

In Fall 2008, the UM Food Science Club saw an increase in membership and was also host to a lot of fun activities for our members. We were also involved in a number of food science outreach programs such as Ag Discovery, Higher Achievement, Food Is Fun, and Easy As Pi Programs where we introduced seventh graders and high school students to the world of food science. Our outreach activities included demonstrating the instant gelling action of sodium alginate and calcium chloride that's used in several food applications and allowing the students to create their own healthy drink in a product development activity. Club members also assisted in producing over 1500 sugar cookies for a food science demonstration with over 300 girl scouts.

During the semester we invited a number of great speakers. Our first meeting consisted of an MDIFT member panel with the Chair Louise Rossanese of Del-Val Food Ingredients, Kara Kern of TIC Gums, and Sandra Burt of McCormick. The panel shared their experiences, challenges, and excitement for food science. At our next meeting, we had the pleasure of having Dr. Post, the Deputy Director of CNPP with the USDA and UMD professor give a talk on "Putting National Dietary Guidelines Policy into Action: The Art of Promoting Healthful Foods." Our last speaker of the semester was Maryland Grad and Product Development Manager of Honest Tea, Mike Petrone. Mr. Petrone spoke of the history and challenges at Honest Tea and involved the students in a sensory evaluation of some of their newest formulations. For the Spring semester we hope to continue this trend



of having interesting speakers from the food industry.

In between our meetings were given a behind-the-scenes tour of Wegmans organized by MDIFT in October. Come November, equipped with hot chocolate, we provided club members with the exciting opportunity to temper chocolate and make their own chocolate truffles of over 10 varieties and shapes! Ana Aguado, our very own graduate student, is a pastry chef and led the activity teaching students about chocolate and chocolate tempering.

With Ana's help the club put together a fundraiser where we made and sold an assortment of gourmet holiday cookies



consisting of ginger snap, chocolate crackle cookie, sugar cookies half dipped in chocolate, and butter cookies with a strawberry center. These holiday cookies were sold by the dozen to faculty and staff of the College of Agriculture and Natural Resources. We ended up baking almost 800 cookies!



With a very successful Fall semester, we kicked off the first meeting of the Spring semester with a Club Potluck & Social. Members showed off their culinary skills and introduced us to a range of international foods. Jalapeno combread, coke chicken, beef biryani, spaghetti pie, grilled pork and shrimp spring rolls, and shahi rasgulla were just a few of the phenomenal dishes presented. We are looking forward to a great semester full of great speakers, interesting activities, and



volunteering.

We have the privilege of hosting this year's IFTSA Area Meeting and College Bowl and we can assure some more fun events for our food science student members.

Following the Area Meeting, we will participate in Ag Day (a part of Maryland Day) where we will showcase our club and do some fundraising by selling smoothies, gourmet cookies, and soy chips.

Go Terps!

