

NDFS NEWS

• Brigham Young University • Department of Nutrition, Dietetics and Food Science • S-221 ESC • Provo, Utah • 84602 •

Message from the Department Chair



College reinvention –

For a couple of years, the buzzword in the College has been reinvention. New programs and courses resulting from the reinvention will be implemented this Fall. We are offering one new major, Food Industry Management. This program prepares students who want to focus on the business aspects of the food industry. Students graduating in this major will have a business minor in management. Existing programs have been reevaluated and streamlined to minimize the number of credit hours required. A new college administered Biology major is being offered. Our department is responsible for Biology 120 - An Introduction to the Science of Biology. Dr. Rowe will teach that course with the help of Dr. Woolley.

Assessment –

Another buzzword has been assessment. To better measure ourselves and use that information to improve, we have implemented rigorous annual faculty evaluations, student evaluations of each course, peer review of each faculty member's teaching, evaluation of the programs by exiting seniors and alumni questionnaires. We will continue each of those and implement student evaluation of mentoring experiences and evaluation of our students by external mentors and employers. To assure that our students are learning what they need to know, we are establishing program and course outcomes. We will be teaching to accomplish those outcomes. The Dietetics Program is leading the way. They have been doing this for some time. The objective of these objectives and this information gathering is to assure that our students are learning what they need to do and know to be excellent in their professions.

State of the Department –

As you read this newsletter you will see some of the fruits of our efforts to be excellent. Peer review publication and scientific presentation numbers are up. Undergraduate student involvement in publications and presentation are up. Eight stu-

dents are presenting at IFT this summer. Several Nutrition students have presented or published. Three of our students won prestigious IFT scholarships. More Food Science Students than ever before are enjoying industrial internships. All of our Dietetics students who sought internships were placed and first time pass rates on the national RD examination are above the national average. The Dietetics program is at capacity and Student numbers in the Food Science program have grown to 65.

Stay in touch -

We are sending this newsletter by email to all alumni and friends of the Department whose email address we have. Others will receive it by regular mail. Please call in or email us with contact information so that we can stay in touch. We want to know how and what you are doing. We welcome your comments and suggestions.

Sincerely yours,

Lynn V. Ogden
Department Chair



SPOTLIGHT
Dr. Robert Davidson



Dr. Robert Davidson recently joined our faculty. He comes most recently from a postdoctoral traineeship at Colorado State University, where he was involved in computer modeling of the toxicology of jet fuel proponents.

Prior to that he completed a post-doctoral traineeship at University of Wisconsin-Madison, studying the impact of calorie restriction on insulin signaling mechanism. His doctoral research in nutrition (also

at UW-Madison) showed that gut bacteria do not provide vitamin K to the body.

Earlier degrees were from Utah State University (BS Chemistry, MS Nutrition & Food Science). The research interests he is pursuing at BYU are fat-soluble vitamin interactions in bone health, and the use of physiologically based computer simulations in physical performance and nutrition research.

New Nutritional Science Faculty

Dr. Paul Johnston joined us from the Animal Science Department, in the recent restructuring of the College of Biology and Agriculture.

Paul has had extensive experience in academia, recently serving as the Chair of the Animal Science Department. He also has extensive experience in nutrition and agricultural production problems in the develop-

ing world, through his research and also through his service as the Director of the Ezra Taft Benson Agriculture and Food Institute from 1994 to 2000.

His degrees are from BYU (BS), Oregon State University (MS, PhD) and the University of Utah (MBA). His research interests include the nutritional properties of quinoa, alleviating vitamin A deficiency in children in the Bolivian high plains (collaborating with Alison Campbell), and improving nutrient profile of chicken eggs.

We are pleased to have Paul join us in teaching courses and conducting research.



Dr. Paul Johnston

Nutrition Faculty Notes

- **NDFS 100** Essentials of Human Nutrition was featured at the BYU General Education Academy on Teaching and Learning, for development of multiple-choice tests that test students' higher order thinking skills related to course content. Previous exams for the course were about 85-90% recall items. New exams are about 25-30% recall items, about 25-30% items that evaluate students' understanding for content, about 20-25% test students' application of course content, and about 20% test students' ability to analyze or evaluate information. Dr. Lora Beth Brown and Alison Campbell have worked closely with the BYU Faculty Development Center to improve exams. This course has an annual enrollment of about 2,000 students.

- **Dr. Merrill Christensen** was appointed Associate Director of the BYU Cancer Research Center
- We are pleased at the return of **Dr. Mark Rowe**, as he and his wife Paula completed their three years of service in the Omaha Nebraska Mission. Mark will teach and coordinate a new Science of Biology course, a new core course for the College, which exposes students to the varied majors in the College and examines the history of science as well as the nature, tools, and results of experimental inquiry.



Congratulations are due to **Alison Lemon Campbell** for her marriage to John Campbell in November 2002.

Current Research by Nutrition, Dietetics and Food Science Faculty and Students

The following list of publications and presentations indicate the areas of research currently being pursued by students and faculty in the Department of Nutrition, Dietetics and Food Science. In addition to the student authors in the publications and presentations listed below, eight Food Science students are presenting posters this summer at the annual meeting of the Institute of Food Technologists, in Chicago. Other students are presenting at the Reciprocal Meats Meeting and the American Association of Cereal Chemists.

Publications

Brinkerhoff, B.E.*, K.C. Huber, C.S. HUBER and O.A. PIKE. 2002. Effect of antioxidants on cholesterol oxidation in spray-dried egg yolk during extended ambient storage J. Food Sci. 67(8):2857-285.

Burton, S., Robinson, T.F., Roeder, B.L., JOHNSTON, N.P., Latorre, E., Reyes B.S., Schaajle, B. 2002. Body condition and blood metabolite characteristics of alpaca (*Lama pacos*) dams three months prepartum and dams and crias three months postpartum. Sm. Rum. Nutri.

CHRISTENSEN, M.J., Raksi, M., Essatara, M. 2003. Micronutrient status in the Khenifra region of Morocco. FASEB J. 17: A1099-A1100.

Mortensen, J.K.*, NYLAND, N.K., FULLMER, S., Eggett, D.L. 2002. Professional involvement is associated with increased job satisfaction among dietitians. J. Am. Diet. Assoc. 102(10): 1452-1454.

Schooley, M.C.* and FRANZ, K.B. 2002. Magnesium deficiency during pregnancy in rats increases systolic blood pressure and plasma nitrite. Am. J. Hypertens. 15:1081-1086.

Taylor, A.L.*, Nartey, E.T.*, CHRISTENSEN, M.J. 2003. High selenium reduces NF-kB-regulated gene expression in human prostate cancer cells. FASEB J. 17: A1371.

Taylor, D.P.* and OGDEN, L.B. 2002. Carbonation

of viscous fluids: Carbon dioxide holding capacity and rate to saturation of simulated yogurt. J. Food Sci. 67(3):1032-1035

Trost, L.W. and F.M. STEELE 2002. Control of microbiological losses prior to cane delivery, and during sugar processing. Int. Sugar J. Vol. 104, No. 1239:118-123

Van Orden, R.* and FRANZ, K.B. 2002. The influence of graded magnesium deficiencies on white blood cell counts in rats fed two levels of phosphorus. J. Am. College of Nutrition. 21(5): 478.

Wright, A.O.*, OGDEN, L.V., Eggett, D.L. 2003. Determination of Carbonation threshold in Yogurt. J. Food Sci. 68(1): 378-381.

Wright, K.H.*, O.A. PIKE, D.J. Fairbanks and C.S. HUBER. 2002. Composition of *Atriplex hortensis*, sweet and bitter *Chenopodium quinoa* seeds. J. Food Sci. 67(4):1383-1385.

Presentations

Bouzoubaa, K., JOHNSTON, N.P. Studies on the predominant diseases in poultry backyard flocks in Morocco. 2002. World Poultry Disease Conference, Puerto Vallarta, Mexico.

CHRISTENSEN, M.J., Raksi, M. Essatara, M. 2003. Micronutrient status in the Khenifra region of Morocco. Presented at Experimental Biology 2003, San Diego, CA, April 11-15, 2003.

Dresen, R., BROWN, L.B. Do students eat better with a college meal plan? Society for Nutrition Education. July 29, 2002. St Paul MN. SNE Abstracts 35:31.

* NDFS Students



(continued on next page)

Dietetic Notes

Our students continue to make us proud:

- A record number of American Dietetic Association Foundation scholarships were awarded to BYU dietetics students and interns this year. Ranging from \$500 to \$3000, one scholarship went to a graduate student, two to interns, and four to seniors.
- Dietetic Internship placement was excellent this spring, with 92% (33/36) of the students who applied

for internships being placed (70% of those in their first choice).

- First time pass-rate for the Registration Examination for Dietitians for the last five years of Didactic Program graduates is 95%. All who did not pass the exam on the first testing did pass on subsequent testing.
- Graduates all over the country are doing well in their internships, careers, and families— it almost shouldn't be considered "work" for us to associate with such bright, dedicated folks!

Presentations, cont'd

JOHNSTON, N.P. Effect of quinoa on the growth and production of turkeys. Proceedings of the USDA S-284 Annual Meeting, San Diego, CA, Nov. 7-9, 2002, p.24.

JOHNSTON, N.P., Benabdeljelil, K., Arfaoui, T., Michel, J. Ferrufino, J., Blacutt, J. Effect of simulated natural daylight and Morocco's longest day on the performance of laying chickens and turkey breeder hens. Sept 6-10, 2002. European Poultry Congress, Bremen, Germany.

JOHNSTON, N.P., Nazzie, A., Arfaoui, T., Michel, J., Ferrufino, J., Blacutt, J. Effect of simulated natural daylight and Ghana's longest day on the performance of laying chickens and turkey breeder hens. Sept 6-10, 2002. European Poultry Congress, Bremen, Germany.

JOHNSTON, N.P. and Uzcategui, M.E. Reproductive performance of guinea pigs subjected to 10, 12 and 14 hours of continuous and intermittent photoperiods. Annual Conference of the American Association of Animal Science, Quebec, Canada. July, 2002.

Lloyd, M.A. *, J. Zou, H. Farnsworth* and O.A. PIKE. 2002. Quality attributes of dried milk products packaged for long-term storage. IFT Annual Meeting, IFT Abstract No. 15A-7, p. 18 Anaheim, CA.

OGDEN, L.V., Jefferies, L.K., and Ellsworth, A.* 2002. Carbonation of frozen soft-serve confections. American Dairy Science Meeting Quebec City, Canada.

Stocks, J.C., BROWN, L.B., Garrison, C. Food choices and confidence in food preparation are related to cooking experience and family meals. Society for Nutrition Education. July 29, 2002. St Paul MN. SNE Abstracts 35:31.

Taylor, A.L.*, Nartey, E.T.*, CHRISTENSEN, M.J. 2003. High selenium reduces NF-kB-regulated gene expression in human prostate cancer cells. Presented at Experimental Biology 2003, San Diego, CA, April 11-15, 2003.

Taylor, G.Q.*, HAWKINS, E.W., Harris, M., Eggett, D.L. and F.M. STEELE. 2002. The effect of carcass wash time on pathogen reduction in ground beef. Reciprocal Meat Meetings, Ann Arbor, MI.

Van Orden, R.*, FRANZ, K. The influence of graded magnesium deficiencies on white blood cell counts in rats fed two levels of phosphorus. American College of Nutrition, Oct. 3-6, 2003, San Antonio, TX.

Winter, T.W., Swenson, D.W., Ding, B., STEELE, F.M. and P.B. Savage. 2002. Evaluation of the abilities of cationic steroid antibiotics to inhibit microbial growth in food. Food Microbiology Symposium, River Falls, WI.

Zamora, A.D.*, Frewing, S.*, Hancock, E.J.*, and F.M. STEELE. 2002. Lethality determinations of surface pasteurization in a heat shrink steam tunnel. IFT Annual Meeting IFT Abstracts (100A-12), p. 104. Anaheim, CA.

* NDFS Students

Student Dietetic Association News



One of the greatest things about being a dietetics major is belonging to the Student Dietetic Association.

The SDA provides both social and service opportunities for the dietetic students, and some of their best college memories are made from these. Our activities for the year 2002-2003 included the following:

- Opening Social at River Park, with games, 70's costumes, and a barbecue

- Booth at Utah State Fair
- Many Health Fairs (campus, schools, etc.)
- Homecoming Parade float
- Halloween Party with costume contest, pumpkin bowling, etc.
- Making treats for the Festival of the Trees (also Hostessing)
- Letter writing fundraiser
- Recipe testing for Pendulum Court Recipe Book
- Closing socials for both semesters – Pizza parties
- “What I Did Last Summer” – ideas for summer experiences
- “Death by Chocolate” Valentine’s Party
- Nutrition Month activities

- Girl Scouts’ nutrition class
- Potato Bar – Senior Panel
- Fireside with Sister McGuire
- Closing Social/Dinner for the seniors

Obviously, the SDA members keep very busy!! They represent the NDFS Department both on campus and in the community with Health Fairs, presentations to community groups, and various activities. We appreciate all of their hard work and thank all of those officers that have given so much time this past year.

NDFS Alumni Website



Please register (<http://ndfs.byu.edu/alumni/register.asp>) on our Department Alumni Website if you have not already done so. Check here to see if you are registered: <http://ndfs.byu.edu/alumni/members.asp?search=all>. If you have any updates, e-mail Michelle Lloyd at: michelle_lloyd@byu.edu.

Also, please register and/or update your information in the University Alumni Directory at <https://alumni.byu.edu/> or by calling this toll free number: 1-877-827-2218.

ALUMNI NEWS

(We'd love to hear from you! Please write or email—let us know what you're doing.)



- **Janelle (Wells) Mercuro** (Dietetics, 1995). Living in San Clemente, CA. Working as a consultant dietitian for Crandall & Assoc. Getting ready to quit work and stay home with two kids.
- **Melissa (Bankhead) Rich** (Dietetics, 1997). Married Ryan Rich June 24, 2002. Retired from Lead Clinical Dietitian position at Des Peres Hospital in St. Louis (there 2 yrs). Had a baby girl: Lauren Michelle Rich on Nov. 15, 2001. Working now as a PRN clinical dietitian for Tenet hospital. Bought our first house May 2002.
- **Kerry L. Mitchell** (Dietetics, 1998). Became a CNSD one year ago and have just accepted a job transfer as Clinical Nutrition Manager for Sodexo in Santa Ana at Western Medical Center.
- **Donna Phyliss (Wardle) Olsen**. Donna Phyliss passed away on 8 February 2002.
- **Caroline Scorup Polly** (Dietetics, 1930). Now 94 years old and still enjoys cooking and visiting with family and friends. She lives in her own home with her daughter and son-in-law, Karen and Ted Sandberg, also BYU grads.
- **Susan F. Hill**. Currently serving as President of *Diabetes Care & Education, Inc.*
- **Rebecca Hampshire** (Dietetics, 2000). We're in Boise with our two children. I'm currently the Cardiac RD for the Children's Specialty Health Center and consult for a local hospice. I'm also the Webmaster for a local RD Association.



Dietetic Internship Placement



2003 Dietetic Internship Placement

Hollie Barnhurst	Utah State Univ Extension Clearfield, UT	Candace Jorgensen	Univ of Kansas Medical Ctr Kansas City, KS
Katrena Bodily	Univ of Northern Colorado Phoenix, AZ (distance)	Katie Langstraat	Univ of Central Oklahoma Edmond, OK
Skij Boersma	Utah State Univ Extension Clearfield, UT	April Lowe	University of Nevada, Reno Las Vegas, NV
Lorie Bond	UCLA - Olive View Med Ctr Sylmar, CA	Nicole Magelsen	Mount Auburn Medical Ctr Cambridge, MA
Heather Braley	Brigham Young University Provo, UT	Carrie Melville	Ingalls Memorial Hospital Chicago, IL
Vera Branson	State Univ of NY, Oneonta Oneonta, NY	Anna Mokhova	Utah State Univ Extension Clearfield, UT
Kelly Buhler	Florida State Dept of Ed Tallahassee, FL	Lisa Morris	University of Texas, Houston Houston, TX
Holly Campbell	Brigham Young University Provo, UT	Julianna Tuck	University of Alabama Birmingham, AL
Chardell Christensen	Hunter College New York, NY	Lilly Weaver	Univ of OK Health Sci Ctr Oklahoma City, OK
Amber Cuthbert	Utah State Univ Extension Clearfield, UT	Jenelle West	Utah State Univ Extension Clearfield, UT
Rachel Dull	St. Francis Medical Center Peoria, IL	Brooke Wilde	University of Nevada, Reno Reno, NV
Allison Earnshaw	Brigham Young University Provo, UT		
Julie Farmer	Brigham Young University Provo, UT		
Lavina George	Westchester Medical Center Valhalla, NY		
Ann Gold	University of Alaska Anchorage, AK		
Eliza Hamilton	Brigham Young University Provo, UT		
Haley Haymore	Utah State Univ Extension Clearfield, UT		
Jan Hedengren	Oregon Health Services Center Portland, OR		
Jennifer Holyoak	Idaho State University Boise, ID		
Mara Jacobsen	San Francisco State Univ San Francisco, CA		
Lindsay Jensen	Utah State Univ Extension Clearfield, UT		
Michelle Johnson	Ohio State University Columbus, OH		

NACUFS Internship

The National Association of College and University Food Service (NACUFS) Internship provides eight weeks of supervisory and management experience in the university dining setting. Many BYU students have participated in the program. Placements for 2003 are:

Marci Evans	University of Michigan Ann Arbor, MI
Jennifer Gordon	Pennsylvania State University University Park, PA
Sommer Leavitt	Ferris State University Big Rapids, MI
Taffery Twiggs	Montana State University Bozeman, MT

New Food Science Faculty



Ernie Hawkins

Dr. Ernest Hawkins, previously with the Department of Animal Science, recently joined us as a result of the restructuring of the College of Biology and Agriculture. He has been employed for over 27 years at BYU.

His main area of expertise consists of muscle composition, meat quality, food safety, and the development of safety programs. He will be directing the Food Quality Assurance Laboratory which does the quality assurance testing for Welfare Ser-

vices. He received a BS from BYU and a Ph.D. from the University of Wyoming.

In addition to his academic ability, he is serving as the Stake President for the Spanish Fork South Stake. We are pleased to have Ernie join us in mentoring students, teaching, and conducting research.



Michael Dunn

Dr. Michael Dunn will join the NDFS Department Sept. 1, 2003. Dr. Dunn is originally from Logandale, Nevada. He received B.S. and M.S. degrees in Food Science from BYU. He earned a Ph.D. in Food

Science with minors in Microbiology and Marketing from Cornell University.

Dr. Dunn was the Technical Director of The International Food Network, a contract product development company servicing the food and beverage industry from laboratories located in the Cornell Research Park in Ithaca, NY. He recently returned from a three-year assignment to England, where he started a European subsidiary for the company in Reading.

Over the past 10 years he has developed a diverse array of products for clients ranging from small start-up companies to the biggest companies in the food industry. A number of products developed by Dr. Dunn and the development teams he has managed have won national and international awards.

Dr. Dunn and his wife Holly are the parents of five children.

Food Science Club

This year, the Food Science Club enjoyed a number of activities including:

- The Opening Social, allowing new students to meet more seasoned food science majors and become more familiar with the major and the club.
- The Dairy Judging Team competing in the National Dairy Judging competition in Chicago.
- Collecting approximately 200 pounds worth of non-perishable food items for the BYU/U of U Can Drive
- A ConAgra Foods presentation with interviews for internships afterwards.
- Internship/Career Night
- Canned Valentines (this year's fundraiser)

- A visit from Santa Claus (Dr. Ogden) at the Christmas Party
- Competing in the College Bowl in Napa, CA
- IFT Bonneville Section Dinner & Lecture, and Suppliers Night
- The Closing Social BBQ in Dr. Steele's backyard.



Canning Valentines fundraiser in the BYU Bookstore

Food Science Majors Double!

The number of students majoring in Food Science has doubled over the past several years.

In addition to increasing the number of sections of the introductory class, the Department has produced a color brochure explaining the Food Science major and sent letters to incoming freshman informing them of the opportunities in this major.

As alumni, you can help spread the word concerning the excellent opportunities available to students with a degree in Food Science.



Undergraduate Mentoring in Food Science

The University has encouraged undergraduate mentoring, i.e., the opportunity for students to conduct research, gain practical experience in laboratory settings or gain industry experience via internships. Opportunities within the Department include the Food Quality Assurance Laboratory, the Sensory Evaluation Laboratory, the Food Microbiology Laboratory, and the Food Storage Research Laboratory. The Food Science program this year had 26 students gain experience in a research laboratory setting and 21 students take industry internships. Seven undergraduate students will be presenting their research in professional meetings this

year. Such experiences will be beneficial to students as they seek their first job or apply to graduate and professional programs.

Additionally, students seeking summer internships also have benefited from research mentorships. One such experience was related by Mike McEwan who shared that a summer internship with a local dental laboratory was available to him because of his research mentorship in Food Science. Theresa Gnadt and Melanie Halling, who also participated in the Food Science research mentoring, were offered summer internships with Schwan's Inc. in Minnesota.

Internships and Job Placement in Food Science

Student involvement in internships this past year has been a great success. We currently have over 15 students working for food companies throughout the country.

Students are working at companies from Nestle-Stouffers here in Springville to others such as Schwans, ConAgra, Tyson Foods, and Leprino Foods to name just a few. We also have many students working within the Department here in our Quality Assurance Lab, Sensory Lab, and Food Microbiology Lab gaining valuable hands on experience.

The internship program here in the Food Science Program is continuing to grow and provide

our students with the opportunities and training that make them valuable on the job market. This is again evidenced by the placement of our April graduating class in which all of our graduating students have been placed in either full time jobs, graduate schools, or as missionaries.

We appreciate our alumni contacts that help us in the placement of interns and full time employees and encourage any of you out there to please contact us if you have opportunities for internships or job opportunities.

Contact Dr. Frost Steele regarding any opportunities you may know of at

frost_steele@byu.edu

It is because of our great alumni and friends that our program is so successful. Thank you all.

New Degree in Food Industry Management

The Department teamed up with the Marriott School of Management to offer a new major this fall: Food Industry Management.

It caters to students wishing to work in the business side of the food industry by combining a background in Food Science with a minor in business management.

To keep the required number of credit hours within guidelines and ensure students can graduate in four years, the background course requirements were decreased in exchange for the courses in business.

This major will appeal to students who do not wish to pursue graduate studies but are interested in employment at the bachelor's degree level or who anticipate getting an MBA.

2003/2004 Scholarships & Awards

With thanks and appreciation for the generosity of our loyal and dedicated donors

Scholarships

William & Elsie Bancroft

Randall Blair
Jennifer Jacobson

Beryl Hamilton Bennion

Erica Lynn Bendixen
Joel Biggs

Adelle Davis Foundation

Heather Braley
Holly Campbell
Katie Walkenhorst

Sydney Davis
Julie Farmer
Katherine Fuller
Serena Grow
Eliza Hamilton

Doris Davis

Anna Naegle
Jennifer Oler
Connie Packer
Audrey Hiatt

Food Science & Nutrition Dept.

Joanna Miller

L. Reed Freeman Scholarship

Jessica Carlson
Kathryn Burton
Nicholas Dickey

Woodward/Ritewood Scholarship

Anna Ensign
Melanie Halling
Michael McEwan
Laura Monson
Scott Rappleye
Jonathan Rowe
Sara Murdock

IFT Scholarship

Sophomore Scholarship

Page Dickson

Junior/Senior Scholarship

Theresa Gnadt
Michael McEwan

ADA National Scholarship 2003

Jennifer Jacobsen
Mary Ellen Boyce
Brittany Macdonald
Kelly Buhler
Holly Campbell
Lena Stum
Summer Jensen



*In addition to Department Scholarships,
seven of our students received College Scholarship Awards and five received University Scholarships.*

NDFS Department Missionary Force

Mark and Paula Rowe have been serving as Mission President of the Nebraska Omaha Mission. They completed their mission June 30. It is great to have Dr. Rowe back!

Clayton and Beth Huber are in their second year as President of the Connecticut Harford Mission.

Hal and Marie Johnson have returned from their third humanitarian mission. They served in Syria until the situation became too dangerous, then finished the mission in Rijeka, Croatia.

Dr. Christensen's twins have returned. Isaac returned from Mexico City and Daniel returned from Moscow. Nathan is currently serving in Argentina.

Dr. Pike's son Joseph returned from South Korea and **Diana McGuire's** son Robert has returned from San Jose.

Several of our **students** are currently serving.

Sarah Broderick
France
June 2002-Dec 2003

Kristalyn Barker
Armenia
Aug 2002-Feb 2004

Aya Murakami
Temple Square
Oct 2002-Apr 2004

Analee Carter (Graduated April 2002)
Albania
Oct 2002-Apr 2004

Vickie Yonashiro
Japan
Feb 2003-Aug 2004

Amber Ogarek (Graduates Aug 2003)
Spain, Madrid
Sep 2003-Mar 2005



Analee Carter & Kristalyn Barker point to a picture of the Hubers

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Alumni Questionnaire – Please take a moment and let us know where you are and what you are doing.

Name: _____

News (items of interest):

Degree: _____

Year of Graduation: _____

Address: _____

Phone: _____

Email: _____

Employer: _____

Position: _____

Future editions of the NDFS Newsletter will be available online. Please check which you would prefer.

- Electronic edition and paper copy
- Electronic edition ONLY