Food Science & Technology Department
Corvallis

Come in and learn what we do.
Professors

Chris Curtin
Fermentation microbiology with emphasis on brewing yeast, microbial ecology of beer production, application of genomic techniques in food science.

Lisbeth M. Goddik
Research on-site at creameries and focuses on sustainable dairy processes, specialty cheeses, and dairy product quality.

Paul Hughes
Distillation and sustainable processing towards zero distillery waste. Product quality: consistency and quality of botanicals used in gin.

Juyun Lim
Sensory science with emphasis on sensory perception and sensory methodology. Current research focusing on understanding the role of human sensory perception in food preference.

Dr. Curtin finds microbes to make fermented foods/beverages tastier!

Dr. Goddik helps industry produce better dairy products.

Dr. Hughes makes distilled spirits better.

Dr. Lim studies how humans taste and smell food.

Robert J. McGorrin
Flavor chemistry and trace volatile analysis, food analysis, chromatography and separations, spectrometry, and natural products chemistry.

Dr. McGorrin discovers new flavor molecules that improve the aroma and taste of foods.

James P. Osborne
Microbial spoilage of wine by lactic acid bacteria and Brettanomyces. Role of non-Saccharomyces yeast during winemaking process.

Dr. Osborne figures out how microbes make wine taste good or bad.

Si Hong Park
Food safety and microbiology using “omics” techniques. Understanding of gut microbiome changes supplemented with prebiotics or probiotics.

Dr. Park improves food quality through using microorganisms (i.e. probiotic yoghurt).

Michael H. Penner
Bio-based processes for the conversion of plant-derived biomass to fermentable sugars for bioproduct and biofuel production.

Dr. Penner seeks to improve food quality and sustainability through chemistry.
Michael Qian  
Flavor chemistry of wine and wine grapes.  
Flavor chemistry of dairy products.  
Volatile analysis.

Dr. Qian makes food and wine taste better.

Andrew S. Ross  
Fundamental and applied research of cereal grain components, wheat-based foods and bio-products from cereal grain fractions.

Dr. Ross brings food chemistry to life with relatable labs like coffee roasting.

Elizabeth Tomasino  
Relationships between wine sensory and chemical data; determination and importance of chiral aroma compounds in wine; differentiation of regional wine styles.

Dr. Tomasino figures out why wine smells like it does.

Neil Shay  
Bioactive compounds in fruits and vegetables that impact human metabolism and disease.  
Investigations on the health benefits of grape and wine consumption.

Dr. Shay researches how foods contribute to good health.

Joy Waite-Cusic  
Food microbiology with food safety emphasis; pathogen prevalence studies and risk assessment, method development and validation for detection of pathogens.

Dr. Waite-Cusic works with industry to maximize food safety and minimize spoilage problems.

Tom Shellhammer  
Brewing science and technologies related to beer production and quality, in particular hop chemistry, flavor and quality.

The Shellhammer lab studies hops, one of the main ingredients in beer, and assesses their flavor quality and how they affect beer quality.

Yanyun Zhao  
Development and characterization of new food processing and packaging techniques with emphasis on their applications in value-added fruit and vegetable product development.

Dr. Zhao creates really innovative packaging that keeps foods fresher, longer..... and you can eat it, too. She also finds cool ways to use products that would otherwise be considered waste.
Instructor/Advisors

Dan Smith
Dan guides you through your coursework like a Ninja. Did we mention, he also teaches food chemistry and scientific writing?

Zhenglun "Glen" Li
Glen helps fermentation students navigate their college program AND teaches how to produce foods sustainably!

Research Faculty

Aubrey DuBois
Aubrey manages the research winery and coordinates wine sensory studies.

Zak Wiegand
Zak works on food preservation processes like sending ice cream to the moon, among other things.

Academic Program Coordinator

Holly Templeton
Do you have a question and you're not sure who to ask? Start with Holly in the main office. Looking for an internship or job? She can help with that too!

Professional Faculty

Jeff Clawson
All things beer: Jeff manages and maintains the research brewery.

Robin Frojen
Robin instills the deep passion of cheese making in her students.

Sue Queisser
Sue runs taste tests for large food companies.