



FSS NEWSLETTER

The latest news and updates from Food Science Society



Spring 2022 Greetings!

by Linh Hali Nguyen, Newsletter Chair

Welcome to Food Science Society's second newsletter of the 2021-2022 school year! With the semester quickly coming to a close, we hope that you all have enjoyed all the guest speakers, food, and socials this year. During this home stretch to the finish line, we hope that everyone stays safe and hydrated before continuing with working on presentations and studying for finals.

In the spring semester, we were able to get in contact with various guest speakers including Tatiana Miranda, Quality Assurance Manager and GMP Audits at Unilever, Shelby Guillen, Cal Poly Alumni and Agricultural Marketing Specialist with the USDA's Food Disclosure and Labeling Division and Tony Wei, R&D Officer at Jollibee Foods Corporation, who was also the founding president of FSS and provided ServSafe Manager's Exam for CPP students.

We also like to congratulate everyone on their hard work and achievements this year in competitions and to all the graduating seniors in the Food Science and Technology program. We are proud of you and excited for your new journey! Make sure to stay in touch and join the "Food Science & Tech-Cal Poly Pomona Alumni" group on LinkedIn.

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UPCOMING EVENTS

SPRING 2022 LOOKBOOK!

In-person General Meeting

Our first in-person meeting was conducted in Building 1, where we had a large turn-out with familiar and unfamiliar faces. Our guest speaker, Tony, provided students with the opportunity to gain a ServSafe Manager's Certificate and also learned about his journey in the R&D field.



March 2022 Supplier's Night

On March 10th, many FSS members were able to volunteer and attend the SCIFTS Supplier's Night Expo, where a variety of companies came together to showcase their products and services. Many students expressed their positive experience from learning how to network with working professionals and exploring new trends, ingredients, products, equipment, and types of testing/assays that are conducted in the food industry. It was a great turnout and thank you to all who volunteered for this event!



First Hiking Social

On April 8, FSS hosted our first hiking social that took place above J lot at 1pm in 95F weather. The hike was short and steep, but was a huge accomplishment for the FSS members. Angel Go commented, "You always see the CPP letters driving to school and I've always wanted to hike up there. Luckily, I was finally able to check it off my bucket list. Not only am I proud of that moment, I am also grateful to have experienced it with my fellow FSS members."

PRODUCT DEVELOPMENT COMPETITION UPDATES



Marisela Robles, Angel Go, Julia Duddles



ASB Product Development Competition 2022

Upswirlz won 2nd place at Baking Tech 2022 in Chicago for their guava filled rolls made with okara flour, nopales powder, and guava while maintaining high fiber claims.

"There was a lot of preparation in class and outside of class during winter break since ASB competition has an early deadline. The biggest takeaway was to not be afraid of saying hi and networking. We made great connections with people in the baking industry who became our mentors during our stay."

- Team Lead, **Angel Go**

SCIFTS 2022 Product Development Competition

Rooted won 2nd place at SCIFTS March 2022 for their Berry Kotta creation made with non-dairy cream and blueberry gel.



Jane Zhang, Christianne Yapor, Jacqueline Thach, Dion Chang

IFT Mars Product Development Competition

Berry Kotta has also been placed in the Top 6 and will be presenting their product this summer at the IFT conference in Chicago.

"We worked weekly to improve our product the best we could with the timeframe we had. My biggest takeaway is to have confidence in your product and team, and everything will work themselves out."

- CEO, **Jacqueline Thach**



Steven Foo, Clarissa Artadi, Brenda Kwong

U.S. Dairy New Product Competition

Streamery Creamy has been placed in the Top 3 in the NDC Product Development Competition. Pogbites is a mozzarella ball that is coated with a dairy-based sauce layer and deep fried. Pogbites is a high protein snack and provides a good source of calcium. They will be attending the Dairy Division Social at the IFT Annual Conference this summer in Chicago, where the winners will be announced.

"We had a game plan going into it so we knew what things we needed in order to prepare all the requirements they gave us for the competition. A good takeaway from this is just the ability to stay on schedule and to problem solve and learning to be adaptable when problems arise."

- CEO, **Brenda Kwong**

COMPETITION ACHIEVEMENTS 2022



2022 RCA Food Evolution Competition

Last March, Jacqueline Thach had the opportunity to compete in the National 2022 RCA Food Evolution Competition and won 2nd place for her Vegan Pistachio French Macaron. It was her first independent competition, where she developed the idea, formulated and executed a dessert that requires a lot of patience and skills.

2nd place winner, **Jacqueline Thach**

Q: What was the thought process behind your product and how did you prepare for the competition?

A: I've always wanted to try out and challenge myself to make a plant-based macaron product. And since the special ingredients were hearts of palm flour and green banana flour, I thought these were feasible ingredients to make one. For the filling, I decided to create a vegan pistachio filling to compliment the flavor from the green banana flour and to increase fiber content of the macarons. I spent many many hours and days trying to formulate the shell recipe, with many failures, but at the end I managed to create a decent macaron. The strategy was to implement these high fiber upcycled ingredients in order to lower the sugar content of regular macarons in the markets; a slightly 'healthier' macaron.

Q: What would you say would be the biggest takeaway from this event?

A: By challenging yourself with something harder, it is then when you're able to see and test your current capabilities and either further learn from those challenges and see the progress you've made yourself from which you previously thought yourself to be.



Alvin Choi, Anson Cheung, Grant Chic

First Baking Competition!

On April 2nd, our first ASB Food for Heart Baking Competition was held at Collins College, where participants had to present a baked product that highlighted cherry coffee as well as present a restriction that adheres to their product. After a short amount of time, Baked Ziti took home 1st place for their delicious cherry coffee chocolate cake with berry compote and cream frosting.

1st place winner, **Alvin Choi**

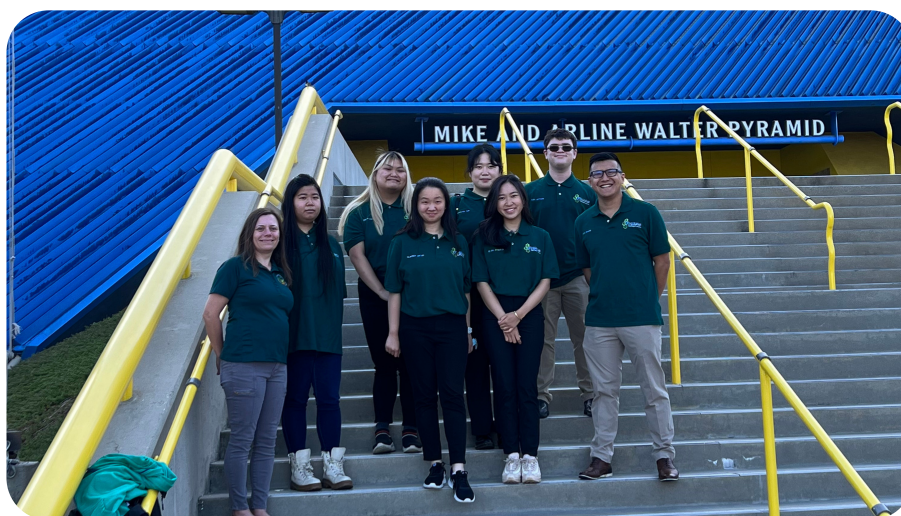
Q: What was the thought process behind your dish and how did you prepare for the competition?

A: The core idea behind the dish was to create a vegan cake using coffee cherry flour that would be desirable even in comparison to non-vegan cakes. We wanted to incorporate as much coffee cherry flavor into our chocolate cake as much as possible and in doing so, we found that cake to be quite dense which led us to top our cake with coconut whipped cream, a mixed cherry jam, and some fresh berries to add a lighter feel to the cake and provide a balanced flavor profile. To prepare for the competition, we came up with a formula and kept reformulating and testing it until we ended up with a cake that we all liked.

Q: What would you say would be the biggest takeaway from this event?

A: The biggest takeaway from this even for both me and my teammates was the experience of trying to create something that we could feel proud of no matter how it would compare with the other dishes in the competition.

COLLEGE BOWL 2022



After a long wait from being away from competitions, our 2021-2022 College bowl team was determined to knock out other schools in a food science trivia showdown. On April 23rd, our 2021-2022 College Bowl team has met with great success after placing 2nd in the Annual College Bowl held at CSULB. Let's hear about the College Bowl experience from some of the current members!



"This was my 2nd year on the college bowl team and it was a blast training and competing with the team. We had an amazing team this year. It was just amazing to gather with the other schools and geek out about food science. I've met a lot of them in passing at other SCIFTS events and it was inspiring to see them really showcase their knowledge and intuition. It really shows how supportive the faculty are in each respective universities and that graduates are well equipped to be future leaders in the field of food science."

- Captain, **Dion Chang**



"College bowl was overall a great experience for me. I was happy to form a bond with my fellow college bowl members. In the most retrospective, respectful way possible I would like to say that participating in college bowl has made me feel dumb. Not in a bad way, but in a way that makes me realize that I have only hit the surface of food science knowledge. I have learned so much through college bowl practices and it has inspired me to seek out more food science information."

- **Brenda Kwong**



"It was a really good (experience) because from college bowl, I realized that food science is way more bigger and deeper than what we learn in school. There are some areas that we did not discuss or did not discuss in depth in the class such as agriculture topics, alcohol and beverage, fermentation, and biotechnology topics. Also, getting to know my teammates and having fun with them is a good experience to take from being in the team. "

- **Clarissa Artadi**



"Getting involved in College Bowl was one of the greatest experiences in this academic year. I learned a lot of new things that we couldn't learn in just a regular food science class. I got to meet a lot of amazing people in my team, which eventually taught me on how to be a great team player. Moreover, joining college bowl is a great opportunity for you to network with other food science students and professionals from other schools. For instance, I got the change to get to know some of the judges that are part of the IFT members and work in big food companies"

- **Elvira Atmadja**

LIFE AFTER CAL POLY



Vanessa Valdes | [linkedin.com/in/vanessa-valdes](https://www.linkedin.com/in/vanessa-valdes)

Food Scientist at Green Boy Group

Cal Poly Pomona Alumni, 2019-2020 Newsletter Chair

Q: What is your current role at your company and what does that job entail?

A: I am the Lead Food Scientist at Green Boy Group - a plant-based ingredients supplier based in Downtown Los Angeles. My job consists of building the Food Science Department with a focus on plant proteins, overseeing lab testing and R&D, providing technical support to clients, and building a comprehensive database of all our proteins' functions and behaviors in various applications.

Q: What was the reason that you decided to work at your current company and what do you expect to see in the future in R&D?

A: I chose to work for Green Boy Group for several reasons: As a vegan, I knew I wanted to work for a company that shares the same values and understanding of the negative impacts that animal agriculture has on our environment while simultaneously working towards ending it. I knew I wanted to work for a

start-up, where I could contribute to the growth and success of something meaningful and progressive. And as someone with a creative side, I wanted to find the perfect company culture that would allow me the freedom to utilize my creativity (forgiving errors along the way) and find solutions to challenges within the company, as well as in the food industry as a whole. Moving forward, I expect to see many more breakthroughs in the research and development of the functionality and sensory properties of plant-based proteins. It is a fast-growing industry with so much left to be discovered.

Q: When you began your transition out of Cal Poly, did you find the job application process challenging?

A: Yes. Incredibly. Many companies want to see years of experience right out of the gate. And the ones who don't aren't willing to pay well. I found that a combination of school projects/activities and a positive personality can really go a long way. All it takes is one hiring manager to believe in you, and you're on your way.

Q: After graduating in 2020, how was your journey in the job market and what is your thought process during your internships?

A: My journey in the job market was a bit rocky at first. The Covid-19 outbreak happened during my senior year, so my internship was virtual. This made it very difficult to claim I had experience "in the field" when searching for a full-time job. Shortly after graduation, I found a position with a company that I felt had so much potential, but the company culture was incredibly toxic. I learned a great deal during my time there, but a large amount of stress came from the employees, not the work. I knew it wasn't the right fit for me.

Q: If you had to give advice to the person you were 4 years ago (when you were a student), what would you say? (Academic or personal) Were there skills that you wish you obtained that you see valuable in the workforce?

A: Get involved in research projects!!! This is something that definitely assists in the job hunt, but it is also so important to stay curious and work toward finding answers to some of the food industry's biggest questions. After all, that's what being a scientist is about!

On a personal note, prioritize self-care. Remember to be kind to yourself and enjoy the process.

Q: During your time as an undergrad at Cal Poly Pomona, were there moments that you found difficult to overcome (time management, workload, skills development) and how did you get through it?

A: Absolutely! Food Science is a multifaceted area of study and it can get a bit overwhelming, especially around exams. But don't be discouraged! Taking some time at the beginning of every semester to mark down important due dates on my calendar and filling in a daily schedule ahead of time to meet those deadlines (perhaps with time to spare!) really helped me stay on track. I also found that help was always there when I needed it. Whether it was through professors' office hours or tutoring in the library, utilizing the resources available to me helped more than I realized at the time. But most importantly, don't give up! I took the same course three times before receiving a passing grade; my boss admires my determination :)

IN THE FIELD - INTERNING

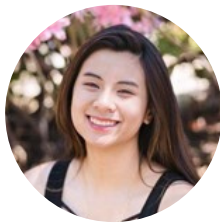


JSL Inc., R&D Intern - **Brenda Kwong**

"I've learned a lot of manufacturing practices (GMPs) and how to use various food analysis techniques."

Virun Inc., R&D Intern - **Clarissa Artadi**

"I've learned how to use a mixer for emulsion (high shear mixer), evaluate the product/sample everyday (visual, smell and taste), gaining knowledge about improving products and a little bit of practical knowledge of ingredients that is used."



Hilmar Cheese Company, Cheese R&D Intern - **Jacqueline Thach**

"During my internship, my project was to evaluate the effects of rapid chilling processing on a variety of cheeses. I learned how to perform moisture, temperature and pH tests on cheese. I also partook in sensory evaluations with cheese and whey samples and had the opportunity to assist in a QA inspection at a shredding facility. My advice to underclassmen is that people want to help you learn and grow, so don't be afraid to ask questions."

Langer's Juice Company, QA/QC Intern - **Kyle Young**

"I learned the day by day process for juice production and it helped my understanding of elements of HACCP like the SSOPs."



Nam Gourmet, R&D Intern - **Linh Hali Nguyen**

"I've learned how crucial it is to maintain a detailed lab notebook to track your records including objective, lab specs, results/conclusion, dating and initially your work. I, also, learned how to conduct in-house food tastings/sensory analysis to match client products to controls using Bostwick, pH meter, Brix, and colorimeter. My advice would be to be familiar with Excel, formulation software, and ingredient functionality."

Langer's Juice Company, QC Technician Intern - **Steven Foo**

"I learned how professions in the industry check for different organoleptic and biological tests such as pH tests, brix, color, and turbidity. I also learned how to ensure the safety of the plant and workers using GMPs and SSOPs."



Albany Farms, R&D Intern - **Thianda Smith Ramsey**

"Take advantage of the information you learned through each class especially product development especially Genesis and Redjade. Practice as much as you can and ask a lot of questions if you get confused. These resources are all available and you only get them for free for a small amount of time."

Taylor Farms Socal, QA Technician Intern - **Roosevelt Sosa**

"Working at Taylor Farms has given me a perspective in how the industry operates and showed me different avenues in the industry. I am always in constant communication with different personnel on how we could better the company. My job description consists of weight checking finished goods, checking different parameters (pH, viscosity, moisture, acidity, etc). My advice would be to work hard and keep grinding!"



SINCERELY, SENIORS 2022



"Join a lot of things to enjoy your college life! Also don't be afraid to ask your professors for clarification because sometimes having them help you one on one is a lot more effective in helping you. Subjects may be hard but as long as you really put your mind into understanding the material at your own pace then you'll do well!"

- **Brenda Kwong**



"Study everyday or at least review all the materials every week and do not be scared to ask question when you do not understand or curious about Food Science."

- **Clarissa Artadi**



"The most important thing to have in life is grit. If I were to describe grit, it would be the perseverance to never stop trying and to keep walking. No matter how hard things get or even if you don't believe in yourself, the worst thing you can do is stop. So my advice to underclassmen is to never stop trying on yourself. Celebrate every hurdle you successfully overcome, think to yourself 'hey maybe I can do this', don't stop hoping for the possible better, and eventually those small hurdles will build into a hill that'll take you to the place in life that you want to be."

- **Jacqueline Thach**

"Academic advice is don't be afraid to communicate with the professors at the department. A lot of them are understanding and willing to help. Personal advice is to allow yourself to take a break from everything." - **Kyle Young**



"Reach out to guest speakers in FSS and find someone who is willing to invest time in your academic and professional growth. Don't settle on the negative feedback of others, but use it as fuel to prove your potential and capabilities. It's not where you start, but where you end up. Use LinkedIn, develop good habits, and stay inquisitive!"

- **Linh Hali Nguyen**

"There are a lot of resources that I never knew until my last year; use every resource u can use and find and get involved even if you're shy. Advisors - get to know them and talk to them. Idea lab - it's free and I didn't even know about it until recently. Talk to more people, go to events like suppliers night or SCIFTS dinner, and so on because it's a good learning experience to know how the food industry is and to talk to professionals." - **Steven Foo**



"Make use of all the resources you are given and go to networking events as much as you can to expand your skills. Also, pay attention to the academic flowchart because it's very important. Don't overcrowd yourself and take your time."

- **Thianda Smith-Ramsey**

"College can be a rocky road but know that there are classes out there that you will thrive in and make a difference in how you view the world outside of school. Don't think that all you can learn is in the classroom, try to step out of your comfort zone by competing in competitions or other activities outside of the classroom. Get to know your classmates not only to make friendships but they can also be a great source of support in classes. Take time for yourself and do what is best for yourself. You don't always have to do what everyone else is doing. Don't stop even if things get hard. Keep going and eventually you will get where you want to go in life." - **Julia Duddles**



Upcoming Events

For all the graduating seniors, thank you for all your hard work and getting through your college experience through Covid19 and transitioning to in-person learning in the last year. Being adaptable is a great skill and strength. We hope you all the success on your new journey!



GRADUATION COMMENCEMENT CEREMONY
FRIDAY, MAY 20TH AT 3:00 PM
UNIVERSITY QUAD
CAL POLY POMONA
DON. B. HUNTLEY
COLLEGE OF AGRICULTURE

Graduation Day

Z G Q W B R O N C O S Y R Y Q
 N P A V M D I P L O M A E D K
 C E L E B R A T E O T S Z V P
 H J A G R I C U L T U R E H C
 D E G R E E Y S P L J J S B E
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| PARTY | FAMILY | PICTURES | AGRICULTURE |
| TASSEL | HONORS | DIPLOMA | FRIENDS |
| GRADUATE | CEREMONY | CAP | GOWN |
| MARCH | CELEBRATE | DEGREE | BRONCOS |