



Oregon State
University

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.

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



Lisbeth M. Goddik

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

Dr. Goddik helps industry produce better dairy products.



Paul Hughes

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

Dr. Hughes makes distilled spirits better.



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. Lim studies how humans taste and smell food.



Robert J. McGorin

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

Dr. McGorin 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. pro-biotic 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.



Elizabeth Tomasino

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

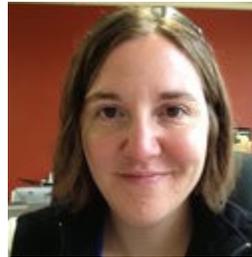
Dr. Tomasino figures out why wine smells like it does.



Andrew S. Ross

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

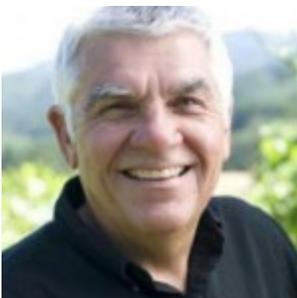
Dr. Ross brings food chemistry to life with relatable labs like coffee roasting.



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.



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.



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.



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.

Instructor/Advisors



Dan Smith

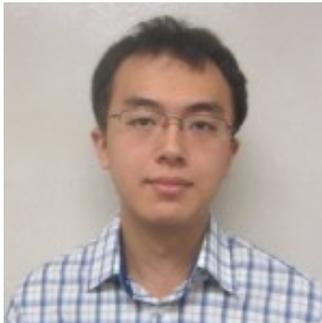
Dan guides you through your coursework like a Ninja. Did we mention, he also teaches food chemistry and scientific writing?

Academic Program Coordinator



Deborah Gould

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!



Zhenglun "Glen" Li

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

Professional Faculty



Jeff Clawson

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

(4-6 FST students work in the brewery).

Research Faculty



Aubrey DuBois,

Aubrey manages the research winery and coordinates wine sensory studies.



Robin Frojen

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

(~20 FST students work in the dairy).



Zak Wiegand,

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



Sue Queisser

Sue runs taste tests for large food companies.

(~20 FST students find work in the sensory lab).