July 2022 Department Newsletter

Hulya Dogan Named Grain Science and Industry Interim Department Head



Hulya Dogan has accepted the position of interim head of the grain science and industry department and interim director of the IGP Institute. Her appointment began July 24. She will serve until a national search for a permanent department head has been completed and in place.

As interim head, Dogan said her top priorities will be to increase student enrollment and support fundraising efforts for teaching and research infrastructure for the department.

Full Announcement



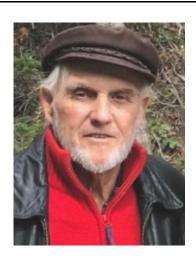
Congratulations to Maya McGaha and Kayla Adams

Congratulations to Maya McGaha from Tuskegee University who completed an internship with Kali Siliveru, Ph.D. as part of her KSRE summer research fellowship program. She conducted research on "Evaluating the impact of Genotype, environment and management practices on hard red winter wheat bread quality." Maya is pictured with Drs. Hulya Dugan and Kali Siliveru.

Kayla Adams from Central State University also completed her internship with Kali Siliveru as part of the KSRE summer research fellowship program beginning June 26. She conducted her research on "Significance of milling methods on the flow behavior Kernza whole grain flours."



(L-R) Hulya Dogan, Kayla Adams, and Kali Siliveru



David Wetzel Obituary

Long-time grain science retired faculty member David Wetzel passed away on July 11, 2022.

He joined the faculty of the Department of Grain Science and Industry at KSU in the 1970s and pioneered the use of modern analytical techniques such as HPLC and Near-Infrared Spectroscopy in the study of wheat, grains and flour. He was a prolific researcher, publishing over 120 scientific articles in 40 different journals, giving over 300 oral presentations worldwide and serving as editor for numerous journals. He published many invited articles, and his NIR photomicrograph of the layers of the retina was chosen for the cover of Science magazine in August 1999. He recently copatented an analytical technique to improve the efficiency of milling for flour production, which he hoped would someday help improve the global food supply.

Full obituary here



Grandparent University

Grandchildren and their grandparents enjoyed the opportunity to learn about Bakery Science together by seeing demonstrations of different chemical leaveners used in baking. They participated in hands-on learning activities and sampled pre-made scones showing the difference between baking powder and baking soda. They also made scones to take with them. Thanks to Aaron Clanton for leading this engaging project.



Johnson Receives Pinnacle Award

Congratulations to Paris Johnson who received the International Ingredients "Pinnacle Award" on July 25th in St Louis, Missouri. Pictured from left to right are Greg Aldrich,

Paris Johnson, and Kevin Halpin. Kevin is the Vice President of Sales for International Ingredients, Inc.



Grain Science Master's Student Team Selected as Wilbur-Ellis Innovation Award Finalist

Grain Science Master's students Jenna Flory, Tucker Graff, Conrad Kabus, Samuel Kiprotich, and Allison Blomme are members of a team whose presentation on aquatic farming has been selected as a finalist for the newly launched Wilbur-Ellis Innovation Award. The new award initiated to mark Wilbur-Ellis' 100th anniversary, invites student teams from U.S. colleges and universities to propose new and better approaches for providing food for more people — a critical imperative since the world population is expected to increase by 2 billion people by 2050.

During the August 4 virtual awards presentation, Wilbur-Ellis CEO John Buckley will announce the team that will share a \$25,000 top prize, as well as four teams that will share \$5,000 honorable mention awards. An official announcement listing the selected winners will be released on Monday, August 8th. We wish Jenna, Tucker, Conrad, Samuel, Allison, and their advisors Drs. Alavi, Aldrich, and Paulk much luck in the competition final.



KSU/Bühler Mercury MES Project – Hal Ross Mill Factory Automation System Upgrade

The dedication of the Hal Ross Flour Mill on October 20, 2006, marked the beginning of a new chapter in the Department of Grain Science and Industry's educational programming and its longstanding partnership with the milling industry. The generosity of several milling industry equipment suppliers — especially Bühler, Inc. — has provided K-State milling students the opportunity to learn the art and science of flour milling in a state-of-the-art pilot scale facility for the past 16 years.

When the K-State Grain Science faculty met with Bühler representatives at the 125th annual IAOM conference last fall, the group reached a consensus regarding the need to upgrade the existing Hal Ross Flour Mill automation software from WinCos to Mercury MES.

This new full factory automation system (Mercury MES) will integrate all the milling processes to increase efficiency and traceability with extensive key data collection opportunities. The year-long upgrade project development process has been a joint effort between Bühler and the Department of Grain Science and Industry. The project is on schedule to be commissioned at the end of August 2022.

We are deeply grateful to Bühler, Inc. (especially Hendrik Weichelt and Winson Tewira) for their many years of gracious support toward our educational endeavors.



Golf Tournament Registration Information

Our Mission

The mission of the Department of Grain Science and Industry is to advance the global grain and plant-based food, feed, and bioproduct industries through scholarship, research, and outreach.

Connect With Us

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