Happy New Year!!!

As we start a new year we hope to have new beginnings for the Department, a renewal.

Enrollment in NFSC is increasing and currently we have approximately 300 undergraduate students. Dietetics students constitute about one-half of the enrollment, nutritional science and food science constitute the other one-half. We have seen dramatic student growth. Our students are working hard, winning various Department, College, and University awards at an increasing rate.

Our faculty are on the move. Several faculty members have received extramural competitive funding to support their research and have garnered prestigious national and campus awards. Some faculty are also serving on prestigious University committees that bring greater visibility to NFSC, AGNR, and UMCP. The numbers of post-docs and research associates being mentored by Departmental faculty has also increased.

The Department is actively engaged with the School of Public Health, the Athletics Department, the Engineering College and with upper Administration to develop a world class Center for Sports Medicine and Performance. Our engagement in this effort will benefit the Department and College well into the future as eager donors contribute to this world class center for research, treatment, and nutritional counseling related to sport and fitness.

NFSC is currently recruiting two new faculty members. This provides us an opportunity to bring world class faculty that will grow the Department into the future.

NFSC has also increased its cooperation with USDA. Already this is paying dividends in terms of undergraduate employment and internships, graduate student training and faculty research productivity.

2014 promises to give us enhanced opportunities to increase our funding, recruit and retain better students and faculty, and to become a nationally ranked Department.
Dr. Qin Wang Awarded Grant from USDA-NIFA-AFRI

Dr. Qin Wang, as a PI, has been awarded research funding for a project from USDA-NIFA-Agricultural and Food Research Initiative (AFRI) Competitive Grants Program (Nanotechnology for Agricultural and Food Systems). Dr. Wang’s project on “Biosensor development for detection of food borne pathogen based on nanomaterials and bioMEMS devices” has been awarded in the amount of $491,750 for three years. This proposal focuses on developing a novel method to address the pathogen detection challenge by integrating nanotechnology with advanced biosensor technologies. Dr. Wang together with Co-PIs, Drs. Gregory Payne and William Bentley in the Department of Bioengineering will develop a nano-bio hybrid BioMEMS device that can recognize and capture a putative pathogen, and sense with two entirely new sensing modalities: 1) detection of systems-level redox-activities by a new electrochemical method; 2) detection of virulence-related quorum sensing activities by advanced biotechnological methods. The novel device will be capable of rapid and cost-effective pathogen detection with unparalleled capability of combining bacterial viability and high specificity. The project addresses critical problems by integrating emerging advances from nanotechnology (nano-bio hybrid), materials science (stimuli-responsive polysaccharides, chitosan), biotechnology (quorum sensing reporter cells), and systems engineering (electrochemical detection). The knowledge and technology gained from this project will enable solutions in enhanced food safety and increased protection for agricultural ecosystem. It is anticipated that this novel BioMEMS sensor with programmable assembled nanomaterials can achieve rapid and cost-effective detection of bacteria viability with high specificity in agricultural and food systems.

Dr. Pradhan and Collaborators Awarded Grant from USDA-NIFA-AFRI

Dr. Abani Pradhan (Co-PI) and collaborators from Department of Plant Science and Landscape Architecture (PSLA), Department of Nutrition and Food Science (NFSC), Department of Animal and Avian Sciences (ANSC), Center for Food Safety and Security Systems (CFS3), Joint Institute for Food Safety and Applied Nutrition (JIFSAN), and University of Maryland Extension (UME) within the University of Maryland have been awarded research funding for a project from USDA-NIFA-AFRI Food Safety Competitive Grants Program. The project on “Reducing on-farm enteric pathogens through cropping methods and improved food safety trainings” has been awarded in the amount of $425,000 for three years and is led by Dr. Shirley Micallef (PI) from PSLA Department.

AGNR Open House

The AGNR Open House was held on Saturday October 5th, 2013 at the Central Maryland Research and Education Center in Ellicott City. People from all around came to learn about the various Research, Academic and Extension programs. Several AGNR students participated in the Open House Graduate Student Poster presentations and won awards.
UMD First Look Fair 2013

The First Look Fair was held on September 18th and 19th of 2013. The event hosted more than 500 student clubs and organizations, campus departments and services, local vendors, and community service agencies. The Nutrition and Food Science (NFSC) department helped out at the College of Agriculture and Natural Resources (AGNR) booth to inform students about the various aspects of the NFSC department.

Food and Nutrition (FAN) Club

FAN club is executed by UMD Dietetic students. It is a great opportunity for students to expand their knowledge base, enhance leadership skills, gain valuable volunteer experiences and participate in community organizations. The club kept very busy this past semester providing many outlets for students to get involved in the community. President and senior dietetic student, Alexandra Raymond, coordinated multiple volunteer outlets including “Food with Friends” and “Cooking Matters.” Food with Friends is an organization in Washington DC providing specialized, nutritious meals, groceries, nutrition counseling and friendship to people living with HIV/AIDS, cancer and other life-challenging illnesses. “Cooking Matters” is a community-based effort that teaches families at risk of hunger how to get more food for their money while still consuming adequate nourishment. A $1,000 grant was awarded to the club for the Cooking Matters services. Campus Outreach Officer and senior dietetics student, Shelby Satin coordinated a FAN club Farmers Market outreach. Students provided customers with educative information on recipes featuring seasonal produce that could be bought and their nutritional value. In addition, Leah Cranmer and Mollie Frazier, junior dietetic students, co-organized a food drive for the College Park Community Food Bank. Over the course of several weeks, UMD students and faculty donated non-perishable goods. The FAN Club also held a successful potluck for food donation. Over 350 cans were donated to people in need in the College Park area. Sincere thanks to everyone who assisted!

NFSC Students Featured on ABC News

Students from the Department of Nutrition and Food Science (NFSC) and with the Joint Institute for Food Safety and Applied Nutrition (JIFSAN) volunteered in a study that was featured on ABC news. The report was called “Real Answers about Fighting the Flu: Handshake, Hug or High Five”. The study was conducted to determine the type of greeting (handshake, hug or high five) that spreads the least amount of flu germs. To learn more about the experiment and the results, watch this video: http://abcnews.go.com/WNT/video/real-answers-fighting-flu-handshake-hug-high-21521014.
The Annual Internship Open House for UMD Senior Dietetics Students

Coordinated by Dr. Margaret Udahogora Ph.D., RD, Dietetics Program Director, The Annual Internship Open House for UMD Senior Dietetics Students was held November 14, 2013. On behalf of the Department of Nutrition and Food Science, and the Dietetics Program in particular, we would like to express to each Dietetic Internship Director our heartfelt gratitude for their continued support. Thank you for taking time from your very busy schedule to kindly accept our invitation. A warm thank you to:

Sarah Post (MS, RD, LDN), Marcy Kane (RD, LDN), Merel Kozlosky (MS, RD), Kirsten L. Zambell (PhD, RD), Janet Debelius (MA, RD, LDN), Phyllis McShane (MS, RD, LDN), Malinda D. Cecil (MS, RD, LDN), Ellen Loreck (MS, RD, LDN), Carol Papillon (MPH, RD), Amy H. Falce (MD, RD, LDN), Connie Webster (MPH, RD, LDN), Lisa DeHaven (MS, RD, LDN), Avis Graham (PhD, RD), MAJ Michelle Mardock (PhD, RD, CNSC), MAJ Cecilia Najera, Mrs. Cheryl Hostetler (MS, RD, LD) & Janice Schneider who assisted with coordinating the use of the USDA/ National Agriculture Library Venue.

We deeply appreciate the continued support and guidance to our former students during the critical time of applying for internship. Your commitment and mentorship are extremely valuable and continue to make us strong. Students benefit tremendously from your expertise, and I am very pleased to inform you that our success rate is 78% for the 2013 graduates who applied for internships (compared to the national average of 50%). Our first time pass rate for the CDR exam remains high >95%.

Dietetics Graduate Strives for Sports Nutrition

Paul Salter has always had a passion to learn about how nutrient intake can impact the physical performance and body composition of athletes. His drive for knowledge and involvement in the topic led him to an organization that is passionate about the growing field of sports nutrition. This organization is CPSDA, ‘Collegiate and Professional Sports Dietitians Association.’ CPSDA is composed of head sports nutritionists of various colleges and professional teams around the world, experts in sports nutrition, coaches, doctors, students and more! The organization communicates current research and trends in the field, as well as job/internship opportunities to its members via email. Through this outlet, Paul was able to obtain two excellent internship positions. He interned for St. Vincent’s Sports Performance Center in Indianapolis, Indiana working with the NFL Combine Preparation Program; and he was also a sports nutrition intern at the University of North Carolina at Chapel Hill, where he had the opportunity to work alongside two sports dietitians. CPSDA is an exceptional outlet for becoming actively involved in sports nutrition in the community, and gaining valuable experience in the field of sports nutrition. Paul recommends that if you are interested in any realm of sports nutrition and want to network with and/or learn from some of the best in the field, then become a member of CPSDA by visiting sportsRD.org!
Dietetics students seek to increase their cultural competence through multiple outlets. Senior Dietetics student, Sydney Richards, traveled to London where she interned at ION, Institute for Optimum Nutrition. ION is a non-profit organization that strives to provide consultation, education and nutritional advice to the general public through their nutritional therapists. Sydney was able to relate her knowledge of science and nutrition studied at UMD to give nutritional advice to the general public in London by updating IONs’ blog, newsletter, and online forum with current dietary and nutritional research and trends. Her experience allowed her to gain insight on the standards of nutrition and dietetics practice in London, and is an experience that will positively contribute to her future career.

Back at home at the University of Maryland, the curriculum for Dietetics students has also evolved to enhance the cultural competency of students through their course-work. NFSC350, Foodservice Management, has incorporated an “International Cuisine” module. This module allows students to study the dietary habits, trends, and deficiencies of countries all over the world. Once students gain insight into the dietary practices of these foreign countries, they can create a menu catered towards the cultural expectation of their country of study. The ‘International Cuisine’ module also incorporates options appropriate for diet restrictions such as Diabetes, Gluten Allergy, and Vegetarians/Vegans. International Cuisine helps to broaden the perspective of dietetics students in their knowledge of nutrition and its global impact around the world.

6 Students Travel to Ocean City for 4-H Volunteer Forum

On Saturday, November 23, 2013, six Dietetics students from the University of Maryland (UMD) traveled to Ocean City Maryland for the 4-H Volunteer Forum on Strengthening Leadership in Adults and Teens. The event provided UMD Dietetics students with the opportunity to meet with 4-H Community Leaders, from different counties in Maryland, to deliver learning activities on healthy living. Under the supervision of Dr. Udahogora, students: Phillip Bobrowsky, Lauren Pavone, Carrie Bishop, Grace Houser, Margo Roth, and Chisom Okafor delivered a continuation of two presentations, “What don’t I know about food and my body” equipped with fun activities and real-life applications. Students were able to not only provide the 4-H Community Leaders with tools needed to practice healthy living, but also reach out to families to offer tools and techniques on how to provide nutrition for the entire family. Special thanks go to Phillip for coordinating the event and Lauren for the preparation of the newsletter.

Movable Feast

Movable Feast is a non-profit organization in Baltimore, MD that delivers nutritious meals at no cost to those living with life-threatening illnesses such as HIV/AIDS, breast cancer, etc. Clients are also provided with medical transportation ad nutrition counseling to help manage disease symptoms. Movable Feast receives funds from various sources but their biggest source is their annual fundraiser called Ride For Feast. Ride For Feast is a bike ride where each rider bikes 140 miles and commits to raising $1300 for the organization. Previous student and now Intern, Stacy Kim participated in her first ride this past year 2013. For two days she rode through hills, rain and heat in support of this organization. Her accomplishment is tremendous and inspiring. *A special thank you to Dr. Udahogora, Dr. Sahyoun, Dominique Markowitz, Samantha Forster, Melissa Stefun, and Semhar Yemane for their generous contributions.*
NFSC Dietetic Internship (DI)

2012-2013 NFSC DI Class
All 10 interns graduated on time. The DI has a 96% (5-year) first-attempt registration examination rate. Within six months of graduation, eight of these 10 NFSC graduates had jobs. Within six months, all 10 had jobs in dietetics-related positions. Several have become active in DCMADA (DC Metro Area Dietetics Association), become preceptors, served in the community, and/or spoken to current interns.

Positions accepted include:
- Wendy Baier – HIV/AIDS Community Dietitian, Mid-Fields AIDS Project, Norwalk, Conn.
- Bethany Beaver – Clinical Dietitian, Franklin Square Hospital, Baltimore, MD
- Nicole Bolduc Potolicchio – Long Term Care Dietitian, Genesis Healthcare, MD
- Amy Bortnick – Special Projects Coordinator, Maryland FSNE/SNAP-Ed program, MD
- Melissa Ciampo – Information Specialist, Center for Nutrition Policy and Promotion (CNPP), VA
- Melissa Grindle – Health Coach/Dietitian, Wellness Corporate Solutions, Washington, DC
- Mavis Ren – Clinical Dietitian, St Barnabas Hospital, Bronx, NYC
- Margery Swan – Clinical Dietitian, Harbor Hospital, Baltimore, MD
- Jennifer Vargas – Long Term Care Dietitian, Levindale, Baltimore, MD
- Maria Winebrenner Tadic – Grocery Store Dietitian, Mrs. Green’s Natural Market, VA

Watch their 8-minute YouTube video (http://tinyurl.com/mjsyaoc), developed for graduation, which displays the outstanding Informatics skills acquired from NFSC Dietetic Internship training.

Visit our Internship blog - http://umdieteticinternship.blogspot.com or Twitter @UMD_Dietintern.

2013-2014 NFSC DI Class
The current class of 10 interns has excelled with Informatics assignments: developing blogs for IFIC (http://www.foodinsight.org); writing Academy FNCE speaker session proposals for CNPP (http://www.cnpp.usda.gov/); developing video(s) for MD FSNE/SNAP-Ed to reach low-income individuals (http://eatsmart.umd.edu); playing leadership roles in the upcoming Joint FNIC/NFSC Dietetic Internship Joint Class Day, including 65 area dietetic interns, on January 13, 2014.

Specific Fall Accomplishments
Academy of Nutrition and Dietetics (AND) Annual FNCE Meeting:
- 3 general abstracts (with intern authors) were accepted. “Knovio: Generating Your Free Webinars for Today or Next Week”; “Infographics: Presenting Data Visually to Keep the Reader Engaged”; “Intern Blogs: Communicating New Technology Tools to a Broader Professional Audience.” All were published in J Acad. Nutr. Diet (JAND) 2013; 113(9 Suppl. 3): A-17.
- 1 Abstract selected for “Innovations in Dietetics Practice and Education” Session: “Use of Online Technology Programs/Tools to Enhance Efficiency and Reach Wider Audiences,” published in JAND 2013; 113(9 Suppl. 3): A-68. FNIC staff co-authored and/or assisted with all abstract-poster submissions.

Academy of Nutrition and Dietetics Pre-site Visit Self Study Submission:
- A 400-page self-study, submitted early, will be used to demonstrate the effectiveness of the DI program with its nutrition informatics concentration. The Academy site visit is March 2-4, 2014.
Student Awards & Recognition

Congratulations to the Award Recipients

AGNR’s 2013 Open House Graduate Student Poster Presentation Award Winners
- 1st Place: Ruth Clark
- 3rd Place: Abhinav Mishra and Hao Pang

Junchao (Mike) Lu, a recent graduate with a degree in Food Science, was chosen to be one of the two AGNR commencement speakers for the Winter 2013 Graduation Ceremony. Mike now plans to work as a student technician at JIFSAN (Joint Institute of Food Safety and Applied Nutrition) and attend graduate school in the fall of 2014.

2013 Society for Risk Analysis (SRA) Travel and Merit Awards

Dr. Pradhan and his research team in Society for Risk Analysis Annual Meeting held in Baltimore, Maryland on December 8-11, 2013

From Left: Miao Guo, Miao Wang, Abhinav Mishra, and Hao Pang

Dr. Abani Pradhan’s four graduate students, (1) Miao Guo, (2) Miao Wang, (3) Abhinav Mishra, and (4) Hao Pang, received travel awards to attend and present their research at the 2013 Society for Risk Analysis (SRA) annual meeting. The meeting was held on December 8-13, 2013, in Baltimore, Maryland. In addition, Miao Wang received the SRA 2013 Specialty Group Merit Award from the Microbial Risk Analysis Specialty Group. Abhinav Mishra received one of the five best poster awards. His poster was selected as one of top five among about 160 posters presented this year. Last year, Hao Pang was one of the travel awardees from SRA and he also had received the SRA 2012 Specialty Group Merit Award from the Microbial Risk Analysis Specialty Group at the SRA annual meeting held on December 9-12, 2012, in San Francisco, California.
Dr. Margaret Slavin, Ph.D., R.D.

Dr. Margaret Slavin, Ph.D., R.D., won the 2013 ANDF (Academy of Nutrition and Dietetics) MSI Research Award through the McCormick Science Institute (MSI).

Dr. Slavin is an Assistant Professor in the Department of Nutrition and Food Studies at George Mason University, and is an affiliate of the Krasnow Institute. She earned her Ph.D. in Food Science from the University of Maryland, College Park as a Flagship Fellow, and her B.S. in Clinical Dietetics and Nutrition from the University of Pittsburgh. She performed her coordinated clinical nutrition internship in the University of Pittsburgh Medical Center system to become a Registered Dietitian.

Dr. Slavin’s research investigates the minor chemical components of food via analytical chemistry techniques, and their health promoting bioactivity via tissue culture assays. Her current interests involve the effect of food phytochemicals on inflammation and chronic disease, and how food processing might alter the levels and bioactivity of these chemicals. Her MSI research award will be used for a study to further understanding of the potential mechanisms by which spices, namely ginger and turmeric, may prevent migraine headaches. She has experience in identifying bioactive properties of soybeans in relation to chemical content, and in developing value-added utilizations of soybeans, as in previous research funded by the Maryland Soybean Board. Her efforts have resulted in 15 published research articles, 3 book chapters, and 13 refereed conference presentations in the areas of food chemistry, nutraceuticals and functional foods.

Margaret Bath

A previous UMD graduate, Margaret Bath, received her honorary doctorate from the University of Leuven (KU Leuven) on October 30, 2013. Bath is the Senior Vice President at the Kellogg Company in Battle Creek, MI. KU Leuven is honoring Ms. Bath for her prominent role as a partner, cornerstone and model of the triple helix concept that joins university, industry and government. Ms. Bath has shown that the triple helix can be successfully leveraged across the entire food supply chain. She actively values universities and research institutes not only as sources of human capital, knowledge and technology, but also as cultivators of new discoveries. In that light, KU Leuven honors her as an innovative executive, partner and discoverer in her own right.
The department would like to extend a big congratulations to its new graduates!

Congratulations on all your accomplishments here at UMD!
The Department of Nutrition and Food Science strives to prepare students for careers in the dynamic and global food industry, public health and community nutrition sectors, health care, or biomedical research. The program offers a Bachelor of Science degree in Nutrition and Food Science with three options for students interested in nutrition, food, and health.

The University of Maryland is an internationally recognized research university. It is also the most comprehensive institution of higher education, research, and service in the state of Maryland. The Department of Nutrition and Food Science offers two graduate programs: one in Nutrition and the other in Food Science.

FOR MORE INFORMATION
To learn more about our programs, please visit our website or contact us at the e-mail address provided on the side. For application and admissions information or to visit campus, contact the Undergraduate Admissions Office.

Donate to the Department
If you have the means and desire, please consider making a commitment to supporting the educational mission of the Department of Nutrition and Food Science. Any gift will make a difference in preserving the quality education to our students. Please use the information provided on the sidebar to contact our Department for more information.