

Seeing things from a different angle ...

Have you seen Simonsberg from this angle?

This is what it looks from the top of Botmaskop. The views from there are spectacular.

One can see Malmesbury, Tableview, Table mountain, all the way to Hangklip. It is quiet.

The most amazing thing about standing on top of a mountain is that life in the valley just seems to go on and on ...

That made me realize how lucky we are. We work in one of the most picturesque university towns in the world. Yes, we have our own struggles, but wow, do we have a spectacular view?!

Sometimes we have to climb to the top of one mountain to get a clear view of another one. Paul Williams & Megan Arendse, welcome to our Department.

We hope you have a bright future here at Food Science.

Prof Marena Manley, congratulations with your outstanding and much deserved award.

Let us all count our blessings & keep up the good work that enabled us to achieve our previous successes.

Newsletter

A Lombard





The South African Academy for Science and Art (*Suid-Afrikaanse Akademie vir Wetenskap en Kuns)* honoured academics from Stellenbosch University (SU) at an awards ceremony hosted in the HB Thom Theatre on Friday 27 June 2014.

Prof Marena Manley, Food Science Department, SU is this year's recipient of the Medal of Honour of the Faculty of Natural Sciences and Technology. This Medal of Honour is awarded for achievements and contributions related to the promotion and development of the subject area concerned and can be awarded only in exceptional cases. This is an exceptional achievement and we are very proud!

Photo left: Dr Gunnar Sigge (Food Science Chairperson)& Prof Marena Manley at the awards ceremony held at the HB Thom Theatre.

Photos: Pia Nänny, SU

THE WORLD WALKS FOR WATER & SANITATION 2014

Some Food Science post-grad students (Lené, Kirsty & Wendy) joined a walk on Campus earlier this year to promote the 'Clean water 4 all' campaign, hosted by the Faculty of Natural Science, SU.

The World Walks for water and sanitation is a global mobilisation event demanding action across the world to address the water and sanitation crisis.

Kirsty & Wendy's MSc studies also involve the quality and safety of water in our local rivers.



Food Science Post-grads on an exchange program @ Wageningen

Kirsty Giddey, Sarah Erasmus, Karla van Zyl and Stephanie Bosman, MSc students from the US Food Science Department went on a three month exchange program to Wageningen University in the Netherlands earlier in 2014. Kirsty did modules on Food Toxicology, Sarah did Food Chemistry and Biochemical Analysis of Food, Karla did Food Quality Management and Stephanie's study was on Sustainable Food and Bioprocessing.

The program is funded by SAVUSA (South Africa-VU Strategic Alliances) and besides the hard work it was also a wonderful opportunity to explore a different culture and see a bit of Europe.



Food Science & Biochemistry couple graduate together – tackling some of the continent's problems together!

Dr's Cristiano and Custodia Macuamule a couple from Mozambique were among 123 graduates who received their doctoral degrees on Thursday 24 April 2014.

They received their doctoral degrees in Biochemistry and Food Science respectively. Cristiano's research focused on the development of new drugs to combat malaria especially since existing drugs do not have the desired effect against one of the most dreaded malaria parasites.

In her study Custodia established that the bacterium that causes bovine-tuberculosis (bTB) in humans and many animal species can be eradicated in milk thanks to a fermenting period of 60 hours. These methods work even better when a specific anti-microbial agent is added to the fermenting milk.

Dr Melanie Nieuwoudt,

PhD graduate from Food Science in conjunction with the Biochemistry Department has come a long way ...

All the way from the popular guest farm Krom river, close to Stadsaal caves in the Cederberg to the development of a new method to enable beer brewers to consistently make a beer with a stable foam head as well as a longer shelf life.

Her findings will soon be published in the international Food Chemistry Journal and are already applied in Industry by SABMiller, funders of her project.

In the meanwhile she will be taking her knowledge and skills back to the family farm. Her next big mission is to establish the much dreamed about Ceder Brew brewery on this farm.

So in the not so distant future you will be able to crack a bottle of home brewed Kurper Ale, Yellowfish Lager, Sand Fish Weiss or Chubbyhead Stout all named after indigenous fish species from the local Krom river.

She's planning to devote at least a year to this project. All our best wishes!



From left to right: Prof Corli Witthuhn (Custodia's study leader), Dr Custodia Mucavele Macuamule, Dr Cristiano Macuamule and his study leader Prof Erick Strauss.



Dr Melanie Nieuwoudt

Success is stumbling from failure to failure with no loss of enthusiasm." — Winston Churchill

More graduation news from the April 2014 graduation

Two PhD graduates & six MSc's graduated

Brigitte Du Preez received her MSc Food Science CUM LAUDE! (with her parents on the photo)



Another 5 MSc's were rewarded to ... Wilhelmina Aindongo Ebrahiema Arendse Arina Cronje Louise Robertson Schalk van der Westhuizen

Six BSc Food Science degrees were also awarded.



Schalk, Louise, Wilhelmina & Brigitte at the April 2014 graduation ceremony, receiving their MSc's

Congratulations!



Kate Turnen, 2013's top performing 1st year

At a SAAFoST meeting held at the beginning of 2014 in Stellenbosch, Kate Turner, a second year Food Science student received a book prize for having the highest average mark as a 1st year student.

Nick Starke sponsored the prize in memory of Jan Hofmeyr, one of the 1st Food Science graduates at this Department. Gunnar Sigge presented the prize.



Rooibosch cookea



Cadre Oppelt, Carla Vernooy, Lushe February, Renée Crous, Zandré Germishuys







Veg Poppers

Ayanda Myende, Ivanhoe Daniels, Stephanie Paulus, Kate Sendin, Nicolene Els, Sheree-lee de Waal





Le Milky





Jade-Mare Classen, Shaun Booysen, Terri Lee Kammies, Uriel Filiba, Jozanne du Plessis

Filla Jacks

2014 May winners



Felix Bekker, Madelein Lingenfelder, Neil Miller, Lise Hanekom, Arne Kotze



The brief was to develop a

- Guilt-free, indulgent product
- With a shelf-life of at least seven days
- Which had to be microbiologically safe

These 5 teams were in very tight competition with each other, but in the end, Group 3 walked away with the R2500 SAAFoST prize for 'best overall project & presentation. CONGRATULATIONS!

Guilt-free indulgence



Claire Kirkby got married to Simon Pauck on 15 March at Eikehof wine estate in Franschhoek.

Jamielah Abrahams, Food Science student gave birth to this handsome little boy, Zuhayr on 17 May 2014.

Rector's awards

A record number of eight Rector's awards were awarded to members of staff at Food Science in 2014. Congratulations goes to:

Prof Marena Manley, Dr Gunnar Sigge, Ms Nina Muller, Chisala Ng'andwe, Daleen du Preez, Petro du Buisson, Veronique Human & Eben Brooks





The new kids on the block ...

Dr Paul Williams & Ms Megan Arendse (photo left) are both newly appointed at the SU Food Science Department.

Paul, a Stellenbosch Food Science alumni, accepted a lecturing position at Food Science after working at SAGL in Pretoria. Megan completed her MSc at UWC in 2012 and after lecturing in 2013, decided to join the Stellenbosch Food Science Department. Here they are at a small welcoming function held in April.

'n Groot Eikeboom het geval in Victoriastraat, Stellenbosch



The Department of Food Science, with the rest of Stellenbosch, was shocked and deeply saddened by the sudden passing of our beloved Rector, prof Russel Botman.

He was a true leader, icon of HOPE and inspiration to many.

Prof Botman, we hope to do your legacy proud.

We will remember prof Botman with great admiration and respect and would like to share our condolences with his wife and family.