

SUMMER 2010

SPDG NEWSLETTER

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LETTER FROM THE CHAIR

Dear SPDG members,

I'm looking forward to seeing all of you at the upcoming IAFP annual meeting in Anaheim, CA. This newsletter aims to serve as a guide to the annual meeting. The student activities are highlighted in the calendar on pg 8. I urge you to take advantage of the many wonderful opportunities that are available for the students during the meeting. The student PDG has been working hard to plan and make these events possible. To kick off the conference, the student luncheon and PDG meeting will be held on Sunday, August 1st at noon. This is a chance for you to meet with other students and professionals. The student PDG meeting will follow lunch and typically includes proposing and discussing symposium ideas for the IAFP 2011 meeting. Last year, the SPDG had a productive meeting and brainstormed many symposium ideas. Two student symposiums were chosen to be in the 2010 IAFP program. They are "Buy Local? Addressing the Safety Issues Behind Green Food Trend" and "Good Agricultural Practices and the Small Scale Producer: What's really going on our there?". Both symposiums will be back on Monday and abstracts and the speaker lists for the symposiums can be found in this newsletter on page 7.

At the meeting there will also be a student booth where you can buy your IAFP t-shirts for \$15 during the scheduled breaks. The student booth is another great place to meet up with other students during the meeting and to find out what the student PDG is all about.

I would like to take a moment to thank this year's SPDG executive committee: Laura Strawn, Lenese Grant and Rachel McEgan. They have all worked very hard to prepare for this meeting. Laura Strawn will be serving as the incoming chair for the 2010-2011 year and will begin her position at the luncheon. I am also excited to welcome our new SPDG officers for the 2010-2011 year: Jessica Butler, Clyde "Chip" Manuel, and Danielle Perkins. Rachel McEgan will continue her involvement with the PDG by serving in the new position, student relations. The new officer's bios and pictures are in this newsletter so you can recognize them at the meeting.

I enjoyed my time serving as the vice-chair and chair of the SPDG and I know that Laura, Jessica, Chip, Danielle and Rachel will do a great job in the upcoming year. Safe travels to Anaheim.

Kirsten Hirneisen
SPDG Chair



NEW OFFICERS, 2010-2011



LAURA STRAWN, CHAIR

Laura Strawn is originally from Orange County, California. She attended the University of California, Davis from 2003-2007 and received her B.S. in Food Science with an emphasis in Microbiology. In 2009, she received her M.S. in Food Science specializing in food safety from the University of Florida. Currently, Laura is attending Cornell University for her doctoral degree. Her project is on the isolation and detection of *Salmonella*, *Listeria*, *E. coli* O157:H7 and non O157 shiga toxin producing *E. coli* from produce fields. Future work includes the characterization of *Listeria monocytogenes* from produce samples as well as evaluating the risks associated with various produce farm managerial practices. Laura has been active in IFT/IFTSA since 2005 and IAFP since 2007. She is also the Vice President of Membership Services for the Institute of Food Technologists. In her free time she can be found watching sports or hitting the slopes of upstate New York.

JESSICA BUTLER, VICE-CHAIR



Howdy fellow IAFP members! I am **Jessica Butler** a PhD student at Auburn University in the department of Poultry Science. I received my bachelors degree from Texas A&M University in Poultry Science and my masters at Auburn University. My masters work was based in the hang room of a broiler processing plant testing the effects of electrostatic polarization ultra-violet light filters on the bioaerosols in the room. My current research focuses on commercial immersion chilling systems in the poultry industry with the goal of extending the use of the water past the accustomed times based on the antimicrobial utilized. I also am the instructor for Poultry 2000, an undergraduate course that is centered around poultry and egg evaluation. My work outside of my research concentrates on writing HACCP plans and consulting for plants and government agencies. I have served as treasurer to our student group and look forward to serving as vice-chair this year.

DANIELLE PERKINS, SECRETARY



I'm originally from Michigan but now reside happily in Manhattan, KS (the Little Apple). My military lifestyle with my husband (U.S. Army) and two children translate into a hectic but exciting schedule. I'm currently pursuing a bachelor's degree in Food Science and Industry at Kansas State University, with plans to enter graduate school in spring 2011 to study food safety and defense. As lab director of the K-State Food Safety & Defense Laboratory, my research includes evaluation of food-grade antimicrobials, consideration and efficacy of heat treatments for inactivation of *Salmonella* spp. in frozen breaded chicken products when prepared in microwave ovens, and novel applications in food safety for new or evolving technologies in rapid methods and microscopy. My future goals include earning a Ph.D. in food science and pursuing a career in academia and research. I have been an active student member of the International Association for Food Protection since 2008.

CLYDE SIMMONS MANUEL, TREASURER AND STUDENT TRAVEL AWARD RECIPIENT

Born and raised in South Carolina, “**Chip**” **Manuel** earned his BS (2008) in Food Science and Technology at Clemson University. While completing his undergraduate degree, Chip gained an interest in food safety while conducting undergraduate research concerning various microbiological aspects of food. Chip also completed two industry internships during this time, experiencing firsthand the importance of food safety in the production system.

Chip joined the Department of Animal Science at Colorado State University as a Master’s student in May 2009. Currently, he is working on several research projects, including single nucleotide polymorphism subtyping of *Listeria monocytogenes* isolates from delicatessens, characterization of a set of novel *Listeria* isolates by full genome sequencing, and isolation and molecular characterization of foodborne pathogens from agricultural environments. In addition to research, Chip also serves as a teaching assistant for a graduate level course titled Molecular Approaches to Food Safety.

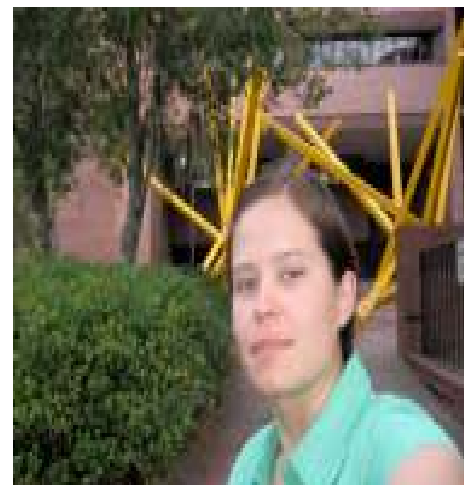
After completion of his Master’s degree, Chip expects to continue his education in the area of food microbiology. He hopes to conduct further research in molecular approaches to food safety in order to help reduce foodborne illness incidence and facilitate efficient disease control and prevention. Chip intends to pursue a career in conducting food safety research, as providing a safer food supply to society through research is a goal of his.

When not involved with his work, Chip enjoys watching sports in general and participating in powerlifting and strongman competitions.



Rachel McEgan, Student Relations

Rachel McEgan is a graduate student at the University of Florida; she is under the supervision of Dr. Michelle Danyluk. She is serving as treasurer. In the Department of Food Science, Rachel's project focuses on the fate of *Salmonella* in agricultural waters. In the past, Rachel earned her MSc from the University of Guelph in Food Science. Here she worked on a testing methodology for Salmonella in mung bean sprouts. Rachel has been employed with both Conestoga College, and Nestle. Her undergraduate education was completed at the University of Alberta. When not working, Rachel is an avid scuba diver.



Support the Student PDG T-shirts \$15



Available at the Student Booth
during the IAFP Annual Meeting

YOU + THE STUDENT MIXER =

FOOD
GAMES
PRIZES
NETWORKING

DATE: August 3, 2010

TIME: 7:00-9:00 PM

LOCATION: Huntington at the Hilton

Please join us for the Student Luncheon

- **Date:** August 1, 2010
- **Time:** 12:00-2:30 PM
- **Location:** Pacific Ballroom
- **Speaker:** Dr. Michelle Danyluk, this year's recipient of the IAFP Larry Beuchat Young Researcher Award!



Michelle is an Assistant Professor in the Department of Food Science and Human Nutrition, she is housed in the Citrus Research and Education Center, at the University of Florida. She holds a BSc in Biological Sciences with a Specialization in Microbiology from the University of Alberta (2000). Michelle earned her MS in Food Science and Technology at the University of Georgia (2002) where she worked with Dr. Mike Doyle, and went on to complete her PhD at the University of California, Davis (2006) working with Dr. Linda J. Harris.

Her research and extension program at the University of Florida has a strong emphasis on food safety efforts addressing pathogen ecology of field-based nuts/produce, packing environments, fresh and fresh-cut produce, and mitigation steps for pathogen control, primarily focused on *Salmonella*. Her research program also addresses issues such as *Alicyclobacillus* spoilage of juices/beverages and sanitation efforts in processing environments.

During her graduate degrees Michelle was very active in the IAFP SPDG, where she served as Vice Chair, Chair and Past Chair from 2002-2005. During her tenure with the SPDG several ongoing activities, including session monitoring and the student mixer, began.

A previous winner of the Developing Scientist Award in the Oral Division (2006), Michelle is the 2010 recipient of Larry Beuchat Young Researcher Award. She currently serves on the Editorial Board and as the Vice Chair for the Food Protection Trends Management Committee, and is the President Elect for the Florida Association for Food Protection Affiliate. In addition to her involvement in IAFP, Michelle has an active service portfolio, volunteering for IFT, ASM and several other national and local committees.

SESSION MONITORING RESPONSIBILITIES

If you are session-monitoring at IAFP 10, please spare a few minutes to read the following as this pertains to YOU:

1. Terri Haffner will brief session-monitors on Sunday, August 1st after the Student PDG luncheon/meeting. Please plan to attend.
2. A session-monitor should attend and monitor the assigned session completely (not selected presentations of the session). You should arrive at the beginning of the session (approximately 10-15 minutes early) and report to the moderator. Make sure the moderator is contented with the lighting of the room and anything else.
3. All sessions (only symposia (S), technical (T) and roundtables (RT)) should be co-monitored by two students. So try if possible to identify your co-monitor. The name and email address of your co-monitor will be available at the student booth during the meeting.
4. All session-monitors will be asked to write ONE < 500 word summary together with their respective co-monitors for each session monitored. These are typically due approximately one month after the annual meeting. Complete session summaries should be emailed to the INCOMING CHAIR Laura Strawn (LKS67@CORNELL.EDU) by either monitor for each session while cc'ing the other monitor.

In return, IAFP will grant to you \$65 for each session monitored to help meet the IAFP meeting travel expenses. IAFP will mail checks after the meeting.

Thank you and see you in Anaheim!



SPDG presents the following Symposiums- Monday PM**Topic: Buy Local? Addressing the Safety Issues behind Green Food Trends****1:30pm, Room 303 BCD****Speakers:**

Benjamin Chapman, Ph.D., Assistant Professor, North Carolina State University
Patricia D. Millner, Ph.D., Research Microbiologist, USDA ARS
Joan R. Menke-Schaenzer, Global Chief Quality Officer, ConAgra Foods, Inc.

Abstract:

In December 1998, Dennis Avery printed in the Wall Street Journal that the consumption of “organic” and “natural” foods resulted in an eight-fold higher risk of infection by *Escherichia coli* O157:H7. The CDC responded that studies comparing the risk of infection with *E. coli* O157:H7 through organic/natural foods as compared to conventionally grown have not been conducted. Over a decade later, buying local, the slow food movement and purchasing organic/natural foods have become a few of the new purchasing patterns of consumers. With the increasing incidents of foodborne outbreaks in commodities such as fresh produce, the question of food safety in these popular food trends still remains a question. Often consumers automatically assume that these local, slow and organic foods are also safer. This symposium addresses what these buzzwords mean to the food industry in regards to safety and in procurement strategies. Topics include consumer and media perspectives on the safety of these food trends, current research conducted on microbiology of local/slow/organic produce as compared to conventional produce and a comparison of local/slow/organic food safety versus commercial food manufacturing food safety.

Topic: Good Agricultural Practices and the Small Scale Producer: What's really going on out there?**3:30pm, Room 303 BCD****Speakers:**

Elizabeth Bihn, National GAPs Program Coordinator/Senior Extension Assoc., Cornell University
Melissa Mundo, PhD., Food Safety Coordinator, Duda Farm Fresh Foods, Inc.
Martha Roberts, PhD., Institute of Food and Agricultural Sciences, University of Florida

Abstract:

This symposium will discuss many diverse issues surrounding GAPs implementation by small-scale producers. GAPs are an important method of dealing with potential food safety risks in the produce industry. Three expert speakers have been arranged to deliver talks during the symposium. Elizabeth Bihn, from the National GAPs Clearing House, will lead off the symposium with a discussion of the need for, and value of having, GAPs in the small-scale producer environment. Next, Melissa Mundo, from Duda and Sons, will discuss the challenges associated with GAPs implementation. Lastly, Martha Roberts, from University of Florida, will talk about mandatory versus voluntary GAPs. GAPs implementation by the small-scale producer is becoming an ever-increasing food safety issue as more and more consumers wish to „buy local“. Small-scale producers are less likely than their larger counterparts to have any implemented food safety plan because their customers have never before demanded one. With more large retailers wishing to procure local produce the demand for food safety plans is now more than ever being felt by the small-scale producer.

RECIPIENTS OF THE STUDENT TRAVEL AWARDS

Student	University
Abel Atukwase	Makerere University, Uganda
Duygu Tosu	Ege University, Turkey
Mary Pia Cuervo	Texas A&M University
Clyde Manuel	Colorado State University
Iryna Sybirtseva	North Carolina State University
Vania Ferreira	Portuguese Catholic University, Portugal
Csaba Nemeth	University of Budapest, Hungary
Anh Linh Nguyen	University of New South Wales, Australia

CONGRATULATIONS!!!

Student Events at IAFP 2010

Sunday, August 1st

Student Luncheon and PDG meeting

Luncheon: 12:00-1:30 PM, Place: Pacific Ballroom

PDG Meeting: 1:30-3 PM, Location TBD

BUY T-SHIRTS AT THE LUNCHEON and STUDENT BOOTH

Monday, August 2nd

SPDG symposiums

- Buy Local? Addressing the Safety Issues Behind Green Food Trends

Time: 1:30 PM, Place: Room 303 BCD

- Good Agricultural Practices and the Small Scale Producer: What's really going on out there?

Time: 3:30 PM, Place: Room 303 BCD

BUY T-SHIRTS AT THE STUDENT BOOTH

Tuesday, August 3rd

Student Mixer

Time: 7:00-9:00 PM, Place: Huntington at the Hilton

BUY T-SHIRTS AT THE STUDENT BOOTH