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July 2023



DEPARTMENT NEWS

Updates from the Department of Food Science and Technology and The Food Processing Center



The Department welcomed alum and NWA-FU-UNL 3+1 Cohort 1 student, **Zijin Qin** (pictured here with **Dr. Curt Weller**), who **received** her UNL BS **degree** in **Food Science** and **Technology** in May 2019. She **completed** her MS **degree program** at the **University of Georgia** in **Athens, GA** and has **stayed** on **there** to **work** on her PhD **degree** under **Dr. Fanbin Kong**. Her **research involves** *in vitro* simulation of digestive systems.

Congratulations to all of our Spring 2023 Dean's List students!

Blair Beecham

Nanqing Bian

Maria Anne Buresh

Chloe Calhoun

Andre Chavez

Zoie Ecord

Jianing Fang

Zhengchun Han

Jack Tyler Mingus

Mary Morran

Ashley Prow

Yuyao Qiao

Sihan Shen

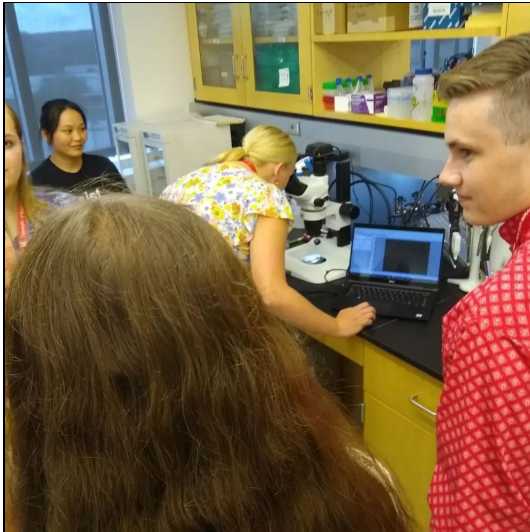
Hannah Marie Steadman

Dorothy Thai

Zhenhao Wang

Xiaoran Jia
Xiuqi Jiang
Olivia Huiling Kinne
Zoe Kraus
Tingting Li
Janine Merkle

Liyun Wei
Xiaohan Wu
Yi Xing
Yi Xu
Hui Yang
Xinyuan Zhang



On **Thursday, July 13th, 2023**, The **Nebraska Agricultural Youth Institute (NAYI)** toured the **Food Innovation Center**. **Here they are being shown protein crystals and the anaerobic chamber from the Peipenbrink Lab.** NAYI is a week long experience for high school juniors and seniors from across Nebraska to learn more about career opportunities within agriculture.



Terry Howell, who has spent the past five years as Executive Director of the Food Processing Center, has been named the next head of the Department of Biological and Agricultural Engineering at the University of Arkansas. He starts his new role on August 1.

Summer Camps and Activities hosted by the Department

This has been a busy summer for the department hosting youth camps! See where we've been and the groups we have hosted.

May

22nd – Riley Elementary 4th grade students visited East Campus. We hosted a session on "The Science of Popping Boba". After viewing **Karen Nieto Flores'** research video on the topic, students made their own boba pearls with colored sodium alginate and calcium chloride solutions. The activity wrapped up with samples of Boba Tea.



June

1st – Northeast Nebraska STEM Camp at Wayne State College. We spent an afternoon making ice cream and discussing the different properties that make a good ice cream with 17 middle and high school students.

5th – Upward Bound camp for 9th-10th graders. Over 35 students made cookies using different formulations. They evaluated their cookies using a hedonic sensory panel sheet. Led by **Rossana Villa Rojas, Junsi Yang, Sara Roberts, and Alisa Holst.**

8th – The Science of Popping Boba was presented in two sessions to high school students from the Nebraska College Preparatory Academy. Led by **Andreia Bianchini, Karen Flores, and Alisa Holst.**

10th – East Campus Discovery Days kicked off in June. The department's booth focused on Flavor Science with activities involving spice drops, aromas, and alginate gummy worms. Volunteers included **Edward Deehan, Curt Weller, and Sara Roberts.**

12th – Big Red Camps brought the STEM camp group to the Food Innovation Center. The group made cookies using different formulations and then evaluated the final

14-16th – Discovering Food Science: Exploring Dairy Products the Milky Way. Dairy products were the theme of this year's Food Science & Technology camp. Students toured a working dairy farm, made cheese, ice cream, and yogurt, observed the spray dryer in the FPC pilot plant, and learned about the gut microbiome. 12 students attended the camp from Nebraska, Illinois, and Texas. The camp is funded by a grant through Nebraska EPSCoR as part of their Young Nebraska Scientists program. The camp was led by **Andreia Bianchini** and **Jayne Stratton** with assistance from **Karen Flores**, **Aryany Pena**, **Juan Villegas**, **John Tessalee**, and **Sara Roberts**. Guest speakers included **Amanda Ramer-Tait**, **Julie Reiling** and **Bob Hutkins**.

20-22nd – LPS Middle School Summer Enrichment Program visited the Nebraska Innovation Center. Over the course of three days, nearly 300 middle school students came out. The department provided an activity on sustainability with making edible utensils. The sessions were led by **Tammy Mittelstet** and **Sara Roberts**, along with assistance from **John Tessalee**, **Keting Li**, **Gracie Morales**, and **Jennifer Auchtung**.

21st – Clover College 4-H camp at Lancaster County Extension Office. An expanded version of the Science of Popping Boba was provided in two, 2-hour long sessions for youth ages 5-12. Led by **Andreia Bianchini**, **Karen Flores**, and **Aryany Pena**.

26-30th – Baking: Where Art Meets Science at Lincoln Lutheran's Warrior camp. Middle school students spent the week learning about the science behind their favorite baked goods, then letting their creativity flow by decorating their bakery items. The camp had 15 students attend and was led by **Andreia Bianchini** with assistance from **Karen Flores**, **Aryany Pena**, **Juan Villegas**, and **Sara Roberts**.



July

8th – East Campus Discovery Days for

19th – Girls Inc. "Rookies" camp returns

plastic fruit provided the perfect hands-on props for kids to learn about cross-contamination. Micro plates with mold cultures also piqued the interest of kids and adults. Volunteers included **Syantini Paul, Sedoten Ogun, April Johnson, Ram Shrestha, and Prabhashis Bose.**

12th – Girls, Inc. “Rookies” camp visited FIC. This group made cookies and learned about the properties that are affected as a result of changing different ingredients. Led by **Sara Roberts.**

13th – Nebraska Agricultural Youth Institute (NAYI) brought 20 delegates to the FIC for tours. NAYI is a week long experience for high school juniors and seniors from across Nebraska to learn more about career opportunities within agriculture. The students visited the Piepenbrink Lab and observed protein crystals. The tours were followed by a Career Fair on East Campus. Tours were hosted by **Kurt Piepenbrink, Yafan Yu, and Sara Roberts.**



August (upcoming)

3rd – SPARK Summer camp will spend the morning doing activities in the Food Innovation Center. Nearly 120 elementary-aged students will explore flavor science, enzymatic browning, food fermentation, 3-D printing foods, and testing for proteins in foods. **Extra volunteers needed to help with this group!**

14th – August’s East Campus Discovery Days. **Looking for Volunteers to lead an activity!**

the science and engineering of making the perfect ice cream. Led by **Andreia Bianchini and Jayne Stratton.**

21st – Pizza Camp. The Department is hosting a one-day camp for youth in grades 6-10. Participants will explore the science behind the various components of the ingredients for pizza, along with making a giant pizza in the pilot plants! Led by **Andreia Bianchini, Jayne Stratton, Karen Flores, and Aryany Pena.**

26th – Girls Inc. “Veterans” camp. This group will also make ice cream on the benchtop. Led by **Andreia Bianchini and Jayne Stratton.**





Summer Lab Safety Reminder

With the warm weather, please remember that sandals, open toed shoes, flip-flops and the like are not allowed when working in the lab. Substantial footwear should be worn in the lab.

Also shorts, cut-offs, skirts, and shorter pants such as peddle pushers and clam diggers are not appropriate when working in the lab. See the links below for elaboration.

https://ehs.unl.edu/sop/s-foot_protection.pdf

https://ehs.unl.edu/sop/s-ppe-body_protection.pdf

Upcoming Events

Aug 12

Summer Semester Undergraduate & Graduate Commencement and Doctoral Hooding Ceremony

Upcoming Workshops

Oct 3

Better Process Control School

Dec 11

Better Process Control School for Acidified Foods Online

Recent Awards

Edward Deehan, Nebraska Center for the Prevention of Obesity Diseases Pilot Grant; \$50,000;

Jeff Price, Prem S. Paul New Faculty Scholar Award Fund, 2023 Research Development Fellows Program Award, \$2000.

Devin Rose (Lead Katherine Frels), Ne Wheat Board, Improving Winter Wheat Varieties for Nebraska, \$120,000

Jobs

Quality Assurance Technician

Provide daily monitoring of facility and personnel to ensure compliance to the food safety system of the facility; perform formal audit on GMPs. Ensure training of facility personnel on GMPs, Risk Preventive Controls, Hazard Analysis, pre-requisite programs, and other applicable food safety system elements as required. Collect and analyze product samples as required, as well as document information derived from analysis. Safely keep records of all facility analytical results; immediately report results discovered to be out of specification to the QA supervisor.

[Apply](#)

Food Safety Specialist

Our Specialists help our hotel, restaurant, and grocery clients ensure brand standards, food quality and friendly service for their customers. Conduct assessments that measure conformity to established regulatory, industry, and proprietary brand standards for clients. Observe food prep and cooking standards to ensure food safety, health, and sanitation practices

[Apply](#)

Quality Assurance Technician- 2nd Shift

Responsibilities: Follow all quality, SQF and food safety policies and observe associates are doing the same. Make sure the correct documents are being used for all lines operating that day. Will assist with set up for the day. Communicate with Supervisor and Line Lead for the daily set up. Will perform quality testing for both retail lines and assist with food service line testing. Testing is to be performed accurately, documents are legible and procedures in place are being followed accordingly.

For more news please visit: <http://foodscience.unl.edu/>

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