

**DEPARTMENT OF FOOD
SCIENCE AND
TECHNOLOGY
HANDBOOK**

FALL SEMESTER 2008



(Revised September 2008)

DEPARTMENT OF FOOD SCIENCE AND TECHNOLOGY HANDBOOK

FALL SEMESTER 2008

DEPARTMENT INFORMATION

Department Head: Dr. Rakesh K. Singh
Graduate Coordinator: Dr. Mark A. Harrison
Undergraduate Coordinator: Dr. Robert L. Shewfelt

Mailing Address: Department of Food Science and Technology
Room 211, Food Science Building
100 Cedar Street
University of Georgia
Athens, GA 30602-2610

Main Office: 706-542-2286 Fax: 706-542-1050
Room 215, Conference Room: 706-542-4396 3rd Flood Hall: 706-432-1103
Room 235, Conference Room: 706-583-0638 2nd Floor-Computer Room: 706-542-1087
Food Science & Technology-Griffin: 770-412-4758 Center for Food Safety-Griffin: 770-228-7284

OFFICE PERSONNEL

Food Science and Technology Office Staff:

Beth Knight (Administrative Specialist, Main Office, Rm 211, 706-542-1089, bknight@uga.edu)

Lisa Porterfield (Accountant, Rm 207B, 706-542-1083, lporterf@uga.edu)

Lisa Cash (Administrative Assistant, Main Office, Rm 211, 706-542-2286, lcash@uga.edu)

Karen Simmons (Program Specialist, Rm 206, 706-542-3045, karens@uga.edu)

Danny Morris (Laboratory Manager, Rm 135, 706-542-1070, dmorris@uga.edu)

Adam Blaschke (Computer Student Helper, Rm 125, 706-542-1054, blaschke@uga.edu)

Food Science and Technology Extension Office Staff:

Marian Wendinger (Program Specialist, Rm 240A, 706-542-2574, wendinger@uga.edu)

Eve Mayes (Administrative Assistant, Rm 205, 706-542-0272, ebmayes@uga.edu)

ANNUAL/SICK LEAVE

Faculty and staff who accrue leave must fill out a leave form when out of the office on annual or sick leave. These forms must be approved (signed) by your immediate supervisor/department head and returned to Lisa P. Leave forms should be turned in before leave is taken if possible. Time is accrued on the first day each month for the previous month (e.g., March leave added on April 1). Blank leave forms are located in the Main Office or they can be printed off from <http://www.busfin.uga.edu/forms/leave.pdf>. Employee annual/sick leave information can be found at <http://www.my.uga.edu> -- type in My ID/Password and look under "Employee Information". Under "UGA Employee Self Service Site" click on click to access. Then look under "My information" on the left side of the page and click on My Leave Balance.

Faculty and staff should notify the office staff when out of the building on official business. This information helps with inquiries from students, visitors, and callers. A calendar is located on the reception desk in the Main Office for this purpose.

AUDIO/VISUAL AIDS

Overhead projectors (one per classroom and conference room) are available in the Food Science Building. Please do not remove these projectors from the rooms. If a projector is needed outside of these areas, please see Adam for a spare to reserve or checkout. Miscellaneous audio/visual aids are available for class room presentations (LCD projectors, VCRs, DVD players, overhead projection systems). Checkout of any equipment is on a first-come, first-serve basis so please reserve the equipment in advance. Check with Adam about use and care of the computer projection systems. Report any damage to audio/visual equipment to Adam so it can be repaired.

BUILDING KEYS

Keys for the Food Science Building are issued by Lisa C. and approval for any keys/electronic access to the building must be given in writing by department head/faculty member. Approval forms are maintained in the Main Office. There is a \$25.00 key deposit fee. UGA MyID card is used for electronic access to the Food Science Building between the hours of 5:00 pm – 6:00 am and on weekends and holidays. If keys are lost or stolen, notify Lisa immediately. An additional deposit is required for another key or set of keys. Once all of the keys checked out to an individual have been returned, the deposit fee will be refunded. Failure to return any key checked out by an individual will result in the loss of the \$25.00 key deposit.

BULLETIN BOARDS

The department has three bulletin boards located in the main hallway on the second floor. Posting of any items on these bulletin boards must be approved by a staff member in the Main Office or the Food Science Club. Each board has a specific purpose: 1) display university/departmental information; 2) graduate/undergraduate information or related items;

and 3) Food Science Club activities and recruitment. Do not post items on the glass doors or windows in the building. It is your responsibility to read information on the bulletin boards periodically.

CASH REIMBURSEMENT/PETTY CASH

The departmental petty cash account is only used for key deposit refunds (see Lisa P.). All other departmental purchases made with personal funds will be reimbursed by submitting an electronic check request (see Lisa C.) and deposited to the individual's personal checking account. When making a purchase, advise the vendor that the University of Georgia is exempt from paying sales tax (tax exempt #58-6001-998). Because there are strict rules governing what can be purchased on departmental accounts, check with Lisa P. before purchasing an item for the first time. Processing of check reimbursements are on a first-come, first-serve basis with complete and correctly filled out forms and original receipts. A personal check or credit card purchase can be reimbursed with an original receipt.

COMPUTER

The computers in the Student Computer Room (Room 213, Food Science Building) are for public use and open to all personnel in the department. Personal information/files/documents, etc. should not be saved on the computers for any extended period of time. The computers will be cleaned every month of any saved word processing documents, etc. The department does not furnish paper supplies for these computers. Report any problems with computers/printers to Adam.

A computer room for student use is also located in the Poultry Science Building (Room 134) and may be used by students any time during business hours (8:00 a.m. to 5:00 p.m.) unless classes are scheduled in the room. The door has a security lock which requires a numeric code. Check with Lisa C. at the beginning of each semester for the code number. After hours use is allowed and a key to the outside door to the Poultry Science Building may be checked out overnight after 4:00 p.m. each day and must be returned promptly by 9:00 a.m. the next business day.

If you need help with your computer issues in the department, the preferred way is through the Computer Help Request web site. Go to: <http://server.fst.uga.edu/> and click on Computer Help Request.

CONFERENCE ROOMS

Conference rooms (Rooms 215, 235 and 127) are reserved on a first-come, first-serve basis for meetings and other departmental activities. The conference rooms are not to be used as study and/or break rooms. Departmental policy prohibits eating or drinking in the conference rooms without prior permission. A form is available in the Main Office for scheduling meetings in any of these rooms and should be returned to Beth after completion of the form. An e-mail will be sent indicating the availability of the conference room

requested. If you need any special audio/video/computer equipment, check with Adam in advance. When using the rooms after 5:00 p.m., be sure to lock the doors when you leave.

EMERGENCY DISASTER PLANS

The emergency disaster plans for the department are posted on the departmental bulletin board. Personnel in the department are notified of severe weather/emergencies by the UGAAlert system (telephones and e-mails). The building is not equipped with a public address system. It is the responsibility of each office/lab to be sure their personnel have taken emergency action once notified. There is a tornado alert siren for the Athens area to signal a tornado warning. Upon hearing the siren you must take emergency action immediately. However, this alarm is meant for individuals outdoors. Do not depend on this alert system while indoors. You may not hear it!

EMPLOYEE ORIENTATION SESSION

All new UGA employees are required to complete an online orientation located at the following URL: <http://www.hr.uga.edu/ori/orient.html>. The orientation session will cover employment policies and procedures, services and activities available and “Basic Right to Know” training. Graduate students on assistantships, temporary employees and students should do the non-benefit eligible section of the orientation. Faculty and staff should do the benefit eligible section of the orientation. Please submit the completed forms to Lisa P. within two working days. Lisa can also notarize any necessary forms. Benefit eligible employees can attend a Q&A program which is held every first and third Mondays of each month (if the session falls on a scheduled UGA holiday, it will be held the next working day) at 9:00 – 10:30 a.m., located at the Training and Development Center. No registration is necessary to attend.

Questions regarding benefits should be directed to Employee Benefits (706-542-1814). It is the responsibility of new employees to read and familiarize themselves with the contents of the University Administrative Policies and Procedures Manual located on the UGA's web page at <http://www.uga.edu/inside/policies.html>.

EXPRESS MAIL

If you would like to send a business-related letter or package via express mail, forms are available in the Main Office to fill out the necessary mailing/account information. The completed form should be returned to Lisa/Beth before the package can be mailed. Be sure the items are packaged properly and any labels or markings on the box not relevant to the current contents are removed or covered. This must be done before leaving the package in the Main Office for pickup. Any liquids, perishables, or hazardous materials (chemical or biological) must be properly labeled (call shipper for labels). All express mail packages are paid from departmental or individual faculty accounts. Deadline for submitting shipping information (with letter /package to be sent) to Lisa C. is 3:00 p.m.

FACULTY

Information for faculty located in Athens and Griffin can be found on the attached “Faculty Research Interests” listing.

USEFUL WEBSITES

<http://www.caes.uga.edu/departments/fst> (Department of Food Science and Technology)

<http://www.caes.uga.edu/> (College of Agricultural and Environmental Sciences)

<http://www.uga.edu> (University of Georgia)

<http://www.reg.uga.edu/or.nsf> (Registrar’s Office)

<http://www.bulletin.uga.edu> (University Bulletin)

<http://www.grad.uga.edu/> (Graduate School)

<http://askuga.uga.edu/> (UGA Policies, Procedures, FAQs)

<http://www.uga.edu/oie> (Office of International Education)

http://www.admissions.uga.edu/student_life.html (UGA Clubs/Organizations)

<http://www.busfin.uga.edu/forms> (Miscellaneous UGA Forms)

FSTLISTSERV AND E-MAIL ACCOUNTS

The department operates the FSTLISTSERV to distribute information to the list members and to allow for interchange of information. It is mandatory that all faculty/staff/students be a member of the list since most notices concerning departmental/undergraduate/graduate/university information as well as Food Science Club and job announcements are distributed via the listserv. Information on signing up for the FSTLISTSERV is attached. Information for setting up a UGA Mail e-mail account is located at <http://www.ugamail.uga.edu/> and <https://myid.uga.edu/>.

LABORATORY PROCEDURES

Report chemical spills, noxious fumes, or fires and overheated equipment immediately to office staff in the Main Office. At night, campus security should be contacted at 2-2200. Each faculty member is responsible for posting a daytime office number on the caution sign located on the door of each laboratory. Including a home number to be contacted at night in case of an emergency is optional.

Do not use equipment/supplies in a laboratory without first checking with the faculty member/technician in charge of the laboratory. Instructions regarding scheduling/procedures for use of the processing labs in the Food Science Building can be located at <http://www.caes.uga.edu/departments/fst/research/Labs2.html>. Information regarding laboratory safety can be located at <http://www.esd.uga.edu/chem/>.

MAIL

Mailboxes for faculty, staff, graduate students, visiting scientists, and postdoctoral assistants are located in the Main Office (Room 211). Mailboxes for undergraduate students are located in Room 213. Mailboxes will be assigned about two (2) weeks into each new

semester after we have received a complete listing of all students enrolled in the department. Mail for new students will be held in the Main Office until boxes have been assigned. Please notify the office staff if you plan to receive mail in the department before boxes are assigned. Since graduate students will be sharing a mailbox, check your mailbox daily to avoid excessive clutter.

Notify the office staff when you are leaving the Athens campus and will no longer need a mailbox. It is also your responsibility to leave a forwarding address with the office staff and change of mailing address with the Post Office when you leave or graduate.

NOTARY SERVICES

If you need official documents to be notarized, please see Lisa P.

PACKAGES

Packages are delivered on a daily basis and left in the Main Office for pick-up. Please check daily if orders have been placed (especially emergency/refrigerated orders). Do not leave packages in the hallway overnight.

PARKING

There is no parking designated near the Food Science Building for students. Available parking spaces are for Faculty and Staff with appropriate paid permits. Lots are monitored at all times. On football home game days (Saturdays), parking in the lots of the Food Science Building is for athletic issue permits only. Information regarding parking can be found at the following website: <http://www.parking.uga.edu/>.

PAYROLLS

All hiring/personnel information for new employees should be submitted to either Lisa P. (monthly/salaried) or Lisa C. (hourly) by the first of the month following hire or change in status (address or payroll change). Forms for hiring/terminating employees are located in the Main Office. Separate information will be distributed by Lisa P. as needed regarding employment of graduate students on assistantships.

All hourly time sheets must be signed by the employee and then approved and signed by the supervisor. Submit completed time sheets no later than noon of every other Wednesday to Lisa C. (unless otherwise stated). In the event of holidays, time sheets are due early and will be noted on the sheet for that pay period. Any time sheet that is late will be submitted to payroll for back pay on the following pay period. This will mean the hourly worker will not receive a pay check for an additional two weeks - no exceptions. Hourly employees may not work more than 8 hours a day (40 hours per week) for UGA. An hourly worker will not be paid for more than 80 hours per pay period. Student assistants may not work more than 20 hours per week (including jobs in another department).

The Payroll Department provides payroll advisements (check stubs) via a secured, encrypted e-mail attachment for employees who have their paychecks direct deposited. This state-of-the-art process is a quicker, much more efficient, and more secure method for employees to receive notification of payroll deposits (<http://www.busfin.uga.edu/forms/f105.pdf>).

PHOTOCOPYING

Personal photocopies can be made at the Science Library and other locations on campus. In the Food Science Building, use of the copy machine in the Main Office is only by written permission from the professor or employer requesting the copies. Authorization slips may be picked up in the Main Office and the signed form should be returned to Beth/Lisa C. before making copies.

REGISTRATION

See Dr. Mark Harrison (Room 340) regarding the graduate program and Dr. Rob Shewfelt (Room 118) for the undergraduate program. Information can be found on the following webpage: <http://www.caes.uga.edu/departments/fst/academics/index.html>. Registration forms can be picked up from Karen (Room 206) or Beth (Room 211D).

SECURITY

Doors and windows are not to be propped open during times when the Food Science Building or its annexes are to be secured. Violation of this policy invites vandalism, violates UGA security policy, and could result in office/teaching/research equipment being damaged or stolen. Do not leave personal items unattended. Place them in a secure area or take them with you.

Faculty, staff, students and visitors should be familiar with the booklet entitled "Safe and Secure" (<http://www.uga.edu/safeandsecure/>). Information in the booklet include topics on preventing theft, preventing assault, preventing sexual assault, chemical spills, fire safety, and a list of emergency numbers related to such topics.

SMOKING

The Food Science Building has been designated a 'No Smoking Building'. There are sand cans near most of the building's entrances for extinguishing and disposing of cigarettes – please use them. A person should remain a reasonable distance of 10 feet from any entrance to a building when smoking to prevent smoke from entering the building through a window, door, or the ventilation system.

TELEPHONES

The Food Science Building is equipped with public telephones. The phones may be used for campus and local calls without charge. Do not tie up the phones for long periods of time. Calls directed off-campus must be made by dialing (9) first, then the 10-digit number.

Business-related long distance calls must be authorized by a faculty member. Griffin students should use e-mail whenever possible when communicating with their major professor. Unless it is an emergency, phone messages for faculty, staff, undergraduate and graduate students will be placed in mailboxes if the call is not able to be forwarded to a telephone located in the individual's office/research lab. Check your mailbox on a daily basis. Do not list the department's phone number when placing advertisements in the newspaper.

THESES/DISSERTATIONS

The department has made every effort to obtain copies of theses/dissertations from all graduates of the department. Copies are located in the Conference Room (215) and can be checked out for a limited time (see Beth). Do not remove any of the theses/dissertations from Room 215 without first checking them out. After you have checked out a thesis/dissertation, do not give them to other individuals without first checking them back in. Be sure to return all checked out theses/dissertations before leaving the program.

TRAVEL

All UGA employees (including graduate students on assistantships and hourly staff/student workers) traveling in-state on UGA business must fill out an in-state travel form prior to departure (even if there is no expense to UGA). This form should be filled out only when traveling outside of Clarke and Oconee counties. The form is available in the Main Office. The form must be signed by the immediate supervisor authorizing the travel and returned to Lisa C. before departure.

The out-of-state travel form is not to be used unless the employee is traveling more than 50 miles beyond the state border and is on official University business (even if there is no expense to UGA). The "Request for Authority to Travel" form for all travelers must be completed and turned in to Lisa C. at least two weeks prior to departure. The form for faculty/staff is located in the Main Office (Room 211) and at the following website: https://busfin1.busfin.uga.edu/accounts_payable/travel_authority_entry.cfm?CFID=86053&CFTOKEN=55580463.

For international travel, the form should be submitted at least four weeks prior to travel. Failure to receive proper approval to travel on official University and College business could result in issues in receiving reimbursement for travel expenses, as well as workers compensation if a person is injured while traveling. Notify Lisa C. as soon as possible when a trip has been cancelled so that the funds can be unencumbered for the trip. If expenses are incurred during the trip, a signed travel expense statement for reimbursement (http://www.busfin.uga.edu/forms/travel_expense.pdf) with the appropriate original receipts must be submitted to Lisa C. upon your return as soon as possible. Please refer to the College guidelines (<http://www.caes.uga.edu/intranet/policy/section6/06-02.html>) and the University of Georgia's travel regulations for additional information: (http://www.busfin.uga.edu/accounts_payable/travel.html).

U.S./CAMPUS MAIL

All outgoing U.S. and campus-wide mail should be placed in the appropriate mailboxes located on the table outside the Main Office. The U.S./campus-wide mail is delivered around 8:30 a.m. and 1:30 p.m. each day. Please remember to affix proper postage to personal mail. Departmental-related U.S. mail to be sent should be given to Lisa C. so that the appropriate approval slip can be attached to the mail.

VEHICLES

Only UGA employees (including graduate assistant and hourly employees) with a valid Georgia driver's license are allowed to drive State vehicles for departmental business. Van(s) can not be used for personal trips.

1. Check the reserve book (Room 211) to see if a particular vehicle has already been reserved. Always sign out the vehicle for any use -- no matter how short your trip or errand may be. This will allow your co-workers to plan their schedule and use of the vehicles.
2. Time must be allowed for use and return of the vehicle before 5:00 p.m. unless prior arrangements have been made.
3. All State/University rules and regulations apply to the driver and/or person signing out the vehicle. Be sure to read all rules and regulations enclosed in the binders (mileage books). All employees are required to read the University Policies and Procedures before checking out Food Science vehicles.
4. All new employees must show proof of a valid Georgia driver's license and are required to read the University Policies and Procedures prior to checking out a vehicle for the first time.
5. The vehicles can be reserved for in-state or out-of-state travel. The proper in-state or out-of-state forms (see Travel section) must be completed, signed, and on file before traveling in the vehicles.
6. See Lisa C. to pick up the vehicle binder upon time/date of travel. Fill in the mileage log prior to returning the binder and indicate the location of the parked vehicle in the binder. If possible, call the department (706-542-2286) if running late in case the vehicle has been reserved by another person.
7. The Fuel Depot at the University Automotive Center (<http://www.busfin.uga.edu/auto/>) operates from 7:00 a.m. to 11:00 p.m., Monday thru Friday, and provides gasoline, diesel, oils, air, water, etc. Keep gas receipts in the vehicle's binder.
8. Gas credit cards are available to be checked out for out-of-town trips in the vans. Save all receipts and keep them in the vehicle's binder.
9. After using the van, the person signing the checkout book is responsible for removing all materials, samples, equipment, trash and replacing the seats if they have been removed. If necessary, clean-up vehicle with vacuum (available at the Automotive Center).
10. During football season, the departmental vans are moved to the old Complex Carbohydrate Research Center (CCRC) parking lot on Friday (around 3:00 p.m.)

before the home football game on Saturday. If a vehicle has been checked out and not returned by 3:00 p.m., it will be the responsibility of the individual who checked out the vehicle to take it to the CCRC parking lot – **do not leave the van parked in the Food Science Building parking lot.** The vehicles will be returned to the Food Science Building first thing Monday morning.

VIDEOCONFERENCING EQUIPMENT

Videoconferencing equipment is located in Room 215 in the Food Science Building for use by personnel in the department. If the equipment is moved to another room, it must be returned to Room 215. See Beth (Room 211D) to reserve the equipment/get instruction information and Eve (Room 205) for technical problems.

FST Listserv

Since the FST Listserv is the main way that we have to send electronic departmental information to faculty, staff and students quickly, it is very important that you take the time to join the group if you have not already done so. Listed below is information for joining the FST Listserv:

1. Go to <http://www.listserv.uga.edu>.
2. Select the link that says “Browse, Subscribe, Post, Search...”
3. On the left hand side of the page there will be a Search box. Type in “fstlist” (without quotes) and click on the Go! button.
4. Select the link that says “Join or leave the list (or change settings)”.
5. Enter your e-mail address (everyone should use their uga.edu e-mail address if possible) and First and Last Names in the appropriate boxes.
6. Click “Join the List”.
7. You should get a confirmation e-mail within a few minutes that you will need to click or go to the provided link. This will confirm that you do indeed want to join the Food Science Listserv. Once you have confirmed, you should be added within a few hours.
8. The purpose of the FST Listserv is for departmental information and announcements. Please remember that if you post directly on the listserv (or hit Reply to an e-mail), the message will be read by all members of the listserv.
9. If you have any problems, please contact Beth (Room 211D, bknight@uga.edu, 542-1089).

DEPARTMENT OF FOOD SCIENCE AND TECHNOLOGY
THE UNIVERSITY OF GEORGIA
Faculty Research Interests

Athens, GA 30602 (Phone: 706-542-2286; FAX: 706-542-1050)

<http://www.caes.uga.edu/departments/fst>

Casimir C. Akoh

Research Professor
Ph.D. Washington State University
cakoh@uga.edu; 706-542-1067

Food chemistry and biochemistry. Chemical and enzymatic synthesis of fat substitutes and structured lipids. Food emulsifiers; enzymatic modification of lipids and phospholipids; synthesis of flavor and fragrance compounds. Recovery of frying oil; nutraceuticals, and phytochemicals.

Jinru Chen

Associate Professor*
Ph.D. University of Guelph
jchen@uga.edu; 770-412-4738

Microbial genetics - rapid detection of bacterial pathogens; epidemiological typing; microbial stress response; bacterial physiology and pathogenicity; elimination of pathogens from food.

Manjeet S. Chinnan

Professor and Griffin Coordinator*
Ph.D. North Carolina State University
chinnan@uga.edu; 770-412-4741

Food Processing and Engineering. Mathematical modeling and computer simulation of food processes; frying of foods; utilization of edible films; food packaging; processing of cereal legumes; postharvest handling of peanuts.

Ronald R. Eitenmiller

Professor
Ph.D. University of Nebraska
eiten@uga.edu; 706-542-1091

Basic and applied studies with food and microbial enzymes; amine formation in food and relation to safety and quality; food composition; vitamin analysis methods, processing effects on nutrient quality, functional foods, phytochemicals.

Joseph F. Frank

Professor
Ph.D. University of Wisconsin
cmsjoe@uga.edu; 706-542-0994

Dairy and food microbiology; growth and survival of microorganisms in the food processing plant; biofilms; microbial viability detection; dairy fermentations.

Mark A. Harrison

Professor and Graduate Coordinator
Ph.D. University of Tennessee
mahfst@uga.edu; 706-542-1088

Food microbiology and toxicology. Occurrence and survival characteristics of bacterial pathogens in processed food; shelf-life extension of processed food; pathogen detection methodology.

Yao-wen Huang

Professor
Ph.D. University of Georgia
huang@uga.edu; 706-542-1092

Aquatic food technology. Processing and microbiology of fishery and poultry products; new product; shelf-life extension of processed food; by-product recovery and utilization.

Yen-Con Hung

Professor*
Ph.D. University of Minnesota
yhung@uga.edu; 770-414-4739

Physical properties of foods; food quality enhancement; inactivation of pathogens on foods; mathematical and computer modeling of heat and mass transfer; nondestructive quality sensing; postharvest handling of fruits and vegetables.

William C. Hurst

Professor and Outreach Coordinator
Ph.D. Louisiana State University
bhurst@uga.edu; 706-542-0993

Postharvest technology of horticultural crops (fruits, nuts, vegetables). HACCP and SQC (Statistical Quality Control) instruction for fruit/vegetable processing, fresh produce handling, and minimally processed produce.

William L. Kerr

Professor and FPRDL Coordinator
Ph.D. University of California
wkerr@uga.edu; 706-542-1085

Physical properties of foods; food processing. Rheological and textural properties of foods. NMR, ultrasound, and calorimetric techniques as process sensors. Computational modeling of food components.

Karina G. Martino

Assistant Professor and Extension Specialist
Ph.D. Michigan State University
kgmart@uga.edu; (706) 542-6673

Food processing. Modeling food quality. Value-added processing of agricultural commodities. Food safety engineering. Predictive microbiology, including growth and inactivation. Parameters estimation, uncertainty assessment of model prediction. Microbial food safety and risk assessment determination by using predictive modeling.

Jake H. Mulligan

Assistant Professor
Ph.D. University of Akron
jhmullig@uga.edu; 706-542-7773

Material science aspects of foods, particularly how process conditions affect structure and resulting properties with a focus on in-line monitoring of structural changes during processing. Nanotechnology focused on producing and utilizing food/ agricultural based nanoparticles and the use of nanoparticles in various food applications. Applications of polymer processing techniques to food systems and development/use of food/ agriculture based plastics as alternatives to petroleum-based plastics.

Ronald B. Pegg

Assistant Professor
Ph.D. Memorial University of Newfoundland
rpegg@uga.edu; 706-542-1099

Functional foods and health aspects of food products.

Center for Food Safety
Griffin, Georgia 30223-1797
(Phone: 770-228-7284) (FAX: 770-229-3216)
<http://www.ugacfs.org/>

Larry R. Beuchat

Emeritus D. W. Brooks Distinguished Professor
Ph.D. Michigan State University
lbeuchat@uga.edu; 770-412-4740

Microbiology of fruits, vegetables, nuts, and legumes; methodology for detection of yeasts, molds and pathogenic bacteria; metabolic injury of bacteria and fungi;; antimicrobial compounds in foods; fermented foods; thermal resistance of mold ascospores; food preservatives.

Jennifer Cannon

Assistant Professor
Ph.D. University of North Carolina
jcannon@uga.edu; 770-229-3000

Foodborne Viruses: Methods for detection of human noroviruses and Hepatitis A virus on ready-to-eat and minimally processed foods; virus transfer by handling, processing, and irrigation; physical and chemical treatments for virus inactivation.

Michael P. Doyle

Regents Professor and Director
Ph.D. University of Wisconsin
mdoyle@uga.edu; 770-228-7284

Foodborne bacterial pathogens. Research focused on the development of methods for pathogen detection and the identification of means to control or eliminate pathogens from foods.

Marilyn C. Erickson

Associate Professor
Ph.D. Oregon State University
mericks@uga.edu; 770-412-4742

Food Biochemistry - Oxidative stability of foods; Antioxidant supplementation to tissues and formulated foods; Applications of oxidative stress for inactivation of food-borne pathogens.

Ynes R. Ortega

Associate Professor
Ph.D. University of Arizona
ortega@uga.edu; 770-233-5587

Parasitology; detection of human and animal pathogenic parasites in food, biological and environmental samples; pathogenesis of coccidian parasites with emphasis on *Cryptosporidium parvum* and *Cyclospora cayetanensis*; methods for parasites inactivation in food products.

Adjunct Faculty

Mark Berrang

Adjunct Assistant Professor
Ph.D. University of Georgia
Microbiologist, USDA-ARS-PPMQ
Russell Research Center
Mark.Berrang@ars.usda.gov

Contamination of poultry carcass with *Campylobacter* and *Listeria* during processing and further processing.

Aaron L. Brody

Adjunct Professor
Ph.D. Massachusetts Institute of Technology
Consultant, Packaging/Brody Inc.
aaronbrody@aol.com
Food packaging and food product development.

Sandra E. Kays

Adjunct Assistant Professor
Ph.D. University of Georgia
USDA-ARS, Russell Research Center
Sandra.Kays@ars.usda.gov
Development of spectroscopic methods of analysis for nutritional quality of foods.

Jeffrey L. Kornacki

Adjunct Assistant Professor
Ph.D. University of Wisconsin
President and Senior Technical Director, Kornacki Food Safety Associates, LLC
Jlkorn731@gmail.com
Food safety and microbiology.

Young W. Park

Adjunct Assistant Professor
Ph.D. Utah State University
Professor, Fort Valley State College
yw_park@yahoo.com
Chemistry/biochemistry of foods and dairy products; chemical and biochemical characterization, isolation, quantification of nutrients and constituents in foods especially in goat milk and its products; cholesterol, volatile compounds, fat and protein moieties; degradation processes of foods in relation to their shelf-life.

Mary Alice Smith

Adjunct Associate Professor
Ph.D. University of Arkansas for Medical Sciences
Associate Professor, Department of Environmental Health Science, UGA
masmith@uga.edu
Effects of toxicants on reproduction and development; environmental and microbial risk assessment methodology; effects of pathogens on pregnancy and development.

Norman J. Stern

Adjunct Professor
Ph.D. Virginia Polytechnic Institute and State University
Research Microbiologist--USDA-ARS, Russell Research Center
Norm.Stern@ars.usda.gov
Poultry microbiological safety-bacteriocins as an alternative treatment to control human enteropathogens in animal production and as a post-slaughter processing treatment; enhancing the efficient production and purification of these bacteriocins.

(Revised September 2008)