



**IN OUR GRIT,
OUR GLORY.**

DEPARTMENT NEWS

December 2024

Updates from the Department of Food Science and Technology



FROM THE DESK OF DR. MARTINI

Hello everyone! I am excited to start this new tradition of writing a short informative section in the Newsletter about things that are on my mind and that I'd like to share with everyone.

I'll start by sharing how excited I am about our next retreat on January 13th. Susie and I are working very hard to plan an enjoyable and productive meeting for all of us. Please mark your calendar. Everyone is invited to the retreat: faculty, staff, students, post-docs. Similar to what we did in August, faculty will meet in the morning and staff, students, and post-docs will meet us over lunch and stay for the afternoon session. We will send more details soon! So, if you didn't reply to Susie's survey, please send her an email so we can have an accurate number!

I also wanted to announce that we will have a slight change in our monthly meetings with staff and students. Since the meetings weren't very well attended in the last couple of months, we were wondering if having meetings once a month is too much... So, starting next year we will change the schedule of these meeting slightly. Instead of meeting monthly, we will meet quarterly in March of 2025, June of 2025, September of 2025, and December of 2025. Susie will create a calendar invite for everybody.

I hope you are enjoying this wonderful Winter weather!

Silvana

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STUDENT SPOTLIGHT: EMERSON DAVID NOLASCO GUZMAN



Tells us a little about yourself.

I was born and raised in Tegucigalpa, Honduras. My family didn't have direct ties with agriculture, but I was exposed to farmland on a small property my father had and fell in love with nature and agriculture. I did my bachelor's at Zamorano University where I was exposed to different aspects of agriculture such as food science, and I got hooked on food chemistry. The way we can play with food compounds' chemistry to obtain desired outcomes from food is an endless source of interesting ideas.

What year of studies are you in?

I'm in my fifth year of my Ph.D. It has been a great experience, and I've learned techniques that further strengthen my profile as a food scientist such as cell culture, molecular biology, and bioinformatics.

What drew you to the University of Nebraska?

The University of Nebraska and my advisor Dr. Majumder gave me the opportunity to pursue my master's degree. I was attracted by the research my advisor does. While in my bachelor's degree, I learned in nutrition class the big impact food can have on our health which made me more health conscious in general. In our lab, we do just that, look how food compounds can help to improve our overall health and wellbeing besides providing nutrition.

“I've learned that collaboration increased the overall impact of everything we do.”



What aspect of food science and technology interests you the most?

Nowadays research and science are multidisciplinary. I've learned that collaboration increases the overall impact of everything we do. In recent years I've been attracted to the biotechnology and molecular side of food science by working and learning from our collaborators in different departments. Looking at the creation of new food companies that incorporate biotechnology and molecular biology principles in the production of novel foods is something that has caught my interest. I believe this is an exciting time to be a food scientist and to be part of the food revolution that is happening in front of our eyes. For me, companies that are pushing the boundaries of food production such as precision fermentation, cell-based meats, and the discovery of ingredient applications through computational methods will create the food industry of the future.

What is your typical day like?

Currently, my day is heavily based on lab work since I've concluded my Ph.D. coursework and teaching assistant requirements. I like to enjoy a slow morning and have some time for myself before coming and performing my lab experiments. Sometimes I'm also dedicated to data analysis and working on presentations for seminars or conferences. After the lab, I enjoyed going to the gym and exercising to get rid of the daily stress that might come from experiments.

What is something that most people don't know about you?

I'm not an adrenaline junky but I like experiences with intense emotions. I've run the Lincoln Marathon which I realize running 26.2 mi is crazy as it pushes you to your limits. I've also had vertigo and decided to do skydiving to challenge that fear. It's an experience like no other and I would recommend it once in your lifetime.

What is your life like outside of school?

As an international student, I dedicate some time to keeping in touch with my family and friends in Honduras and my local friends in Lincoln. I like dancing or going to dinners with them. I also like to try new recipes in the kitchen that I can incorporate into my meal prep. Whenever possible, I also like to travel either to national parks or different cities and enjoy their views and culture.



BUILDING BETTER TEAMS: HR INSIGHTS

As a reminder: The University of Nebraska–Lincoln will be closed Dec. 23 to Jan. 1. Employees will return to work on Jan. 2.

- Regular employees are eligible for holiday and earned floating holiday pay, prorated according to FTE. This year, regular employees will use five earned floating holidays to be paid during the shutdown. Vacation, banked holiday, comp time or unpaid leave will be substituted for employees who have not earned the five floating holidays.
- Employees will need to submit leave time (floating holiday, banked holiday used, vacation, or comp time used) for the shutdown period via [Firefly](#) or other third party systems.
- Bi-weekly paid employees will have their payroll direct deposit credited on Dec. 26. Monthly paid employees will have their payroll direct deposit accounts credited on Dec. 31.

Entering Leave:

Biweekly-paid employees are required to enter all paid leave on their timesheet:

Monday 12/23	Tuesday 12/24	Wednesday 12/25	Thursday 12/26	Friday 12/27	Monday 12/30	Tuesday 12/31	Wednesday 1/1
Enter Floating Holiday (FLH), Vacation (VAC), Banked Holiday Used (BKUS) Comp Time Used (CMU), or Unpaid Leave (UNPL)	Enter Floating Holiday (FLH), Vacation (VAC), Banked Holiday Used (BKUS) Comp Time Used (CMU), or Unpaid Leave (UNPL)	Enter Holiday (HOL)	Enter Floating Holiday (FLH), Vacation (VAC), Banked Holiday Used (BKUS) Comp Time Used (CMU), or Unpaid Leave (UNPL)	Enter Floating Holiday (FLH), Vacation (VAC), Banked Holiday Used (BKUS) Comp Time Used (CMU), or Unpaid Leave (UNPL)	Enter Floating Holiday (FLH), Vacation (VAC), Banked Holiday Used (BKUS) Comp Time Used (CMU), or Unpaid Leave (UNPL)	Vacation (VAC), Banked Holiday Used (BKUS) Comp Time Used (CMU), or Unpaid Leave (UNPL)	Enter Holiday (HOL)

Monthly-paid employees are required to enter paid leave in ESS, except for Holiday leave (e.g., 12/25 and 1/1):

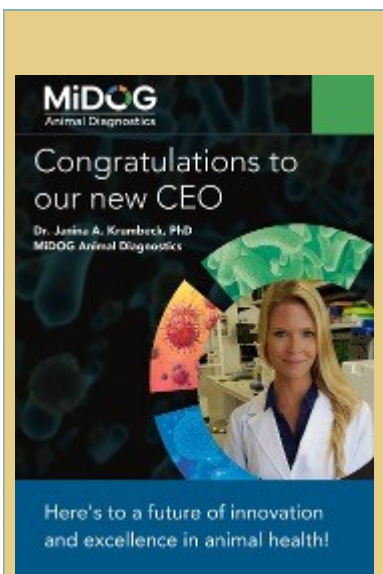
Monday 12/23	Tuesday 12/24	Wednesday 12/25	Thursday 12/26	Friday 12/27	Monday 12/30	Tuesday 12/31	Wednesday 1/1
Enter Floating Holiday (FLH), Vacation (VAC), Banked Holiday Used (BKUS), or Unpaid Leave (UNPL)	Enter Floating Holiday (FLH), Vacation (VAC), Banked Holiday Used (BKUS), or Unpaid Leave (UNPL)	NO TIME ENTRY REQUIRED	Enter Floating Holiday (FLH), Vacation (VAC), Banked Holiday Used (BKUS), or Unpaid Leave (UNPL)	Enter Floating Holiday (FLH), Vacation (VAC), Banked Holiday Used (BKUS), or Unpaid Leave (UNPL)	Enter Floating Holiday (FLH), Vacation (VAC), Banked Holiday Used (BKUS), or Unpaid Leave (UNPL)	Vacation (VAC), Banked Holiday Used (BKUS), or Unpaid Leave (UNPL)	NO TIME ENTRY REQUIRED

HOLIDAY SCHEDULE

2024

- January 1-New Year's Day
 - January 15-MLK Jr. Day
 - May 27- Memorial Day
 - July 4- Independence Day
 - September 2- Labor Day
 - November 28- Thanksgiving
 - November 29- Friday after Thanksgiving
 - December 23- Holiday Closedown in lieu of President's Day
 - December 24- Holiday Closedown in lieu of Arbor Day
 - December 25- Holiday Closedown
 - December 26- Holiday Closedown in lieu of Juneteenth
 - December 27- Holiday Closedown in lieu of Indigenous Peoples' Day/ Columbus Day
 - December 30- Holiday Closedown in lieu Veteran's Day
 - December 31- Holiday Closedown taken as vacation leave or leave without pay
- The Holiday Closedown for 2024 will begin **Monday, December 23, 2024** and conclude **Wednesday, January 1, 2025**. Staff will return to work **Thursday, January 2, 2025**

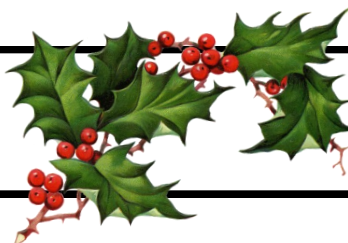




THE FACULTY FORUM: HIGHLIGHTS AND ANNOUNCEMENTS

1. Congratulations to Prof. Bob Hutkins and former UNL faculty member, Prof. Jens Walter, for being named on the annual [Highly Cited Researchers™ 2024](#) list for authors who rank in the top 1% by citation in the Web of Science.
2. Congratulations Dr. Janina Krumbeck who was recently named Chief Executive Officer of MiDOG Animal Diagnostics. Janina received her Ph.D. in Microbiology from UNL in 2016 and was co-advised by Jens Walter and Bob Hutkins.

Congratulations are in Order!!



MILESTONES

We're excited to share a wonderful milestone achieved by one of our team members, Waraporn (Pookie) Mahlman! In 2018, Pookie transitioned from her role as a Chemist (Microbiologist) III at the Nebraska Department of Agriculture Laboratories to become the Manager of the Food Microbiology Services Laboratory at the Food Processing Center. Shortly after stepping into this new role, she decided to pursue a Ph.D. while continuing her full-time work in the lab. After years of dedication and hard work, we are thrilled to announce that she has successfully completed her Ph.D. in food science and technology. Please join us in congratulating Pookie on this incredible achievement.



SPOTLIGHT ON FST:THIS MONTH'S KEY MOMENTS

Salute to Grads 2024



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DEPARTMENT OF FOOD SCIENCE AND TECHNOLOGY

SALUTE TO GRADUATES

The Department of Food Science and Technology would like to honor the achievements and successes of its Fall 2024 graduating students! It's free to attend, and light refreshments will be served.

Friday, December 20, 2024
11:00 am - 12:00 pm
FIC 111

Contact Julie McManamey at julie.mcmanamey@unl.edu if you have any questions.



UNL does not discriminate based upon any protected status. Please see <http://www.unl.edu/equity/notice-nondiscrimination>.

SALUTE TO GRADS

Please join the Food Science and Technology Department in recognizing our Fall 2024 graduates at the FDST Salute to Graduates reception on Friday, December 20, 2024, from 11:00am-12:00pm in FIC 111.

Undergraduates

Haoyue Xue

Graduate Students

Yichen Bai, MS (thesis), advised by Devin Rose

Prabhashis Bose, MS (thesis), advised by Kaustav Majumder and Toshihiro Obata

Aemiro Zula, MS (thesis), advised by Kaustav Majumder

Steven (Steve) Kaiser, PhD, advised by Ozan Ciftci

Sujun (Willow) Liu, PhD, advised by Devin Rose

Waraporn (Pookie) Mahlman, PhD, advised by Andrea Bianchini



SPOTLIGHT ON FST:THIS MONTH'S KEY MOMENTS

RECRUITING ROUNDUP: UPDATES AND INSIGHTS

Kindness Through Full Bellies

The People's City Mission feeds hundreds of people each day and even more during the holiday season. As a department, we are invited to help serve a meal this Saturday, Dec. 14th from 4:30-7 at the People's City Mission on 110 Q Street. Your family members can help serve, also! We need about ten people to fill all of the roles this day.

If you would like to help serve please sign up using both links below. The first is to create a PCM account. The second is to join our FDST group for the meal service that day.

1. **Create an account** by clicking this link:
 - a. <https://pcmlincoln.galaxydigital.com/user/register/>
2. **Join the team** for Sat., December 14th meal serving from 4:30pm-7:00pm:
 - a. https://pcmlincoln.galaxydigital.com/need/joinTeam/?hash_t=ND9nOPrPbjYAw6dlt1hR%2Ba1G48KtBvSJ%2FTNqs8UoVQqiSWRoWbV9KVxmVW57D9op9tzjxshPE3Vv%2FzZpgtnsbg%3D%3D&hash_s=d1xt2jOliUqiE9PkJVpzNstDN5R%2FEbx28UCmynQZgYBiUPMAI4DU8ktafo7vllkQr5hUgTi54b7Qusp5ugu3lw%3D%3D

Instructions for serving a meal:

- We are located at 110 Q St Lincoln, NE 68508. Park in front of the shelter. The front door faces south, and is always locked, so ring the doorbell on the sidewall and someone will buzz you in.
- Upon entrance use the kiosk to sign in. Please make sure to sign in and sign out when you leave.
- For safety reasons, volunteers must wear close-toed shoes, shirts with sleeves (t-shirt or long sleeve), and long pants, or shorts that are to the knees.

Staff will get you back to the kitchen, where they will have you wash your hands, and put on a hairnet and apron. If you would rather not wear a hairnet, a ball cap/hat is acceptable in replacement of a hairnet.

Contact Sarah Gergen with any questions and Happy Holidays to you and yours!



SPOTLIGHT ON FST: THIS MONTH'S KEY MOMENTS

RECRUITING ROUNDUP: UPDATES AND INSIGHTS

Recruitment by the Numbers - Fall Semester '24

508 - Number of students who have come to Food Innovation Center

962 - Number of students we have gone to visit to teach about Food Science

19 - Events attended or hosted

11 - Individual student tours

12 - Number of freshman admits to FDST for fall 2025

5 - FDST Summer camps being offered by Dr. Andreia Bianchini, Dr. Jayne Stratton (including 2 new ones!)

85 - Percent of FDST Faculty who have contributed to recruitment this semester

17 - Number of students who have helped prepare, give tours, or run recruitment activities

Events - Kahoa Elementary STEM Night, Food Competitions, Career Fairs, Education Symposiums, Ag Ed Class visits, Discover Engineering Days, CASNR East Campus visits, LPS Staff Development, etc.

Notable Events - 1st time attending Nebraska Latino Youth Conference in October (Presentations by Rossana Villa Rojas & Dr. Byron Chaves), Agriculture Education Symposium presentation by Dr. Grace Danao (Freeze Drying vs Dehydrating lesson for educators to begin using freeze driers awarded through grant money)

BIG Efforts - All LPS Culinary II Students to tour Food Innovation Center each year (1,000+ students), CASNR hosting Omaha Public Schools on East Campus (1,000+ students). These students have learned about Food Science as a major.



SPOTLIGHT ON FST:THIS MONTH'S KEY MOMENTS

GRADUATE STUDENT AWARDS LUNCHEON

Please help me congratulate our outstanding Graduate Students that received Fellowships and Awards yesterday during the “2024 Graduate Fellowship Luncheon”. The students that received Fellowships and Awards include:

- Andrew Balsero (Advisor: Dr. Bing Wang), recipient of the Mary and Charles C. Cooper/Emma I. Sharpless Fellowship
- David Quintero (Advisor: Dr. Amanda Ramer-Tait), recipient of the Widaman Distinguished Graduate Fellowship Award
- Emerson Guzman (Advisor: Dr. Kaustav Majumder), recipient of the John and Louise Skala Fellowship
- Ihami Okur (Advisor: Dr. Bing Wang), recipient of the Milton E. Mohr Fellowship
- Jiayu Tang (Advisor: Dr. Edward Deehan), recipient of the Mary and Charles C. Cooper/Emma I. Sharpless Fellowship
- Phoebe (Xu) Shi (Advisor : Dr. Amanda Ramar-Tait), recipient of the Widaman Distinguished Graduate Fellowship Award
- Praphashis Bose (Advisor: Dr. Kaustav Majumder and Toshihiro Obata), recipient of the John and Louise Skala Fellowship
- Thi van Thanh Do (Advisor: Dr. Jennifer Auchtung), recipient of the Milton E. Mohr Fellowship
- Xiaohan Wu (Advisor: Dr. Amanda Ramer-Tait), recipient of the Shear-Miles Fellowship
- Yue Wang (Advisor: Dr. Ozan Ciftci), recipient of the Milton E. Mohr Fellowship
- Ashley Prow (Advisor: Dr. Kaustav Majumder), recipient of the Mary and Charles C. Cooper/Emma I. Sharpless Fellowship

Congratulations to all the students and their advisors! Well done!



SPOTLIGHT ON FST:THIS MONTH'S KEY MOMENTS

FMI FOUNDATION SCHOLARSHIPS ANNOUNCED

Congratulations to Rachana Police and Daniela Segura!!

The FMI Foundation scholarships are awarded to students currently enrolled as food and agricultural science majors who have an expressed interest in the field of accredited food safety auditing. These scholarships are extremely competitive and applicants are evaluated on academic ability; leadership potential; motivation and initiative; along with a passion for the food industry and the auditing profession. We want you and all of our scholarship recipients to succeed in accomplishing your goal of working in the field of accredited food safety auditing.



Daniela Segura



Rachana Police

IN REMEMBRANCE OF GRAYE MUIR-LEWIS



It is with sadness that we share the news of Graye Muir-Lewis's passing on Sunday December 1st after a long battle with cancer. She passed away at her home surrounded by loved ones. We would like to send our deepest sympathies to Graye's family, friends, and to all those that were fortunate to know her. A Celebration of Life event will be held at a later date. We will be sure to share that information as soon as it is available to us.

We are deeply saddened by the news and heartbroken by the loss. Graye was a very important member of the FST Department and she will be extremely missed.

Michelle, Graye's wife, asked us to share the following message:

"It is with great sadness that we mark the passing of Graye Muir-Lewis: artist, activist, employee and alumna of the University of Nebraska-Lincoln.

Graye originated in Omaha, a mutant born of radioactive times, and developed a love of horror and science fiction early in life. These passions of exploration and extreme possibility found their expression in their artistic endeavors and they completed a bachelor's degree at UNL in Graphic Design.

Graye has since worked as a professional artist, publishing numerous works and comics, the most recent being 'Beauty Queens,' concerning the travails of a trans punk band. At UNL, Graye worked as a graphic designer for Department of Food Science, where they also took a role within the Chancellor's Commission on the Status of Gender and Sexual Identities to further the cause of social justice throughout the University of Nebraska system.

Throughout their life, through horror and wonder, Graye sought to depict the struggle for and possibility of a better and more inclusive world. They and their wonderful, weird radiation will be sorely missed."