Volume 5, Issue 1



Greetings!

We are excited to be entering the publication of year two of the Food and Nutritional Sciences (FNS) Gazette volume 5. Over the year, we hope that you have not only been updated on events happening in the department, but also view the Gazette as interesting and informative reading

that you look forward to receiving each quarter. As we enter the 2015/2016 academic year, faculty, staff, and students in partnership with the Food and Nutritional Sciences Advisory Board (FNSAB) are strategically implementing plans for a successful year. **Our student enrollment this academic year has increased by 15%.** Because of this increased enrollment, it ku"k o rqtvcpv"vjcv"kp"gxgt{"HPU" I c|gvvg"qwt" rtq i c o øu"pcvkqpcn" status for the undergraduate Didactic Program in Dietetics (DPD) and food science programs is recognized for the purpose of making our alumni and friends aware of their significance. The more our alumni know, the more they are able to recruit for all of our program areas.

During this academic year, faculty have been engaged in Ourprominent activities such as publishing books, receiving international committee positions, participating in mentoring NIH/NHLBI-PRIDE-CVD grant award programs, grant recipients, publishing refereed journal articles, while still providing top-notch classroom teaching. Our staff zealously supports our faculty, students and FNSAB through good office management practices, web page maintenance, etc.

Food and Nutritional Science (FNS) students continue to achieve greatness and as a department, we are proud of them! There ygtg"38"qh"qwt"uvwfgpvu" yjq" ocfg"Vwumgigg"Wpkxgtukv{øu"jqpqt" roll for the 2014/2015 academic year and one of them, a senior dietetic major, was also chosen as the College of Agriculture, Environment and Nutrition Sciences University Scholar, having the highest Grade Point Average over the past three years. Currently student energies are focused on fund raising for the Tuskegee University Food and Nutritional Sciences Club.

The FNSAB recently passed a milestone when they celebrated their 20th year anniversary. They were lauded for their

continued and consistent support of the faculty, staff and students in the Department of Food and Nutritional Sciences.

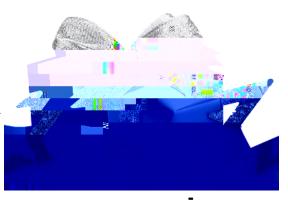
At our fall FNSAB meeting, always held on the campus of Tuskegee University, the FNSAB began cementing their five (5) year strategic plan. The plan is structured to promote maximum growth and impact for faculty, staff and students. The FNSAB will continue to focus on internships, mentorships and scholarships (IMS); however, we are broadening and expanding our direction to attract increased grant funding under the theme: õEqppgevkpi"Cecfg okc."Dwukpguu"cpf"Eq o owpkv{öl

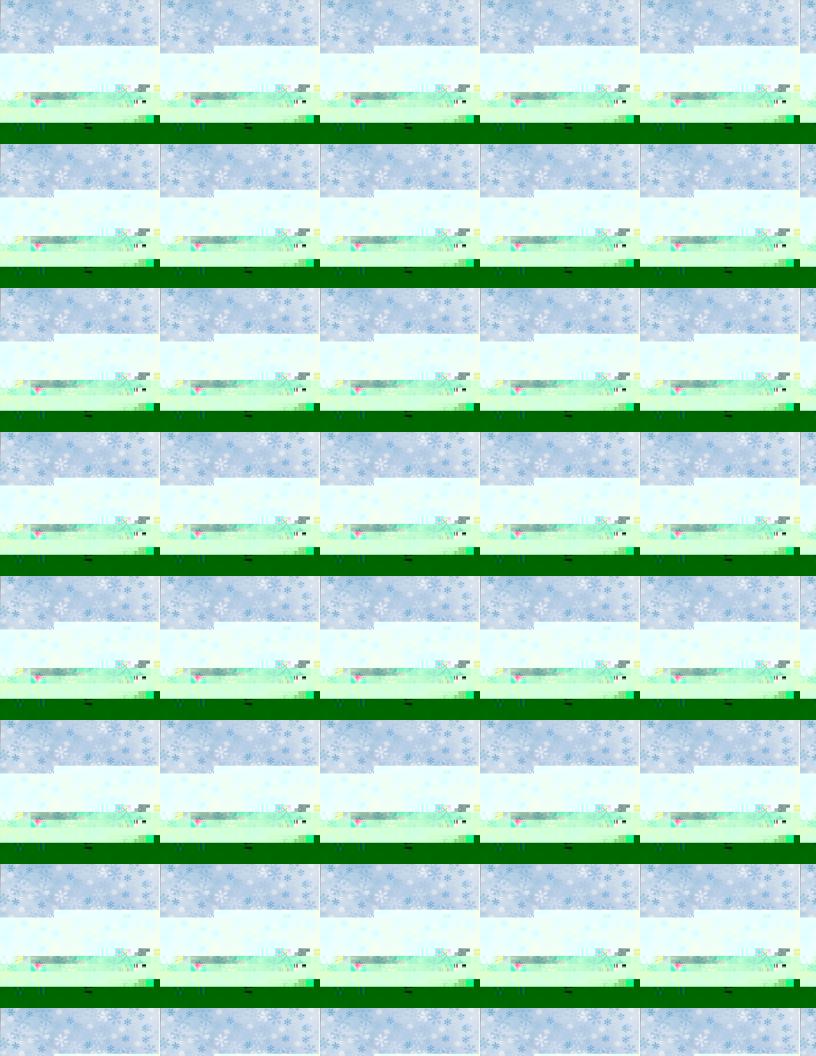
In line with this theme, increased scholarship donations for our students are needed from our alumni and friends. The department is continually asking for your contribution toward a fully established endowed FNS alumni scholarship of \$25,000. This endowment will assist us in recruiting and retaining more students into our academic majors: the Didactic Program in Dietetics (DPD), Food Science (FS), Nutritional Science (NS) and Public Health Nutrition (PHN). Students in FS and NS may also have a dual major with Biology. **Please send in your contribution toward the endowment upon receipt of this FNS Gazette!**

Our first appeal to alumni and friends for financial support in October 2014 assisted us in reaching 1/3 of our goal. Contribution9teu5.25 Tm[C)4(o)-5(n)6(tr)-2(ib)-t,.53 295.25 Tm[co)-7(u)6

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Ralphenia D. Pace, RD, LD, PhD Professor of Nutrition and Head Department of Food and Nutritional Sciences





Faculty Research and Book chapter Publications Ralphenia D. Pace Professor and Department Head

November 2015

2014. Cardiovascular Disease: The Public-Health Nutrition Impact of Hypertension in the African American

Eq o owpky{ "kp"vjg"Uqwvjgtp"WpkygT"Uvcvgu0""oRwduke" J gc Nutrition: Principles and Practice in Community and Global Health. ISBN-10: 1449692044 (Book Chapter). Michigan State University. Jones & Bartlett Learning, Burlington, MA.

2013. Diets containing traditional and novel green leafy vegetables improve liver fatty acid profiles of

2013. Impact of High Fat Diets on Physiological Changes in Euthyroid and Thyroid Altered Rats. *Lipids in Health and Disease* 12:100.

2012. Strategies, for Cardiovascular Disease, Prevention in Rural Southern African American Communities. "Public Health - Social and Behavioral Health", ISBN-979

953-307-499-2. (Book Chapter). InTech, Rijeka, Croatia.

Business Impact at Home

Volume 5. Issue

The Holiday Issue

Knowing the history of the tomato industry in the country, I am trying to have a different approach to a sustainable processing of tomato paste and purces. Currently, we are solving the energy problem with the installation of biogas digesters. Here, we have the benefit of 4 components of the by-products: 1) organic liquid fertilizer; 2) LPG (methane cas) for cooking:3) methane cas to

fire the steam boiler system to "cook" the paste/purce; and 4) electricity.

Raw material sustainability is being solved thru greenhouse tunnel technology as well as using improved seeds on the open fields with drip irrigation (fertigation) methodologies instead of traditional sprinkler irrigation.

Techiman Processing Complex Ltd (TEPCO) is leading the way with its own nucleus farms and inviting the local farmers instead of being totally dependent on the farmers and their cooperatives.

mangoes, watermelon and cashew apples into pulps and juices. I would like to invite anybody who has developed tropical tomato seeds on board.



It will interest you to know that it was because of Dr. David Kamau (a

former faculty in the Department of Food and Nutritional Sciences), I got

Wil Aparloo Ofori, 1993, MS graduate *Chief Executive* Techiman Processing Complex Ltd (TEPCO) P.O. Box TH 436 Techiman B/A Ghana Cell: 233-542576540 / 233-200721963

The Holiday Issue

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Kellogg Interviewing*Experience
Arthur Bruce

Zemira Barnes Senior, Dietetics Major

November 2015

On the 9th of October the University of North Carolina at Chapel Hill hosted their 2015 Fall Graduates Open House. The open house was held at the Gillings School of Public Health and gave prospective students a chance to hear about the UNC Gillings experience from faculty staff, alumni, and current students. Among its attendees were Kendra Wilder (Senior, Dietetics Major) and myself. This opportunity was very informative as we learned about the requirements for enrollment, financial obligations, program expectations, and student life as a graduate student on the beautiful UNC campus. I thoroughly enjoyed every hour as we were able to network with various students and professors. The open house featured different sessions where students were divided based on interests in the different fields surrounding health and nutrition. Kendra and I participated in 2 different sessions, one in particular being the Masters of Science/Dietetics Internship (MS/DI) informational session. This open house enabled us to see the reality of the time limit that we do have as far as applying and potentially being accepted into the program. It gave us a better idea of deciding whether UNC would be the right fit for us. I greatly encourage my peers to look into this program; it appears to be a great educational opportunity with rewarding benefits when completed.

The Kellogg Interviewing process was very competitive and it consisted of two different interviews. The first interview was conducted at Tuskegee University by Dr. Richelle Beverly. Prior to the second interview, Dr. Beverly helped me prepare for the variety of questions that would be asked. The second interview occurred over the phone and was conducted by Mrs. Julie Jursinic, a Sr.

Director in the Nutrition Labeling & Regulator Compliance department. Overall, the interview process was very enjoyable.

