

IFT : first

ANNUAL EVENT AND EXPO

July 16-19, 2023

McCormick Place, Chicago, IL



IFTSA Events & Experiences

Hi everyone!

I'm CJ, your IFTSA President! I am currently pursuing my Ph.D. in Food Science at UW Madison. I hope you are as excited for the event as I am. As lifelong learners, I know we can't wait to sink our teeth into the smorgasbord of information that will be offered over these 4 days. The execution of IFTSA events and competition at FIRST is the culmination of many volunteers' hard work, whom I can't thank enough. I have so much I want to say, so I am going to break up my thoughts into categories. Find the section that resonates with you the most.



To our FIRST-timers: 🙌 Welcome! Get ready for a mind opening experience. We know it's a lot, but we are here to help. If you don't know where to start, come to the Student Lounge to find any board member or volunteer.

To our seasoned pros: 😊 Welcome back! I can't wait for you to see all the new things IFTSA and the FIRST conference has to offer.

To our competition finalists and poster presenters: 🏆 I know you have honed your talent and spent many hours to get here. I am excited that you get to share all your hard work on this global stage. No matter the outcome, you are all amazing and an inspiration. Good luck to you all!

To our Expo explorers: 🔍 Happy hunting! I always enjoy learning from all the companies I can, scoping out the trends, and trying new things. Go forth with an open mind (and an empty belly).

To those looking to make a meaningful connection: 🤝 You are in the right place. I know it can be intimidating, but networking is great muscle to exercise. This is a great time to get out of your comfort zone. Capitalize on that "STUDENT" title on your name badge. We are all here to learn.

I hope you all have a fun, safe, and mind opening IFT FIRST! 🙌❤️

Smiles,

Cameron "CJ" Wicks

IFTSA President, 2022-2023



Join us in the IFTSA Student Lounge!

Sponsored by PepsiCo

Located in the Vista Ballroom in McCormick Place.

Hours

Sunday, July 16, 2023: 2:00 PM - 5:00 PM

Monday, July 17, 2023: 8:00 AM - 5:00 PM

Tuesday, July 18, 2023: 8:00 AM - 5:00 PM

Wednesday, July 19, 2023: 8:00 AM - 3:00 PM

Shuttle Information

Located outside of West Transportation lobby, shuttles are available to all IFT FIRST attendees.

Hours

Sunday, July 16, 2023	11:00 AM - 3:00 PM (every 25-30 minutes)
	3:00 PM - 8:00 PM (every 20-25 minutes)
Monday, July 17, 2023	6:30 AM - 11:00 AM (every 20 minutes)
	11:00 AM - 2:00 PM (every 25-30 minutes)
Tuesday, July 18, 2023	2:00 PM - 6:00 PM (every 20 minutes)
	7:00 AM - 11:00 AM (every 20 minutes)
	11:00 AM - 2:00 PM (every 25-30 minutes)
	2:00 PM - 6:00PM (every 20 minutes)
Wednesday, July 19, 2023	8:00 PM (after IFTSA Closing Ceremony to Hyatt Regency Chicago)
	7:00 AM - 11:00 AM (every 20 minutes)
	11:00 AM - 3:00PM (every 20 minutes)

Contents

HI EVERYONE!	1
CONTENTS.....	3
MEET THE 2022-2023 IFTSA BOARD	4
THANK YOU, VOLUNTEERS!.....	5
STUDENT EVENTS.....	6
KEY NOTES, FEATURED SESSIONS, AND NETWORKING EVENTS	7
TOP TIPS FOR A SUCCESSFUL IFT FIRST	8
ABOUT IFSTA	9
GRADUATE RESEARCH VIDEO COMPETITION	10
UNDERGRADUATE RESEARCH COMPETITION	11
DEVELOPING SOLUTIONS FOR DEVELOPING COUNTRIES PRODUCT DEVELOPMENT COMPETITION	12
SMART SNACKS FOR KIDS PRODUCT DEVELOPMENT COMPETITION	14
IFTSA & MARS PRODUCT DEVELOPMENT COMPETITION	16
COLLEGE BOWL	18
EXCELLENCE IN LEADERSHIP AWARD.....	20
CHAPTER OF THE YEAR AWARD	20
IFTSA CHAPTERS	21
WELCOME 2023-2024 IFTSA BOARD!.....	21

Meet the 2022-2023 IFTSA Board

The IFTSA Board of Directors works to create and execute all IFTSA programming each year. Serving one-year terms, these student members have direct responsibility for competitions, chapters, membership experience, volunteer development, as well as IFTSA's Science Meets Food blog and our Instagram social media channel. Our 2022-2023 board members share their favorite IFTSA memory.



Cameron (CJ) Wicks
President
University of Wisconsin -
Madison
"My first Annual Event!"



Chloe Calhoun
VP of Digital and Social Media
University of Nebraska - Lincoln
*"Exploring the expo floor with
fellow board members."*



Luuvan Hoang
President - Elect
Chapman University
*"IFT FIRST Closing
Ceremony."*



Philip Eberly
VP of Membership Experience
University of Wisconsin -
Madison
*"Meeting new fellow foodies at
every event I attend!"*



Michael Diehl
Past President
Colorado State University
*"The Feeding Tomorrow Fun
Run every year."*



Jenna Fryer
VP of Events & Experiences
Oregon State University
*"Making it to the final rounds
of College Bowl!"*



Allison Brenner
VP of Chapter Engagement
Texas A&M University
*"Being the President of
My Food Science Club
at Texas A&M and making
so many friends."*



Irma C. De Anda Lobo
Member-at-Large
Tecnologicode Monterrey -
Campus Monterrey
*"My first IFT Annual Event in Las
Vegas. I went there alone, and I
made new friends."*



Edwin Yenbono Allan
VP of Competitions
Montana State University
*"Being the DSDC chair in
2022."*



Zoila Chavez
Member-at-Large
Auburn University
*"Product development
competitions and meetings with
the South East section."*



Viral Shukla
Member-at-Large
Cornell University
*"Seeing friends and
past colleagues again
after being apart."*



Cyprian Syeunda
Member-at-Large
Texas A&M University
*"Connecting with renowned food
scientists."*



David Bloom
IFTSA Advisor
General Mills



Stephanie Walaszek
IFTSA Staff Liaison
Manager, Academic
Engagement
Institute of Food
Technologists



Christina Ginardi
IFTSA Staff Liaison
Director, Academic
Engagement
Institute of Food
Technologists

Thank You, Volunteers!

Annually, the IFTSA Office of the President appoints several volunteers to IFTSA roles and recommends students to other arms of the organization. The IFTSA roles include Competition Chairs, Regional College Bowl Chairs, the Science Meets Food Blog Editor, and Social Media Manager.

Science Meets Food Editor: Tara Pickens, Penn State University

Social Media Manager: McKenna Rivers, Chapman University

Science Meets Food Blog Writers: Allyson Hamilton, Arham Jain, Janice Cheng, Prerana Balasubramanian, Waxin "Maggie" Xue, Eleanor Hansen, Edwin Allan

Regional College Bowl Chairs: Amanda Tabb, Hanna Louvau, Jacob Mitchell, Skylar Moreno, Megan Booth, Madelyn Tjaden

Student Chapter Leaders

If you have any questions about IFTSA or IFT, or would like to get more involved, please contact Stephanie Walaszek at swalaszek@ift.org

For a full
list of events:



Student Events

Sunday, July 16, 2023

3:00 PM - 4:00 PM	IFTSA First Timers Session	Vista Ballroom
4:00 PM - 5:00 PM	PepsiCo Meet and Greet	Vista Ballroom

Monday, July 17, 2023

9:00 AM - 10:00 AM	Chapter Leader Celebration	Vista Ballroom
10:00 AM - 10:30 AM	Student Food Innovators Kickoff - Day 1	Vista Ballroom
10:00 AM - 11:30 AM	Undergraduate Research Competition - Posters	South Hall Booth S0170
10:30 AM - 1:30 PM	33rd Annual IFTSA & Mars Wrigley Product Development Competition	Room S501BCD
1:30 PM - 3:30 PM	IFTSA Undergraduate Research Competition - Oral Presentations	South Hall Booth S0170
3:00 PM - 5:00 PM	Smart Snacks for Kids Product Development Competition	Room 501BCD
3:30 PM - 4:30pm	PepsiCo Meet and Greet	Vista Ballroom
4:00 PM - 4:30 PM	Graduate Research Video Competition	South Hall Booth S0170
4:00 PM - 5:00 PM	Student Food Innovators Closing - Day 1	Vista Ballroom

Tuesday, July 18, 2023

8:30am - 10:30am	College Bowl Preliminary Rounds 1-6	Closed to Public
10:00 AM - 10:30 AM	Student Food Innovators Kickoff - Day 2	Vista Ballroom
11:00 AM - 12:00 PM	Feeding Tomorrow Fund Student Celebration	Vista Ballroom
12:00 PM - 4:00 PM	Product Development Competition Tastings	Closed to Public
12:00 PM - 3:00 PM	Developing Solutions for Developing Countries	Room S501 BC
12:30 PM - 3:00 PM	College Bowl Preliminary Rounds 7-12	Room S504 BCD
3:00 PM - 4:00 PM	PepsiCo Meet and Greet	Vista Ballroom
4:00 PM - 5:00 PM	Student Food Innovators Closing - Day 2	Vista Ballroom
5:30 PM - 6:00 PM	Student Networking Event	S100 Ballroom
6:00 PM - 8:00 PM	IFTSA Closing Ceremony	S100 Ballroom

Wednesday, July 19, 2023

10:30 AM - 11:25 AM	David and Goliath: Considering How Organizations Size Impacts Innovation	South Hall Booth S1883
11:30 AM - 2:30 PM	IFT FIRST Innovation Lab	South Hall Booth S0170



Key Notes, Featured Sessions, and Networking Events

Sunday, July 16, 2023

**All events are in McCormick Place, unless otherwise specified.*

5:00 PM - 7:30 PM	Awards Celebration Ceremony and Reception	S100 Ballroom
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Monday, July 17, 2023

6:00 AM - 8:00 AM	Feeding Tomorrow Fun Run + Fitness Celebration	McCormick Square
8:15 AM - 9:45 AM	Embedding Innovation into Everyone's DNA	S100 Ballroom
10:30 AM - 11:30 AM	African, African American, Black Resource Group Networking Hour	IFT Member Central
11:15 AM - 12:00 PM	Reimagining Food Waste to Put the 'P' in Profit & Loss	S100 Ballroom
12:00 PM - 1:00 PM	Early Careerists Networking Hour	IFT Member Central
1:45 PM - 2:30 PM	Food Tech Innovations That are Changing How the World Eats	S100 Ballroom
4:15 PM - 5:00 PM	Science of Food is Critical to Finding Urgent Health and Nutrition Solutions for a Growing Global Population	S100 Ballroom
6:30 PM - 8:00 PM	Division Socials	Hyatt Regency Chicago

Tuesday, July 18, 2023

8:30 AM - 9:30 AM	Seeding the Future: Innovation Across the Supply Chain for Healthy People and Planet	S100 Ballroom
11:15 AM - 12:00 PM	Expect the Unexpected: Failure to Anticipate Threats is a Critical Food Safety Risk	S100 Ballroom
10:30 AM - 11:30 AM	Women's Resource Group Networking Hour	IFT Member Central
12:00 PM - 1:00 PM	Proud Networking Hour	IFT Member Central
1:15 PM - 2:00 PM	Consumer Panel - How Consumers' Food Choices are Impacted by Crisis	S100 Ballroom

Wednesday, July 19, 2023

10:30 AM - 11:25 AM	David and Goliath: Considering How Organizations Size Impacts Innovation	South Hall Booth S1883
11:30 AM - 2:30 PM	IFT FIRST Innovation Lab	South Hall Booth S0170

Top Tips for a Successful IFT FIRST



- 1 Make a list - know what sessions you want to attend and what companies you want to visit on the expo floor.
- 2 Make connections with your peers. Walk the expo floor with them or attend scientific sessions.
- 3 Have your contact information ready. You can share information through business cards or creating a QR code to your LinkedIn page or personal website.
- 4 It's ok to take a break! Take time to recharge and put your best self forward (the student lounge is a great place for this!)
- 5 Expo vendors are here to do business and their busiest days are Monday and Tuesday. Wednesday is the best day to engage in conversations and ask your questions.

Student Food Innovators

Through this experience, students will harness the power and scale of IFT FIRST to network with peers and professionals, discover solutions, and ultimately understand how global collaboration and innovation are essential to advancing the science of the food. For more information and to sign up for Monday or Tuesday, visit the Student Lounge!



Come join us for one of three PepsiCo sponsored meet and greet sessions with IFTSA



Do you want to know what it is like to be a product developer, engineer, flavor and seasoning expert or project manager at PepsiCo? What does a day in the life of these R&D professionals look like? Come join us for the PepsiCo IFTSA connect sessions at the student lounge and get all your questions answered by the people doing those roles.

**PepsiCo IFTSA
connect session:**

July 16th : 4 – 5pm
July 17th : 3:30 – 4:30
July 18th : 3 – 4pm

Vista Room
McCormick
Place 4th floor



Mohamed Najjar
Strategy & Portfolio
Management



Loren Klein
Global Product
Function



Sydney Greene
PD Ingredient
Productivity



Emen Khademakomoon
Global Ingredients
Science & Technology



Sainabou John
Region,
Dips & Salais



Mary Canachia
R&D Flavors science and
technology



Jonathan Royle
Project Management -
Platforms



Julia O'Brien
Bev Process
Engineering



Theresa Hernandez
Flavors Science and
Technology



Shelley Yansky
Process
Engineering

About IFTSA

The IFT Student Association (IFTSA) is a student-governed community of IFT members. It is a mission-driven organization that executes programming and competitions throughout the year, supports student members and chapters, and aims to develop the leaders in the future of the science of food.

In 2022, the IFTSA's mission and vision were updated to reflect inclusivity, forward-thinking, relevance, and energy.

We are excited to continue enhancing our programs, competitions, and awards to highlight the most creative and innovative minds in the science of food!

Vision: A global community of inspired and informed students who are prepared for a future in food

Mission: To enrich the academic experience and empower students to thrive individually and together.

Prepare the Future



Develop exceptional emerging professionals by providing opportunities beyond the classroom and lab



Grow student networks to facilitate meaningful, lasting connections



Advance students' professional aptitude to enable success in their careers



Celebrate the Community



Include and promote diverse perspectives and backgrounds to foster a culture of belonging



Excite members through experiences available only with the student association



Support and recognize dedicated individuals in the science of food

Rules and
guidelines:



Graduate Research Video Competition

Sponsored by Campden BRI

Showcase your graduate research in a creative and concise way! Interested students will submit a fun, creative, three-minute video related to original research conducted by the student during their graduate studies related to any subject in food science or technology.

Schedule

Monday, July 17, 2023 · 4:00 PM - 4:30 PM

Presentations · McCormick Place, South Hall Research Stage

Judges

Pete Headridge, Campden BRI

Liz Ashton, Campden BRI

Craig Leadley, Campden BRI

Emma Hanby, Campden BRI

Bertrand Emond, Campden BRI

Finalists

**In presentation order*



Annegret Jannasch
University of Arkansas

*"Purple Rice - A novel
clean-label food
ingredient?"*



Audrey Lidgard
Utah State University

*"Migration, Not Just for
Birds: A Graduate Thesis
Video Project."*



Jenna Fryer
Oregon State University

*"Sipping Smoke - What is the
sensory impact of wildfires
on wine?"*



Cosi Pearce
Competition Chair
Chapman University



Undergraduate Research Competition

Sponsored by Phi Tau Sigma

Designed to showcase outstanding research at the undergraduate level, this competition seeks students engaged in independent research who are interested in presenting at the IFT Annual Event.

Schedule

Monday, July 17, 2023 · 1:30 PM - 3:30 PM

Presentations · McCormick Place, South Hall Research Stage (Booth S0170) Judges

Judges

Alexander Kazaks, Bastyr University

Amrita Ray, North Dakota State University

Dr. Mahendra Radhakrishnan, Center of Excellence in Non-Thermal Processing

Dr. Michael Joseph, North Carolina State University

Dr. Judith Boateng, Alabama A&M University

Dr. Sneh Banger, Clemson University

Finalists

**In presentation order*



Adam Forbes

University of Massachusetts - Amhurst

"Assessing and Predicting the Color Stability of Anthocyanins in the Presence of Ferrous Sulfate"



Cameron Christopher Rich

The Ohio State University

"In-Situ Screening for Gluten-Free Flours using Vibrational Spectroscopy and Pattern Recognition Analysis"



Stacy Lau

California State University, Los Angeles

"Comparison of selected household washing methods for controlling Listeria innocua growth in iceberg lettuce"



Ian Blaise Smith

Clemson University

"The effects of pre-cook enzymatic treatment on the texture of lower value beef cuts cooked via sous vide"



Ariel Chih Chuen Law

University of Arizona

"The Effect of Concentration of Salt and Fermentation on Phytochemical Availabilities in Kimchi"



Sage Taylor

Oregon State University

"Consumer attitude and acceptance toward edible packaging for various food items"



George Nyombaire

Competition Chair
Tuskegee University

Developing Solutions for Developing Countries Product Development Competition

Sponsored by Feeding Tomorrow Fund

The IFT Student Association (IFTSA) is committed to engaging student members from around the world to utilize their scientific skills to serve a bigger cause. The IFTSA Developing Solutions for Developing Countries (DSDC) product development competition promotes the application of food science and technology and the development of new products and processes that are targeted at improving the quality of life for people in developing countries.

Schedule

Tuesday, July 18, 2023 · 12:00 PM - 3:00 PM

Presentations · McCormick Place, Room S501BCD

1. Upteamis
2. RAPINE
3. GreenAmbrosia
4. PATH
5. Mangoco
6. Newbies

Judges

Krupali Shah, Sargento Foods Inc.

Mario Guadalupe Daqui, General Mills

Sachin Sharma, Idaho Milk Products

Chidinma Okafor

Diane Schmitt, Farther Farms

Anton Angelich, Virginia Dare Extract Co.



Shreya Nuguri
Competition Chair
The Ohio State University

Rules and
guidelines:



Finalists

PATH (Frutta-Sorgho)

School: Montana State University

Team: Chidimma Ifeh*, Olivia Schwintek,
Lynn Weeks

Frutta-Sorgho is an instantly nutritious blend of indigenous knowledge and western technology co-developed with Senegal women farmers.

RAPINE

School: University of Pembangunan
Nasional Veteran East Java

Team: Kartika Zenithia Liveranny*, Fathimah Sarah, Syahidah, Zahra Fayza Azzahra

RAPINE is a pineapple peel and orange peel Ready-to-Drink (RTD) beverage with made with the thermosonication method.

Newbies (Drasties)

School: IPB University

Team: Brayen Ariel*, Alyaa Fathi Maulida Alawi, Camilla Dewanthy Putri Basuki

Drasties is a new and innovative smoothie produced using local ingredients which help local producers, sold at affordable prices, and a drink substitute for Indonesians to make smoothies with high nutritional value.

GreenAmbrosia

School: Tecnologico de Monterrey Campus Monterrey

Team: Rocío Daniela Soto Castro *, Luisa Jimena Liceaga Martínez, María González Torres, Beatriz Nicolás Ruiz

GreenAmbrosia is a Mexican pear nectar treated with HPP- temperature assisted without sugar added.

Upteamis (PURI)

School: Bogor Agriculture University

Team: Feizya Hilyata Musaddiq*, Afif Nur Farisyi, Muhammad Fikri Haikal Safa

PURI is a healthy and delicious puree made from whole dragon fruit, combine of fruit and it's peels, full with an nutrition sources, a shelf life of 24 months, and vacuum and reusable bucket packaging.

Mangoco

School: Cornell University

Team: Mayane Najm*, Viral Shukla, Danielle Heaney, April Huang, Jessica Dai, Sonia Su

Mangoco is a fruit-based, iron fortified mango coconut lassi powdered beverage that has a 6-month ambient shelf life made from yogurt, milk or water, mango, and spices.

*indicates team captain

Smart Snacks for Kids Product Development Competition

The IFTSA Smart Snacks for Kids Competition challenges students to develop a fun and nutritious food or beverage product targeted at kids and/or teens. Products must abide by the USDA “Guide to Smart Snacks in School” recommendations. Teams are empowered to use their imagination in the science and overall appeal in the creation of a novel product. A crucial component of a winning product is the team’s ability to relay the food or beverage’s “smart” qualities to both a technical and general audience.

Schedule

**Subject to change*

Monday, July 17, 2023 · 3:00 PM - 5:00 PM

Presentations · McCormick Place, Room 501BCD

1. Jungle Clusters
2. Hungry Monsters
3. SunBuddies
4. Fruity Fritters
5. Critter Crackers
6. PumpYam

Tuesday, July 18, 2023 · 12:00 PM - 4:00 PM

Tastings · (Closed to Public)

1. SunBuddies
2. Critter Crackers
3. Hungry Monsters
4. PumpYam
5. Jungle Clusters
6. Fruity Fritter

Judges

Susie Donnelly, Mars Wrigley

Charlene Van Buiten, Colorado State University

Urmi Sampat, Virginia Dare Extract

Sakthi Vijayakumar, Starbucks



Skylar Moreno

Competition Chair
University of Florida

Rules and
guidelines:



Finalists

Fruity Fritters

School: University of Wisconsin - Madison

Team: Christine Gill*, Bea Sutton, Kenneth Patten, Sophia Delgado, and Emma Villarreal

Fruity Fritters are fritters made with "Fruit-Fetti" (fruit and vegetable fruit leather pieces), apple chunks, and are air fried with a sugar glaze packet packaged separately to pour on top.

Hungry Monster

School: McGill University

Team: Cassandra Popovich*, Valerie Leclerc, Jiachen Wei

Hungry Monster is a chocolate-flavoured tart that kids can build themselves by filling the tarts and decorating them into hungry monsters using our fun decorations.

PumpYam

School: University of California, Davis

Team: Liu Shi*, Yuqin Zhang, Qianqian Chen, Tianyi Tu

PumpYam, a nutritious vegetable-based pastry snack crafted from pumpkin, taro, and purple yam, is infused with essential nutrients to prevent Vitamin D deficiency.

Jungle Clusters

School: California State Polytechnic University, Pomona

Team: Elvis Garcia*, Jocelyn Dubois, and Anna Kaufman

Jungle Clusters are whole multigrain granola spherical oat cluster snacks, with an explosion of mango, dragon fruit, and peach fusion.

SunBuddies

School: Oregon State University

Team: Trung Tran*, Alyssa Thibodeau, Tess Snyder, Keenan Schaan, Taylor Johnson

SunBuddies are an allergen free, gluten free take on a classic childhood sandwich - a PB&J!

Critter Crackers

School: Texas A&M University

Team: Jacob Mitchell*, Jahlia Davis, Osasere Igbinoba, Maddie Shults, Corey Le

Critter Crackers are a Black Soldier Fly based snack cracker in various bug shapes.

*indicates team captain

33rd Annual IFTSA & Mars Product Development Competition

Sponsored by Mars Wrigley

The 33rd Annual IFTSA and MARS Product Development Competition is a chance for students to take the skills and knowledge learned in school and apply them to a real-world situation. Each participating school's team develops a new food idea and carries the concept through marketing and production, much like a commercial product development team. This is a great opportunity for any student to get involved in food science and IFTSA. It challenges organization, teamwork, creativity, and scientific skills.

Schedule

**Subject to change*

Monday, July 17, 2023 · 10:30 AM - 1:30 PM

Presentations · McCormick Place, Room 501BCD

1. Rebel Bites
2. Veggie-Go
3. Churroats
4. Baolite
5. Cafenana
6. CocoPro

Tuesday, July 18, 2023 · 12:00 PM - 4:00 PM

Tastings · (Closed to Public)

1. Churroats
2. Rebel Bites
3. CocoPro
4. Cafenana
5. Baolite
6. Veggie-Go

Judges

Kristen Cassone, Mars

Amy Dejong, Mars

David Andales, Mars

Gabriel Davido-Pardo, Cal Poly Pomona

Bruce Ferree, Insight Food Safety Consulting



April Huang
Competition Chair
Cornell University

Rules and
guidelines:



Finalists

Baolite

School: University of California, Davis

Team: Tanyamon Chupongstimun*, Natasong Yuan, Alise Chavanapanit, Phasiri Wongmahapaul, Chayuth Pantrattanamongkol

Baolite is a colorful, sustainable, high fiber, high protein, zero added sugar, zero trans fat, gluten free, low calorie vegan dumpling product formulated using spent grain and sustainable chickpea flour.

Rebel Bites

School: University of Florida

Team: Jonathan Lee*, Sharon Chuah, Santiago Cardenas-Pinto, Evelyn Neilson

Rebel Bites serve to deliver a rich, indulgent experience while providing beneficial plant-based protein and fiber in a gluten-free chocolate cake bite filled with vanilla cream filling, leaving consumers with a product they can feel good about.

Churroats

School: University of Illinois, Urbana-Champaign

Team: Mirai Miura*, Sally Kim, Chenxin Wang, Longwen Li, Reyhan Soewardjono

Churroats is the first upcycled, free from the top-9 U.S. allergens, gluten-free vegan snack that represents a fusion between unique Asian flavors and original Spanish-origin churros.

CafeNana

School: Cornell University

Team: Phillip Teixeira DaSilva*, Justin Samovar*, Christian Binks, Sofia Morales, Melanie Marshall, Jun Li, Hanyu Chen, Jessica Hensel, Parker Venator

CaféNana is an upcycled, innovative caffeinated coffee-banana sandwich bites consisting of two chewy banana leather pieces and a creamy sunflower butter coffee filling.

CocoPro

School: University of Georgia

Team: Sanket Vanare*, Aria Morrill, Janny Hiew, Johana Lilian, Harsimran Kaur Kapoor, Ujjalpreet Kaur Dhatt, Mahima Jain, Sneha Chhabra, Rucha Boralkar

CocoPro is a high-protein coconut smoothie with pina colada flavor that packs 10 grams of plant-based protein in an 8-ounce serving, with no added sugar!

Veggie-Go (Chik 'n Cheese)

School: Michigan State University

Team: Chloe Skiles*, AJ Burdick, Alyssa Chechak, Heather Stadt, Natoavina Faliarza, Wama Alzagoum, Winter Graham

Chik 'n Cheese is made of whole grain noodles smothered in a cheesy sauce, all topped with a plant-based shredded chik'n, packing a nutritional punch.

*indicates team captain

College Bowl Competition

Sponsored by Nestlé Purina

Since 1985, the Institute of Food Technologists Student Association (IFTSA) College Bowl Competition has tested the knowledge of student teams from across the United States in the following areas: food science and technology, the history of foods and food processing, food law, and general IFT/food-related trivia. The College Bowl is designed to facilitate interaction among students from different universities and provides a forum for students to engage in friendly competition. Teams for IFT Student Chapters compete in area competitions within the eight geographical areas of IFTSA prior to the IFT annual event. The winning teams from the eight areas then compete in a final competition at the IFT annual event.

Schedule

**Subject to change*

Tuesday, July 18, 2023

8:30 AM - 10:30 PM · Rounds 1-6 · (Closed to Public)

12:30 PM - 3:00 PM · Rounds 7-12 · McCormick Place, Room S504 BCD

7:15 PM - 8:00 PM · Final Rounds · McCormick Place, Room S100 Ballroom

Judges & Moderators

Craig Sherwin, Novozymes

Emily Moyer, International Fresh Produce Association

Pam Vaillancourt, IMCD

Keren Kles, Yeap

Mohammad Badaoui Najjar, PepsiCo

Ellen Bradley, River City Food Group, LLC

Mary Carunchia, PepsiCo



Sam VanWees

Competition Chair
University of Wisconsin-Madison

Rules and
guidelines:



Finalists



University of Delaware

Central Atlantic

Erin Jennings*, Madison Thorpe, Sarah Slotnick, Brenna DeRocili, Yichen Yang



The Ohio State University

Midwest

Shreya Nyguri*, Gabriella Gephart, Stephanie Almquist, Xinyue Fan, Sherry Bansal, Thomas Reis, Peter Howard, Noah Dameron



University of Massachusetts Amherst

North Atlantic

Billy Wolfe*, Amelia Navarre, Ali Akram, Kentaro Kawata, Prarthanaa Sankaranarayanan



Texas A&M University

South Central

Allison Brenner*, Shreya Veeravelli, Gabrielle Scott, Seyra McCullough, Colton Cheever, Andrew Maust, Haeley Tercek, Cyprian Syeunda, Grace Spencer, Katie Mullen, Moni Fadamiro, JP Arevalo and Maddie Shults

Advisor: Rebecca Creasy



BRIGHAM YOUNG
UNIVERSITY

Brigham Young University

Pacific Southwest

Rachel Pierce*, Maggie Horlacher, Wendell Loh, Sabrina Siu, Gwen Gustafson, Amy Pitts, Tyler Jarrard, Ryan Kim



Clemson University

Southeast

Vishal Manjunatha*, Deb Hutchins, Ian Smith, Luis Ruvalcaba, Emily Reichard, Emma Mullane, Saralyn Caldwell, Robina Rai, Julie Columbus

Advisors: Anthony Pometto, George Cavender



University of Wisconsin - Madison

North Central

Blair Federhart*, Philip Eberly, Tori Budin, Lizzie Binversie, Bea Sutton, Katie Harris



Pacific Southwest

Alexander Mathios*, Jeremie Javellana, Estrella Mandujano, Daniela Moore, Nancy Siridachanon, Jason Zhang

Advisor: Karoline Harrison

*indicates team captain



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Excellence in Leadership Award

The Excellence in Leadership Award recognizes two student members of the Institute of Food Technologists (IFT), one undergraduate and one graduate student, who have demonstrated exemplary leadership in their execution of student activities that furthers the mission of IFT. The Excellence in Leadership Award was created to recognize student members who have given outstanding service to their Student Chapter, provide the opportunity for additional participation in IFT by student chapters, assist the IFT Student Association (IFTSA) in identifying student leaders, and create a sense of ownership in the IFTSA for students and chapters.



Anto Charles
North Dakota
State University



Wanxin (Maggie) Xue
University of Guelph



Barsha Bastola
Competition Chair
Texas A&M University

Rules and
guidelines



Chapter of the Year Award

The Chapter of the Year Award honors one Institute of Food Technologists Student Association (IFTSA) Chapter for exemplifying IFTSA's Vision and Mission and providing value to its members locally. This competition also honors an outstanding chapter in each of the following strategic promises: Prepare for the Future and Celebrate the Community.



Mirai Miura
Competition Chair
University of Illinois, Urbana-Champaign

Rules and
guidelines



IFTSA Chapters

International Student Chapters

Instituto Tecnológico y de Estudios Superiores de Monterrey Campus Querétaro
McGill University
Middle East Technical University (Turkey)
Tecnológico de Monterrey Campus Monterrey
Tecnológico de Monterrey Campus Querétaro
Universidad San Ignacio de Loyola - USIL (Peru)
University of British Columbia
University of Guelph
University of Puerto Rico

U.S. Student Chapters

Alabama A&M University
Brigham Young University
California Polytechnic State University, Pomona (Cal Poly Pomona)
California Polytechnic State University, San Luis Obispo (Cal Poly SLO)
California State University, Fresno
California State University, Long Beach

California State University, Los Angeles
California State University, Northridge
Chapman University
Clemson University
Cornell University
Delaware Valley University
Florida A&M University
Iowa State University
Kansas State University
Louisiana State University
Michigan State University
Mississippi State University
North Carolina State University
North Dakota State University
Oklahoma State University
Oregon State University
Purdue University
Rutgers University
San Jose State University
South Dakota State University
Texas A&M University
The Ohio State University
The Pennsylvania State University
Tuskegee University
University of Arizona

University of Arkansas
University of California, Davis
University of Connecticut
University of Delaware
University of Florida
University of Georgia
University of Idaho
University of Illinois at Urbana-Champaign
University of Kentucky
University of Maine
University of Maryland
University of Massachusetts Amherst
University of Minnesota
University of Missouri-Columbia
University of Nebraska-Lincoln
University of Tennessee Knoxville
University of Wisconsin-Madison
Utah State University
Virginia Polytechnic Institute and State University
Washington State University
Wayne State University

Welcome 2023-2024 IFTSA Board!

Past President: Cameron Wicks, University of Wisconsin-Madison

President: Luuvan Hoang, Chapman University

President - Elect: Viral Shukla, Cornell University

VP of Chapter Engagement: Aria Morrill, University of Georgia

VP of Competitions: Kelden Taylor Cook, University of Wisconsin-Madison

VP of Digital and Social Media: Maddie Shults, Texas A&M University

VP of Membership Engagement: Chloe Calhoun, University of Nebraska-Lincoln

VP of Events & Experiences: Jenna Fryer, Oregon State University

Member at Large: Lindsay Garcia, Oregon State University

Member at Large: Mirai Miura, University of Illinois, Urbana-Champaign

Member at Large: Jana Schreuder, Stellenbosch University

Member at Large: Urvi Shah, North Carolina State University

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