



Desember 2014 December

The last words of 2014 ...

Unbelievably, I find myself reflecting on yet another year that has sped past. As I try to slow down to look back on 2014, I start to realise that although the year seemed to fly by, it has actually been a very successful year (although the December break will be very welcome!).

This year again saw the interest in Food Science as a discipline increasing, as we broke last year's record first year student numbers, with a class size of 82 this year! We also had a record of 60 Postgraduate students registered (38 MSc and 22 PhD) in 2014, with 17 MSc and 2 PhD's expected to graduate in the December and March graduations. These postgraduate numbers are made possible through the extensive multidisciplinary collaboration – we have active collaboration with a multitude of partners, including: ARC Infruitec-Nietvoorbij (a special word of mention to Prof Lizette Joubert and Dr Dalene de Beer), Biochemistry, Microbiology, Chemistry, Genetics, Process Engineering, Horticulture, Post-Harvest Technology, Animal Science, Soil Science, Agricultural Economics, Viticulture and Oenology and several industry partners.

These successes are only possible through the hard work of our staff – the dedication, commitment to excellence and passion of all the staff in this Department, are what really makes me proud! Every one of the staff give a 110% - whether it be in teaching, research, support, administration, finance or cleaning – teamwork is what makes great things possible! Speaking of staff, we have been blessed with three new staff members in 2014. In April, Dr Paul Williams and Ms Megan Arendse joined the Department as Lecturer and Technical Officer, respectively. The additional Technical Officer position has become necessary due to the increased student numbers that have to be accommodated in practical sessions. In August, Prof Pieter Gouws joined the Department from the University of the Western Cape. Prof Gouws is a Food Microbiologist and has been actively involved in the food industry for many years. I am confident that all three new appointments will add great value to the Department and I look forward to their contributions in upcoming years.

I wish all of you a very peaceful, restful and joyous summer vacations and Christmas!

May 2015 be a good Food Science year for all of us!

Dr Gunnar Sigge, Departmental Chairperson



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Prof Pieter Gouws joins Food Science @ Stellies

Prof Pieter Gouws formerly from UWC joined the Stellenbosch Food Science team since August 2014. We are privileged to welcome an all-round fine man and Scientist to this Department!

Some background ...

Pieter Gouws completed his BSc and BSc Honours at the University of Stellenbosch, followed by an MSc at Pretoria University. He then started to work in the Department of Microbiology at the University of Stellenbosch. Prof Gouws then took up an academic post at the University of the Western Cape where he obtained his PhD in Food Microbiology as part of a British Council scholarship at the University of Nottingham. During his academic career of 25 years at UWC he was promoted to Professor in 2010, and was Head of the Department of Biotechnology from 2009 – 2014, and project leader of the Food Microbiology Research Laboratory. He was also awarded an International Research Fellowship from the Society of General Microbiology in the UK to study the effect of PCR inhibitors complex food samples. He is also South Africa's representative on the International Commission of Food Microbiology and Hygiene.

His vision is to contribute to the enrichment of students' academic success and enhance their quality of life, promote a proactive approach to living a balanced lifestyle, offer scientific programs that will equip the students with the skills to adapt to an ever changing scientific world, ensure the marketability of undergraduate and post graduate students, develop a world class research centre for Food Microbiology and Safety and involve the food industries in research activities.

His research focus on developing new innovative technologies to improve food safety and aim to develop a nationally competitive and independent research program in molecular food safety, food microbiology, food processing and food biotechnology.

The pathogenic microorganisms that will be studied are *Salmonella*, *Staphylococcus*, *Listeria*, and *E coli*. The foods will include milk and milk

products, red meat, game, poultry and ostrich meat, Rooibos tea and ready to eat (RTE) food products. The research will be subdivided into the following; 1) Molecular based technology for the rapid detection and identification of food borne bacteria; 2) PCR assay for the detection of *Salmonella*, *E coli* and *Listeria*; 3) Novel non thermal processing technologies; 4) Biological control of pathogens in food; 5) Forensic DNA analysis to determine the origin of meat products; 6) The use of molecular methods to determine the antibiotic resistant patterns of pathogenic bacteria in food; 7) Microbial challenges of meat production.

We can already see the positive impact his positive approach to life has on the Department of Food Science. We hope for many fruit full years!



Prof Pieter Gouws

Photo: Anton Jordaan



25 Jaar ... kan dit wees?

Mev Daleen du Preez neem hier haar 25 jaar langdienstoekening in ontvangs vanaf die waarnemende rektor, Prof Leopold van Huyssteen tydens 'n glansgeleentheid wat vroeër vanjaar by STIAS aangebied is.

Daleen het haar loopbaan by die voormalige Verbruikerswetenskap Departement begin. Sy is 'n perfeksionis met 'n groot deernis vir ander en sy lewer daaglik 'n enorme bydrae tot die gladde verloop van sake hier by Voedselwetenskap.

Baie geluk en ons wens vir jou nog hope vrugtevolle, vreugdevolle jare!

PASUFONS meeting held in Stellenbosch



PASUFONS (Partnerships to strengthen University Food and Nutrition Sciences training and research in Eastern and Southern Africa) is a collaborative project funded by the European Union under the ACP-EU EDULINK II program (www.pasufons.org). The meeting was held at SU, Food Science Department and attended by the Principal Investigator, Prof John Muyonga and colleagues from Makerere University, Uganda Jomo Kenyatta University of Agriculture and Technology (JKUAT), Kenya and Industry Stakeholders from both Uganda and Kenya.



From left to right: Dr Arnold Onyango (JKUAT, Kenya), Ms Sophie Nancy (Makerere University), Uganda, Dr Eve Kasirye-Alemu (Industry Stakeholder, Uganda), Mr Francis Juma Wachio (Industry Stakeholder (Kenya), Prof John Muyonga (Makerere University), Prof Kamau Ngamau (JKUAT, Kenya) and Prof Marena Manley (Stellenbosch University).





Voedselwetenskap **OMGEEPROJEK** 2014

Die Omgeeprojek is vir nog 'n jaar suksesvol van stapel gestuur. Dit is verblydend om te ervaar hoe die projek oor die afgelope aantal jare gegroei het. Ons kon vanjaar Kerspakkies aan die inwoners van die volgende instansies lewer, nl Molenhof, Kayamandi dienssentrum, Utopia asook die wyer Stellenbosch omgewing. Die pakkies word uitgedeel aan behoeftige ouer persone wie deur die dienssentrum hoof van Azaleahof identifiseer word.

Daar is groot waardering vanaf Departement Voedselwetenskap teenoor Laerskool Hendrik Louw in die Strand wat vir die tweede jaar ruimskoots bygedra het tot ons projek. Hartlike dank aan Alrika Serfontein wie die inisiatief geneem het, mnr John Reyneke skoolhoof van Hendrik Louw wie toestemming gegee het vir die projek asook die sekretaresse Marina de Milander wat die invorderings gekoördineer het.

Dankie aan die personeel en vriende van Voedselwetenskap vir jul ruim bydraes. Ons wil graag vra dat julle hierdie boodskap ook aan ander oordra en in die proses vir ons help om jaarliks meer persone in erge nood te help. Indien jy voel om in 2015 by hierdie projek betrokke te raak, kontak gerus vir Daleen du Preez by mmdp@sun.ac.za vir meer inligting en riglyne.

Dankie aan almal wat die woorde van Ralph Waldo Emerson uitgeleef het.

*As jy gee, moenie onthou nie
As jy ontvang, moenie vergeet nie.*



Daleen du Preez en Marilet Laing help om 65 kerspakkies op te te laai vir verspreiding onder behoeftige bejaardes in Stellenbosch.



Foto bo en links:
Leerders van Laerskool Hendrik Louw in die Strand met hul bydraes vir die kerspakkies.

World FOOD day, 16 October 2014

<https://www.wfp.org/stories/10-hunger-facts-2014>

Probably the most argued issue in the World of Food amongst the privileged in 2014 was,

‘to BANT or not to bant?’

“What do YOU think about the Noakes diet?”

In the mean time the WORLD population is starving ...



- A **third of all deaths** in children under the age of five in developing countries are linked to under nutrition. (Source: [IGME](#), 2011)
- In the developing world, **one child in four** is stunted, meaning that their physical and mental growth is impaired because of inadequate nutrition. (Source: [The Lancet](#), 2013)

And still unbelievable amounts of food are wasted annually...

- Every year, consumers in industrialized countries waste almost as much food as the entire net food production of sub-Saharan Africa (222 million vs. 230 million tons).
- The amount of food lost and wasted every year is equal to more than half of the world’s annual cereals crops (2.3 billion tons in 2009/10).

http://www.worldfooddayusa.org/food_waste_the_facts

World **FOOD** DAY
16 October

Every 3.6 seconds a person dies of hunger...

Make a change by donating non perishable food till the 16th of October!!!

1. Bring **non perishable** food to the Food Science department
2. Place it in your year box outside the secretary office
3. Celebrate Word Food Day by making a difference

BE THE CHANGE

Ivanhoe Daniels attended International summit in California, USA

I Daniels

Attending the PMA Fresh Produce Summit Convention and Expo was the most insightful and educational experiences for me to date. I attended as part of the Pack Family careers pathways program a branch of the PMA who aims to introduce fresh talent to the Food Production Industry. I was nominated by the AgriScience Faculty and partly sponsored by Rhodes Food Group.

The days preceding the actual summit was filled with activities which included a trip a salad processing facility and different workshops concerning different topics to empower us (students) as we are about to go into the Food Industry. One of the sessions that really stood out for me was the predictive index where we got an in-depth analysis of our different individual personalities and how this affects the type of job we will be able to do and enjoy one day. The aim of this session was to paint each person a picture of their ideal job and work environment so that you would never have to “work another day”. As part of the program I also got the opportunity to attend a range of workshops and educational talks with topics ranging from new colour trends for the upcoming future to ways to spark innovation during times of change. These educational sessions were hosted by key role players in the produce industry as well as young vibrant individuals who are revolutionising the industry today. One of the workshops that I really found interesting was one on marketing to generation Z. Here the speakers addressed the buying behaviours of the next generation of consumers and how marketing strategies and product design should adjust to the needs of these individuals.

The biggest attraction of the summit and the reason why more than 26 000 people from 60 countries attend the convention is the expo. This year a records number of more than 1090 exhibitors from all over the world came to Anaheim, California to display their latest products and services. This year also included a beautiful flower pavilion which contained a kaleidoscope of fresh flowers adding a bit of colour to the floor. The most attractive thing about the produce industry was the open heartiness and overwhelming generosity of the people working in it. They really display a culture where everyone is family no matter from where you are. My overall experience of the summit was really enlightening and I wish more students could get the opportunity to attend this ground breaking event.



Ivanhoe Daniels (far right) from Food Science SU with 2 other delegates attending the PMA summit in California, USA.



Sandra Balet paid a visit to University of Queensland

S Balet

I visited Australia, the University of Queensland (UQ) as an occupational trainee under the School of Agricultural and Food Sciences, Faculty of Biosciences. The University is based in South Australia, Brisbane City, where I spent five weeks of my visit. The purpose of my visit was to optimise one of my methods, Polymerase Chain Reaction (PCR) which is part of my MSc program and also to be trained on how to perform Size Exclusion Chromatography (SEC).

My work at the University of Queensland was under the supervision of my Co-Supervisors, Prof Glen Fox. I had an opportunity to work with his PhD students Manuel and Peter who have used the same methods I am currently using.

What I found interesting about working at UQ Laboratories, is the online training modules and workshops which are compulsory before starting any work at the lab, followed by assessments with passing marks of 80%. However, the labs are well equipped and the University is beautiful with good facilities.

In conclusion, I can proudly say the visit was very successful and we were able to get good results despite of one year we spent on PCR optimisation. In addition, I have come in contact with new researchers who are also interested in cereal science and starch. Finally, I have made new friends.

With that, I would like to extend my thanks to my supervisors, Food Science Department, Institute for Plant Biotechnology, and my colleagues from both Stellenbosch University and Queensland University and mostly the *Wintergraantrust* / Winter Cereals Trust for funding.



Sandra doing sight seeing in Brisbane, Australia



Product development **SPRING 2014**

BisCÁpple (1)

Crunchy shortbread on a stick filled with sweet apple jelly encased in milk chocolate, dipped in yoghurt coating.



MEAN CREAM (2)

A bean based ice cream, sandwiched between two layers of multigrain, salted, black wafer.



Happy O's (3)

Crispy oat rings dipped in a Peanut Butter syrup and covered with creamy white chocolate



SweetO's flakes (4)

Fermented sweet potato-based gluten free, crunchy breakfast cereal with a cinnamon sugar dusting.



Delumos – Sweet beanitos (5)

Sweet, crisp and crunchy, custard vanilla and/or cocoa flavoured bean chip, covered with rich and creamy white chocolate



Group 1: Jozanne du Plessis, Janie van Deventer, Nico Walters, Zandr  Germishuys, Arn  Kotze, Lize Hanekom

Group 2: Rijan Kelder, Marli le Roux, Felix Bekker, Brigitta Florentino, Ren e Crous, Lush  February



Winners of the SAAFoST prize for 'best product & presentation'.

Group 3: Cardr  Oppelt, Nicolene Els, Carla Vernooy, Kate Sendin, Neil Miller

Group 4: Terri-Lee Kammies, Shaun Booysen, Madelein Lingenfelder, Uriel Filiba, Wendy Dzviti



Winners of the SAAFoST prize for 'product with best commercial potential'.

Group 5: Jade-Mare Classen, Sheree-Lee De Waal, Ayanda Myende, Stephanie Paulus, Ivanhoe Daniels (absent).



Bianca Jolley's European experience

B Jolley

From 7 July to 24 July 2014 I attended the International Summer Lab program at the Hochschule Osnabrück in Germany. The Summer Lab program is designed for both undergraduate and post-graduate students, of which I attended the program focussed on Food Process Design. The course focuses on new and emerging process design technologies within the food industry such as, Pulsed Electric Field (PEF), High-pressure homogenisation (HPH), High pressure processing (HPP), etc. Being attended by Food Science students from all over the world, it gave me the opportunity to make friends with so many interesting people from such different backgrounds. The course is run in conjunction with the German Institute of Food Technology (DIL), where we were able to work hands-on with lab-scale versions of many different processing machines, whilst learning from and working with leading Food Scientists in their respective fields.

I was lucky enough to be able to visit both Berlin and Amsterdam, during my time in Europe and was fortunate to be there during the Final of the Soccer World Cup, which was an amazing and indescribable experience.

Being able to experience student life and attend a university in a foreign country is an amazing experience and allows you the opportunity to open your eyes to the wider world of Food Science. If ever given the opportunity to study whilst travelling abroad I would highly recommend it.

Bianca is a final year MSc student @ Food Science, SU.



Bianca Jolley in Germany
@
Hochschule Osnabrück





Winner of 'Young Research Award'

Theresa Beelders has won yet another award for her research. At the past 62nd International Congress and Annual Meeting of the Society for Medicinal Plant and Natural Product Research, held in Portugal, she was one of four recipients of the Young Researcher Award for best oral presentation.

The title of her talk was "Cyclopia genistoides (Honeybush) - a rich source of bio-active xanthenes and benzophenones".

Theresa is currently a second year PhD student under the supervision of Prof Lizette Joubert and Dr Dalene de Beer of the Post-Harvest & Wine Technology Division.

Congratulations!

IPSA Gold Pack finalists & winners 2014

The Department of Food Science had 7 finalists at the IPSA Gold Pack awards 2014 held in Cape Town, namely Marli le Roux, Cardré Oppelt, Zandré Germishuys, Renée Crous, Nicolene Els, Kate Sendin and Carla Vernooy on the photo with Dr Gunnar Sigge & Prof Marena Manley from Food Science, SU.

The brief was to find a packaging solution for their Food Science Product Development product of the first semester of 2014.

IPSA Gold Trophy: Nicolene Els with 'Le Lait' drinking pouch.

IPSA Silver Trophy: Zandré Germishuys with 'Rooibos cookie dessert in mini tea cup'. Zandré also received a judges special mention for 'Innovative Rigid Plastic Solution'.

IPSA Bronze Trophy: Kate Sendin for 'Le Lait' flavoured milk in liquid carton.

Marli le Roux also received a special mention by the judges for 'Out of the Box Thinking'.



Let's go USA



A Lombard



Anina Guelpa, PhD student attended the AACCI (American Association for Cereal Chemists International) in Providence USA, where she presented a poster and oral on her PhD work.

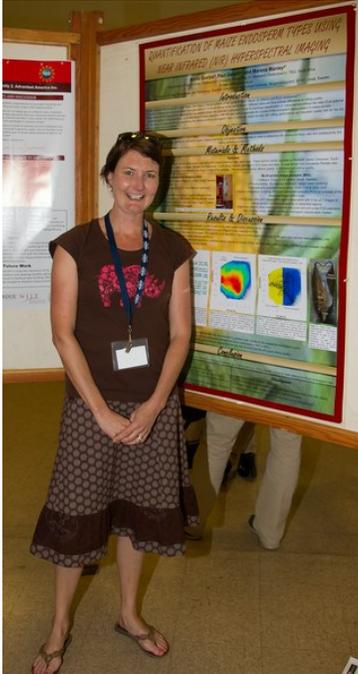
Anina was the sole winner of the Cereal Science and Technology (South Africa) CST-SA sponsorship to attend this conference in the United States of America.

This was an excellent opportunity to be able to attend one of the biggest conferences of its kind. This conference was well attended by more than a thousand delegates and thus a very positive experience.



Sightseeing around Boston & Providence, USA





In October 2014 Anina packed her bags again, this time for Chambersburg, Pennsylvania, USA to present a poster at the 17th International Diffuse Reflectance Conference.

She was one of five Travel Fellows whom were sponsored by the Conference originators to attend this conference. Anina had the privilege of meeting Karl Norris the founder and father of NIR Spectroscopy.

“It is our choices, that show what we truly are, far more than our abilities.” J.K Rowling

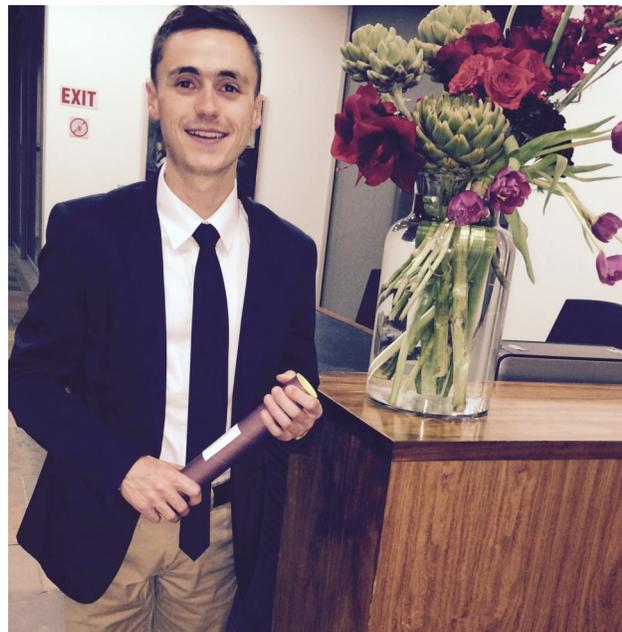
Francois Olivier is vereer met 'n rektorstoekenning vir sy uitnemende akademiese prestasie aan die Universiteit van Stellenbosch.

Hiermee is hy aangewys as top student in die Agriwetenskapfakulteit met 'n trotse gemiddeld van 82%.

Hy het ook die SAAFoST Akademiese Prestasie toekenning vir die student met die hoogste gemiddelde persentasie (79%) oor 'n 4 jaar tydperk tydens sy voorgraadse studies ontvang.

Francois is tans besig met 'n MSc in Voedselwetenskap. Hy is baie gedissiplineerd en sy werksetiek is 'n voorbeeld en inspirasie.

Baie geluk met hierdie uitsonderlike prestasie!



Rektorstoekenning 2014





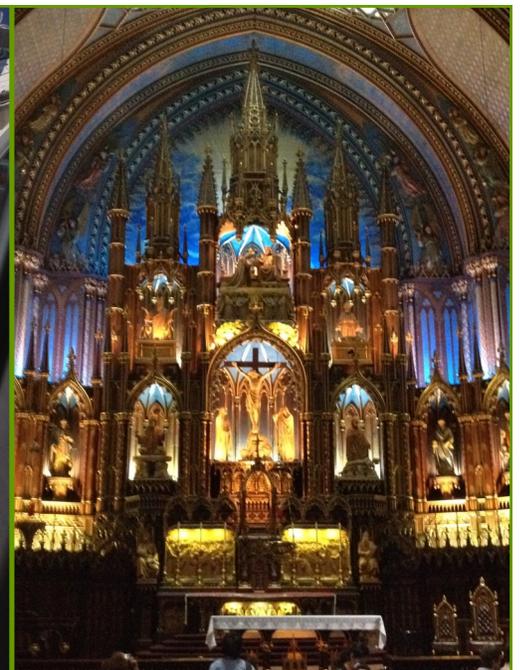
Uganda Germany Kenya Canada

I was very fortunate to travel overseas on several occasions during 2014. My first trip overseas was to Germany, where I attended the Expert Information Seminar and Technology Tour on “Wastewater and Waste Management” (4–10 May). This seminar also included visits to IFAT – the World’s Leading Trade Fair for Water, Sewage, Waste and Raw Materials Management. Something to experience – 3081 exhibitors on 230 000 m² of exhibition space. In June, I attended the launch function of the PASUFONS project (see details elsewhere in the Newsletter), held in Nairobi at the Jomo Kenyatta University of Agriculture and Technology (JKUAT). This was followed by a visit to Makerere University in Kampala, Uganda – this time to act as External Examiner of their undergraduate modules and programme. Lastly, I attended the 17th IUFOST World Congress of Food Science and Technology, Montreal, Canada, 17 – 21 August 2014. This was again a very stimulating Congress, with a strong underlying theme highlighting the important role that Food Science and Nutrition will have to play in ensuring Food and Nutrition Security.

On top of the Zugspitze – the highest peak in Germany.



The beautiful Notre Dame Cathedral in Montreal.



NIR training @ Food Science, SU



16 – 19 September 2014

The Department of Food Science's NIR research group hosted a very successful

Near-infrared Training Course @ Stellenbosch University.

A Short Course in the Practical Implementation of Near-infrared Spectroscopy for the User

Presented by

Juan Antonio Fernandez Pierna & Pierre Dardenne

Centre Wallon de Recherches Agronomiques, Gembloux, Belgium



Rome in December

Dr Paul Williams attended the 5th International Association for Spectral Imaging (IASIM) conference in Rome, Italy from 3 to 5 Dec 2014 where he presented an oral presentation, titled:

"Spectral imaging: a tool for maize grading".

He will be staying in Rome after the conference to spend a few days with Dr Federico Marini doing advanced image analysis in Matlab.





Prysuitdeling 2014 Prize giving



1. KITTY SIMMONS-PRYS R400

Megan Twentyman-Jones

Jaarliks aan 'n derdejaar-BSc Voedselwetenskapstudent wat die hoogste gemiddelde persentasie in Voedselwetenskap 214 Kommersiële Voedselprosessering Preservering I en Voedselwetenskap 244 Kommersiële Voedselprosessering Preservering II behaal het.

2. BESSIE RETIEF-PRYS R500

Janie Van Deventer

Jaarliks aan 'n finalejaar-BSc Voedselwetenskapstudent met die hoogste gemiddelde persentasie in die module Sensoriese Analise

3. MIMSIE SMIT-PRYS R750

Carla Vernooy

Jaarliks aan 'n finalejaar-BSc Voedselwetenskapstudent met die hoogste gemiddelde persentasie in die module Voedselwetenskap 344, Plantaardige Voedselprodukte.

4. NONNA RABIE-PRYS R2500

Kate Turner

Oorhandig deur: Dr John Steer (seun van Nonna Rabie)

Jaarliks aan 'n tweedejaar-BSc Voedselwetenskapstudent vir die beste akademiese prestasie behaal in sy eerste studiejaar vir alle modules.

5. DEPARTEMENT VOEDSELWETENSKAP-PRYS: R600

Carin-Marié Engelbrecht

Jaarliks aan 'n derdejaar-BscVoedselwetenskapstudent. Betrokkenheid by en algehele belangstelling in Voedselwetenskap as studierigting.

6. DEPARTEMENT VOEDSELWETENSKAP-PRYS: R400

Micola Nortje

Jaarliks aan 'n tweedejaar-BscVoedselwetenskapstudent. Betrokkenheid by en algehele belangstelling in Voedselwetenskap as studierigting.

7. DEPARTEMENT VOEDSELWETENSKAP-PRYS: R300

Paula Smit

Jaarliks aan 'n eerstejaar-BscVoedselwetenskapstudent. Betrokkenheid by en algehele belangstelling in Voedselwetenskap as studierigting.

8. JEANNE MARIE VAN DER POEL -PRYS: R2 000

Arné Kotze

Jaarliks aan 'n finalejaar BSc Voedselwetenskapstudent. Betrokkenheid by en algehele belangstelling in Voedselwetenskap as studierigting.

9. MATTIE JOOSTE (voorgaadse) PRYS: R6 700

Janie Van Deventer

Jaarliks aan 'n finalejaar BSc Voedselwetenskapstudent met die hoogste gemiddelde persentasie oor die eerste drie studiejaar vir alle modules.

10. MATTIE JOOSTE (nagraadse) PRYS: R9 500

Ebrahiema Arendse

Jaarliks aan 'n PhD (Voedselwetenskap)-student met die beste nagraadse akademiese prestasie in MSc (Voedselwetenskap).

11. SASKO-PRYS: R11 500

Paula Louw

Oorhandig deur: Kim O'Kennedy

Jaarliks aan 'n derdejaar-BSc Voedselwetenskapstudent met die hoogste gemiddelde persentasie oor die eerste twee studiejaar vir alle modules.

Pryse reeds vroeër vanjaar toegeken

Suid-Afrikaanse Vereniging vir Suiweltegnologie R2000

Janie Van Deventer

Finalejaar student met die hoogste gemiddelde persentasie in eerste drie studiejare vir alle Voedselwetenskapmodules.

The Aubrey Parsons Study Grant: R20 000

Neil Miller

Academic Achievement Award: R1 000

Francois Olivier



Carla Vernooy, Megan Twentyman-Jones, Arné Kotze, Paula Smit,
Dr Gunnar Sigge, Janie van Deventer, Micola Nortje, Paula Louw,
Kate Turner & Carin-Marié Engelbrecht.



Research Funders

WRC/WNK (Water Research commission)

Sasko

NRF

Westfalia

Wintergraantrust

Maize Trust

Sorghumtrust

SAMPRO

University of Stellenbosch

International Atomic Energy Agency

Suid-Afrikaanse Vereniging vir Suiwel-

Tegnologie

WINETECH

Departement Landbou

Agricol Niche Brands

Sponsors

Nampak

Orley Foods

Sasko

Distell Corporation

SAAFoST



Thank you to the following Factories whom allowed our students to visit in 2014

Pioneer Foods

Duens Bakery

CONSOL

SABM

Nampak R&D Nampak BevCan

Nampak DivFoods

Chill Beverages

Cape Fruit Processors

Hepro



Gradeplegtigheid 2014 Graduation

After years of hard work this is the day everybody is looking forward to. December 2014 the University of Stellenbosch will be awarding 4840 degrees & diplomas.

Food Science students' appointment is set for 9 December 2014 @ 5:30 pm, DF Malan Memorial Centre, where the University will be awarding 20 BSc Food Science degrees at the December graduation ceremony.

Janie van Deventer will receive this degree *cum laude*.

Seven MSc degrees will be awarded to the following students:

Stephanie Bosman (*cum laude*), Bianca Jolley (*cum laude*), Alex Bergh (*cum laude*), Desré Slogrove (*cum laude*), Hussein Zaharan (*cum laude*), Abebanji Oluwelo (*cum laude*) and Rorisang Valashiya.

Greta Geldenhuys will receive her PhD with the title of her study:

Egyptian geese (*Alopochen aegyptiacus*): Sensory, biochemical and physical meat quality as affected by gender, diet and ageing.

Quite a number of students also made the deadline to graduate at the March 2015 graduation ceremony. More details about that in a later issue.

There is a famous proverb that says: '*Grow where you were planted*'.

Take your knowledge to the world and make a difference.

From the Department of Food Science, congratulations!



From all of us at Food Science,
we hope that you will have a joyous festive season
& a very prosperous 2015.

On a personal note ...



Micah Mark Arendse was born on the 13th of September 2014 to the proud parents of Megan & Ashwin Arendse.

We hope this boy will bring you great joy & love in all the years to come.

We are looking forward to Megan's return to the Department in January 2015.



Natashai Achilles is sedert 2014 'n nuwe gesig in die Voedselwetenskap Departement se blinker gange! Sy is 'n groot aanwinst vir ons Departement en ons hoop dat sy 'n lang en gelukkige verbintenis met US sal hê.



Wendy Buys, MSc student & Ruan Beneke, ook 'n oud-Matie het vroëer vanjaar hul verlowing bekend gemaak.

Baie geluk en 'n mooi toekoms saam!



Amélie Hunlun is op 28 Februarie 2014 gebore. Cindy (PhD student) en Tinus Hunlun is haar trotse ouers.

