To all alumni, friends, and supporters of the Department of Nutrition, Dietetics, and Food Science (NDFS) at Brigham Young University I wish a happy and prosperous 2018.

The accomplishments of faculty and students and other developments in our department during 2017 are detailed in this annual newsletter. These include:

- The addition of Dr. Bradley Taylor to our Food Science faculty. The NDFS New Faculty Spotlight found on page 29 tells more about Dr. Taylor’s background, professional career, and research interests.
- In response to our posting of a faculty search, we were excited to receive applications from 11 highly qualified candidates. The Associate Academic Vice President for Faculty has given us permission to hire two candidates from this large pool of applicants to fill vacancies created by the retirements of Dr. Lora Beth Brown and Dr. Nora Nyland Kerr. At this writing, we have narrowed the search to the top four candidates. We hope to have our final two choices in place and ready to begin at the start of Fall Semester.
- The number of papers accepted for publication during 2017 equaled the highest in the last 10 years.
- The upward trend in donations to the Department continued during 2017, for which we are deeply grateful.
- Dr. Sarah Bellini and Dr. Jason Kenealey passed their third year reviews with flying colors and were each granted Candidacy for Continuing Faculty Status. Both faculty members received external funding during 2017 to support their research.
- Dr. Jeffery Tessem, in collaboration with the Department of Microbiology and Molecular Biology, accepted his first PhD candidate into his laboratory.
- Melanie Peine, our longtime office and financial manager, retired at the end of August 2017. Judy Stoudt, who came to us from the Department of Mechanical Engineering where she was their financial specialist, succeeded her.

Two years ago, in the annual University Conference, President Kevin J. Worthen emphasized the need for “Experiential Learning” experiences. Last year he introduced the concept of “Inspiring Learning”. The use of the word “inspiring” includes both of its meanings: 1) as a verb - to promote, encourage; and 2) as an adjective - motivating, uplifting. “Experiential Learning” can be “Inspiring Learning” as it provides students opportunities, under the direction of dedicated and inspired faculty, to participate in mentored undergraduate research, internships, attendance and presentation at professional meetings, competitions, authoring published papers, and other forms of doing. A large, University-wide “Inspiring Learning” fund-raising initiative has begun to enable more students to have such experiences. As NDFS faculty, we can point to a long history of providing such opportunities for our students. We look forward to expanding those opportunities in 2018 as new faculty hires provide additional mentoring necessary to direct such work. Increasing support from alumni and other friends of the Department will also make possible new, expanded opportunities for motivated students.

To all former faculty, alumni, friends, and supporters of NDFS I extend an invitation to become more involved with the Department in 2018. We would welcome your visit to meet our faculty members, tour the facilities, familiarize yourself with the many research projects ongoing, attend a seminar, or meet the students who benefit from your generous donations. As you learn of internship, fellowship, employment and other opportunities for students, your alerting us to those possibilities would be welcomed and appreciated. I am certain that our combined efforts will make 2018 our most productive year yet.

Dr. Merrill Christensen
This past summer the Graduate Lab, Dietetics Lab, and TA Lab were all remodeled. There is now new carpet and more modern furnishing in all of these rooms. Pendulum Court also had a nice upgrade with new carpet for the entire eating common area and new chairs.

The new TA lab is a central location where all TAs from all NDFS classes have space and resources to help the students that come for assistance. It is very student-friendly with lots of space to work and lots of TAs to help.

The Nutritional Science Graduate and Intern Lab is now one space that has more stations for grad students, which allows each graduate student/intern more individual space to work.

The Dietetics Undergrad Lab added more computer seating area, where there are stations with computers and other stations that allow students to use their own computers. The lab has now been made available for Nutritional Science students to use.

These new additions will assist greatly in student learning, comfort and the practicality of these learning areas.
Remodeled TA Lab
NDFS Department News

Remodeled Dietetic Intern and Nutrition Grad Lab
The year of 2017 was full of opportunity and engagement for members of the Food Science Club. There were numerous activities that encouraged students to engage themselves in their career field, in service to others, and in representing BYU.

As done in previous years, during the week of Valentine’s Day, members of the Food Science Club dedicated time to our club’s largest fundraising activity—Canned Valentines. Students from all majors and people of all ages come to the BYU Food Science pilot plant to decorate cans, in which they will place surprise gifts, cards, or treats. These valentines are then sealed using our can sealers. The person can then give his or her canned valentine to a special someone. Year after year, this fundraising activity has been an enormous success in raising money for our club.

In the spring, the BYU Food Science College Bowl team attended the area competition held in Vancouver, Canada. Members of this team are given the opportunity to demonstrate their knowledge of food science as they compete with teams of other food science students from various universities. This year we took 3rd place, representing our school well. As classes came to an end in April, the club had a closing social banquet in the Hinckley Center on BYU Campus, where they could reminisce about the school year they just finished and say goodbye to friends and faculty before starting internships or full-time positions.

One of the main purposes of the Food Science Club is to introduce students to the numerous opportunities within the food industry. With regularly announced internship and placement opportunities, either by email or on-campus information sessions, many students obtained internships throughout the country this year. Some have already been offered internships for the upcoming year.

The Idaho Milk Processors Association (IMPA) holds a product development competition every summer in Sun Valley, Idaho. Here, student teams from different universities are given the opportunity to bring their creativity to life by developing a new dairy product. BYU’s product development team attended with their product: “Tipping Cow” cultured ice cream with added probiotics. After a successful pitch presentation and taste testing with the judges, our team walked away with a whopping $10,000 grand prize.

The new school year was kicked off with an opening club social at Kiwanis Park, where breakfast was served and students could socialize, play games, and meet new members of the club. The Club also participated in BYU’s Major Fair, where interested students could learn more about food science and sign up for club email alerts for opportunities and activities. In November, IFT had a showing of the new film, Food Evolution, which many of our members attended.

We would like to express our deep appreciation for our faculty and alumni and their willingness to help us succeed in our career path. We are also grateful for the many industry companies and organizations that have given the students opportunities to grow and learn through internships and scholarships. As the year comes to an end we remember the incredible experiences we’ve had and look to the year of 2018 for more opportunities that will further our careers and ultimately allow us to make a difference in the world with food.
Food Science Cont.

IMPA Product Development Grand Prize Winners

Jason Kim, David Doxey, Muriel Johnson, Heather Nicholson, and Deb Hutchins

BYU College Bowl Team Vancouver, Canada

Dr. Laura Jefferies, Bryan Dawson, Jason Kim, Fred Bassett, Aimee Gillespie, Deb Hutchins
Food Science Cont.

IFT Las Vegas, NV

Food Science Opening Social
## Food Science Internships

### 2017 Internships

<table>
<thead>
<tr>
<th>Name</th>
<th>Internship Provider</th>
<th>State</th>
</tr>
</thead>
<tbody>
<tr>
<td>Daniel Whitt</td>
<td>NC State Sensory Lab</td>
<td>North Carolina</td>
</tr>
<tr>
<td>Bryan Dawson</td>
<td>General Mills</td>
<td>Georgia</td>
</tr>
<tr>
<td>Erin Hiatt</td>
<td>Walmart</td>
<td>Arkansas</td>
</tr>
<tr>
<td>Savannah Branson</td>
<td>OSI</td>
<td>Utah</td>
</tr>
<tr>
<td>Emily Eastman</td>
<td>Nestle</td>
<td>Utah</td>
</tr>
<tr>
<td>Bill Myers</td>
<td>Califia Farms</td>
<td>California</td>
</tr>
<tr>
<td>Chloe Anderson</td>
<td>Dominos</td>
<td>Michigan</td>
</tr>
<tr>
<td>Brette Bennett</td>
<td>JM Smuckers</td>
<td>California</td>
</tr>
<tr>
<td>Iris Tenorio</td>
<td>JM Smuckers</td>
<td>California</td>
</tr>
<tr>
<td>Kate Reed</td>
<td>Georgia Pacific</td>
<td>Oregon</td>
</tr>
<tr>
<td>Anna Dunn</td>
<td>Torani</td>
<td>California</td>
</tr>
<tr>
<td>Hannah Sanford</td>
<td>Hilmar Cheese</td>
<td>Texas</td>
</tr>
<tr>
<td>Emily States</td>
<td>BYU QA Lab</td>
<td>Utah</td>
</tr>
<tr>
<td>Shae Taylor</td>
<td>Innovative Flexpak</td>
<td>Utah</td>
</tr>
<tr>
<td>Erin Cranor</td>
<td>Nestle</td>
<td>Utah</td>
</tr>
<tr>
<td>Brenna Allen</td>
<td>Rockwell Ice Cream</td>
<td>Utah</td>
</tr>
<tr>
<td>Parker Dunn</td>
<td>Deseret Dairy</td>
<td>Utah</td>
</tr>
<tr>
<td>Kyle Hokanson</td>
<td>SupraNaturals</td>
<td>Utah</td>
</tr>
<tr>
<td>Zoe Lau</td>
<td>Abbott Labs</td>
<td>Ohio</td>
</tr>
<tr>
<td>Michelle Conover</td>
<td>Mary Kay</td>
<td>Texas</td>
</tr>
<tr>
<td>Andrew Justice</td>
<td>Creminelli Fine Meats</td>
<td>Utah</td>
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<tr>
<td>Adam Quinn</td>
<td>Organic Valley</td>
<td>Wisconsin</td>
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<tr>
<td>Eva Vila</td>
<td>Nestle</td>
<td>Utah</td>
</tr>
<tr>
<td>Tyler Keith</td>
<td>Unicity</td>
<td>Utah</td>
</tr>
<tr>
<td>Kimber Pritchard</td>
<td>Oregano Italian Kitchen</td>
<td>Utah</td>
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<tr>
<td>Hannah Perry</td>
<td>Deseret Dairy</td>
<td>Utah</td>
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<tr>
<td>David Doxey</td>
<td>Glanbia</td>
<td>Idaho</td>
</tr>
<tr>
<td>Glenn Grout</td>
<td>Lactalis</td>
<td>Idaho</td>
</tr>
<tr>
<td>Mofan Sanderson (Li)</td>
<td>Welfare Square QA Lab</td>
<td>Utah</td>
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<tr>
<td>Jessica Naatjes</td>
<td>Nestle</td>
<td>Utah</td>
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<tr>
<td>Tiffany Flatman</td>
<td>NC State Sensory Lab</td>
<td>North Carolina</td>
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<tr>
<td>Rebecca Viazzo</td>
<td>Glanbia Nutritionals</td>
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</tr>
<tr>
<td>Kia Fikus</td>
<td>Nestle</td>
<td>Utah</td>
</tr>
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</table>
Malawi International Internship

Brooke Carroll
Stephen Hunsaker
Brian Allen
Megan Cather
Kennedy Daniel
Katy Ducos
Abby Hawkins
Amber Lelegren
Michaela Proctor
Jessica Truman
Kennedy Wandelt

Corporate On Campus Internships

Muriel Allen
Kia Fikus
Cameron Miller
Megan Rowley
DPD

After a few years of smaller class sizes due to the lowering of the missionary age for sister missionaries, the entering cohort of DPD program is back to a full class of 40 students. More of our students are starting the dietetics sequence as returned missionaries. We were able to take several seniors to the 100th anniversary of the Academy of Nutrition, Dietetics and Food Science. Our students entered a video competition and was one of the winners. Their video was played throughout the conference. To see the video, please go to: http://www.eatrightpro.org/resource/news-center/member-updates/events-and-deadlines/fnce-future-rdns-video-challenge-winners

Dietetic Interns Create a Culinary Medicine Lab for Interprofessional Education (IPE)

The healthcare landscape in the United States is continually evolving. Attempts to address healthcare issues have included major changes in health policy, administration, delivery, and insurance. Inasmuch as these efforts are valued, the very core of change lies in working together across disciplines. Healthcare students are expected to enter the professional world ready to work in interdisciplinary teams. However, they remain educated in silos. Hence, students’ interprofessional skills continue to lag behind the changes, realities, and professional needs of health care practice. There is a gap between the demands of an ever changing health care system and how our health profession students are trained.

BYU Faculty from have set-out to change the way health profession students are educated. Faculty from the Dietetic Internship, Public Health, Medical Lab Science, Nursing, and Pre-Professional programs have created an Interprofessional Education (IPE) for Healthcare course. The IPE course is offered each fall to any health profession student at BYU. Dietetic Interns have participated in the course since its inception four years ago. In the IPE course, students gain skills in communication, teamwork, understanding roles and responsibilities, and treating others ethically. Students learn how to examine issues not only from their discipline expertise but in an interprofessional manner, learning to see beyond their respective discipline-specific parameters and integrate their peers’ perspectives into a cohesive whole.

In the fall of 2017, four dietetic interns created a Culinary Medicine Lab for the IPE course. The dietetic interns produced a video teaching their IPE peers about nutrition and heart health. The interns tested and modified recipes that incorporated key nutrition concepts taught in the video. Then the IPE students got to put their new knowledge into practice by working in teams to make (and taste) a heart healthy breakfast, lunch, dinner, and snack. The culinary medicine lab taught teamwork and communication while also giving insight into the role of nutrition and dietetics in healthcare.

The goal of IPE is to prepare all health professions students to deliberately work together with the common goal of building a safer and better patient-centered and community/population-oriented U.S. health care system. “It is no longer enough for health workers to be professional. In the current global climate, health workers also need to be interprofessional. . .[O]nce students understand how to work interprofessionally, they are ready to enter the workplace as a member of the collaborative practice team.”1 Dietetic interns are well on their way to become members of high functioning teams – and they are also helping those teams understand more about nutrition through culinary medicine.

References
Dr. Marion Bennion Stevens visits the Eyring Science Center

Dr. Marion Bennion Stevens was honored in the April 2017 Life Sciences College Convocation with the Distinguished Service Award (https://lsmagazine-new.byu.edu/SpringSummer-2017/Distinguished-Service-Award). She made a short visit to the department during Winter semester where she and her husband Wayne toured our facilities, met faculty and students. Dr. Stevens served as the Department Chair of Food Science and Nutrition from 1955-1960 and 1962-1969. Dr. Bennion Stevens was also instrumental in developing BYU’s coordinated program (CP) in conjunction with Utah State University.
For the last several years, Linda Crandall of Crandall and Associates flies to Utah to join her son, Richard Crandall, to visit BYU dietetic students. They bring more Brick Oven Pizza than 40 hungry dietetics students can devour. They are genuinely interested in our students’ success. Linda loves to meet with as many students as she can. We appreciate the friendship we have forged and their support of our students. Linda is an inspiration to all of us.
We continue to be blessed to work with hard-working students who seem to meet the challenges we throw at them. Below are the RDN exam pass rates and scores for the past two years and the 2017 internship placement rate. The exam scores, pass rates and internship placement rates are well above the national average. In 2017, 76% of our students were placed into internships, compared to the national average (about 50%). We appreciate all of our NDFS colleagues who help teach and prepare our students. We couldn’t do it without their help.

<table>
<thead>
<tr>
<th>Year</th>
<th>Program/Exam</th>
<th>#testing</th>
<th>#passed</th>
<th>BYU % Pass Rate</th>
<th>BYU Mean Total Score</th>
<th>National Mean Total Score</th>
<th>BYU Mean Food &amp; Nutrition Score</th>
<th>National Mean Food &amp; Nutrition Score</th>
<th>BYU Mean Food Service &amp; Management Score</th>
<th>National Mean Food Service &amp; Management Score</th>
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</thead>
<tbody>
<tr>
<td>2016</td>
<td>BYU DIPRDN</td>
<td>7</td>
<td>7</td>
<td>100%</td>
<td>30.71</td>
<td>28.04</td>
<td>19.43</td>
<td>16.85</td>
<td>17.29</td>
<td>16.35</td>
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<td>2016</td>
<td>BYU DPD RDN</td>
<td>23</td>
<td>22</td>
<td>96%</td>
<td>30.22</td>
<td>27.58</td>
<td>19.35</td>
<td>16.6</td>
<td>17.35</td>
<td>16.12</td>
</tr>
<tr>
<td>2016</td>
<td>BYU DPD NDTR</td>
<td>3</td>
<td>3</td>
<td>100%</td>
<td>29</td>
<td>25.55</td>
<td>17</td>
<td>15.33</td>
<td>17.67</td>
<td>15.12</td>
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<tr>
<td>2017</td>
<td>BYU DIPRDN</td>
<td>6</td>
<td>6</td>
<td>100%</td>
<td>29.9</td>
<td>25</td>
<td>16.9</td>
<td>15</td>
<td>18.4</td>
<td>14.8</td>
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<tr>
<td>2017</td>
<td>BYU DPD RDN</td>
<td>14</td>
<td>13</td>
<td>93%</td>
<td>27.9</td>
<td>24</td>
<td>16.3</td>
<td>14.7</td>
<td>16.7</td>
<td>15.3</td>
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<td>2017</td>
<td>BYU DPD NDTR</td>
<td>1</td>
<td>1</td>
<td>100%</td>
<td>34</td>
<td>25</td>
<td>20</td>
<td>15.2</td>
<td>21</td>
<td>14.8</td>
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## 2016-2017 Dietetic Internship Placement

*Brigham Young University Didactic Program graduates are completing internships all over the country.*

<table>
<thead>
<tr>
<th>Name</th>
<th>Graduation Year</th>
<th>Dietetic Internship</th>
<th>Location</th>
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</thead>
<tbody>
<tr>
<td>Ellie Stanger</td>
<td>2012</td>
<td>Ioxa State Distant</td>
<td>Idaho, Washington, and Utah</td>
</tr>
<tr>
<td>Rebecca Gerhartz</td>
<td>2014</td>
<td>Iowa State Distant</td>
<td>Nashville, Tennessee</td>
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<tr>
<td>Becca Davis</td>
<td>2016</td>
<td>BYU</td>
<td>Provo, Utah</td>
</tr>
<tr>
<td>Brynna Bangerter</td>
<td>2017</td>
<td>Bluffton University</td>
<td>Bluffton, Ohio</td>
</tr>
<tr>
<td>Briana Barkdull</td>
<td>2017</td>
<td>Concordia University</td>
<td>Moorhead Minnesota</td>
</tr>
<tr>
<td>Alexandria Bingham</td>
<td>2017</td>
<td>Utah State University</td>
<td>Salt Lake City, Utah</td>
</tr>
<tr>
<td>Jennifer Brereton</td>
<td>2017</td>
<td>BYU</td>
<td>Provo, Utah</td>
</tr>
<tr>
<td>Aubrey Burton</td>
<td>2017</td>
<td>BYU</td>
<td>Provo, Utah</td>
</tr>
<tr>
<td>Natalie Cottle</td>
<td>2017</td>
<td>Utah State University</td>
<td></td>
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<tr>
<td>Sarah Hansen</td>
<td>2017</td>
<td>BYU</td>
<td>Provo, Utah</td>
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<tr>
<td>Katherine Harmer</td>
<td>2017</td>
<td>Utah State University</td>
<td>Phoenix, Arizona</td>
</tr>
<tr>
<td>Mackenzie Jones</td>
<td>2017</td>
<td>Utah State University</td>
<td>Provo, Utah and Salt Lake City, Utah</td>
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<tr>
<td>Lisa Keovongsa</td>
<td>2017</td>
<td>Massachusetts General Hospital</td>
<td>Boston, Massachusetts</td>
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<tr>
<td>Rachel Labrador</td>
<td>2017</td>
<td>Utah State University</td>
<td></td>
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<tr>
<td>Rachel Lasley</td>
<td>2017</td>
<td>Iowa State Distant</td>
<td></td>
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<tr>
<td>Michelle Lindell</td>
<td>2017</td>
<td>University of Oklahoma (2nd rounds)</td>
<td>Norman, Oklahoma</td>
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<td>Dusty Lybbert</td>
<td>2017</td>
<td>BYU</td>
<td>Provo, Utah</td>
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<td>Joelle Mittanck</td>
<td>2017</td>
<td>BYU</td>
<td>Provo, Utah</td>
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<tr>
<td>Anna Nothum</td>
<td>2017</td>
<td>BYU</td>
<td>Provo, Utah</td>
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<tr>
<td>Stephanie Ormsby</td>
<td>2017</td>
<td>Illinois State University</td>
<td>Normal, Illinois</td>
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<tr>
<td>Jennifer Porter</td>
<td>2017</td>
<td>Utah State University</td>
<td>Utah County and San Diego</td>
</tr>
<tr>
<td>Jenna Seely</td>
<td>2017</td>
<td>Daemen Dietetic Internship</td>
<td></td>
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<td>Jeanice Skousen</td>
<td>2017</td>
<td>Utah State University</td>
<td>Salt Lake City, Utah</td>
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<tr>
<td>Haley Stewart</td>
<td>2017</td>
<td>Utah State University</td>
<td>Provo, Utah</td>
</tr>
<tr>
<td>Kayley Vallace</td>
<td>2017</td>
<td>Utah State University</td>
<td></td>
</tr>
<tr>
<td>Karla Williams</td>
<td>2017</td>
<td>BYU</td>
<td>Provo, Utah</td>
</tr>
</tbody>
</table>
In March, five former students, all members of the class of 2009, with 17 of their children, descended on the Pendulum Court for lunch. It was great to see all of them busy in the next stage of their lives. Pictured left to right, Misty Kay, Dr. Fullmer, Jessica Brothers, Jenny Buck, Brianna Rhodes, and Michelle Curtis.
BYU Dietetics Alumni & Student Event at FNCE in Chicago, IL

BYU Dietetics hosted an alumni and student dinner at the Food and Nutrition Conference and Expo (FNCE) in October. We had a great showing with about 20 alumni from across the country, 6 BYU dietetic interns, 22 dietetics and nutritional science undergraduate students, and 4 dietetics faculty members. We were also pleased that Robin Aufdenkampe (Intermountain Healthcare’s System Director for Food and Nutrition Services), Peggy McClellan (Clinical Nutrition Manager at Utah Valley Hospital, also an alumna) and Heather Filipowicz (Director of Clinical Nutrition at Stanford Health Care) came and interacted with our group as they have each been strong supporters of our DPD and DI programs throughout the years. Overall, it was a productive and positive experience for everyone! We look forward to hosting an event in Washington D.C at next year’s FNCE – watch your inbox for more details as it approaches! We are very grateful to generous donors who make these experiences possible for our students!
BYU’s Student Dietetics Association (SDA) had a sensational year in 2017. Members kicked off the year with a service activity at the American Cancer Society Hope Lodge in Salt Lake City. Hope Lodge is home to adults battling cancer and their caregivers. SDA members served a dinner for lodge residents. The meal was chicken puff pastry, steamed broccoli, cinnamon peaches, and chocolate strawberry cupcakes for dessert. Volunteers prepared the food a day before the activity. This experience was very rewarding for all those involved. Annie Dye, SDA VP of Service, shared that Hope Lodge called after the activity to express how much everyone enjoyed the dinner.

March was a busy month for SDA. The main event was National Nutrition Month®, an event hosted by the Academy of Nutrition and Dietetics. The month’s theme was “put your best fork forward.” SDA chose to put their “best fork forward” by providing daily health and nutrition challenges to the BYU student body. Students recorded completed challenges through Qualtrics surveys and were awarded with prizes. A calendar of daily challenges was provided on social media platforms and at a table on campus run by SDA members. This table was set up at the heart of BYU campus in the Wilkinson Student Center. Here SDA members educated student body on nutrition principles. This event was also advertised to students by passing out forks with attached flyers about the event. Sarah Montgomery, SDA’s National Nutrition Month® Coordinator, reported that 3,000 students participated in SDA’s National Nutrition Month® activities. This is approximately 10% of BYU’s student body. Members also submitted a report of SDA’s efforts for National Nutrition Month® to the Academy of Nutrition and Dietetics for a contest. Over the summer news came our event won the contest.

In March SDA also hosted a “Dessert with a Dietitian” event. Dietetics students were invited to a panel of dietitians answering students’ questions. A dessert of milk and cookies was served. Taran White, SDA Life Sciences Representative, reported approximately 40 people in attendance. This included four registered dietitians - Rebecca Barnes, Lauren Absher, Chelsea Irving, and Laura Bain. SDA hosted another event in April where a guest speaker discussed how to balance the financial costs in becoming a Registered Dietitian.

SDA ended winter semester with a bang by holding a closing event for both juniors and seniors. Juniors celebrated the end of their first two semesters with an ice cream social. While the seniors celebrated their past semesters and soon to be graduation with a closing social.

New and returning officers were welcomed into a new school year at a Leadership Summit held in October. A dinner was served and responsibilities of each office reviewed. Dr. Nyland, a previous BYU dietetics professor, provided excellent leadership training to officers.

October was also the month of SDA’s opening social. The social was Halloween themed. Members were invited to wear a Halloween costume and bring a plus one. Soup bowls were served and a costume contest was held. The winner of the contest was a couple dressed as Progressive and State Farm Insurance agents. This activity helped SDA members to get to know each other and become excited for the year ahead.

SDA’s most recent event was participating in the Valley United Against Hunger Food Drive in November. This was a campus wide event where students knocked on doors to gather food items for the needy in Utah Valley. SDA had a great turnout with enough people to gather donations from two apartment complexes gathering several pounds of nonperishable food items.
BYU SDA in Review 2017

National Nutrition Month
BYU SDA in Review 2017

Closing Social April 2017

Leadership Summit
Valley United Against Hunger Food Drive

BYU SDA in Review 2017
Brigham Young University has generously given each department funds for students to have experiences outside of the classroom setting, to gain deeper appreciation and knowledge of their field of study. This is called experiential learning. We had several students in the past year benefit from these generous university funds.

Three nutritional science students attended the Annual Food and Nutrition Conference and Expo meeting in Chicago, IL under Dr. Richards’ funds.

The students reported the meeting expanded their academic learning from the nutritional science program and helped them better understand the field of dietetics. Two of them are planning to further their education by applying to a coordinated master’s program in dietetics and the third is planning to apply to medical school.

Four students from the research labs of Drs. Tessem and Kenealey presented their research at the annual Experimental Biology meeting in Chicago, IL.

Three students from Dr. Hancock’s Lab received experiential learning funds, with one presenting a research poster at the annual American Diabetes Association meeting in San Diego, CA.
Spring 2017 Nutritional Science/Food Science Graduation Reception

Nutritional Science and Food Science hosted the second annual graduation reception to honor our students and their families. We look forward to many more receptions in years to come!

External Research and Professional Awards

Jason Kenealey, Build Dairy, $50,000
Jason Kenealey, Bryant Adams Foundation, $50,000
Jeff Tessem, American Diabetes Association Grant, $345k over three years
Jeff Tessem, Diabetes Action Research Education Foundation, 40k over two years

Internally Funded BYU Grants

Jeff Tessem, BYU Bobbitt Kidney Grant
Zoey Roth (Dr. Jeff Tessem’s lab), BYU Andersen Diabetes Award
Jeff Tessem, BYU MEG award 2018-2020

ORCA Grant Recipients

Aaron Leifer, Dr. Jeff Tessem’s lab
Nutritional Science Club

Nutritional Science Club Leadership Committee, 2017-18
(From left to right) Dr. Chad Hancock (Faculty Advisor); Ian Berlin (Event Coordinator); Jackson Harley (Secretary); Sangji Lee (President); Dindi Chan (Event Coordinator); and Jake Anderson (Vice-President).

Fall Events

The opening social was on Tuesday, October 10, 2017. We enjoyed healthy smoothies together and talked about upcoming activities.

Q&A with a Dietitian" was on Wednesday, November 15, 2017. Rickelle Richards, PhD, MPH, RDN (Nutritional Science Faculty Member) talked about Coordinated Master’s programs in Dietetics that Nutritional Science students can go into and we shared tips on healthy eating on a budget with each other.

On November 30, 2017 an "Open Lab" activity was held. Professors in the Nutritional Science department or their research assistants had their research labs open. Interested students visited different labs and asked questions about the faculty member’s research projects. Research assistants from each lab were encouraged to be present to talk to students about their experiences working in the labs.
2016-2017 NDFS Dept. Scholarships Awards
We thank and appreciate the generosity of our loyal and dedicated donors

**Bancroft Scholarship**
Taran White

**Bennion Scholarship**
Murphy Campbell
Anna Dunn

**A Davis Scholarship**
Emmalene Beckstead
Madison Thomas
Nicholas Bradford

**Davis Mentored**
Samuel Grover
Kyle Kener
Robert Fender

**Davis Student Internship**
Aubrey Burton
Rachel England

**Frandsen Scholarship**
Allison Cox
Emily Moore

**Kay B Franz**
Devin Munk

**Ritewood Scholarship**
Michelle Conover
Kaitlin Hartmann
Emma Harrison
Erin Hiatt
Holly Hill
Michael Smith
Amy Smith
Ellyn Newcomb
Reilly Doney
Olivia Walke
Natalie Mahoney
Rachel Mahoney
Deborah Mahoney
Danielle Conlon
Camille Bunn
Muriel Johnson
Benjamin Woodward
Lauren Dawson

**Snelgrove Scholarship**
Cameron Anderson

**NDFS**
Edward Crossen
Carrie Draney

**Student Support Scholarship**
Daniel Lathen
Emily Barrett
Jason Ray
Austin Eells
Jackson Harley
Jordan Hastings
Parker Booren
Kyle Kener
Alexander Chu
Courtney Smith
Devin Munk
Jacob Anderson
Adam Wynn
Aaron Leifer
Dr. Brad Taylor received his B.S. in Food Science from BYU in 1999. He then enrolled at Utah State University to pursue graduate education in Nutrition and Food Science (NFS). He completed the NFS Ph.D. program in 2004, supported in part by a grant from the Department of Defense and USU’s licensing of food processing technologies to the private sector. While at USU, he worked on processing and modification of whey proteins and in vitro biomimetic, including surface chemistries for immobilizing proteins and liposomes for the study and characterization of adhesion mechanisms utilized by foodborne pathogens.

After graduating from USU, he joined the laboratory of the National Food Processors Association in Washington, DC as a microbiologist. His research focused on low-acid and acidified shelf-stable foods to help the industry solve regulatory, food safety, and spoilage concerns. While in DC, he was promoted to Executive Director of the Research & Education Foundation for NFPA (now GMA), revised the curriculum and organized Better Process Control Schools domestically and internationally to disseminate knowledge regarding food processing to prevent foodborne illness, including botulism. He created internship opportunities for students pursuing degrees in Food Science including opportunities to travel and support outreach in Kiev, Ukraine and Tokyo, Japan.

Brad left the trade association to join the Research & Development Management Team of Mead Johnson Nutrition, the nutritional division of Bristol-Myers Squibb. Brad had opportunities to lead teams studying, developing, and launching nutrition products for premature infants and others with special needs. This included the commercialization of the first ready-to-use milk-based formula for infants with Chylothorax or LCHAD deficiency and the first aseptic acidified human milk fortifier. A multicenter, third-party blinded, randomized controlled, prospective study published in Pediatrics detailed the improved growth outcomes in preemies who received feedings with the commercially sterile product. Later, he took an international assignment in Mexico City with responsibility for product development and commercialization activities in Latin America. There and upon returning to the US to a global role, he led and supported applied research on pre- and probiotics in infant nutrition as part of the Mead Johnson Pediatric Nutrition Institute. Mead Johnson Nutrition is currently owned by Reckitt Benckiser Group plc.

Brad joined the faculty at BYU from the WhiteWave Foods Company (now DanoneWave) where he served as the Sr. Director of Research Sciences and Regulatory Affairs.
The following list indicates the areas of research currently being pursued by faculty in the Department of Nutrition, Dietetics and Food Science.

Dr. Sarah Bellini - Pediatric Malnutrition

Dr. Merrill Christensen - Dietary Prevention of Cancer

Dr. Michael Dunn - Food Fortification and Stability

Dr. Susan Fullmer - The Effects of Diet and Exercise on Bone Density and Resting Energy Expenditure

Dr. Chad Hancock - Energy Metabolism and the Development of Insulin Resistance Using Nutrition, Exercise and Pharmaceutical Approaches.

Dr. Laura Jefferies - Sensory Techniques – Uniting Multiple Disciplines

Dr. Jason Kenealey - Determining the Chemotherapeutic Mechanisms of Dietary Compounds and Closely Related Analogs

Dr. Emily Patten - Work-Family conflict and Caregiving Responsibilities of Clinical Dietitians

Dr. Oscar Pike - Food Preservation and Storage, and Low Moisture Food Shelf Life

Dr. Rickelle Richards - Community Nutrition with Special Emphasis in Low-Income Populations

Dr. Frost Steele - Food Safety and Long-Term Food Preservation

Dr. Nathan Stokes - Foodservice Management, Student-Operated Restaurants, and School Nutrition Programs

Dr. Brad Taylor - Microbial Physiology and Processing to Improve Food Safety Programs

Dr. Jeffery Tessem - Molecular Mechanisms that Enhance Beta Cell Function, Survival and Proliferation as a Treatment for Diabetes

Dr. Pauline Williams - Nutrition Education and Dietetics Professionalism
Research & Presentations by Nutrition, Dietetics & Food Science Faculty and Students

The following list of presentations and publications indicate the areas of research currently being pursued by students and faculty in the Department of Nutrition, Dietetics and Food Science.

Nutritional Science Presentations at Professional Meetings


Joshua Allen Peterson, Jordan Parker Hastings, Jason Kenealey. Effects of Resveratrol Derivatives on Ca²⁺ Homeostasis in Human Cancer Cells. Experimental Biology, April 2017, Chicago, IL.


Richard Oblad, Jason Kenealey. Response Surface Methodology as a Model for Combination Drug Therapy in Human Prostate Cancer Cells. Experimental Biology, April 2017, Chicago, IL.


Kyle Kener (Jeff Tessem’s lab). Determining the role of CEBP/a in functional beta cell mass. Experimental Biology, April 2017, Chicago, IL (poster presentation).

Daniel Lathen (Jeff Tessem’s lab). Beta-hydroxybutyrate favorably alters β cell survival and mitochondrial bioenergetics. Experimental Biology, April 2017, Chicago, IL (poster presentation).

Jeff Tessem. Monomeric cocoa procyanidins enhances β-cell function by increasing mitochondrial respiration. Experimental Biology, April 2017, Chicago, IL (oral presentation).

The following list of presentations and publications indicate the areas of research currently being pursued by students and faculty in the Department of Nutrition, Dietetics and Food Science.

### Nutritional Science Peer-reviewed Publications


Kener KB, Munk DJ, Hancock CR, Tessem JS. High-resolution respirometry to measure mitochondrial function of intact beta cells in the presence of natural compounds. J. Vis Exp. IN PRESS as of 10/11/2017.


Research & Presentations by Nutrition, Dietetics & Food Science Faculty and Students

The following list of presentations and publications indicate the areas of research currently being pursued by students and faculty in the Department of Nutrition, Dietetics and Food Science.

Food Science Faculty Publications


Food Science Technical and Invited Presentations


Research & Presentations by Nutrition, Dietetics & Food Science Faculty and Students

The following list of presentations and publications indicate the areas of research currently being pursued by students and faculty in the Department of Nutrition, Dietetics and Food Science.

**Dietetics Faculty Publications**


**Published Abstracts**

**Stokes, N., Patten, E.,** & Weight, R. (2017). The customer experience at a dietetics student operated restaurant (SOR). FNCE Conference Chicago, Illinois, October 2017. (The abstract for this poster received an “outstanding abstract” award- <10% of abstracts received this recognition)
Research & Presentations by Nutrition, Dietetics & Food Science Faculty and Students

The following list of presentations and publications indicate the areas of research currently being pursued by students and faculty in the Department of Nutrition, Dietetics and Food Science.

**Dietetics Faculty Poster Presentations**

Bingham, A., Cox, A., **Stokes, N.**, & Spruance, L. (2017). School nutrition staff’s perceptions of ability and knowledge to process and promote local produce. FSMEC Conference Las Vegas, Nevada, March 2017

Weight, R., Cottle, N.M., & **Patten, E.V.**. (October 2017). Financial factors: Results from a national survey of Didactic Program in Dietetics students. Poster presented at the Academy of Nutrition and Dietetics – Food and Nutrition Conference and Expo. Chicago, IL.

Cottle, N.M., Weight, R., & **Patten, E.V.** (October 2017). What’s next? Post-graduation plans of Didactic Program in Dietetics students. Poster presented at the Academy of Nutrition and Dietetics – Food and Nutrition Conference and Expo. Chicago, IL.

**Stokes, N., Patten, E.V.,** Weight, R. (October 2017). The customer experience at a student-operated restaurant (SOR). Poster presented at the Academy of Nutrition and Dietetics – Food and Nutrition Conference and Expo. Chicago, IL. Note: The abstract for this poster received an “outstanding abstract” award -- <10% of abstracts received this recognition.