厅堂之荣誉受勋者

“基石是普渡大学，但成功是你自己的。”

T
这里仍然有一股细微的余热，来自新学年举行的一个重要活动：食品与营养科学系第一届荣誉厅授勋仪式。

在5月6日晚，朋友、家人、同事和普渡大学的教职员和职员聚集一堂，来庆祝这六位荣誉受勋者。

这个奖项旨在表彰食品与营养科学系的校友，他们对食品和营养科学领域做出了重要贡献，并在游戏中建立了独特的成就。

此外，荣誉厅还将表彰那些在食品与营养科学系的成长和突出地位中做出贡献的非校友。

食物与营养科学系成立于1927年，自成立以来，该系成功地培养了众多优秀的校友。其中包括以下受勋者：

- 妮·伯特，PhD，是食品科学和人类营养学系的一名杰出教授，最近完成了她的系主任任期。
- 玛丽·富格尔，PhD，是食品与营养科学系的名誉教授，也是食品与营养科学系的研究中心的主任。

然而，这个由拥有超过75年历史的毕业生组成的群体却与众不同。这些受勋者是来自各个学士和研究生级别并且在各自领域中成就非凡的代表。

食品与营养科学系是一个学院，食品与家庭科学学院自1927年成立以来，一直致力于培养优秀的校友。为了表彰这些杰出的校友，荣誉厅会为他们举行授勋仪式。

继续阅读第7页。
Letter from the department head

The Department of Foods and Nutrition has had an unusually productive year! External funding is at an unprecedented high (with 10 R01 NIH grants and a P-50 Center grant, 2 USDA grants, and more). Minors in our undergraduate curriculum were implemented.

The inaugural class of departmental awardees was inducted into our Hall of Fame. We searched for and hired two new faculty to start in August 2005, Kim Buhman and Stacey Mobley. The School of Consumer and Family Sciences became the College of Consumer and Family Sciences.

As the college outlined a new model for extension and outreach, our department began to put together a plan for strengthening nutrition education. Our first move toward this plan was to move Angie Abbott part time into a role as communication staff for extension and outreach in Foods and Nutrition. We are searching for two faculty in public health outreach and nutrition education.

One benchmark of a well-functioning department is to accomplish all of this activity while the department head was largely distracted and traveling on assignments of national public policy. The 2005 U.S. Dietary Guidelines for Americans and the U.S. Surgeon General’s Report on Osteoporosis and Bone Health were released this year. Presenting invited talks on this work and media interviews took comparable amounts of time to the committee work of the previous year. Helping to form public policy is a most rewarding use of my training and experience. It has been an education to be asked to defend the committee conclusions against attacks from individuals and organizations with their own perspective and agendas. This type of dialogue is healthy for strengthening research agendas and evidence-based review processes for improving public health recommendations for the future. I do worry about confusing individuals amidst all the public debate.

As we promised last year, articles on our three departmental signature areas are included in this newsletter. Identifying these signature areas has shaped our faculty searches through well-defined areas for growth. This was evident in our new faculty hires last fall, showcased on page 9.

Take a look at the article about our new Web site design on the facing page. We are cultivating a Web site mentality to greater serve our alums, corporate affiliates, and future students with the content that is needed in this age of information technology. Send us your suggestions for serving your needs.

Best Wishes,

Connie Weaver
Department Head

### Executives offer expertise

Executive in the Classroom is an outstanding opportunity for our undergraduate and graduate students, as evidenced by the group of participants for fall 2004. We are very grateful to the following executives who shared their time:

- Chor San Khoo - Campbell’s Global Nutrition & Health
- Gil Leveille - Cargill’s Food System Design
- Les West - Kraft Foods
- Surinder Kumar - William Wrigley Jr. Company
- Yonas Gizaw - Procter & Gamble Co.
- Candace Jacobs - Coca-Cola North America
- Robert Burns - Mead Johnson Nutritional
- Karen Lapsley - Almond Board of California
- Don McNamara - Egg Nutrition Center

This newsletter is published annually by the Department of Foods and Nutrition at Purdue University. Please address any questions to our department at the phone number below.

**Department head**
Connie Weaver, PhD

**Editors**
Marleen Troyer
Angie Roberts

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West Lafayette, IN 47907-2059
www.purdue.edu/cfs/fdsnutr
765-494-8228
Department presents new face to the world

“Green and growing” is an apt caption for our new F&N Web site. Designed by Purdue Marketing Communications to be compatible with the College of Consumer and Family Sciences Web site and other CFS department sites, this site makes the Department of Foods and Nutrition a more relevant player in the Internet age.

Shades of green with Purdue black and gold associate the healthy eating of plants, fruits, and vegetables with our department. As for “growing,” the Web site literally continues to grow as we add content weekly. Figuratively, the association of Foods & Nutrition to a healthy plant, green, growing, and productive, is very accurate.

Surveys of incoming students, both undergraduate and graduate, indicate most relied on the Internet in their university search process. So, no matter how dynamic the research in this department, how great our students and professors, or how effective our outreach programs, if we do not effectively communicate this on our Web site, we lose ground. A Web site that represents the department in an accurate, timely fashion is a tool for all our constituents.

Our former site was developed in a piecemeal fashion over the years and it was difficult to edit and maintain. We are very pleased that the new site is easy to edit and keep up to date. The biggest challenge is to change our own way of thinking and remember that everything we do in the department is a potential item for the Web. It will take a while for us to change as much as we want the Web site to change!

Job site serves current students and alumni

An exciting feature of the Foods and Nutrition Web site is the Job Board, which can be accessed several ways, one of which is the “Alumni” link. Currently, this site offers more than 2,000 job postings, both current and archived. Still to come are resume posting, employer access, and e-mail position notification.

Since this site is a limited-access service for current students or alumni only, you must register and establish a login to use this feature. For alumni, “User Name” is exactly as it was when you were a student at Purdue. Current students use their career account user name and login. If you have any problems or need more information, click on “Contact Info” and ask for help.

Once into the F&N job site, you will see the “Job” and “Employer” categories. The “Job” category is a listing of all the current and archived postings. Double click on any position to see the location and a brief description. Then double click on “Download File” for more details. Click on the “Employer” icon to see all the employers who have posted positions. An associated feature, “Contact Name,” enables you to e-mail a contact person when you want additional information about a company or a position.

Take advantage of this resource to see what interesting and diverse positions we have listed. Maybe you will find the job you have always wanted!
Botanicals for age-related diseases

Purdue University has a distinguished reputation in nutrition and pharmacognosy research that dates back many generations. With the advent of the Dietary Supplement Health and Education Act of 1994, the use of botanicals has greatly increased, in some cases without sufficient concern for safety of intake of various types.

The Purdue-University of Alabama/Birmingham Botanical Center for Age Related Diseases, led by Foods and Nutrition, is one of six such centers in the U.S. managed by the NIH Office of Dietary Supplements. The center was established in the fall of 2000 to study the effectiveness and mechanism of actions of polyphenolic compounds and serves as a national resource on botanical authentication, training, and consumer education.

This center grant includes projects studying the efficacy of isoflavones from soy protein and several botanical supplements on suppressing bone resorption in postmenopausal women (Connie Weaver) and the efficacy of green tea catechins on inhibiting tumor growth (Dorothy Morré). Several new projects are funded by the pilot grant program in the Botanicals Center for Age Related Diseases:

- “Genistein-mediated prostate cancer prevention through enhanced vitamin D signaling” (Jim Fleet),
- “Soy isoflavones effect on fat cell gene regulation” (Young-Cheul Kim), and
- “Effect of flavonoids on coenzyme Q metabolism and function” (John Burgess).

In the spring of 2005, the NIH renewed the center’s funding for the next five years.

With the strength of the faculty interests, a new three-credit graduate course entitled Phytochemicals: Biochemistry and Physiology was taught for the first time in spring 2004.

The engagement program has focused on developing Web sites, www.nuanpp.org and http://fn.cfs.purdue.edu/bot/, and on developing Internet-based programs on botanicals, http://fn.cfs.purdue.edu/xtrain/. The center also offers an annual symposium and two-day training workshop on botanicals research techniques.

Research on botanicals is training our students to follow the metabolic fate and impact on health of mixtures of bioactive compounds. These are state-of-the-art approaches using isotopic tracer kinetics, transgenic animals, proteomics, and other methods that are equally applicable to all complex mixtures in the diet and drug preparation.
University honors Indiana physician

Dr. Munro Peacock received an honorary doctorate from Purdue University at spring commencement. He has distinguished himself as a world-renowned scientist who has played a central role in developing clinical research at Purdue University. Nominated by the Department of Foods and Nutrition, he has had an essential role on Camp Calcium grants over the years.

Dr. Peacock is currently director of the General Clinical Research Center at Indiana University School of Medicine. He is internationally known for his work in calcium metabolism and genetic and biochemical determinants of bone mineral density and is considered a consummate enabler of research.

Born and raised in Darvel, Scotland, Dr. Peacock was educated at Glasgow University, earning a bachelor of medicine degree and a bachelor of surgery degree in 1960, and at the Royal College of Physicians in London, where he earned status as a member of RCP in 1968 and a fellow of RCP in 1978. He completed his residency at St. Mary’s Hospital in London and MRC Rheumatism Unit in Taplow, England between 1960 and 1965. He also held various positions on the clinical scientific staff at Leeds University in England and Harvard University between 1965 and 1986.

During those 20 years, Dr. Peacock was directly involved in the classification of hypercalciurias, the excretion of abnormally large amounts of calcium in the urine. The classification is now in regular use in clinical practice throughout the Western world.

Dr. Peacock moved to Indianapolis in 1986 to become a professor at the Indiana University School of Medicine. He is a medical scientist who has combined a high standard of clinical skill in internal medicine with an equally high standard of scientific skill at both the theoretical and practical levels.

He is an internationally recognized scientist who has made substantial contribution to our understanding of bone metabolism and bone health. Further, he has provided great leadership in building collaborative programs between Purdue and the IU School of Medicine.

Scholarships, continued

Elizabeth Glick Voland Scholarship Fund
Catherine Burlage
April Quarles
Danielle Snyder

CFS Dean’s Merit Scholarship
Lindsey Beuligmann
Olivia Klose
Bethany Landis
Katherine Marie McKinney
Emily Metzer

Susan B. Lester Memorial Scholarship
Amanda Sands

Mildred Mills Justin Scholarship
Lindsey Beuligmann
Susanna Kaiser

Ada Decker Malott Alumni Scholarship
Anne Marie Bianculli
Courtney Cleveland
Megan Diaz
Julie Frecka
Amy Glavier
Melanie Goldschmidt
Whitney Heavrin
Laura Johnson
Leslie Munchel
Clare Wukusick

Ann Nolan Myers Scholarship Fund
Amanda Haehl

Campbell-Huntzinger Memorial Scholarship
Jeanine Hiett

J. Richard and Patricia R. Zapapas Scholarship
Jeanine Hiett
Stephanie Paver

Thrasher (Doris Harrell) Scholarship
Bridget Hollingsworth

Edith Gamble CFS Freshman Scholarship
Stephanie Paver

Fred & Mary Wein Kiebler Scholarship
Katie Rosenberger

Nancy Creech Neubert Scholarship
Frances Gilmore
Staci Shell

Watts Family Scholarship
Shelly Davis
Calcium, new at Purdue? Always!

The study of calcium, vitamin D, and bone is the most developed and nationally recognized of our departmental signature areas. The Department of Foods and Nutrition has had a strong presence in calcium nutrition since the mid 1980s. Additional hires have expanded the expertise to include vitamin D and relationships to health that extend beyond bone to cancer, hypertension, body fat, and diabetes.

Topics related to calcium and vitamin D are two of the most funded nutrition areas currently because of their broad relationship to health and the prevalence of deficiencies in the U.S. and around the world. Data from Camp Calcium were used to set the DRIs for adolescents in 1997 and subsequent data will likely be used to individualize calcium requirements by gender and race.

Research projects span from clinical studies on calcium metabolism, lactose intolerance, calcium intake and body fat, and an educational intervention on improving calcium intake and bone gains; to animal studies of bone quality and animal and molecular models of calcium absorption; to genetic profiling of vitamin D receptors and the role of vitamin D in prostate cancer.

A critical and exciting companion to our research efforts is the dissemination of results and concepts to targeted public audiences. Currently, we are testing tailored educational interventions that seek to improve the bone health of adolescents.

If the hypothesis is correct, and the intervention does improve bone health, the materials will be made available as widely as possible to the target adolescent audiences.

The frontiers are expanding as metabolic factors for calcium absorption are explored and the field of genomics is added to the research. So there is always something new going on in calcium, vitamin D, and bone research in F&N.

Calcium contributors
Connie Weaver
Dennis Savaiano
Carol Boushey
Dorothy Teegarden
James Fleet
April Mason

Graduate awards, 2004-05

<table>
<thead>
<tr>
<th>Award Type</th>
<th>Name</th>
<th>Major Professor</th>
<th>Competition Winner</th>
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<tr>
<td>Compton Award</td>
<td>Juan Andrade</td>
<td>Jay Burgess</td>
<td>Xiaoyu Tang</td>
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<td>Young Investigator Award</td>
<td>Yongdong Zhao (Dan)</td>
<td>Connie Weaver</td>
<td>Zhentao (Richard)</td>
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<td>Honorable Mention, Sigma Xi</td>
<td>Zhentao (Richard) Zhang</td>
<td>James Fleet</td>
<td>Soon-Mi Shim</td>
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<td>ASNS Proctor &amp; Gamble Research</td>
<td>Kader Yagis</td>
<td>Dorothy Morré</td>
<td>Joanne Lasrado</td>
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<td>Annual Poster Session</td>
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<td>Botanicals:</td>
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<td>Food and Nutrition Teaching</td>
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<td>Paper Competition, First Place</td>
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<td>Paper Competition, Finalist</td>
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<tr>
<td>Gladys E. Vail Kappa Omicron Nu</td>
<td>Caryl Antalis</td>
<td>Jay Burgess</td>
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</tbody>
</table>
Sarah Johnson, MS, RD, is the director of dining services at Purdue University Residences. In her position, she is creating and implementing an innovative new concept in residence hall dining. She has developed a dining system that is a food service management milestone, with the goal of enhancing student satisfaction while managing costs at the most efficient levels.

Sue Palmore is owner and CEO of I Two, a boutique translation agency in Woodstock, Illinois, handling projects for print, video, and audio-recording with the option to hire simultaneous meeting interpreters. Their linguistic capability includes more than 20 languages and subject matter qualified translators. Apparently far removed from her BS from this department, she is a perfect example of the unpredictable careers our graduates can have when their gifts and ambition match opportunity.

Karyl Rickard, PhD, RD, FADA, is professor of nutrition and dietetics at the Indiana University School of Health and Rehabilitation Sciences, Indianapolis, Indiana. She was chair of the ADA/Gerber review committee that produced Start Healthy Feeding Guidelines for Infants and Toddlers.

Linda Van Horn, PhD, RD, is a professor at the Northwestern University Feinberg School of Medicine, Department of Preventive Medicine. She is a member of the Feinberg Cardiovascular Research Institute and is currently editor-in-chief of The Journal of the American Dietetic Association.

For more detailed information on each award winner, please look for their bios on our Web site, www.cfs.purdue.edu/fdsnutr, by clicking on our News and Events link. They have made significant contributions to academia and industry and their communities. They have proven the value of a Purdue education and they have created a standard for future graduates. They have brought honor to the Department of Foods and Nutrition and to Purdue.

Our May 6 conference, The Nutrition Continuum: Lab Bench to Policy to Plate, was a coordinated event with the Hall of Fame. Four of our Hall of Fame honorees, Birt, Johnson, Rickard, and Van Horn, were featured conference speakers. Several conference participants noted how much they appreciated the alumni presentations. Their rich contributions confirmed their Hall of Fame nominations.

Connie Weaver and Barbara Mayfield of Foods and Nutrition also presented at the conference. It was an outstanding day with all speakers at the top of their fields of research. For more information, go to www.cfs.purdue.edu/fdsnutr and click on our News and Events link.
Diet, energy balance, and fitness

The United States Centers for Disease Control and Prevention (CDC) reports findings from the National Health and Nutrition Examination Survey (NHANES) indicating that an estimated 65 percent of adults are overweight or obese. In other words, approximately 127 million American adults are overweight, and of those, 60 million are obese, with 9 million severely obese.

The CDC also reports that among children and teens (6 to 11 years of age) the prevalence of overweight and obesity in adults has risen to 16%, triple the proportion in 1980. Annually over $35 billion is spent on diet foods, aids, and programs. In 2000, the health care costs associated with overweight/obesity were estimated at over $117 billion.

In order to help fight the battle against overweight and obesity in all age groups, the U.S. Surgeon General’s office recommends requiring physical education at all school grades, providing more healthy food options on school campuses, and providing safe and accessible recreational facilities for people of all ages. This message is underscored by the new Dietary Guidelines for Americans. Although there are more than 500 recognized diet programs available, these programs fail to address issues such as hunger, satiety, and long-term compliance.

Many current recommendations stress the importance of physical activity; however, the majority of diet programs currently available specify little about physical activity. Current research within the department is focused on characterizing the previously mentioned pitfalls in popular diet programs. Researchers within the department are collaborating with colleagues on Purdue’s campus and at other institutions to conduct cutting-edge research in the area of diet, energy balance, and fitness. Hunger and the multiple factors that regulate appetite (physiological and environmental) are poorly characterized at this time, but are under intense study at Purdue. The possible influences of macro- and micronutrients on satiety and weight loss, as well as the development and/or maintenance of muscle mass (especially in the elderly) are also major research focuses. Current projects include:

- effects of the physical form of food (i.e., liquids vs. solids) on appetite, food choice, and energy balance,
- dietary protein requirements of elderly men and women,
- effect of viscosity on satiety,
- role of stearoly-CoA desaturase gene expression in adipocyte biology,
- studies of parent and household influences on calcium intake among preadolescents,
- effect of dietary calcium education intervention on body fat mass in adolescents, and
- impact of the family meal on obesity control.

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- effect of dietary calcium education intervention on body fat mass in adolescents, and
- impact of the family meal on obesity control.

Wayne Campbell oversees an energy balance study using a metabolic hood to measure energy burned versus energy consumed.

Energy, balance, and fitness contributors

Rachel Geik
Wayne Campbell
Steven McKenzie
Richard Mattes
Young-Cheul Kim
James Fleet
Dorothy Teegarden
Carol Boushey
James Daniel
Barb Mayfield
New F&N faculty appointments

The Department of Foods and Nutrition welcomed two new professors in fall 2004, both part of the University-wide strategic hire initiative. This is the first time in many years the Department of Foods and Nutrition has had an opportunity to increase the number of faculty. As part of this five-year strategic initiative to hire 300 new faculty across campus, our department has been allotted nine positions in research growth areas. These hires will allow growth of high impact research as well as increase the professor/student ratio for teaching.

Prof. Qing Jiang is a strategic hire in our signature area of botanicals for age-related diseases. She comes to us with outstanding credentials and we eagerly anticipate the contributions she will make. She was awarded a post-doctoral fellowship from the American Heart Association, followed by a National Institutes of Health Cancer Fellowship from the cancer research laboratory at University of California-Berkeley. The NIH is funding her current research.

Jiang’s current research with vitamin E focuses especially on gamma-tocopherol and its role in inflammation and prostate cancer. This research reveals the need for mixed tocopherols rather than an emphasis on supplementation with alpha-tocopherol alone. (See sidebar.)

Her BS and MS degrees in chemistry were from Peking University, Beijing, China. She completed her PhD in biochemistry at Washington State University with Prof. James K. Hurst. Her post-doctoral experience was with Prof. Bruce Ames at UC-Berkeley. She has published significantly in peer-reviewed journals.

Increase of interdepartmental and interdisciplinary research is another goal of the University strategic hires. To encourage this, the University is supporting dual-faculty membership. The hire of Prof. Mario Ferruzzi from Nestlé fulfills this strategic initiative. He is an assistant professor spending three-quarters of his time in the Department of Food Science in the College of Agriculture and one-quarter time in the Department of Foods and Nutrition.

Ferruzzi brings a wealth of research and industry experience to this position. His research is also in our botanicals signature area: phytochemical and botanical chemistry with focus on food pigments and flavonoids. He is developing methodologies for determination of phytochemicals in food and biological matrices. His efforts also include the investigation of food processing and digestive behavior of phytochemicals, assessing implications for bioavailability and physiological activity.

Before he took a position in industry, he earned his PhD and master’s degree in food science and nutrition with Prof. Steve Schwartz at Ohio State University, Columbus, Ohio. He completed a BS in chemistry at Duke University, Durham, North Carolina. He is a member of the Institute of Food Technologists, the American Chemical Society, and the American Society for Nutritional Sciences. Ferruzzi has already made significant industry connections for internships for both graduate and undergraduate students in F&N. He will be a great asset to the department.

Jiang and Ferruzzi are the first of seven hires. Five additional tenured or clinical faculty hires are anticipated over the next two years. Two of those positions are filled for fall ’05, Kim Buhman and Stacey Mobley. We are excited about the impact each new faculty member will make.

New professor studies vitamin E

The form of vitamin E found in many plant seeds – but not in most manufactured nutritional supplements – might halt the growth of prostate and lung cancer cells, according to Prof. Qing Jiang.

Her research found that gamma-tocopherol, which occurs naturally in walnuts, pecans, sesame seeds, and in corn and sesame oils, inhibits the proliferation of lab-cultured human prostate and lung cancer cells. However, the gamma-tocopherol leaves healthy human prostate cells unaffected, which could give it value as an anticancer agent.
Swiss study trip helps build careers

“Study abroad” are words Purdue students hear frequently from the time they step on campus. Why this emphasis? In our increasingly global society, many companies expect successful candidates to have international experiences on their resumes.

The Department of Foods and Nutrition has recommended this to our undergraduates for many years, but work experience and academic demands, as well as cost, have created barriers for our students to study abroad in significant numbers.

That all changed in spring 2005. For the first time, Chef Carl Behnke of the Department of Hospitality and Tourism Management offered a spring break study abroad program in Switzerland. F&N students signed up at a record pace. Out of 19 students in the class, 9 of them were from F&N!

Switzerland represented a unique opportunity for our students to have a condensed but diverse European experience. It has three distinct cultures: French, German, and Italian, which allows for three distinct culinary experiences in a compact region. Students stopped in Zurich, Bern, Lucerne, Valais, and Montreux/Interlaken. They toured a chocolate factory and wineries, completed hotel and restaurant evaluations, and received some architecture instruction.

It was a great experience for them and it met our goal to increase F&N participation in study-abroad programs. Kerry Tumbleson, a junior in dietetics, says, “When this opportunity presented itself, I knew it was something I had to do. It was an amazing experience.”

As a junior studying foods and nutrition in business, Rebecca Nelson significantly profits from international experiences on her resume. She says, “I was able to experience parts of Switzerland that I never could have planned on my own. I can’t wait to explore more parts of the world!”

F&N students examined the science behind world-renowned Swiss confections.

Faculty and staff honors

Congratulations to Angie Abbott, selected for the 2005 GOLD (Graduate of the Last Decade) Award from Ball State University. Kudos also to Barbara Mayfield, continuing lecturer, who was selected for a 2004 Foods and Nutrition Departmental Teaching Award.

Bindley Life Sciences scholarship challenge

Bill and Mary Ann Bindley have made a deferred gift of $11.5 million to Purdue University as a matching gift for academic scholarships. They have challenged Purdue to match their gift to establish endowed scholarships in the area of life sciences, including foods and nutrition. Gifts must not be deferred and may be pledged over a 5-year period. The minimum dollar amount that can be matched is $20,000.
Funded projects listed by professor

Carol J. Boushey
- Calibration and Validation of a Semiquantitative Food Frequency Among Adults
- Improving Bone Health in Adolescence through Targeted Behavioral Intervention
- Parent and Household Influences on Calcium Intake among Preadolescents
- Safe Food for the Hungry 2005/2007
- Animal Source Foods in Diets of HIV-infected Kenyan Women and Their Children
- Tietgen, Web-based Student Communities: Multidisciplinary Approach for Adolescent Obesity Prevention

John R. Burgess
- Nutritional Factors in ADHD
- Role of LC-PUFA Metabolism in ADHD
- Attention Deficit Disorders, Omega-3 Fatty Acid

Wayne W. Campbell
- Aging, Physical Activity, and Toll-Like Receptor-4
- Chromium Picolinate/CLA Research
- Dietary Protein Intake and Muscle Gene Expression
- Dietary Protein Requirements of Elderly Men and Women
- Do Elderly Women Have a Higher Protein Requirement than Young Women? Experimental and Applied Sciences PhD Candidate Support
- Effect of Dietary Beef on Weight Loss-Induced Changes in Immune Function, Indicators of Zinc and Iron Status, and Body Composition in Older Women
- Egg Protein Intake, Resisitve Exercise Training, and Muscle Size in Older Men and Women
- Pinitol Supplementation in Humans: Effects on Blood and Urine Inositol Concentrations and Whole Body and Muscle Glucose Metabolism
- Beef Intake, Weight Loss, and Bone Mineral Density in Postmenopausal Women
- Dietary Pork, Appetite, and Weight Loss in Humans

James R. Daniel
- Alternative Sweeteners, Fat Mimetics, Anti-Shaling Agents, and Novel Food Gums

William D. Evers
- Can Computer-Assisted Instruction Enhance Communication Skills of Nutrition Professionals Who Educate Consumers about Healthy Food Choices?
- Raising Awareness about Nutrition and Health Issues by Increasing Critical Thinking Skills Using Computer-Assisted Instruction

James C. Fleet
- Vitamin D Status and Prostate Cancer Prevention
- Dietary Protein and Muscle Gene Expression
- Intestinal Calcium Absorption: Molecular Mechanisms (American Institute of Cancer Research)
- Calcium and Vitamin D Interaction in Prostate Carcinogenesis

Qing Jang
- Natural Forms of Vitamin E as Anti-inflammatory Drugs
- Traditional Research Center for CAM Therapy of Asthma
- Richard D. Mattes
- Abbott Labs
- Appetitive Effects of the Macronutrients in Fluids and Solid Foods
- Effects of a Novel Viscosity System on Appetite
- Effects of Almonds on Appetite and Energy Balance
- Effects of Glycemic Index and Variety on Appetite and Energy Balance in Humans
- Effects of Mastication on Appetite
- Effects of Peanut Use Patterns on Satiety Mechanisms
- Effects of Peanuts and Peanut Oil on Food Intake, Energy Balance, and Cardiovascular Risk
- The Energetics of Peanut Consumption
- Fat Taste, Preference, and Intake; and Readiness for Dietary Modification among PROP Taster Groups
- Health Effects of Almond Consumption
- Hedonics and Dietary Intake of Fat
- Oral Fat Exposure and Lipid Metabolism in Humans
- PROP Taster Status and Resistance to Oxidative Stress in Humans
- Psychophysical Assessment of Fat Taste Perception
- Satiety Evaluation of Gum
- Effects of Dairy Products on Appetite
- Chronic Effects of Fluid and Solid Foods on Energy Balance

Dorothy M. Morré
- Application of Novel Multiphase Separations
- Biochemical Research Applications of Novel Multiphase Separators
- Cancer and Polyphenols
- Effects of Various Concentrates of Natural Extracts on Cancer Cells Using T-nox Protein Target
- Evaluation of Phenoxodiol Therapy
- Mammalian Cellular Response
- Pet Food Shelf Life and Stability
- Polyphenol Synergies in Cancer Prevention and Treatment
- Research in Vitamin A and Cancer
- Testing of Potential Cosmetic Botanical Preparations Against Aging-Related N Ox Activity of Buffy Coats

Charles R. Santerre
- Component Interactions for Efficiency of Functional Foods
- Awareness about Fish Contaminants
- Xenobiotics in Farm-Raised and Wild Fish
- Botanical Center for Age-Related Diseases
- Food Biotechnology: An Education Program

Dennis A. Savaiano
- Improving Bone Health in Adolescence through Targeted Behavioral Intervention
- Reversing Milk Aversion
- Soy Oligosaccharides and Intestinal Health

Jon A. Story
- Dietary Fiber/Cholesterol Metabolism
- Soy Polysaccharides/Bile Acid Metabolism

Dorothy Teegarden
- Effect of Dietary Calcium Education Intervention on Body Fat Mass in Adolescents
- Improving Bone Health in Adolescence through Targeted Behavioral Intervention
- Role of Dairy Products in Weight Loss: a Multi-Center Trial

Donna J. Vandergraff
- Exploring the Food Pyramid with Professor Popcorn
- Folic Acid Education — Indiana Folic Acid Council
- Have a Healthy Baby — Allen and St. Joseph Counties
- Have a Healthy Baby Video Lessons for Physician’s Offices — English
- Have a Healthy Baby Video Lessons for Physician’s Offices — Spanish

Connie M. Weaver
- Dairy Product Intake and Energy Balance
- Botanicals Center for Age-Related Diseases
- Calcium, Dairy, and Body Fat in Adolescents
- Calcium and Exercise Interactions on Bone
- Calcium Metabolism in Adolescents
- Effect of Functional Ingredients on Calcium Absorption and Bone
- Metabolism of Plant Bioactives
- Correction of Exercise-Induced Sweat Calcium in Pre-Menopausal Sportswomen
- Kraft Lactobionic Acid and Calcium Bioavailability

10 Year Award Trend

Fiscal Year
A beginning and an ending for F&N

Undergraduate students all across the Purdue campus can benefit from something new in F&N — minors! For the first time in our long history, the Department of Foods and Nutrition is offering minors, just in time to meet the burgeoning national interest in nutrition and preventive health.

Although the 2004-2005 school year was the first time we offered two F&N minors, already pharmacy, food science, and liberal arts majors are incorporating them into their plans of study.

Our students are also enjoying the opportunity to pursue minors in other schools. Many of our alumni completed coursework for minors over the years, but they were previously classified as “emphasis areas” on their transcripts. The required courses for each minor are available at our Web site, www.cfs.purdue.edu/fdsnutr, by clicking on “Undergraduate.”

Another change for our undergraduate students is the decision to drop one of our six majors. Incoming freshmen in 2004 will be the last food science majors to graduate from the Department of Foods and Nutrition. As the original food science major on campus, F&N has worked hard to coordinate resources and not duplicate campus efforts in light of the rapidly growing discipline of food science in the College of Agriculture. In spite of these efforts, it became increasingly obvious that two food science majors on campus were not efficient or best for students.

In fall 2004, F&N faculty voted to finish educating current food science majors, but to discontinue recruiting new food science majors in the future. We have given all current F&N food science majors the option to transfer to the Department of Food Science (College of Agriculture) to finish their curriculum. Only a few students have chosen to do this, most deciding to stay with F&N. Food Science, however, is making all its resources available to F&N students. So now they have two departments committed to making them successful!

Required food science courses for other F&N majors, F&N 205 and F&N 453 (food chemistry), continue to be offered by the department. Our faculty also mentor graduate students in food science through the campus-wide interdepartmental graduate program.