February 2023

Department Newsletter

Now Hiring!
Come join us in the Department of Grain Science and Industry.

Feed Mill Manager

IGP Institute Academic Program Specialist
https://careers.k-state.edu/cw/en-us/job/513027/academic-program-specialist

All University Open House
Saturday, April 1 from 9:00–11:00

GSI activities include, but are not limited to:
- Learn to roll pretzels and make EPAW Crunchers dog treats
- Experience the grain sensory tubs, take home a Kansas mud cake, and see how flour is made
- Enjoy a free lunch at the feed mill
- Tour the OH Feed Technology Center and Hal Ross Flour Mill
- Play Plinko while the kids ride the Grain Train
- Season your own corn puffs in BIVAP
- Witness attempts to create the world's longest corn puff
Members of the Milling Science Club along with GSI faculty attended GEAPS Exchange in Kansas City, Missouri, on Sunday, Feb. 26. This event brings together industry professionals from across the world for education and networking.
Members of the Bakery Science Club attended the American Society of Baking – Bake Tech in Chicago. They were able to tour Puratos, attend educational sessions, explore the expo, and network with industry professionals and BSM alums.

Participants enjoyed the KSU/FSU Alumni Breakfast and posed for a photo while attending the conference.
International Outreach
As part of an 8-week internship, five undergraduate students from Acharya N. G Ranga Agricultural University, India, spent time in Kali's Grain and Particle Processing and Safety lab. They were trained in Millet Processing Technology. We are glad they joined us for this experience. Thank you to the World Bank for funding the internship.

Learning By Doing
The Milling Science 1 class traveled to Grain Craft in McPherson, Kansas, to participate in the mill's maintenance day. They worked on sifters and helped change out grinding rolls in the roller mills. It was great opportunity for the students to get hands-on experience and we thank Clint Church, plant manager, and the rest of his staff for that experience.

Paulk Named Outstanding Young Researcher
Chad Paulk, Ph.D. has been named a 2023 ASAS Midwest Section Awardee. Chad will receive the Outstanding Young Researcher Award at the annual meeting held in Madison, Wisconsin next month.

Paulk's research uses a multidisciplinary approach to enhance monogastric nutrition through research focused on feed manufacturing, applied nutrition, and feed safety. In the past eight years, he has been awarded numerous grants totaling more than $3.7 million, authored 69 refereed articles, and trained 37 graduate students. Congratulations, Chad.
Lee Pugh and Professor David Lloyd from Zero 2 Five, Cardiff Metropolitan University in Cardiff, Wales, visited the Bakery Science program. They worked with students and faculty to make traditional Welsh baked items including Welsh Cakes, Cottage Loaf’s, and Bara Brith (Speckled Bread).
Terstriep and Jones Attended Swiss School of Milling
Two Milling Science students returned from Switzerland where they attended the Swiss School of Milling in St. Gallen. Brooklyn Terstriep and Bennett Jones spent six months at the school. In addition to learning more about the milling process, they had the opportunity to meet and work with students from all corners of the world. They even found time for hiking and traveling, including attending Octoberfest in Germany.

In Memoriam
Former IGP Institute Associate Director and Department of Grain Science and Industry faculty member Mark Fowler passed away unexpectedly at his home in Manhattan on February 20 at the age of 52.
Mark’s technical milling background and practical experience made him a respected source of information and proponent of US. wheat. He was well known throughout the world in the wheat and milling industries and had traveled widely, sharing his knowledge and making friends in many locations.

Mark will truly be missed.

View his complete obituary here