

# STUDENT PDG

**Student PDG Mission:** "To provide students of food safety with a platform to enrich their experience as Members of IAFP"



Newsletter of the SPDG of the IAFP

Winter 2004: Vol. 5, No. 1

## Sunny Days.....!

*A Brief Recap of SPDG Events from the IAFP 2004 Annual Meeting  
Phoenix, AZ*

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The 2004 Annual IAFP meeting kicked off in Phoenix, Arizona on August 8<sup>th</sup>. Many students arrived early and started off the week by taking advantage of the resort's many amenities, such as the spa and lazy river. For those of you unable to attend, this is an excellent meeting with great opportunities for students to interact with other food science professionals from around the world.

As business got underway, the SPDG held their annual business meeting at the luncheon on Sunday. One item of business discussed was the need to develop a task force to examine the advantages and disadvantages of changing the name of the SPDG (Student PDG) to Student Association (an affiliate). Recommendations will be made at next years meeting. Shirt sales continued this year from the SPDG booth during the course of the meeting. Shirt sales from this year and the years past are used to partially support the student social.

This was the first year that the student social took place, the student interactions, food and refreshments were fabulous. Again this year, the job fair board was set up with current food science openings in many areas. Interested students dropped off resumes and interviewed during the meeting. The job board has become so popular with potential employers that we may have to add more room for job postings in the years to come.

As in years past the session monitor program was a success, session monitors aide the conveners with conducting each session. Summaries written by the session monitors are published in the Food Protection Trends publication after each year's meeting. The summaries are also posted on the IAFP website.

The SPDG is working on many ideas for the 2005 annual meeting. We will be continuing with shirt sales and will be creating a new design. We will also be working on continuing the student social during the meeting. We are always excited to incorporate new ideas for the meetings each year so send your ideas to any member of the executive committee. Hope to see you all next year!!

• *Laura Bauermeister, IAFP SPDG Secretary*

## **THE CHANGING FACE OF FOOD SAFETY**

**By Ben Chapman**

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Music has always been a big part of my life; but I've always been a snob about it. When I was a teenager it was more important to me to like tunes outside of the mainstream than the top 40. Finding new and unknown bands was a challenge and more rewarding than just turning on the radio. Sure the mainstream music was catchy, it was easier to find and everyone knew about it, but it was rarely cool. The obscure nature of a hidden track; knowing about grunge before Seattle; and avoiding the horrible genre known as metal rap was much more of a prize to me. Now I find myself in an analogous situation: what I am interested in pursuing as a career is becoming more mainstream, and for the first time I'm excited about this.

In the past 10 years there has been an increase in the public discourse of food safety, everything ranging from microbial contamination of produce, to the perceived chemical dangers lurking in farmed salmon. Even public health officials are getting involved, publishing restaurant inspection reports, and using the public's response to poor scores as a driver toward a better system.

This mainstreaming of food safety issues hit close to home for me last year. The 2003 Thanksgiving was the first year that we knew exactly where our turkey came from; my girlfriend's sister and her boyfriend raised a few for family and friends. When first told about the poultry raising venture, I -- the over inquisitive food safety geek -- asked about the safety

of eating the birds. What types of things were they doing to ensure that my weekend was spent watching football, and none of it uncomfortably seated in the bathroom with the symptoms of foodborne illness? An estimated 1 in 4 North Americans experience these extra toilet trips every year. This is but a small inconvenience to the at least 5,000 North Americans who die from food and water pathogens.

My girlfriend's sister explained to me that her birds are killed, bled and packaged at a slaughterhouse, are inspected for illness and tested for pathogens. The birds come delivered wrapped in plastic, in a chilled sanitized truck, to minimize the chances of bacterial cross-contamination and growth. They take steps on the farm, and during transportation to reduce the risk of making people sick. She is but one of many producers who recognize that on-farm food safety is a necessary cost of doing business in North America. Addressing food safety has become a part of her everyday routine in raising the birds. Her worst nightmare is having someone come back to her and say that her birds made someone sick.

North Americans are also becoming more litigious when it comes to food safety. This is the true sign that food safety has made it to the mainstream. Here in Canada, the largest salmonella outbreak occurred just over six years ago. It was connected to Lunchmates, a convenience product aimed at the kids of busy parents. Seventy-one people were hospitalized and Schneider Corp. conducted a national recall. It was estimated that more than 8,000 people became ill. Most

of the ill, not surprisingly, were children between six and 10 years old; an age group that gets particularly hard-hit by foodborne illness. No lawsuit was filed by the victims. Fast-forward seven years and large outbreaks are becoming big business to the law society. This past summer a salmonella outbreak in Pennsylvania, traced to tomatoes, making over 400 ill impacted the implicated distribution company so much (where the serotype was never even found) that they were out of business within a few short months, leaving over 200 employees without jobs.

Because of this shift to the mainstream there is an increased need for competent graduates with food safety specialties to enter the work force into industry or regulatory positions. Our generation of scientists will be charged with building safer systems to protect public health and charged with laying the foundation for everyone along the farm-to-fork continuum to engage in food safety dialogue. It is an exciting time to be a student in the area of food safety. The shift to mainstream is providing plenty of opportunities. Though I sometimes long for my musical snobbery (and sure, there have been non-mainstream phases I'd like to forget, like the summer where I listened only to bad Irish-Celtic music) I've always enjoyed sharing what I've found with anyone willing to listen. Food safety is now moving into this realm, and I'm thrilled to be part of it.

## **Congratulations to the Developing Scientist Competition Winners!!!**

### **Oral Competition:**

**1<sup>st</sup> Place:** Wei Zhang  
Pennsylvania State University

**2<sup>nd</sup> Place:** Katija Blaine  
University of Guelph

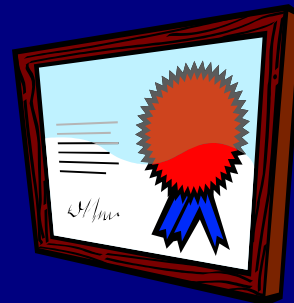
**3<sup>rd</sup> Place:** Keith Vorst  
Michigan State University

### **Poster Competition:**

**1<sup>st</sup> Place:** Kaye Sy  
University of Georgia

**2<sup>nd</sup> Place:** Yohan Yoon  
Colorado State University

**3<sup>rd</sup> Place:** Dennis Allen  
North Carolina State University



## **CALL FOR ABSTRACTS**

IAFP 2005  
92<sup>nd</sup> Annual Meeting  
Baltimore, Maryland  
August 14 – 17<sup>th</sup> 2005

Submit online  
[www.foodprotection.org](http://www.foodprotection.org)

Abstract Submission  
Deadline: January 12, 2005

Questions?  
Contact Bev Brannen  
[bbrannen@foodprotection.org](mailto:bbrannen@foodprotection.org)

### **Announcing.... The IAFP Student PDG Symposium for the Annual Meeting 2005:**

Our proposed Symposium  
entitled:

**“International Food Safety  
opportunities & Challenges in  
the developing world”**

we will be working on the  
details for this symposium in  
the month to come, if anyone  
has any suggestions or  
comments please contact  
us!!

Chairperson: [rraidn@vt.edu](mailto:rraidn@vt.edu)

### **MEET THE IAFP SPDG EXECUTIVE BOARD!!**

#### **Chairperson:**

Renee Raiden  
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#### **Vice Chairperson:**

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# Photo Gallery

## Setting up the Student Booth



Michelle Danyluk (left) and Wendy Madduff (Right)

## Thanks to all the donors and supporters of the Student PDG's social in Phoenix

- Kraft Foods North America
- Ecolab
- Cryovac / Sealed air corp.
- Almond board of California
- Walt Disney World
- Kansas State University
- UGuelph Food Safety Network
- Portugal Assn. Food Prot.
- McDonalds Corporation
- John Morrell & Co.
- California Assn. Dairy & Milk Sanitarians
- British Columbia Food Prot. Assn.

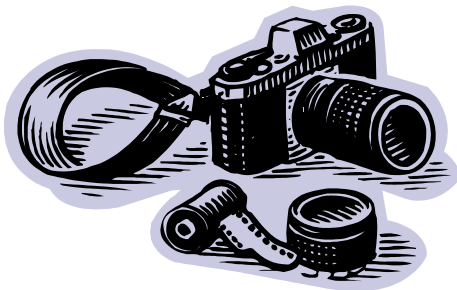
## Students selling Polo-Shirts



Yash Burgula (right) and SPDG member (left)



Frank Yiannis (Disney), Paul Hall (Kraft), Scott Burnett (Ecolab), Ben Chapman (Vice Chairperson), Jeff Rhodehamel (Cryovac) and Merle Jacobs (Almond Board of California)



### **THANKS TO THE SESSION MONITORS!**

At IAFP 2004 in Phoenix, it was the Third year that student members of IAFP served as session monitors for the oral sessions during the meeting. Due to the success of the program the first year it was implemented at the 89<sup>th</sup> annual meeting in San Diego, the IAFP Executive board decided to continue with this program.

Thanks to all the session monitors who did such a GREAT job! This program provides a great opportunity for students to become involved in the meeting and also provided them with some funds to support their travel to the meeting! Session monitors also wrote session summaries that were published in the November issue of *Food Protection Trends*. They can also be found on the IAFP website. Due to its success, we have been assured by the IAFP executive director David Tharp that this program will continue through the meeting in Baltimore, MD in 2005! If you would like to be involved, make sure you are on the SPDG mailing list for all the announcements!

**E-mail** at [rraidn@vt.edu](mailto:rraidn@vt.edu), if you have any questions or any ideas!!

### **CALL FOR CONTRIBUTIONS FOR THE SPRING NEWSLETTER**

91<sup>st</sup> Annual Meeting  
Phoenix, Arizona  
August 9 – 11<sup>th</sup> 2004

We are calling up on all the fellow student members to come forward with their contributions for the next edition of our newsletter!

Any suggestions, comments, ideas and thoughts are welcome!

Contact: Laura Bauermeister  
[BauerLJ@auburn.edu](mailto:BauerLJ@auburn.edu)