The year 2008-2009 has been very exciting. In September, the Cesar Chavez Memorial was dedicated with speeches and Aztec Dancers on the Plaza, right outside our window. It is a beautiful arch depicting Cesar Chavez, Ghandi and other notable historic figures. In October we had a visit from our External Evaluator, Doris Derelian – Department Head at Cal Poly, San Luis Obispo, who provided valuable feedback on our Five Year Program Plan/Review. We also have a new Dean, Dr. Charles Boll-ock who arrived in January from the College of Health and Human Services at University of Nevada at Reno.

We are very pleased with the remodeling of the space in Industrial Studies Building Room 229 into a Nutrition and Metabolism Laboratory and a Learning Center, thanks to our donor Phyllis Simpkins and the Circle of Friends organization. She also funded air conditioning for IS 229 as well as the IS 230 classroom. An Open House was held on February 25th to celebrate the grand opening.

Other accomplishments included the SMART Cart which provided fruits and vegetables for sale at very reasonable prices every Tuesday from 10:15am-3:00pm. This was part of the Healthy Campus grant from Kaiser coordinated by Dr. Marjorie Freedman.

Our Department has been honored with many awards this year. The Provost Outstanding Professor Award for Excellence in Service Learning for the University went to Dr. Marjorie Freedman and the Provost Outstanding Department Award for Excellence in Service Learning for the University was given to our Department of Nutrition, Food Science and Packaging. One of the five Outstanding Student Researcher Awards for the College of Applied Sciences and Arts (CASA) went to Sunny Henderson and Jeremy Lampel (their graduate advisor was Dr. Clarie Hollenbeck) for their research related to fish oil supplements. The Outstanding Thesis Award for CASA was given to Lillian Liu who is a Packaging Masters student (her graduate advisor was Dr. Yambrach). We are thankful for the research support from our alum Molly Rauen, who with her husband Gene, created the Molly and Gene Rauen Endowed Research Assistance Fund to help support our students’ award winning research projects.

We had a large number of students enrolled in the department this year: 383 majors (283 BS/100 MS). The university had its highest enrollment ever this year at 32,906 students. Unfortunately, next year due to budget reductions we will have to cut back on admissions: 25% fewer freshmen admissions; 40% fewer transfer student admissions and 20% graduate student admissions. For our department the budget cuts translate to a 12.78% reduction or cancellation of over 20 course sections compared to last year.

Our Department’s Circle of Friends continues to enhance the quality of our department and our students’ learning experience at SJSU. We are deeply thankful for all of their support. We wish to thank everyone who contributed to this Alumni Newsletter including our Editors Caroline Fee and Amy Norrish as well as writers Astrid Shapiro, Jen Meltz and Shilpa Sharma, Heather Locke and Jana Hansing.

Best wishes for a fantastically successful and healthy year ahead!

Lucy McProud, Ph.D, RD
Department Chairperson
Nutrition, Food Science & Packaging

DR. FRITZ YAMBRACH, PACKAGING GURU
by Jana Hansing

Dr. Yambrach was born and raised in the chilly climate of Detroit during the height of the Cold War, a world away from his Serbian roots. Surrounded by the burgeoning R & B sound of the Motor City, Fritz soon took an interest in this hot, soulful music. To this day he takes “five” from his normal day to play his Tenor Saxophone.

Continued on page 3
FACULTY ACCOMPLISHMENTS 2009

Accomplished Author

Izzie Brown wrote a portion of the Coaches’ Manual for US Rowing. This pertains to sports nutrition, identifies disordered eating, and states where rowers can go for help.

Research Journal Publications

Lucy McProud and her student advisees published 1 article in the Journal of Foodservice Business and 1 abstract in the Supplement to the Journal of the American Dietetic Association (JADA).

Fritz Yambrach and his student advisee had 1 article accepted for publication by the Journal of Applied Packaging Research. He also had two articles published in Packaging World.

Marjorie Freedman and her advisee had 1 article accepted for publication by the Journal for Eating Disorders. She also co-authored 1 article published in the Journal of Human Lactation.

Ashwini Wagle and her advisees published 3 articles, 1 in JADA, 1 in the Journal of Foodservice Business Research, and 1 in the Journal of Foodservice.

Research Presentations

Ashwini Wagle and her student advisees presented 3 posters at the ADA meeting in Chicago in October of 2008, and 5 posters at the CDA meeting in May of 2009.

Kathryn Sucher and her student advisees presented 4 posters at the Chicago ADA in October of 2008, and 2 abstracts/poster sessions at the CDA in May of 2009.

Lucy McProud coordinated the poster session for the Regional District Meeting of the CDA held in September of 2008 at the Veteran’s Medical Center in Menlo Park.

Marjorie Freedman and her student advisees presented 12 posters at the SJPD meeting in September 2008, 8 posters at the CDA in April of 2009, and 3 posters at the ADA meeting in October of 2008.

Grand Grantee

Ashwini Wagle, co-director, received a grant of $97,000 for the Cal-Pro Net Center, for which she has been the Faculty Advisor from the Fall of 2005 to the present day.

Lucy McProud, co-director, received a grant of $87,000 from the California Dept. of Education (CalProNet).

Savvy Speakers

Caroline Fee presented three lectures that focused on working with older adults from diverse cultural backgrounds: Cultural Competence When Working with Older Adults, Interdisciplinary Training Opportunities in Ethnogeriatrics, and Nutrition and Chronic Care for Diabetes among Multicultural Populations.

Izzie Brown presented on the topic of Sports Nutrition to the UC Berkeley Lightweight Women’s Rowing Team.

Ashwini Wagle gave several presentations, at locations such as UCSF, the Asian Culinary Conference, and the Center for Healthy Aging in Multicultural Populations (CHAMP).

Marjorie Freedman discussed the Nutritional value of native edibles and benefits of eating food from your garden at the Santa Clara County Native Garden Foundation.

Professional Awards

Herb Schueneman was named to the Packaging Hall of Fame at the national meeting in Chicago in the Fall 2008.

Marjorie Freedman won the Provost’s Outstanding Professor Award for Excellence in Service Learning for the University this year.

Kathryn Sucher received the Outstanding Scholar Award for the College of Applied Sciences and Arts (CASA) in May 2009.

Ashwini Wagle received the Outstanding Professor of the Year 2008-2009 Award from the Nutrition and Food Science Club in May 2009.
His father was an engineer for the Chrysler Corporation, and being a good American family, drove one of those classic space age cars. Family life was lively, as Fritz and his siblings would often find themselves on the tennis court with their mother who was a nationally ranked tennis player.

Dad was no stranger to the athletic life, as his early days were spent boxing in Detroit’s Kronk Gym and body building in Venice Beach, California.

Fritz is a USPTA certified tennis instructor like his mother and brother, and on occasion took breaks from his scientific profession and worked as a tennis pro.

Old world family traditions brought his extended family together on weekends for dinners that included scrumptious dishes of strudels, torts and chicken paprikash. The matriarch of the family, Grandma, prepared strudel dough the old-fashioned way by pulling the dough on linen cloth. This love for traditional cooking continues today in his own family kitchen. He is particularly proud of his homemade bread.

The path to San José State found him attending graduate school at Utah State University where he picked up a Master’s degree in Marketing. He also was gainfully employed with Baxter where he was involved with packaging sterile medical devices, IV solutions and kidney dialyzers. He earned a PhD in International Trade at SUNY Buffalo.

His teaching career began at Rochester Institute of Technology where he was tenured full Professor in the Department of Packaging Science. He has spent a sabbatical in Malaysia building a Packaging curriculum for the Ministry of Education, as well as consulting for many multinational firms over the years.

Since 2007 he can be found at San José State University where he was brought in to reinvigorate the Packaging Program. His 20 year-old son attends San Jose State University and is studying packaging — a chip off the old block.

Dr. Yambrach is a charming, energetic teacher and has a warm, engaging personality that students find youthful and hip! Family and friends are central to his life and his dedication to his profession brings a wonderful energy to his department!

Lucy McProud and Caroline Fee’s dream to create a Student Learning Center and Nutrition Metabolism Laboratory has now come true thanks to the Circle of Friends, donor Phyllis Simpkins, and renovation manager, newlywed Amanda Hilty-Paratore!

These two comfortably furnished rooms are located in Industrial Studies (IS 229). The Student Learning Center has been heavily used as a place for students to come for advising, career counseling, scheduling, club meetings, and for statistical analysis on the computers. The second room, The Nutrition and Metabolism Laboratory, houses a new metabolic cart, new treadmill, stationary bike, rowing machine, and bioelectrical impedance machine.

During the grand opening Professor Elizabeth Brown demonstrated the Parvomedics True One Metabolism System with Professor Ashwini Wagle as her subject. This equipment can measure metabolic rate based on oxygen consumption while exercising.

Professor Elizabeth Brown mentioned, “By testing students on this new equipment, we are better able to understand their metabolic needs.” She also stated several Graduate Students are coordinating research with athletes on campus including the golf, gymnastics, soccer, and running teams.

Elizabeth Brown, MS, RD, CSCS is our sports nutrition faculty expert. She can be reached at Izzie. brown@sjsu.edu if you are interested in finding out more about Nutrition and Metabolism Evaluations.
As part of International Week, the Great Global Breakfast event taught students the benefits of eating breakfast and exposed students to quick breakfast ideas from around the world. Students were provided with a warm bowl of oatmeal to encourage whole grain consumption. The Great Global Breakfast was awarded the “Best Educational Programming”. Jennifer Waldrop RD, Wellness and Health Promotion Coordinator/Campus Nutritionist: jwaldrop@email.sjsu.edu

The idea for an experimental/demonstration garden was spearheaded by Dr. Marjorie Freedman. Her vision of teaching students about using urban gardens to produce food and promote sustainability at SJSU has now come true! The garden is maintained by a team of five students under the direction of graduate student Catherine Bartoli. All semester, the entire campus community enjoyed viewing the plants as they grew, and learning how to identify the plants by reading their labels. To date, beets, collard greens, onions, radishes, cauliflower, cabbage, artichokes and Swiss chard have been harvested. Tomatoes, cucumbers, and various herbs are currently growing. For more information about the garden please view Catherine Bartoli’s blog at: http://nufsgarden.blogspot.com/

Those lucky enough to be visiting the Spartan Smart Cart Produce Stand on Tuesdays were also given the opportunity to purchase fresh, local and healthful fruits, vegetables, and beverages. Thanks to the Kaiser Permanente Healthy Campus 2010 grant, students and staff had better access to healthful food!

Finally, with the help of JP, a local organic farmer from Castroville, Freedman started a CSA program, which provides over 20 subscribers a week a large box of fresh, locally produced organic fruits and vegetables for $23.00. The program is ongoing and available to anyone on a week-to-week basis. Want to order a CSA? Contact Dr. Marjorie Freedman at: mrfphd@earthlink.net.

The Student Nutrition & Food Science Club offers an opportunity for students to become involved in community, industry and school-oriented projects; to meet with career professionals, faculty, and other students; and to show leadership through becoming a club officer. This club offers scholarships to conferences, plans the Department Convocation, and has an on-campus job fair. For more information contact President Mohammad Beheshtaein at moeju2000@hotmail.com.
DISTINGUISHED ALUMNA OF THE YEAR, EVA PRUDHOMME ORTON, BA, 1943

Eva (Eve) Orton has given a lifetime of expertise and service, both to her profession and to her community. Among her incredible number of accomplishments, Eve served as the first Registered Dietitian responsible for the combined Nutrition and Food Services at Santa Clara Valley Medical Center. She held this position for 23 years. During this time, she mentored and trained many young dietetic interns to be exemplary dietetic professionals who continued her legacy of professional excellence. Additionally, she held numerous leadership positions in the San Jose Peninsula District of the California Dietetic Association.

Beyond her professional accomplishments, Eve has also enriched the Santa Clara County community in a vast number of ways, including being on the Board of Directors for the YWCA and for the League of Women Voters. She also contributed her time, energy, and expertise to nutrition related projects for the American Heart Association, Diabetes Society, and Interagency Nutrition Council. Eve continues her service to the community as an activist in legislation for many organizations, including AARP and the Congress of California Seniors.

The enormity of Eve’s professional and community contributions are captured in her commitment to help practitioners and clinicians provide outstanding nutritional assistance to their patients, her continual effort to help Santa Clara County become a better place in which to live, and her consistent desire to help others reach their full potential.

Eve’s lifetime of giving to her profession, community, and friends is an extraordinary gift we are proud to celebrate!
**ALUMNI SIGHTINGS - WHAT’S COOKIN’**

**Home Cooking:** Shelly Davis Wingert, MS ’03 announced the birth of her daughter Elizabeth Rose who was born in September of 2008. Sherry Adamski Butler, MS ’04 is keeping the home fires burning. Having a 3 and 4 year old keeps things constantly fired up. Caroline Spinali, MS ’03 also has many irons in the fire, in addition to keeping up with her 2 boys.

Mari Fujikawa, MS ’99 writes her 17 month and 5 year old are keeping her busy, in addition to her job as Child Nutrition Services Director at Berryessa School District in San Jose. Kim Whelen, BS ’02 also has a full plate spending time at home with her baby working part time. Tricia Goldberg, BS ’09 writes she is living in Santa Rosa, has a 4 year old son, and is working for the Network for Healthy California.

Jean Frankenberg Mulreany, BA ’76 sends word that she still has 2 children in college. However, her other 2 children now have their own grubstake: Katie completed her studies at the Culinary Institute of America, Hyde Park, New York campus and works in San Francisco at Wolfgang Puck’s Postrio Restaurant. Her son Michael now works as a computer technician at Reno’s KRNV Channel 4 television station.

**Movable Feasts:** Lee Ann Langan, MS’ 84 and Kim Moeller Vagt, MS’ 92 along with a few other sparkling women went to Italy and also took a cruise to Greece. Lee Ann adds the trip was a perfect 10! The next item on the menu is a trip to Spain.

Teri Pomerleau, MS’ 08 will be relocating to the Central Valley, as her fiancée lives in Stockton. Damara Johnson, MS’ 09 sends news she will be married in August, has been working at Community Medical Centers in Tracy and Stockton doing outpatient nutritional counseling, and is polishing up her Spanish speaking skills quickly.

Suzi Sherer, BS’ 04 is completing her second tour as a Peace Corp Volunteer and is planning her new “bill of fare” as she starts her Masters Degree in Nursing. Mara Mamanli Paco, BS’ 07 sends regards from South America. She has been in Bolivia working in nutrition education and doing an internship in a health clinic there.

Lory Hayon, BS’ 03 lives in Henderson, Nevada where she completed her internship at University of Nevada, Reno. After working as an enteral RD specialist, she now provides nutrition education for patients at the Fertility Center of Las Vegas.

**Recipes for Success:** Sorn Kham, BS’ 06 is completing his Masters Degree in Counselor Education and has been working during the day and attending classes at night. Kiko Lenio, MS’ 08 not only passed the RD exam, but also started a new job in June working at El Camino Los Gatos Hospital. Traci Lasquete, BS’ 04 is employed at Fresenius Medical Center in Brentwood and sends news of great success in their Diabetes Support 5K mile fund raising event.

**Darcie Ellyne, MS’ 89** is a Clinical Dietitian at the Palo Alto Medical Foundation. She is also expanding her interest in computerized nutrition analysis for restaurants. In fact, she is creating her new website: RestaurantDietitian.com. Geetha Desai, MS’ 96 is also working at the Palo Alto Medical Foundation as a Certified Diabetic Educator (CDE) and she provides valuable expertise on South Asian diets.

**Marisa Castaldini, MS’ 97** is enjoying her job working for the Alameda County Public Health Diabetes Program. She is a CDE and loves her culturally diverse patients. Tami Enderle Whelan, BS’ 99 can be found “clocking in” as the only RD in the program for the San Mateo County Public Health Department. Her work focuses on prenatal women and young children and she provides home visits to families on MediCal.

**Olivia Ho, MS’ 04** is the new Director of the Galileo Health Academy in partnership with San Francisco Unified School district to further expand her interest and passion advocating for coordinated school health and student development.

**Danae Garrett, MS** was spotted at the CDA meeting last September. She is currently a Territory Manager for Nutricia North America, a company that specializes in GI/Allergy and Neurology products. Christie Zuca Taylor, MS’ 00 is now living in Clovis, California and is employed as an RD for Beverly Living Center in Fresno.

*We have come to a close for this year’s sightings. However, as always: Whether near or far, please send us your news. We would love to hear from YOU.*

### PHYLLIS SIMPKINS BA ’46

**A LIFETIME OF SERVICE**

On Saturday, July 11, 2009 San Jose State University’s Athletic Department honored Phyllis and Alan Simpkins with the first ever Distinguished Service Award for their lifetime contributions to the University.

Guests were encouraged to wear their favorite school colors and join the San Jose State community for a first-class Spartan Tailgate on the new field turf at Spartan Stadium. The evening’s activities included wine tasting, hors d’oeuvres, silent and live auctions, dinner, an award presentation and dancing under the stars.

The Nutrition, Food Science and Packaging Department was celebrated as one of Phyllis’s “loves.” The department hosted a display table including highlights of our students’ educational experiences. Also, special tributes to honor Phyllis’s support and caring for the department were made by Lucy McProud, Izzie Brown, and Caroline Fee.
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<td>Maryam Malekian</td>
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<td>Jen Meltz</td>
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<td>Shweta Mishra</td>
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<td>Jason Mousel</td>
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<td>Impact of After School Nutrition Workshops in a Public Library Setting</td>
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<td>Assessment of Eating Habits and Food Purchase Behavior of Faculty and Staff at a Large Public Metropolitan University</td>
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<td>Hydration Assessment of Intercollegiate Golfers</td>
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<td>A Pilot Study to Determine Efficacy of a Point of Selection Information Intervention in an All You Can Eat University Dining Facility</td>
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<td>Yang Zhao</td>
<td>Requirements and Sharing Effects of Iron and Cytochrome C in the Nematode Caenorhabditis Elegans</td>
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STUDENTS SPARKLE WITH SUCCESS
2009 “STARS”

**Department of Nutrition, Food Science & Packaging Outstanding Student Awards**

**Baccalaureate Candidates:**
- **Food Science and Technology:**
  - Catherine Ines $175
- **Dietetics and Nutrition:**
  - Luisa Garrett $175

**Graduate (MS) Candidates:**
- **Nutrition:**
  - Sally Chaves $175
- **Dietetics:**
  - Jamie Kubota $175
- **Packaging:**
  - Lillian Liu $175

**Josephine and Frank Morris Award**
- Roksaneh Larijani $200

**Department Service Awards**
- Julia Cox $100
- Jeremy Loader $100
- Renee Ryan $100
- Leah Haritan $100

**Molly and Gene Rauen Research Awards**
- Rebecca Jackl $1000
- Thomas Kim $1000
- Yukihiro Tanimoto $500

**Circle of Friends Scholarship Awards**

**Jean Downes Scholarship**
- Patricia Laurel $1000

**Elveda Smith Scholarship**
- Nick Chen $1000

**Fern Wendt Memorial Scholarship**
- Catherine Johnson $1000

**Rose Y.L. Tseng Scholarship**
- Kaylee Parkinson $1000

**Nutrition Education Action Team Scholarship**
- Alicia Koontz $1500

**American Dietetic Association Foundation Scholarship**
- Erika Deshmukh $3000

**McNair Scholar Awardee**
- Monique Posadas

**Cathy Miller Scholarship Perishable Foods Council**
- Irene Franklin $1500

**Outstanding Thesis Award for the College of Applied Sciences and Arts**
- Lillian Liu

**Outstanding Student Researcher Award for the College of Applied Sciences and Arts**
- Jeremy Lampel and Sunny Henderson
DEPARTMENT OF NUTRITION AND FOOD SCIENCE
BACHELOR OF SCIENCE
CLASS OF 2009

Dietetics
Eduardo Alaniz
Nicholas Bardales
David Calderon
Julia Cox
Tiffany Duong
Sarah Farinkhout
Ershad Firoozy
Tera Fisher
Luisa Garrett
Madoka Gaspar
Pablo Gutierrez
Hien Ho
Alicia Koontz
Roksaneh Larijani
Agnes Lau
Sam Leung
Jeremy Loader
Mirella Lopez
Maria Christina Lubuguin
Lisa Ly
Vinh Mai
Adam Manning
Vi Nguyen
Rachelle Soriano
Marta Paczyna
Amy Rebeterano
Leann Roulin
Marc Sanchez
Radhika Singh
Josh Suarez
Andrew Tom
Petra Vyjidakova
Joan Wildman

Packaging
Minh Nguyen

General Nutrition

Emphasis in Nutrition Education
Forozan Ansari
Richel P. Catalos
Jessica Chandra
Erica Parungao

Emphasis in Food Management
Tu (Kimberly) Nguyen

Emphasis in Nutrition Science
Christine Non
Aparajita Verma

Emphasis in Sports Nutrition
Johann Francis

DIEETIC INTERNSHIP PLACEMENTS 2008-2009

External Dietetic Internships
Annie Chandy- University of Delaware, Newark, DE
Brian Feldmeier- Sodexo Distance Program, Waltham, MA
Bhumika Shah- Sodexo Distance Program, Waltham, MA
Rebecca A. Sugumar- Sodexo Distance Program, Waltham, MA

Internal Dietetic Internships
Luisa Garrett- Fremont Health Care Center
Leah Haritan- VA Medical Center, San Francisco
Sameera Hyder- Veterans Affairs Palo Alto Health Care System
Rebecca Jackl- Good Samaritan Hospital and Regional Medical Center of San Jose
Taisiya Kupriyanova- Livermore Valley Unified School District and Valley Care Medical
Roxanne Larijani- Idlywood Care Center
Shruti Maheshwary- Cupertino School District and Regional Medical Center of San Jose
Renee Ryan- HM Composite and Kaiser San Jose
Astrid Shapiro- VA Medical Center, San Francisco
Raquel Trenado- HM Composite
THE JOYS OF GRADUATION

The smiles say it all.

Miriam Perry will be missed by all as she retires!

Best of luck to the new graduates!

Mohammad Beheshtaein
President NUFS Club and Convocation Organizer

The day has finally come!

Congratulations Graduates!

Can't hear you! Graduating!
A kitchen is considered the “heart” of every home. Just like the kitchen in your home, the Nutrition and Food Science “Modular Kitchen Laboratory” is the “heart” of our department. Culinary Principles, Catering and Beverage Management, Cultural Aspects of Food, and Food Science classes are taught here in 10 modular kitchenettes, providing crucial hands-on education and training for our students.

Since 1970, this “Modular Kitchen Laboratory” has seen 39 years of heavy use and is in dire need of renovation. It is not a pretty sight, nor is it up to code. In addition, the equipment is worn and out of date.

Enter, an amazing opportunity! University construction funds (encumbered before the current CSU budget crisis), have been made available to our department, in recognition of the essential education and training that occurs in our “kitchen.” Thus, we are able to embark on this vital project. For this, we are immensely grateful. However, we desperately need your support to complete this project.

We particularly need funds to cover the costs of 10 stove/ovens units ($1,017 for one in each modular kitchenette) for a total of $10,170 and one large industrial refrigerator-freezer ($5,000).

Our Circle of Friends stands ready for the challenge. As always, we are committed to help give our students the quality education they need to become future leaders in nutrition, culinary, catering, and food science professions.

Please join us in this incredible opportunity by sending in the membership form on the back of this page and so needed gift.

HEARTFELT THANKS TO THE 2008/2009 CIRCLE OF FRIENDS MEMBERS FOR THEIR GENEROSITY AND CARING

Karina Perez Alvarez
Lois Atkinson
Darcy Becker
Mohammad Bemesmtein
Dean Biersch
Connie Blommers
Walter M. Bortz
Stephanie Brooks
Elizabeth Brown
Sandra Brown
Mary Ann Bullock
James Burke
Kathryn Cefaloni
Christie K. Chan
Sally Chaves
Don Christopher
Angelo Corvino
Erika Costanzo
Ann Coulston
Narsai M. David
Margaret A. Davis
Helen DeMarco
Erika Deshmukh
Antonella Dewell
Alanna Bennam Dittoe
Norma Jean Downes
Julie Dutcher
Agneszka Dziduszo
Alice Fagundes
John W. Farquhar
Caroline H. Fee
Cade Fields-Gardner
Alan Finkelstein
Louis Fischl
Doris C. Fredericks
Marjorie Freedman
Molly Freeman
Rita Garcia
Christopher Gardner
Dan Gordon
Lisa Gulliland
Mildred Haas
Jacquelyn Rogers Hackbart
Kerry Ann Hamilton
Jane K. Harmer
Leta Marie Hayden
Nancy Kowalski Henry
Nancy Hikoyeda
Jennifer Hoesel
Haiyan Huang
Nancy Jacobson
Damara Johnson
Carolyn Jung
Jamie Keel
Pamela Goyan Kittler
Karen Knoblaugh
Anne Kolker
Maria Kwok
Lee Ann Langan
Kiko Lenio
Leo Chun Liu
Lela Llorens
Nancy C. Lu
Diane Madigc
Ryann Maloney
Susan P. McCloud
Patricia McDonald
Janet McDonald
Lucy Mc Proud
Jennifer M. Meltz
Shweta Mishra
Yashmi Mistry
Joanne Mitani
Judi Morrill
Michelle Neyman Morris
Toby McPherson Morris
Jean E. Frankenbarg Mul- reany
Rubi Myrick
Carolee She
Christine Non
Karen S. Olive
Eva Prudhomme Orton
Melinda D. Poliarco
Monique Posadas
Gina Prichard (Giambra)
Sandy Queen
Mary (Molly) C. Rauen
Harold Redsun
Stacey Rippey
Karen P. Ross
Sahar Saffi
LaPaua Sakai
Patricia Schaaf
Judith Morrison Schallberger
Heather Schwartz
Shilpa Sharma
Phyllis Forward Simpkins
Deepa Singamsetti
Elveda Smith
Caroline Spinali
Betty Wutts Starr
David L. Stone
Carol M. Strong (Bogert)
Sharon Meuth Studdert
Kathryn Sucher
Mary Ann Sullivan
Alice Morris Swanson
Linda Sweeney
Jean Cran dall Theisen
Rose Tseng
Marlene D. Tutt
Kim Vagt
Sarah Viaggi
Margarita Villagomez
Mary Foley Von Plonnings
Ashwini Wagle
Janice Wai
Holly E. Weber
Philip R. Wente
James Werle
Martha J. Wilson
Shelly Wingert
Carol Whiteley Wolf
Ashwini Wagle
Yang Zhao
San Jose State University Department of Nutrition and Food Science

CIRCLE OF FRIENDS
One Washington Square, San Jose, CA 95192-0058  (408) 924-3100

What is it? A coalition of Alumni, Students, Faculty, and Friends who have joined together to provide ongoing private support to preserve the Department’s dedication and commitment to excellence.

Why the Need? “Shrinking” state budget for higher education make this support crucial to continue to offer the highest quality education and training to our students. Private funding is now critical to safeguard course offerings, laboratory supplies, computer labs, equipment, and scholarships. SJSU can no longer be considered as state supported but state assisted.

Circle of Friends Goals:
- To reestablish Alumni relationships with the Department
- To encourage Student participation
- To promote Alumni - Student - Faculty synergy
- To involve Community Partners
- To facilitate networking
- To celebrate SJSU Department of Nutrition and Food Science comradeship
- To invest in and build a LEGACY FOR THE FUTURE

Benefits of Membership:
- Networking with Alumni - Faculty - Students - Community Partners in cooperative ventures/endeavors and in seeking and filling positions
- Membership Recognition: NuFS Newsletter/SJSU Contributors to Excellence
- Membership Directory

☐ Check here if you DO NOT wish your name to be included in the Directory

2009-2010 MEMBERSHIP / RENEWAL APPLICATION

Directory info: (please enter only changes since last directory edition)

Name: ______________________________________
(*Alums: Name(s) while at SJSU):

College/University(s):
(circle degree)
BS/BA yr: _______ Deg./Emphasis
MS/MA yr: _______ Deg./Emphasis
Ph.D/Other yr: _______ Deg./Emphasis

Home Address: ______________________________________
City                 State             Zip
Phone: (         ) ________________________________
Email: ______________________________________

Employer: ______________________________________
Title/Position: ______________________________________
Address: ______________________________________
Phone: (         ) ________________________________
Email: ______________________________________

Area of Expertise: ______________________________________

CIRCLE OF FRIENDS GIVING LEVELS
(please indicate the level of your gift)

Current Students $10 - $24 _________
Supporter Circle $25 - $99 _________
Golden Circle $100 - $499 _________
Dean’s Circle $500 - $999 _________
President’s Circle $1000 - _________

All gifts go directly to the Department and are fully tax deductible.

Please make checks to:
NUFS, CIRCLE OF FRIENDS, SJSU

PLEASE RETURN APPLICATION BY October 15 TO BE INCLUDED IN THE MEMBERSHIP DIRECTORY

*We’d like to hear from you! Please attach a separate sheet with your news.