January 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

Feed Students Attend IPPE
Members of the Feed Science Club attended IPPE – International Production & Processing Expo in Atlanta, Georgia, during the last week of January.
Congratulations to Garrett Friesen, senior in Feed Science, for winning the Undergraduate Research Oral Presentation Competition at IPSF/IPPE.

Yonghui Li Named Associate Editor of Two Publications

Yonghui Li has been invited and appointed as an Associate Editor for both the Journal of Food Science and Cereal Chemistry. This is a significant accomplishment and a recognition of Li's expertise and contributions to the field of cereal and food science. As an associate editor, Li will not only have the opportunity to shape the quality of the journals but also provide valuable insights and feedback to the scientific community.
Annual Baked Competition Returns
For their January meeting the Bakery Science Club hosted their annual Baked competition. Four teams competed to make a baked treat using one of the following ingredients: Tang, lemons, frozen blueberries, and sourpatch kids candy. Each team had 90 minutes to mix, bake, and plate their creation. The entries were judged by a panel of students and a company visitor from Bakerly, who talked about their company to the group. The winning team was Jessie McClellan, Hiba Rasheed, Grace Walenta, and Mary Kate. They made a blueberry doughnut and a tangy cookie with a creative display.
The winning entry.
The winning team of Jessie McClellan, Hiba Rasheed, Grace Walenta, and Mary Kate.

Buenavista Wins Best Poster Award
Kudos to Rania Buenavista who won the best poster/paper award at the ICFOST Conference in India this week. A total of 317 posters were presented with hers earning the Best Paper Award.

Rania is a Ph.D. student in Grain Science. Her major professor is Kali Silveru.

Bakery Science Students Visit Industry Locations
During the January intersession, the Practicum in Bakery Technology class visited two
bakeries and one ingredient company in Kansas City. On January 12, they toured Farm to Market Bread Company and Tippins Pies. The group also spent the afternoon in Corbion Ingredient’s Innovation lab observing demonstrations of a continuous mixer for cakes and a tortilla press. The following day, several BSM alumni from IFF/Danisco came to campus to present about their ingredient solutions.
Our Mission

The mission of the Department of Grain Science and Industry is to advance the global grain and plant-based food, feed, and bioproduct industries through scholarship, research, and outreach.

Connect With Us

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