NUTRITION FOOD SCIENCE PACKAGING

SAN JOSÉ STATE TRI-FOCUS UNIVERSITY

DEPARTMENT OF NUTRITION, FOOD SCIENCE & PACKAGING

HELLO ALUMNI AND FRIENDS!



Lots of excitement this year! Our new University President Dr. Mary Papazian was honored at her official inauguration ceremony on May 4th after a week of celebratory events.

Closer to home, our Department has lots of news. We are happy to welcome a new faculty member

for the coming academic year: Dr. John Gieng earned his doctorate at Pennsylvania State University and his Bachelor's degree at University of California, Berkeley, both in Nutrition. Currently, he works for the University of California Cooperative Extension and teaches nutrition part-time at California State University East Bay and Santa Clara University. Dr. Gieng will teach research methodology courses for us at the undergraduate and graduate levels.

Dr. Clarie Hollenbeck who formerly taught these courses will be participating in the Faculty Early Retirement Program (FERP) beginning Fall semester 2017. However, Dr. Hollenbeck will continue to teach Nutrition and Metabolism and the Advanced Nutrition courses on a part-time basis next year.

After 32 years, my term as Department Chairperson has ended! Next year, I will participate in the Faculty Early Retirement Program (FERP) teaching supervision courses (field experience, dietetics internship and individual studies courses) part-time. In addition, I look forward to helping ensure a smooth transition, as Dr. Ashwini Wagle has been elected as our new Chairperson.

Dr. Wagle has hit the ground running! She has a wealth of experience working in the field of Nutrition and Dietetics, as well as numerous years of teaching. She also has served as the Director of the Didactic Program in Dietetics (DPD) and has led the program accreditation process.

Dr. Wagle earned her doctorate degree in the area of Educational Leadership and completed a University Leadership Group Experience throughout 2015-16. The Department will be in excellent hands under her leadership!

We wish to thank everyone who contributed to this Alumni Newsletter including our Editor and Circle of Friends Director Caroline Haas (Fee), as well as writers Kirby Sanchez, Travis Swiatlo and Fiona Young.

Best Wishes for a happy and healthy year ahead!

buy Me Proud

FEATURED FACULTY DR. ADRIANNE WIDAMAN

by Monika Riley



The Nutrition, Food Science and Packaging Department welcomes Assistant Professor Dr. Adrianne Widaman. With experience as a clinical dietitian and manager and a passion for food service management, she brings a wealth of knowledge and experience to the department.

Dr. Widaman graduated with a Bachelor's degree at UC Davis in Clinical Nutrition and completed her dietetic internship with Bastyr University in Hawaii. As a dietitian, she worked in adult intensive care, skilled nursing, and outpatient cancer care, among others. She also completed her Ph.D. at UC Davis in Nutritional Biology.

Dr. Widaman encourages students to pay special attention to food service—especially quantity food production and management skills—as they are integral to dietetics practice.

"You can't be successful clinically unless you are really involved in food service because you are always trying to get people to eat," she said. She encourages students and dietitians to be familiar with their food service operation and staff in order to be more effective, clinically. She stresses that management skills are just as important as clinical skills.

FACULTY ACCOMPLISHMENTS: JUST A "FEW" HIGHLIGHTS

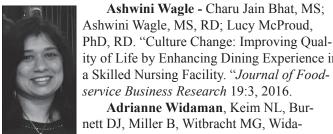
Publications

Giselle Pignotti - Pignotti GA, Hook G, Ghan E, Vega-López S. (2016) "Effects of Nopales (Opuntia spp) on Lipoprotein Profile and Oxidative Stress among Moderately Hypercholesterolemic Adults: A Pilot Study." Journal of Functional Foods, 27: 115-21.



Giselle Pianotti

Fritz Yambrach - "Packaging Technology Applied to Water 1ssues" and "Cottage Food Laws Open Market for Small Volume Packaging"



ity of Life by Enhancing Dining Experience in a Skilled Nursing Facility. "Journal of Foodservice Business Research 19:3, 2016. Adrianne Widaman, Keim NL, Bur-

nett DJ, Miller B, Witbracht MG, Wida-Ashwini Wagle man KF, Laugero KD. "A Potential Tool for Researchers: Evaluating a Computer-Led

Ashwini Wagle - Charu Jain Bhat, MS;

Dietary Assessment Tool in Overweight and Obese Women during Weight Loss." Nutrients. March 2017; 9(3), 218; doi:10.3390/nu9030218

Adrianne Widaman, Witbracht M, Forester S, Laugero K, Keim NL. "Chronic Stress is Associated with Indicators of Diet Quality in Habitual Breakfast Skippers." Journal of Nutrition and Dietetics. November 2016; 116(11). 1776-1784.

Kasuen Mauldin., Diwan, S., and Jonnalagadda, S. S. (2017). Chapter 5: "Nutrition." In Memoona, H., Parikh, P., and Nagaraj, N.C. (Eds.) Health of South Asians in the United States: An Evidence-



Adrianne Widaman

based Guide for Policy and Program Development. South Asian Public Health Association (SAPHA), CRC Press.

Dr. Adrianne Widaman continued from page 1

Reflecting her passion for the integration of dietetics and food service, she currently teaches NUFS 113 (Food Systems Management and Procurement) and NUFS 20 (Sanitation and Environmental Issues).

Her research "Chronic Stress is Associated with Indicators of Diet Quality in Habitual Breakfast Skippers" was recently published in the Journal of the Academy of Nutrition and Dietetics. This observational study reflects her interests in meal patterns, dietary intake, and how these change over the course of a day.

In addition to studying eating habits, Dr. Widaman is particularly interested in dietary assessment methods. She is in the process of developing a Controlled Feeding Laboratory at the university. "If you are looking at nutrition

Grants

Kasuen Mauldin - \$1,500. TEAM (Teaching with Engaging and Affordable Materials) Grant Program Curricular Grant Participant; funded by AB 798, College Textbook Affordability Act Affordable Learning Solutions – Research and Adopt Free Open Educational Resources for Use in NUFS 8.



Kasuen Mauldin



Ashwini Wagle, Lucy McProud, & Linda Sweeney - \$185,000. California **Professional Nutrition Education Training** (Cal Pro Net) from the California State Dept. of Education Training Workshops for Child Nutrition Personnel and School Foodservice Directors.

Linda Sweeney Adrianne Widaman, San Jose State University (SJSU) Undergraduate Research Grant awarded Spring 2017 for academic year 2017-18. Undergraduate Student - Xavier Robledo

Fritz Yambrach - \$419,000. California/USDA Specialty Crop Grant to Construct Nutrient Rich Nut and Fruit Product. (Under review at Federal level), Accepted by CA Agricultural Department.



Fritz Yambrach

Honors/Awards

Kasuen Mauldin - Golden Gull Award (for San José State University CHEW classes) Pacific Coast College Health Association.

Lucy McProud - Lifetime Service Award, College of Applied Sciences and Arts (CASA), SJSU. Outstanding Professor Award 2016-2017, Student Nutrition Club. SJSU.

Ashwini Wagle - Excellence in Education Award, California Academy of Dietetics and Nutrition (CAND), 2016-2017.

Fritz Yambrach - Diamond Award: DuPont International Package Innovation Design. "Fritz Water Vest" a Design to Easily and Safely Carry up to 20 Pounds of Water.

as an outcome, you have to measure it right," she said.

The feeding laboratory will provide a controlled environment to monitor the intake of research participants, a more objective methodology compared with other assessment measures such as 24-hour recalls or food logs. She is also trained in Nutrition Data System for Research (NDSR), a system used for analyzing 24-hour dietary recalls, food records, and recipes. She encourages students who are interested in learning to perform 24-hour recalls or interested in the Controlled Feeding Laboratory to reach out to her for potential NUFS 180 individual study credit or research opportunities.

Welcome, Dr. Widaman!

DR. LUCY MCPROUD COLLEGE OF APPLIED SCIENCES AND ARTS (CASA) LIFETIME SERVICE AWARD

A "Lifetime of Service" is a perfect descriptor for Dr. Lucy McProud.

Turning back the clock, in 1984 Lucy McProud was appointed Interim Chair of the Department of Nutrition and Food Science. In 1985, she was elected permanent Chair by her department faculty. Per University policy, every four years since then, another department election is held, and every year until 2016 Lucy McProud has been re-elected. In Fall 2016, she announced her plans to step down as Chair at the end of her term in May 2017. This coming academic year she plans to continue teaching at 50% in order to provide a smooth transition and support to the new Department Chair Dr. Ashwini Wagle. Lucy plans to officially retire in May 2018.

Doing the math, Lucy McProud has continuously led the Department of Nutrition and Food Science (now named Department of Nutrition, Food Science and Packaging) for 32 years! Given the demands of the job, this, in itself, is an extraordinary example of service, not only to the Department but also to CASA and the University.

Dr. Lucy McProud will be celebrating her 35 years of service to SJSU in 2018. For over a quarter of a century, her dedication and contributions to the Department, CASA, the University, and her profession serve as a legacy of her "Lifetime of Service and Excellence."

DR. LUCY MCPROUD'S "STEPPING DOWN" CELEBRATION!



Lucy and husband Bob

After officiating for the last time as Chair of the Department of Nutrition, Food Science and Packaging at the May 26 Graduation Convocation, a "Stepping Down" celebration was in order. Faculty, staff, family, and friends gathered to honor Lucy and thank her for 32 years at the helm. After a wonderful buffet luncheon and amazing cake (all lovingly prepared by faculty member Jamie Kubota), a special and most fitting gift was given: Two bright blue personalized stadium chairs were presented to Lucy and her husband Bob, both devoted SJSU Spartan Football fans!

PASSING THE CHAIR!

Dr. Lucy McProud officially passed on the position of Chair of the Department of Nutrition, Food Science and Packaging to Dr. Ashwini Wagle on June 1, 2017. Dr. Wagle was elected to serve as the new Department Chair by an overwhelming

support of the faculty. We thank Dr. McProud for her 32 years of excellent leadership and look forward to the outstanding future leadership of Dr.Wagle.



Lucy and Ashwini

FACULTY LED PROGRAMS

SJSU'S first faculty led tours (FLP'S) launched in summer 2016. Our department offered three! These tours provided students with 3-6 units of academic credit in general education courses focused on food and culture, multicultural health, food science, and global food issues.



Hong Kong

In addition, the tours provided students with "a once in a lifetime overseas experience."

Dr. Kasuen Mauldin's students explored the vibrant scene of Hong Kong. Highlights included seeing the effects of food behavior on culture, health, and economics. Students experienced food tasting, walking tours, learning about Traditional Chinese Medicine, and interaction with Hong Kong students majoring in health related fields. Dr. Mauldin noted "This was a life changing experience, one that has given students multicultural perspectives and lifelong friendships."

Puerto Rico was the destination of Professor Singamsetti's tour. Students were given an amazing insider look. They learned about sustainable food ecosystems, visiting a rain forest. an organic coffee plantation, and a local food bank. In addition, students enjoyed many local cultural activities. "The Puerto Rico Program was a huge success with students returning saying that they had an experience of a lifetime, something they will never forget, and it helped them to accelerate



Puerto Rico

their graduation date," exclaimed Professor Singamsetti.

And lastly, Dr. Irene Chou (with her colleague from the Occupational Therapy Department Dr. Megan Chang) adventured to Taiwan. As with the other FLP's, their tour provided students with academic classes. It also provided firsthand experiences in food production, food process-



Taiwan

ing, and issues of food safety. Accordingly, students visited the World Vegetable Center, Sun-Moon Lake Tea Production and Processing Plant, and food production lines in Standard Foods Corporation and Jianan Hospital.

Due to their overwhelming success, these FLPs' are being repeated for summer 2017. As an exciting addition, Professor Singamsetti is adding a new Winter Break 2018 FLP to India.

"STELLAR RESEARCH ACCOMPLISHMENTS" MASTER OF SCIENCE GRADUATES FALL 2016/SPRING 2017

Donald Babadalir Thickness and Porosity Differences in Old and New TYVEK 1073B

Vaishnavi Balasubramanian The Effect of Headspace on Temperature Maintenance in Biotech Packaging

Hilary Cole How Does Diet Relate to Memory in Older Adults?

Helen Jerome A Case Study Evaluation of Alternative Packaging Suggestions to Re-

Design Current Packaging Methods for Printed Circuit Boards

Maggie Li Association of Body Mass Index, Body Composition, Body Fat Distribution,

and Disease Risks in Filipino and Caucasian Americans

Madeline Moritsch The Market Match Incentive Program Reduces the Cost of Satisfying Fruit

and Vegetable Recommendations at Farmers' Markets in Santa Clara County

Sarah Schmitt How Much Does It Cost a College Student to Meet USDA Fruit and

Vegetable Recommendation?

Caroline Wiswell Produce Costs More at Farmers' Markets as Compared to Local

Supermarkets in Central Santa Clara County

Rachel Carey

DIETETIC INTERNSHIPS 2017

Hilary Anderson

Internal Dietetic Internships January 2017

Judy McCarthy: Nutrition Therapy Essentials

Hilary Anderson: VA-San Francisco Samantha Younes: San Jose Regional

Medical Center

James Almerood: Saratoga Retirement

Community

Maggie Li: Kaiser- Santa Clara Monika Riley: Santa Clara Valley

Medical Center

Caroline Wiswell: Santa ClaraValley

Medical Center

Kevin Rogers: San Jose Regional Medical Center Julie Sanders: Saratoga Retirement Community

Daihao Yan: Sequioa Hospital

Roberta R. Spier: Mills Penisula Hospital Silva Bou Mjahed: Stanford Medical Center Rachel Carey: Livermore School District

Fredalyne Benitez: Nutrition Therapy Essentials Melanie Turkowski: Nutrition Therapy Essentials Hema Kundargi: Nutrition Therapy Essentials



This year, the Student Club provided many opportunities for students to get involved.

A welcome reception in the Fall was organized for new students to meet the faculty and enjoy meeting other classmates. Professional meetings were held in both Fall and Spring semesters. The guest speakers included Karen Candito, Santa Clara County Jails Food Services Director, and Cassie Baremore MS, RD our very own SJSU Campus Dietitian. One of the most outstanding opportunities was an Internship Preceptor Reception was hosted by the Club. At this event the dietetic students were able to meet preceptors and learn more about the various dietetic internships to which they may apply.



Professor Fritz Yambrach, PhD Coordinator, Packaging Program

Melinda Vo: Nutrition Therapy Essentials

Diana Ngo: Nutrition Therapy

Essentials



Luz Aceves: Nutrition Therapy

Essentials

Emily Hetzel: Santa Clara Valley

Medical Center

Ruby Canchola: Santa Clara Valley Medical Center Minerva Valencia: Nutrition Therapy Essentials Jordan Arnold: Nutrition Therapy Essentials Laureen Geraci: Mills Penisula Hospital

Ashton Easterday: Saratoga Retirement Community Tisha Bartolome: Nutrition Therapy Essentials



Erika Halstead: Meredith College, NC Sarah Schmitt: UC Davis Medical Center Madeline Moritsch: Golden Gate Internship Maria Andel: Case-Western University (MS/DI)

SAN JOSÉ STATE UNIVERSITY PACKAGING PROGRAM RANKED 2ND AMONG BEST PACKAGING PROGRAMS IN THE US



San José State University (SJSU) Department of Nutrition, Food Science and Packaging (NUFSP) Packaging Program was ranked 2nd in the top 20 best value packaging programs of 2017 in the United States, according to Value Colleges http://www.valuecolleges.com/

SJSU offers an unusual interdisciplinary program focused on food packaging: the BS in Nutritional Science with a concentration in Packaging. This exceptional major brings together not only nutrition and food science, but design, processing, materials, and all of the many demands that come into creating, packing, and shipping food. Such an intensive and thorough program in this area is rare, and SJSU's affordable tuition, both for California residents and non-residents, has given it a solid reputation as a value

Dr. Ashwini Wagle, Department Chair of NUFSP, was excited to hear the news and said we are eager to become the best packaging program in the country. "We will strive for the number one spot!"



STUDENTS SPARKLE WITH SUCCESS 2017 "STARS"



Circle of Friends Scholarships

Circle of Friends Scholarship Mary Hall - \$2000

Dietetic Internship Scholarship Ashton Easterday - \$2000

Jean Downes Scholarship Jessika Cuevas - \$2000

Elveda Smith Scholarship Grace Kim - \$2000

Rose Tseng Scholarship Matt Sciamanna - \$2000



Matt Sciamanna

James P. Burke Memorial Scholarship Kyle Goody - \$1000

Fern Wendt Memorial Scholarship Hannah Peabody - \$2000

Molly and Gene Rauen Research Assistance Awards

Luz Aceves Gonzalez - \$1000 Hilary Cole - \$677 Ashton Easterday - \$1000 Mary Hall - \$1000

Josephine and Frank Morris Awards

Luz Aceves Gonzalez - \$250 Ashton Easterday - \$250

Graduate Equity Fellowship

Luz Isela Aceves Gonzales - \$3000



Luz Isela Aceves Gonzales

Nu/FS & Pkg Department Service Awards

Hilary Cole- \$50 Erika Halstead- \$50 Jun Kwon- \$50 Maggie Li- \$50 Andrea Nuyda- \$50 Ameill Paz- \$50 Roslyn Phan- \$50 Yosef Shuja- \$50 Mary Smith- \$50 JoAnn Yang- \$50



Maggie Li

Outstanding Student Awards Baccalaureate Candidates

Matt Sciamanna – for Nutrition -\$100 Laura Caroline Elizabeth Lawson for Packaging - \$100

Masters Candidate

Sarah Schmitt for Nutrition - \$100

California Academy Nutrition and Dietetics Howe Award

Holly Michelson

California Academy Nutrition and Dietetics Foundation Award Dolores Nyhus Graduate Fellowship

and

James Beard 53K Scholarship for Graduate Studies, MS Program in Nutrition Science and Food Policy at TUFTS University

Setareh "Venus" Kalami



Sofia Niva, Elisa Njoo and Andrea Nuyda



CIRCLE OF FRIENDS BECAUSE OF YOU

Because of YOU.....

Circle of Friends Scholarships help change lives.

Snippets from three of our Circle of Friends Scholarship Award recipients say it Best! Luz writes: "As a first generation graduate student, I have faced many financial barriers. I am currently employed outside school with a \$12.50 per hour salary for an average of 24 hours a week. Consequently, I have to save more than half of my salary for my educational needs. This scholarship will help me pay my tuition bill for the upcoming semester and reach my dream of improving the quality of life for my Latino community by becoming a bicultural and bilingual Registered Dietitian." Mary explains: "This scholarship will help me focus on completing my master's research project on molded purees for people with dysphagia {difficulty in swallowing} diets. In addition to the financial aspect of this scholarship, it makes me feel as though I have the professional and emotional support of the department and has given me a sense of being buoyed up by those who have come before me." Hilary shares some thoughts: "As a student I am under constant financial hardship. Living off the wages I make has been tight and stressful. I have been pushing on through this process and trying the best I can, all with the hopes of a future that will benefit both me and other people. While I am very motivated, it is sometimes hard. When I received word that I was selected for this \$2000 scholarship, it brought tears to my eyes, both from the relief of having the help, as well as being truly touched for the recognition of my hard work. I will not forget your contribution to my education, and I am looking forward to the time when I can be supportive of future professionals in our field." What an amazing opportunity we have to make a lifetime of difference. Please join us by sending the membership form on the last page of this newsletter with your so appreciated gift.

HEARTFELT THANKS TO THE CIRCLE OF FRIENDS MEMBERS FOR THEIR GENEROSITY AND CARING

Lois Atkinson Amanda Aufdermauer Darcy Becker Dean Biersch Dolores Caprara Billman Pauline Bischoff Walter M. Bortz Brianda Brashear Stephanie Brooks Elizabeth Brown Barbara Chang Sally Chaves Nicole Choyce Don Christopher Alona Cohn-Kinzer Ann Coulston Narsai M. David Helen DeMarco Norma Jean Downes Alice Waterbury Fagundes John W. Farquhar Cade Fields-Gardner Alan Finkelstein Doris C. Fredericks

Kathleen Gamez Rita K. Garcia Christopher Gardner Gina Giambra Barbara H. J. Gordon Dan Gordon Mildred Haas Caroline H. Haas (Fee) Jane K. Harmer Doris Allread Hartwig Sarah Hashmi Jo Ann Hattner Leta Marie Hayden Frances V. Henderson Nancy Hikoyeda Haiyan Huang Nancy Jacobson Carolyn Jung Patricia Kearney Anne Milliken Keller Pamela Goyan Kittler Karen Knoblaugh Jamie Kubota Lee Ann Langan

Marrisa Shealy Lebowitz Gabriel Lisera Lela Llorens Nancy C. Lu Diane Madgic Victoria Major Susan P. McCloud Patricia McDonald Janet McDonald Lucy McProud Jennifer Meltz Joanne Mitani Marcia Moore Judi Morrill Michelle Neyman Morris Toby McPherson Morris Jean E. Frankenberg Mulreany Dale F. Olds Mary S. Olive Suzanne Ousey Donna Philips Melinda D. Poliarco Kimberly Potter Peyvand Pourhosseini

Molly and Gene Rauen Endowment Harold Redsun Amy Reisenberg Claire Reyes Margaret Richardson Kevin Rodgers Karen P. Ross Najwa Saah LaPaula Sakai Karen Scarpulla Patricia Schaaf Navdeep Sheena Mr.and Mrs. Blaine Shull Phyllis Simpkins Endowment Janice Wai Deepa Singamsetti Monica Slingerland-Moore Elveda Smith Estate Stephanie Spencer Betty Wattles Starr Laurie Steinberg David L. Stone Carol M. Strong (Bogert)

Sandy Queen

Sharon Meuth Studdert Kathryn Sucher Julie Suzuki Alice Morris Swanson Linda Sweeney Raniayu Tangangoa Michelle Taylor Nancy Theisen Bennett Raquel Ting Rose Tseng Kim Vagt Carolyn Valoria Gretchen Vannice Justina Vega Sarah Viaggi Holly E. Weber Philip R. Wente Ryann Maloney Williams Martha J. Wilson Carol Whiteley Wolf Diana Wright Martin Yan Stephanie Ziemann

SAN JOSÉ STATE UNIVERSITY

San José State University Department of Nutrition, Food Science and Packaging

CIRCLE OF FRIENDS

One Washington Square, San Jose, CA 95192-0058 (408) 924-3100

What is it?	A coalition of Alumni, Students, Faculty, and Friends who have joined together to provide on- going private support to preserve the Department's dedication and commitment to excellence	
Why the Need?	the highest quality education and tra safeguard course offerings, laborate	education make this support crucial to continue to offer aloning to our students. Private funding is now critical to bry supplies, computer labs, equipment, and scholarships as state supported but state assisted.
Circle of Friends Goals:	To reestablish Alumni relationships with the Department To encourage Student participation To promote Alumni - Student - Faculty synergy To involve Community Partners To facilitate networking To celebrate SJSU Department of Nutrition and Food Science comradeship To invest in and build a LEGACY FOR THE FUTURE	
Benefits of Membership:	endeavors and in seeking and filling	udents - Community Partners in cooperative ventures/ ng positions wsletter/SJSU Contributors to Excellence
2017	·	your name to be included in the Directory RENEWAL APPLICATION
		RENEWAL AFFLICATION
Directory info: (p	please enter only changes since last directory edition)	
(*Alums: Name(s) while at SJSU):		CIRCLE OF FRIENDS GIVING LEVELS (Please indicate the level of your gift)
College/University(s):		
(circle degree)		
	Deg./Emphasis Deg /Emphasis	
	Deg./Emphasis	Current Students \$10 - \$24
		Supporter Circle \$25 - \$99
Home Address:		
		Golden Circle \$100 - \$499
Phone: (City State Zip	Dean's Circle \$500 - \$999
` `)	President's Circle \$1000 -
	1:	
7 taa. 000		All gifts go directly to the Department and are fully tax deductible.
)	Please make checks to: TOWER FOUNDATION, NUFS, CIRCLE OF FRIENDS
Email:		
Area of Experi	tise:	PLEASE RETURN APPLICATION BY October 15 TO

^{*}We'd like to hear from you! Please attach a separate sheet with your news.