2016 was an eventful year for NFSC. Our students both graduate and undergraduate continue to do well on and off campus competitions and some NFSC faculty continue to secure extramural competitive funding (see below). Two faculty members (Drs. Abani Pradhan and Seong-Ho Lee) made application for promotion and tenure. Dr. Jackson was appointed to be the NFSC Chair for a term of two years.

NFSC underwent a departmental review, the first since 2007. Major recommendations from our recent review were to 1) undergo a strategic visioning/planning process and 2) to more fully integrate our 3 undergraduate options (dietetics, food science, and nutrition) to broaden the education offerings received by our students.

Since more than one-half of our current faculty were not in the department in 2007, undergoing a strategic visioning process will help us move forward with enhancing the department programs and with better marketing of those programs. We have contacted an outside firm to assist us with our anticipated strategic process.

A second major suggestion was to revisit the NFSC curriculum for our three undergraduate options (dietetics, nutrition, and food science) to see how we could build greater synchrony and integration among our three educational options. We are in the process of doing this.

Our Extension faculty along with the EFNEP and Dietetics faculty are continuing to provide quality outreach and enhanced visibility for NFSC locally, nationally and internationally. The Department welcomed two new office staff, a Business Specialist (Cassandra Mendez) and an Executive Administrative Assistant (Chassidy Dixon).

NFSC dietetics program and post-bac dietetics internships program continue to be ranked among the best in the nation and continue to place our graduates in prestigious internships and jobs.

We hope to be even better in 2017!!!
Dr. Tikekar Received USDA-NIFA Grants

Dr. Tikekar received two grants from USDA-NIFA in the year 2016. The first is a research grant titled “Sonochemical Processes for inactivation of spoilage microorganisms on surface of fresh produces and food-contact surfaces”. This project will focus on developing novel ultrasound based technologies to improve food safety and the quality. This is a three-year grant with a total funding of approximately $470,000. He also received an extension grant to pilot a training program for the Maryland growers and processors in the new FDA regulations of Food Safety Modernization Act. This is a one-year grant with a total funding of approximately $58,000.

2016 Mini-Summit at Shanghai Ocean University

In October 23-25, 2016, NFSC faculty members and students attended the 2016 Mini-Summit for Food Safety, Policy and Sustainability at Shanghai Ocean University in Shanghai, China. In attendance were Drs. Robert Jackson-NFSC Chair, Rohan Tikekar-Assistant Professor, Abani Pradhan-Assistant Professor. Students included Ms. Andrea Gilbert and Ms. Surabi Rani.

The summit was attended by people from Shanghai Ocean University, National Taiwan Ocean University, Shanghai Academy of Agriculture Sciences, University of Georgia, Auburn University and University of Maryland. Drs. Pradhan and Tikekar gave oral presentations on their research. Drs. Jackson and Wei led as moderators during the various sessions and students Andrea Gilbert and Surabhi Rani presented posters on their research. Ms. Surabhi Rani, Dr. Pradhan’s Ph.D. student was awarded the 1st place in the Student Poster Competition.

Dr. Udahogora Attended International Conference in Ghana

An international conference on: “Food Security, Dietary Practices and Non-Communicable Diseases (NCDs),” was held in Accra, Ghana, aimed at promoting proper nutrition a cornerstone for healthy living plan. Our Dietetics Program Director, Dr. Udahogora was invited as a guest speaker in this meeting.

A panel discussion comprising of Dr. Ebenezer Appiah-Denkyira, Director General, Ministry of Health, Ghana; Dr. Francis Appiah, College of Agriculture and Natural Resources, KNUST, Ghana; Dr. Gladys Peprah Boateng, former Chief Dietitian, 37 Military Hospital, Ghana and Dr. Iristide Ekow Essien, a UK Community Development, Policy Development, Social Enterprise Specialist, called for a need to strengthen a multi sectoral commitment for combating NCDs by scaling up action across the various government and private sectors.

Dr. Rahaman’s Presentation in Japan

Dr. Rahaman presented an invited talk on “TRPV4 mechanotransduction in cell differentiation” as a Keynote Speaker at annual TRPV Symposia at Wakayama Medical School, Japan, 2016.

Welcome Our New Staff Chassidy and Cassandra!

Cassandra Mendez is the Business Service Specialist for NFSC. Her major responsibilities are to reconcile faculty budgets, purchase cards, travel expenses, etc. and to assist faculty and students with the like. She has obtained her Bachelors of Science in Finance in 2015 at University of Maryland University College and will be seeking her Masters in Fall 2017.

Chassidy Dixon is the Executive Administrative Assistant to the Chair. She has a Bachelors of Science degree in Public Health. Her duties include electronic filing, managing the chair’s calendar, scheduling meetings/events, serving as the point of contact for the chair and more. Her duties for the business office include but are not limited to: handling parking, orderings supplies, managing the conference rooms, answering phones, and customer service with faculty, staff and students.
Research Day

Our Departmental Annual Research Day was held on May 6, 2016 at the National Agricultural Library (NAL) located in Beltsville, Maryland.

Dr. Craig Beyrouty, the Dean of the College of Agriculture and Natural Resources, University of Maryland was invited to the opening session. Dr. Naomi K Fukagawa, the Director of the U.S. Department of Agriculture’s Beltsville Human Nutrition Research Center, was invited as keynote speaker. She gave a presentation entitled “Mitigating Emerging Threats: Resiliency though Transdisciplinary Research”.

Thank you: The organizing committee would like to thank all the judges, students, interns, faculty, and staffs for their hard work and dedication. Dr, Hee-Jung Song served as the chair of the NFSC 2016 Research Day Committee.

Here is a list of the winning students and posters in each of the categories:

First Year Nutrition Graduate Student

Wambogo, Edwina “Characteristics of food insecure individuals: A case study of Sub-Saharan Africa (SSA)” (Advisor: Dr. Sahyoun)

First Year Food Science Graduate Student

Dolan, Heather “Ability of ZnO to produce reactive oxygen species upon exposure to low-frequency ultrasound” (Advisor: Dr. Tikekar)

Qu, Yinzhi “Survival, growth, or decline of Salmonella in rehydrated dry pet food” (Advisor: Dr. Pradhan)

Continuing Nutrition Graduate Students

1st place – Hudgins, Samantha “O-GlcNAcylation of leptin signaling molecules results in impaired promoter binding of STAT3 and FOXO1 in the arcuate nucleus of diet induced leptin resistant rats” (Advisor: Dr. Castonguay)

2nd place – Albassam, Reem “Neck circumference as a new anthropometric indicator in predicting cardiometabolic risk in the Saudi population” (Advisor: Dr. Lei)

Continuing Food Science Graduate Students

1st place – Ruan, Luxi “Enhancement in thermal inactivation of Cronobacter sakazakii by inclusion of para-bens” (Advisor: Dr. Buchanan)

2nd place – Lu, Junchao “Attachment, growth and persistence of Cronobacter and Escherichia coli on granular activated carbon filters” (Advisor: Dr. Buchanan)

2nd place – Wang, Yangyang “Estimating the influence Of nutrient diffusion rate on the transition period from exponential To stationary phase using Escherichia coli K-12” (Advisor: Dr. Buchanan)

Dietetics Internship Program

Clinical Case Study category - David Hu, MS BS - “Medical nutrition therapy for critically ill, ventilator patients”

Projects category

1st place – Maria Pittarelli, BS DTR - “Telenutrition: online ‘house calls’ for the 21st century can increase the reach of RDN(s)”
Food Science Club: Resume Critique Night
On November 10, 2016, the University of Maryland Food Science Club hosted its second annual Resume Critique Night in Marie Mount Hall. Nine professionals, four of which are alumni, came to share their career paths and to give resume pointers to students. Representatives from Elite Spice, TIC Gums, and Nando’s were present, as well as scientists from the FDA’s Center for Veterinary Medicine and the Joint Institute for Food Safety and Applied Nutrition. Twenty students attended Resume Critique Night and participated in an open Q&A session with guests before breaking into one-on-one sessions with professionals to receive tailored advice. “It was a great night of networking, and I definitely got some good tips to improve my resume,” senior food science major Jeff Sheasley said. Other attendees, Nisha Erannoor, sophomore dietetics major, and Alexis Peters, a freshman food science major, echoed similar sentiments. Another food science major, Wendy Guan added, “As a senior who is currently searching and applying for jobs, I found it incredibly helpful to see what potential employers were looking for in my resume. Their critique and feedback allowed me to convey myself and my skills in a much stronger manner. On top of that, it was a great networking opportunity.”

Food Science Club Co-President Kristi Kan said she started planning the event three months in advance and attributes the night’s success to teamwork. “Everyone in the club really pitched in, from making nametags to getting refreshments,” she said “[the club] is really grateful to Elite Spice who sponsored this event.” Club faculty advisor Dr. Abani Pradhan agreed, “We are so happy that the local industry is supporting the next generation of food scientists, and we cannot wait to see how this event continues to grow in the years to come.”

Thank you for your support, Elite Spice!

Handles the Heat: Tabasco® Guest Lecture
On November 30, 2016, Chef Jud McLester from the McIlhenny Company gave a guest lecture on Tabasco® to Food Science Club. Student attendees learned about the history of the McIlhenny Company and its products. After learning about the Tabasco® production process, students were treated to samples of Hot & Spicy Cheez-Its, Heluva Good! Dip, and dark chocolate wedges, all flavored with Tabasco® products.

Sophomore Nutrition major Kasey Goon said, “I enjoyed learning about the history and development of Tabasco. I really appreciated the tasting experience.”

Club co-president Mary DiMambro said, “It was a fun night,” and enjoyed the way “Chef Jud brought Food Science to life.”

Near the conclusion of the event, Chef Jud challenged students to take a shot of Tabasco®, calling it an initiation. Two students, Nika Toure and Rachel Hanrahan, rose to the challenge. DiMambro added, “We are so thankful for the support of McIlhenny Company and to those who came out to the presentation!”
Highlights of 2016 DIETETICS Program Activities

RWANDA, Africa: The Dietetics Program in the Department of Nutrition and Food Science is actively supporting the UMD goal as a globally connected institution that highly values worldwide outreach, impact, and to disseminate UMD resources to the world. Most recently, the University of Maryland has signed an MOU with the Rwanda Agriculture Board in the Ministry of Agriculture and the University of Rwanda to collaborate on joint research, faculty exchange and other activities. Dr. Udahogora has been facilitating the team’s contact with the Rwanda Institutions.

Food for firefighters:

Allie Hosmer, senior dietetic student created Food For Fighters to help educate and empower our College Park Volunteer Fire Department (CPVFD) in making healthy food choices in their daily lives. Inspired by the long line of fire fighters in her family, Allie was determined to use her knowledge in nutrition to give back to the community.

After a short tour of the facility, and learning more about the volunteers, Allie discovered there was a need for nutrition education among this group. The volunteers are constantly being called out on emergency runs, so they often don’t have time to prepare a healthy dinner. In fact, the majority of the time they end up eating large meals out of the home, at restaurants or fast food places. This leaves them feeling groggy and drowsy for the rest of the night.

Allie learned that the firefighters were interested in having more homemade, balanced and family-style meals at their station. Once a week, Allie would present a short nutrition lesson and prepare a healthy meal with volunteer fire fighters. She then worked with each fire fighter to help them design their own healthy meals.

“When I first started cooking for the CPVFD, I was cooking for 15 to 24 people by myself, and after 3 weeks I realized I needed some help staying on top of the planning, shopping and cooking while balancing my school schedule. Last fall I reached out to Dr. Udahogora to recruit volunteers to help. Fellow students are now reliable and cooperative team members for the Food for Fighters dinner program.”

As her program continues to grow, Allie has been able to plan three dinner options to send to the firefighters where they can choose their favorite meal to be made every week. Allie has expressed how the volunteers at the CPVFD are extremely grateful, eager to help in the kitchen, and are very excited to try new healthy food options.

“It was been a wonderful experience getting to know the men and women volunteering to keep Col-
Diabetes Prevention Program at the hospital

Ashley Balderson and Casey Brown, dietetic students are currently volunteering with the Diabetes Prevention Program (DPP), instructed by Patty Ethridge, at Holy Cross Hospital in Silver Spring, Maryland.

The 12 month DPP is available as a community outreach to individuals who have been diagnosed with pre-diabetes. The goal of the program is to support and empower individuals to change their lifestyle habits, lose 7% of their body weight and gradually increase their exercise regimen to 150 minutes per week by the end of the program.

As volunteers, Ashley and Casey help with setup and preparation for the class. They assist with collecting anthropometric data and with exercise.

Each of the 12 sessions includes a discussion of individual progress over the previous week. Ashley and Casey have gained understanding of the obstacles of daily life that contribute to diabetes in our community, and how to cater to these needs in an educational program such as the DPP. Both express how the program is an excellent resource for managing and preventing diabetes, and said that the participants enjoy the classes and are eager to learn more about the disease.

Two other senior Dietetic students involved in DPP are Avital Schwartz (Holy Cross Hospital) and Hannah Dentry (Johns Hopkins Hospital). Hannah has been developing weekly videos viewed by participants in preparation of their classes. She has also been collecting and analyzing data to monitor the impact of the program. On average, improvement in dietary practices, weight and exercise have been observed.

EMPOWERING COMMUNITIES by Dr. Margaret Udahogora, RD and Lauren Pavone, B.Sc.

University of Maryland, senior dietetic students plan, and prepare delicious and nutritious meals for the campus community every semester in NFSC350 – Food Service Operations Course. Not only is this course the best kept lunch secret on campus, it also has an international cuisine component that allows students to appreciate exotic delicacies and achieve cultural competence. The Instructor Dr. Margaret Udahogora RD, and her Assistant Lauren Pavone, B.Sc. have designed activities that allow students to use their food production skills along with their nutritional knowledge to empower communities to make healthy food choices, and adopt a nutritious lifestyle.

Using supporting scientific literature and interaction with members of a target group, students used their analytical and critical thinking skills to develop an intervention that addresses a nutritional gap in their target population. Students created an instructive, creative and easy to implement food production intervention videos, which is disseminated online. For example, breakfast in a cup recipes implemented for university students, meatballs made with squash and carrots for children with autism, and nutrient-dense energy bites for the corporate employee. Other components that were critical in successfully designing an intervention, included proper techniques for framing of the message tailored to group needs and identifying the measurable impact that will empower the community to action.

Videos highlighting each recipe and the nutritional value of each ingredient are posted on the UMD, Dietetics YouTube channel for the community to utilize. The goal is create a credible outlet where the com-
2016 NFSC Post Baccalaureate Dietetic Internship (DI) Highlights

We take post-baccalaureate dietetic students and turn out dietitians with a Technology/Informatics concentration.

Our interns flourish in training and find jobs in a variety of work settings, including hospitals, corporate wellness services, federal communication agencies, and community-based service organizations. Technology training gives them an edge in the workplace. New DI sites, including Frederick Memorial Hospital, Meritus Health, and Anne Arundel Office on Aging, have expressed interest in hiring our graduates. We are fortunate that our interns support the NFSC DI long after gradu-

Overall Internship Statistics for 2016

- **Recruitment:** (2015 - 2016 class) N=89 applicants; interviewed 40; filled class (10 slots) in the first match.
- **First Attempt Pass rate for RD exam:** 94% (47/50) over a five-year period. [100% Pass Rate at 1 year]
- **Internship program completion rate:** 100% complete over a five-year period.
- **Job placement:** 80% in < 4 months of graduation; 50% obtain jobs in clinical settings and 50% in non-clinical settings.
- **Accreditation:** Next Academy of Nutrition & Dietetics (AND) site visit is scheduled for 2024.
2015-2016 Class Year Highlights – in 2016
- **Publications:** 3 abstracts were presented at The Food and Nutrition Conference & Expo (FNCE) in October 2016; published in JAND 2016; 116(9 suppl 1): A-83, A-88, A-91.
- **Campus Volunteering:** Interns participated in Maryland Day at the department and UMD booths.
- **Presentations:** Interns were speakers at state dietetic association meeting & listed in multi-state flyer.
- **Public Policy:** Interns promoted the profession at MAND Legislative Day in February 2016.
- **Outreach:** Interns provided service and outreach at many community-based and dining service events.

2016-2017 Class Year Highlights – so far in 2016
- **Recruitment:** 2016-2017 class: N=76 applicants; interviewed 41; filled class in first match.
- **Campus Volunteering:** Assisted in Terp Farm Fall Festival as well as at the Sustainable Beets & Eats Festival.
- **Department Internal Site Visit:** Site visitors indicated the DI runs well and made no recommendations.

Graduate achievements. One graduate received her first K99/R00 grant; she is currently an Associate Research Scientist, Columbia University. Another graduate has been selected as the full-time sports dietitian-nutritionist for the Cleveland Browns. A third graduate is on detail at the White House as Associate Director of Policy for “Let’s Move.”

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News and updates from MD Expanded Food and Nutrition Education Program (EFNEP)

Maryland EFNEP Implements a “Systems” Approach for the Prevention of Childhood Obesity. The Maryland EFNEP/NFSC Team was awarded a grant for their research/ intervention trial entitled “Transforming Lifestyles: Integrating Direct Nutrition Education with Physical Activity Using the Health Care System Expansion Model” by the Northeast Regional Nutrition Education and Obesity Prevention Center of Excellence Centers (RNECE) funded by USDA/NIFA and FNS. A formal announcement was issued by USDA/NIFA/ FNS and the NE-RNECE which is based at Cornell University. (http://news.cornell.edu/stories/2015/08/obesity-center-tests-ways-make-healthy-choices-easier). This is the first set of awards that were granted to EFNEP/ SNAP-Ed programs across the country to expand the research base regarding effective community-based interventions for addressing childhood obesity and extending the intervention to include environmental and systems approaches in conjunction with direct education efforts.

The Maryland EFNEP Team has completed the one year intervention and submitted a final report. Preliminary data from the quasi-experimental intervention were presented at the Annual Conference of the Society for Nutrition Education and Behavior in San Diego in 2016 at a special session sponsored by the NE-RNECE at Cornell University. Numerous manuscripts resulting from the research project: outcomes of the intervention, best practices in delivering programs to food insecure, Latino populations, best practices for developing clinic-community linkages are currently in preparation. Dr. Mira Mehta is the principal investigator, Dr. Kavitha Sankavaram and Dr. Hee-Jung Song are Co-investigators, Ms. Linda Ashburn and Ms. Denise Benoit-Moctezuma (EFNEP regional coordinators) are program implementers for the Northeast RNECE funded Maryland EFNEP Project.

Montgomery County, MD

The Ending Obesity Conference held at the UME office in Montgomery County finalized its YouTube video summary of the presentations and discussions about how to successfully address the problem of childhood obesity. Research Assistant, Shelby Vaughn, used trial software and the UMD radio station to create this video. https://youtu.be/sm_5zw4_ZzM

Montgomery County’s EFNEP added a new component to its 2016 summer youth nutrition program – farm tours at the Agricultural History Farm Park. Collaborators at the Montgomery Housing Partnership and Linkages to Learning who provide summer camps for youth arranged for transportation. EFNEP educators taught children and their parents and siblings about life on the farm, including pigs, chickens, goats and a scavenger hunt to find garden veggies that most urban and suburban children only see in grocery stores. Over 170 children and 35 adults visited the farm in 6 different tours.
Allegany County, MD
EFNEP Cumberland, Allegany County teamed up with multiple collaborators to provide hands-on learning for youth this summer. Each summer, EFNEP educator Sara Barnard expands her summer nutrition program with Allegany County Parks and Recreation. This year, Sara took the program out of its location at Constitution Park to the Farmers’ Market downtown. With Share Our Strength grant funds, youth were given $10 to purchase produce and bring it to Allegany College’s Culinary Café located in a store front facing the market. In the Café’s commercial kitchen, the College’s instructors demonstrated how to prepare a simple and delicious vegetable stir fry. On a subsequent trip to the Farmers’ Market, Master Gardeners taught the youth to make lettuce boxes, which they took home to use. Collaborators have asked EFNEP to return next year and the Café hopes to make veggie pizzas.

Baltimore City, MD
EFNEP Baltimore City Featured in “B’More Lifestyle” TV Show
On October 10th, Maribet Brute, Baltimore City Coordinator of the Expanded Food and Nutrition Education Program (EFNEP) was featured on the TV show “B’More Lifestyle” which aired on October 12th on MyTV Baltimore. EFNEP was invited to talk about how to stretch the food dollars and provide tips on how to make healthier food choices on a budget. “B’More Lifestyle” is a daily lifestyle show hosted by Chardelle Moore and Christina Denny that provides information about what Baltimore has to offer.
The Expanded Food and Nutrition Education Program (EFNEP) in Prince George’s County has a variety of social media pages (Twitter, Facebook, Instagram, and Blogger) that provide information about healthy lifestyle topics and what is happening locally. Please follow them on Twitter @pgcountyefnep, or like them on Facebook at PG County EFNEP. You can also check out their monthly blogs at PG EFNEP. To view photos and videos of the youth and parents who have participated in EFNEP nutrition education workshops, please go to pgefnep.

Cindy Rosales is a senior at the University of Maryland and works currently as a research assistant with the Expanded Food & Nutrition Education Program (EFNEP). As part of her EFNEP position, Cindy has assisted Prince George's County educators with their youth nutrition programs, Baltimore City with their adult nutrition workshops, and the EFNEP state office with implementation, data collection and data analysis of the RNECE childhood obesity prevention project for Latino communities. She will be graduating this December with a Bachelors Degree in Family Science (SPH) and in Spring 2017 with a degree in Dietetics (AGNR/NFSC).

Amanda Pumphrey and Anna Dessoye are both senior undergraduates studying Behavioral and Community Health in the School of Public Health at University of Maryland. This semester, the last of their undergraduate studies, they are full time interns for the EFNEP program. As EFNEP interns, Amanda and Anna work with the youth educators to deliver nutrition classes to students across Prince George’s county, assist in the evaluation of state projects, and develop deliverables for the EFNEP program.
Student Awards and Recognition

Congratulations to all!

2016 SRA Annual Meeting Student Awards

The Society for Risk Analysis (SRA) annual meeting was held on December 11-15, 2016, in San Diego, California. In the meeting, Abhinav Mishra and Hao Pang received the student merit award from the Microbial Risk Analysis Specialty Group. In addition, Yinzhi Qu, received one of the best poster awards.

MINI-SUMMIT in 2016: Surabhi Rani won the first place on Food Safety, Policy and Sustainability

Surabhi Rani won the first place in 2016 MINI-SUMMIT Food Safety, Policy and Sustainability poster competition that was held in Shanghai, China.

Miao Guo Received the AGNR Alumni Chapter Outstanding Graduate Student Award

Miao Guo, who completed her Ph.D. in Fall 2015, received the Outstanding Graduate Student Award in April, 2016, from the Alumni Chapter of the College of Agriculture and Natural Resources (AGNR) at the University of Maryland, College Park.

Kristi Kan got Feeding Tomorrow Scholarship from IFT

Kristi Kan, received a Feeding Tomorrow Scholarship from the foundation of the Institute of Food Technologists. Feeding Tomorrow received a record number of scholarship applications making the application process more competitive than ever.

International Association for Food Protection

Hao Pang received the Developing Scientists Award (3rd place, poster presentation) in August, 2016, at the International Association for Food Protection (IAFP) annual meeting in St. Louis, Missouri.

AGNR Open House Poster Competition

Four NFSC graduate students received the poster award from 2016 AGNR Open House poster competition held in October. They are: Rishov Goswami (1st place), Andrea Gilbert (2nd place), Zhiyuan Lou (2nd place), Hao Pang (3rd place).
Dr. Miao Guo, Ph.D.

Dr. Miao Guo has been working as the Food Safety Manager in PepsiCo, overseeing four regions, China, Asia Pacific, India, Middle east and North Africa, and located in Beijing, China. Dr. Guo started her Ph.D. study in Food Science in the Department of Nutrition and Food Science (NFSC) at the University of Maryland, College Park, in Fall 2012 and received her Ph.D. degree in December, 2015, with Dr. Abani Pradhan as her dissertation advisor.

Currently at PepsiCo, Dr. Guo works on supporting PepsiCo Asia Middle East & North Africa (AMENA) sector short term and long term strategic plans in the governance and implementation of the PepsiCo food safety policies, providing food safety and microbiology functional support of risk assessment and risk management for food and beverage ingredients, products, and processes supporting product innovations for AMENA China and AsiaPac Research & Development Centers, providing food safety technical support in the implementation of new ingredient and supplier standards across China and AsiaPac.

While at UMD, College Park, she worked on a USDA-NIFA funded research project to evaluate the food safety risk and public health burden of *Toxoplasma gondii* in meat products consumed in the United States. *Toxoplasma gondii* is a protozoan parasite, which is responsible for approximately 24% of all estimated deaths attributed to foodborne pathogens in the United States. Her research not only provided scientific evidences for risk management, but also could be used to formulate risk prevention and mitigation strategies. From her dissertation, she has published six peer-reviewed manuscripts in different journals such as Food Control, Journal of Food Protection, Foodborne Pathogens and Disease, and Risk Analysis. Her dissertation was nominated by the College of Agriculture and Natural Resources (AGNR) for UMD Distinguished Dissertation Award (in Biological and Life Sciences Disciplinary area).

Dr. Guo has been honored with several awards and recognition within and outside UMD. Dr. Guo, received the Outstanding Graduate Student Award from UMD AGNR Alumni Chapter in April, 2016. She was awarded the Lee Thornton Dissertation Fellowship for AY 2015-16 from UMD Graduate School. Initially, Miao was selected for the Ann G. Wylie Dissertation Fellowship. Later, she was selected within the Wylie Dissertation Fellowship competition to receive the Thornton Fellowship. Miao also received the first place winner of the student merit award for the Dose-Response Specialty Group from the Society for Risk Analysis (SRA) in December, 2015.
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 Nutritional Science, Food Science and Dietetics.

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.

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