FALL 2025

Advanced Food Science Seminar

SCHEDULE

Exploring tomorrow's food, today

04 Sep	Moisture Management Made Simple *Dr. Zachary Cartwright, AQUALAB by Addum*
11 Sep	Effects of Dietary Compounds on Cardiovascular Health *Dr. Reneta Kostogrys, University of Agriculture, Krakow, Poland*
18 Sep	Engineering the Future of Food: Sustainable Innovations to Advance the Bioeconomy *Dr. Ozan Ciftci, University of Nebraska-Lincoln*
25 Sep	How Microbial Interactions Can Impact Human Health *Dr. Jennifer Auchtung, University of Nebraska-Lincoln*
02 Oct	*Staphylococcus aureus* Concern in Slow Cooking of Meat and Poultry Products *Dr. Subash Shrestha, South Carolina State University*
09 Oct 16 Oct	Workshop on AI Use in the Classroom *Robert Vavala & Krista Croghan, University of Nebraska-Lincoln*
23 Oct	(Topic: Bioinformatics) *Dr. Jason McDermott, Pacific Northwest National Laboratory*
30 Oct	(Topic: Ingredients and functionality) *Shivam Ubale, Tate & Lyle*
06 Nov	Beyond Pasteurization: Novel Applications of HPP in Meat Processing *Dr. Gary Sullivan, University of Nebraska-Lincoln*
13 Nov	(Topic: Alpha-gal syndrome, a.k.a. "red meat allergy") *Dr. Scott Commins, University of North Carolina School of Medicine*
20 Nov	(Topic: Human nutrition and cancer prevention) *Dr. Henry Thompson, Colorado State University*
04 Dec	Sustainable Food Packaging *Dr. Eva Almenar, Michigan State University*

Free to attend

Open to all

Gain exposure to cutting-edge research & emerging trends

Discover areas of specialization and research niches

See "real-world" impact of food science research

Connect with others in FDST

Every Thursday, 12:00-12:50 pm, FIC 277.

Join on Zoom Meeting ID 997 5760 6014

Refreshments provided at 11:30-11:55 am FIC 277.

FOOD SCIENCE AND TECHNOLOGY
Institute of Agriculture and Natural Resources