Assessment of Changes in Protein Structure as Related to Nutritional Quality"; was elected Pres.-elect of NSCU chapter of Sigma Xi; and received a grant from NC Board of Science, N.C. Biotechnology Center for study of "Biocatalysis in Organic Solvents." E.R. Turner, Jr., is Chairman of the IFT Committee on Constitution and By-Laws and is serving as a committee member on Drug and Chemicals for Poultry Sci. Assoc. L.G. Turner was elected to the NCSU's Academy of Outstanding Teachers. C.T. Young gave invitational papers to the Pennsylvania Mfg. Confectioners' Assoc. in Lancaster, PA and to Food Micro-structure Meeting in Philadelphia in April; and received a grant from "Snack-Factory" for research in the area of "Developing Threshold Levels of Mathematical Models of Good and Bad Off-Flavors in Peanuts."

The first John L. Etchells Memorial Lecture was held April 12, 1984. The lecture is sponsored by the N.C. Dept. of Food Science and the N.C. Chapter of Phi Tau Sigma Honorary Society. Dr. Etchells was employed by the USDA in 1936 as a bacteriologist with the US Food Fermentation Laboratory at NCSU. During his 38-year leadership, the fermentation laboratory became recognized internationally. Dr. A.L. Derain, a close friend of Dr. Etchells, who is Prof. of Industrial Microbiology at M.I.T., Cambridge, MA, gave the memorial lecture.

L to R - H.P. Fleming, A.L. Derain
Mrs. J.L. Etchells, M.A. Daeschel, T.A. Bell
Phi Tau Sigma Installation


Academic Affairs (V. A. Jones)

"NCSU students have won three of the 12 IPT Sophomore Scholarships awarded for 1984-1985. These awards were in national competition with students from throughout the US. In addition, two juniors received IPT Scholarships and two graduate students were awarded IPT Fellowships. The winners were: Sally Smith, sophomore (Lexington, NC); Lisa Hansen, sophomore (Garner, NC); Patricia Butcher, sophomore (South Africa); Sara McCausley, junior (Durham, NC); Anne Tieleman, junior (Riner, Va.); Ruth Price, M.S., Lancaster, S.C.; Kim Kirsheman, M.S. candidate (Winston-Salem, NC). Sally Smith, Sara McCausley, and Ruth Price also won IPT scholarships for the 1983-84 year. Ruth Price and Kim Kirsheman each received their B.S. in Food Science at NCSU. Besides the winners, the following were named as alternates: Lynne Strauss, junior (State College, Pa.) and Phil Rakes, M.S. candidate (Raleigh, NC). Ruth Price was also an alternate for a Raleigh-Purline Fellowship.

Twelve students earned their B.S. in May. They were: James Ball (New Hill, NC); Medard Byamungu (Kubobo, Tanzania); Joseph Colquitt (Siler City, NC); Robert Contino (Bridgeton, NJ); Joyce Hobbs (Hickory, NC); Martha Jones (Mt. Olive, NC); Rose Martinez (Jacksonville, NC); Betty Parker (Clintonsville, NC); Rafael Perez (Vallin, Colombia); Ruth Price (Lancaster, NC); and Patricia Stinson (Winston-Salem, NC). M.S. degrees were awarded to Chainarong Patana-Anake (Bangkok, Thailand); Susan Read (Havelock, NC); and Richard Szyperski (Atlanta, Ga). Si-Yun Chung (Chonby, People's Republic of China) was awarded the Ph.D. in May. In addition, eleven associate degrees were awarded to Food Processing, Distribution and Service students as follows: Chris Austin (Apex); Randy Brock (Raleigh); Jeff Childress (Fayetteville, NC); Michael Draughm (Cumn); Keith Putrell (Woodland, NC); Jeff Gainey (Cleton); Shant Hunter (Raleigh); and Keith Smith (Four Oaks, NC). Chris Austin (December graduate, Apex, NC) was recognized at the Agricultural Institute for having attained a perfect 4.0 grade point average. Although all B.S. students not continuing in school have accepted employment, two-year graduates are still available and additional B.S. graduates will be finishing in summer school or in the fall.

Revised Food Science curricula will be effective this fall and include changes in both the Science and Technology options. Food Analysis, Food Preservation and Quality Control of Foods were made 400 level courses. The first two will be required of all majors and Quality Control will be required in the Technology option. The processing/preservation courses were revised. There will be a Muscle Foods and Eggs and a Dairy Products course at the 300 level. More advanced coursework in Muscle Food Technology and in Processing Dairy Products will be offered at the 400 level with Food Preservation as a prerequisite. The table summarizes requirements for the Food Science curricula.
### Awards

**Science**
- English/Language: 12
- Social Science and Humanities: 21
- Math/Statistics: 14
- Biology/Microbiology: 19
- Physics: 8
- Food Science: 31
- Other: 17
- Total: 130

**Technology**
- English/Language: 12
- Social Science and Humanities: 21
- Math/Statistics: 11
- Biology/Microbiology: 12
- Physics: 8
- Food Science: 27
- Other: 31
- Total: 130

### Faculty News

Three faculty have recently received important awards. T.R. Klaenhammer was given the Pfizer Award for research at the Amer. Dairy Sci. Meeting in June. H.E. Swanigood was named a William Neal Reynolds Professor on July 1. Harold is only the second Food Science faculty member to receive this very prestigious honor. The first William Neal Reynolds Professor in the Dept. was Marvin L. Speck, Prof. Emeritus, who recently received the 1984 National Award for Agricultural Excellence (Science) from the National Agri-Marketing Association.

Mary Ellen Sanders (Ph.D., 1983) was presented the Kenneth B. Keller Research Award at the Gamma Sigma Delta spring banquet. This award recognizes the top doctoral dissertation research in the school of Agriculture and Life Sciences completed in 1983. She also received the Richard M. Hoyt Memorial Award, which is a national award given by the Amer. Dairy Sci. Assoc. Her investigation on the mechanisms and genetics of rago defense in lactic streptococci was under the direction of T.R. Klaenhammer. Dr. Sanders is employed by Miles Lab in Elkhart, Ind."