



This week's issue of AMSA eNews features

- Register to Attend the AMSA 68th RMC
- Board Nominations Are Due March 15th!
- Tyson to Host AMSA Student Leadership Conference
- Undergraduate Student Scholarships Are Still Available
- Student Membership Update:
 - AMSA Announces SLC Scholarship Winners
 - Register for the Iron Chef Competition
 - Nominations are Open for the 2015-16 AMSA Student Membership Board of Directors
- Texas Tech University and Clarendon College Win Houston
- Register for the Upcoming AMSA Webinars
- Upcoming Meetings
- Check out the AMSA Meat Science Career Center to see the current openings!

Be sure to follow AMSA on **Twitter**, like us on **Facebook** and check the **Website** daily to stay up to date on important AMSA information!

The Reciprocal Meat Conference is just around the corner. Are you ready?

RMC 2015 Checklist



Lodging – Have you made your hotel reservations? If not, note that the Cornhusker Marriott is now sold out. A few rooms at our special group rate are still available at the Embassy Suites Lincoln and Holiday Inn Downtown. Book your room now online ([link](#)) or by contacting Kelly at (404) 842-0000 before our room block sells out.



Registration – Register now to take advantage of the early bird registration rate which will close on April 30th. Keep in mind that you must be a member to be eligible for the discounted member rate. [Click here to register online today!](#)

See you soon in Lincoln!

Call for Recommendations - AMSA Officer and Director Election

The Nominating Committee is issuing a call for recommendations to help them in selecting qualified and willing candidates for office. You will be electing three

AMSA Membership Information:

To update your AMSA membership information please [click here](#):

AMSA's Sustaining Partners

Diamond Sustaining Partner:

Cargill
Elanco Animal Health

Platinum Sustaining Partner:

Smithfield Foods
Zoetis

Gold Sustaining Partners:

Hormel Foods, Inc.
Merck Animal Health
National Pork Board
Tyson Foods, Inc.

Silver Sustaining Partners:

ADM
ConAgra Foods
Corbion Purac
DuPont Nutrition & Health
Hawkins Food Ingredients Group
Hillshire Brands Company
Iowa State University
Kraft Foods Inc./Oscar Mayer
JBS, USA
Johnsonville Sausage Company
Kemin Food Technologies
Sealed Air's Cryovac® brand
Texas Tech University
International Center for Food Industry Excellence

Bronze Sustaining Partners:

Certified Angus Beef
ICL Food Specialties
IEH Laboratories & Consulting Group

directors, a treasurer and a president-elect who will start their duties at the end of RMC in June.

If you or someone you know would be a good candidate for board service, please visit www.meatscience.org/elections and submit a recommendation. Self-recommendations are welcome.

We need to finish up this phase of the process by Sunday, March 15, so submit your nomination today!

If you have questions or need additional information, contact [Robert Delmore](#) or [Thomas Powell](#).

Tyson to Host AMSA Student Leadership Conference

The AMSA Student Membership Board of Directors is excited to announce that 86 students from 13 universities will be attending the AMSA 2015 Student Leadership Conference in Springdale, Arkansas this Friday and Saturday.



Students will start Friday morning, March 13, with tours of the Cryovac and a Tyson poultry processing plant after a morning of tours students will head over to the Tyson Discovery Center. Tyson's food technologists and chefs will share their knowledge with student members that afternoon in a workshop setting to help students prepare for an Iron Chef competition the following morning.

Saturday, March 14, after the Iron Chef competition, the focus of the conference will turn towards becoming a professional where we will bring in Dale Carnegie training and concentrate on two main modules: handling mistakes and communicating to lead. This training will be sure to impress industry professionals and provide you with a competitive lead on internship and career opportunities!

The Leadership Conference is co-sponsored by the AMSA Student Membership, AMSA Educational Foundation, American Society of Animal Science, Merck Animal Health and Tyson Foods, Inc.

So watch the AMSA Facebook and Twitter accounts for live updates from this exciting educational opportunity!

Student Scholarship Opportunities

RMC Undergraduate Scholarship Application Deadline Extended

There is still an opportunity to apply for the RMC Travel scholarship. There is one undergraduate award still available. Interested applicants should apply by April 1st to be considered. More information can be [found here](#).

Kerry Ingredients
Land O'Frost Inc.
Maple Leaf Foods
Oklahoma State University
Perdue Foods
Seaboard Foods
USDA, AMS, Livestock, Poultry
and Seed Program
U.S. Meat Export Federation



To make a donation to the AMSA Educational Foundation please click below!

**AMSA Educational Foundation
General Fund - used in the area
of greatest need**

AMSA Meat Judging Fund

Mentor Recognition Funds

- *Melvin "Hunter" Hunt (supports student travel to international meetings)*
- *Robert G. Kauffman (support meat science student development)*
- *William Moody (supports meat science students)*
- *Robert Rust (supports meat science students)*
- *H. Russell Cross (supports meat judging and student activities)*
- *Robert Cassens (support PhD students)*
- *C. Boyd Ramsey (supports undergraduate students)*
- *Jimmy Wise (support meat judging activities)*
- *F. C. Parrish (support will endow AMSA student activities)*
- *Dell Allen (supports meat judging)*
- *John Forrest (supports AMSA programs)*
- *Dale Huffman (supports AMSA programs)*
- *Robert Bray (supports R.C. Pollock Award)*
- *Vern Cahill (supports R.C. Pollock Award)*
- *C. Ann Hollingsworth (supports student scholarships)*

AMSA Undergraduate Student Research Poster Competition Extended

In an effort to help encourage and engage AMSA students in advancing the well-being of the meat industry through research, we are excited to announce that the Ann Hollingsworth and Dale Huffman AMSA Educational Foundation Mentor Recognitions will be sponsoring three scholarships in the amount of \$1000, \$750 and \$500 for the AMSA Undergraduate Research Competition at the 2015 RMC in Lincoln, NE.

The purpose of the AMSA Undergraduate Student Research Competition is to encourage students to engage in high quality, sound and pertinent meat and poultry research; gain experience in presentation of scientific papers; demonstrate poise and mental agility before their peers; and develop skills in effective communication for dissemination of research information.

Participants must hold membership in the American Meat Science Association at time of entry (March 31). Only two students from one university may enter the Undergraduate competition. For more information regarding poster guidelines please visit the [AMSA website](#). So make sure you submit your intent no later than March 31, 2015, to [Deidrea Mabry](#).

Student Membership Update

AMSA Announces Scholarship Winners for the 2015 Student Leadership Conference

Congratulations to this year's winners of the Student Leadership Conference Travel Scholarship! We had several talented and qualified applicants this year. The winners of the undergraduate student awards are Darby Gonzales (Texas Tech University) and Rachael Ann Detweiler (University of Georgia). The winners of the graduate student awards are Megan Jean Webb (South Dakota State University) and Devin Gredell (Texas Tech University). The Student Leadership Conference will be held this weekend at the Tyson Discovery Center in Springdale, AR.

Register for the Iron Chef Competition Bo Hutto, Texas Tech University, AMSA Student Board

RMC is rapidly approaching this summer in Lincoln, Nebraska, and with it the Iron Chef product development competition hosted by ConAgra Foods! This is sure to be another great Iron Chef competition; students will have the opportunity to tour the state of the art food processing and product development facilities at ConAgra Foods. Working alongside culinary professionals and food scientists, contestants will have the chance to broaden their product development skills by preparing a meal for a judging panel and interact with students from across the nation as team members. ConAgra has also agreed to host workshops for all of the teams, these workshops will

- *Donald Kinsman (supports student international program)*
- *Roger Mandigo (supports RMC)*
- *Robert Merkel (supports RMC)*
- *Gary Smith (supports meat judging program)*
- *R. C. Pollock (supports R.C. Pollock Award)*

give contestants a look into the development of many non-meat food ingredients and help students to better grasp the concepts behind preparing an entire meal. Due to space restrictions, registration will be capped at just over 100 students this year so make sure and register for this fun and exciting opportunity! Hope to see you all in Lincoln.

Nominations are Open for the 2015-16 AMSA Student Membership Board of Directors

The AMSA Student Board of Directors is a great way to share your passion for meat science with others while networking and becoming more involved in the AMSA. We encourage any student member looking to become more involved in AMSA to run for the Student Board of Directors. In order to run for the AMSA Student Board of Directors you must submit a cover letter, resume, and answer two short essay questions.

Directors are elected once a year in the Spring semester and there are seven elected positions:

- ***President (served at least one term on the student board)***
- ***East Region Director***
- ***Midwest Region Director***
- ***South Region Director***
- ***West Region Director***
- ***Two At-Large Directors***

Within these roles, board members serve a multitude of tasks in the planning of student events throughout the year; some of these include the Student Leadership Conference, Taste of RMC, Iron Chef, RMC Student Breakfast, the RMC Career Fair, the Silent Auction and T-Shirt Auction, as well as the RMC Student Social. Most critically, serving on the board also gives members a chance to network and work with students and professionals from across the country.

Application materials must be submitted online by March 27th. Additional information on the AMSA Student Board of Directors election process can be found [online](#). To read testimonials from current and past board members please go [online](#). We hope to see your application on March 27th!

Texas Tech University and Clarendon College Win Houston

Congratulations to Texas Tech University and Clarendon College for taking top honors at the 2015 Houston Livestock Show & Rodeo Intercollegiate Meat Judging Contest which was held March 7th at Martin Preferred Foods.

In total, 89 contestants representing 10 universities participated in the Senior division contest with Texas Tech University, coached by Bo Hutto, Dan Crownover and Dr. Mark Miller, placing first. Texas Tech's team

members include: Sean Morrow, Darby Gonzales, Clay Bendele, Erin Beyer, Melani Howell, Cody Shannon, Landon French, Morgan Boyer, Michaela Pinder, Liz Burgess, Kyle Lambert, Zena Doty, Bebe Clark, Scotta Faulkenberry, Hallie Hutto, Erin Klein, and Madison Langemeier. Texas Tech Red Team was followed by Texas A&M Maroon, University of Wyoming Brown, University of Wyoming Gold, and Texas Tech University Black.

Clay Bendele (Texas Tech University) was high individual and Erin Beyer (Texas Tech University) was second.

In total, 38 contestants from 6 universities and colleges participated in the A-Division contest. Clarendon College won the division, coached by Tate Corliss. Team members include Talen Crist, Kenna Faulkenberry, Dustin Jones, Mario Olivio, Jess Nighswonger, and Lauren Rush. Clarendon was followed by Fort Scott Community College, Garden City Community College Gold, Cisco College, and Garden City Community College Brown.

Kenna Faulkenberry (Clarendon College) was high individual and Cassie Kerckhove (Garden City) was second.

AMSA Educational Webinar - USDA STEC CAP Update: Project Summary and Progress Toward Controlling Shiga Toxin-Producing E. coli in the Beef System Using Interventions

When:

May 13 at 11:30 am CDT

Overview:

The USDA NIFA funded Coordinated Agricultural Project grant to understand and control Shiga toxin-producing E. coli throughout the beef continuum (STEC CAP) is now beginning Year 4 of the 5-year total effort involving 52 lead scientists from 16 institutions and agencies. A brief summary of the overall project goals and an update of selected accomplishments to date will be provided. A more detailed accounting of STEC CAP research on the use of antimicrobial intervention technologies during beef processing will be highlighted and consumer-level studies by STEC CAP researchers on beef safety will be included. Webinar participants will be able to pose questions to multiple STEC CAP researchers regarding current and future research, education and outreach activities.

Presenters:

Dr. Rodney Moxley
is a Professor in
the School of
Veterinary
Medicine and
Biomedical
Sciences at the



University of
Nebraska-Lincoln
(UNL). In this role,
he conducts
research focus is

on Shiga toxin (Stx)-producing *Escherichia coli* (STEC) and other pathogenic types of *E. coli*, and also teaches the general pathology course to veterinary students in the UNL Professional Program in Veterinary Medicine. His research on STEC has focused on lesions and disease in animal models, immune responses to infection in cattle, passive immunization against Stx in animal models, phase-2 and -3 efficacy studies with a type III-secreted protein vaccine for *E. coli* O157:H7 in cattle, and other topics. Dr. Moxley is the Project Director for a \$25,000,000 grant from the USDA, National Institute of Food and Agriculture food safety grant entitled "Shiga-toxigenic *Escherichia coli* (STEC) in the Beef Chain: Assessing and Mitigating the Risk by Translational Science, Education and Outreach." This 5-year Coordinated Agricultural Project award began January 1, 2012 and involves 16 institutions and 52 collaborating scientists. The award aims to reduce the public health risk to non-O157 STEC throughout the beef chain.

Dr. Thippareddi is a Professor of Food Science and an Extension Food Safety Specialist in the Department of Food Science and Technology at the University of Nebraska, Lincoln. In this role, he assists food processors on food safety and microbial shelf life issues in Nebraska and throughout the U.S. He has been awarded the "Harry L. Rudnick Award" by North American Meat Processors Association (NAMP) for his service to the meat and poultry industry. He has several research projects to assist meat and poultry processors address food safety issues such as *Listeria monocytogenes* control in RTE meat processing environment and products, growth of foodborne pathogens on meat animal carcasses during chilling, *Salmonella* Enteritidis in shell eggs during cooling and *C. perfringens* during cooling of cooked, ready-to-eat meat and poultry products. He is currently developing several predictive models for foodborne pathogens in meat and poultry products, such as *E. coli* O157:H7 in ground beef, *Salmonella* spp. in beef, pork and poultry, *Salmonella* Enteritidis in eggs, *Clostridium perfringens* in cooked, RTE meat and poultry products.

Registration is complimentary but you must first register by clicking on the [enrollment link](#). Once you have registered you will receive an e-mail message confirming your enrollment status and information that you need to join the webinar.

Upcoming Meetings

AMSA Educational Webinar: Food science, the food industry, and the critics:

Accusations and Conversations: Wednesday, March 25th from 11:30 AM CDT. In early 2014 a little known food blogger known as "The Food Babe" called for Subway to stop using azodicarbonamide (the "yoga mat" chemical) in their bread. Subway made no attempt to publicly defend their ingredient choice and 48 hours later agreed to take steps to comply. Social media has changed the way the people talk about food. Dr. Coupland will share my perspectives about how the food industry, and more importantly individual food scientists, can respond. Dr. John Coupland is a Professor of Food Science at Penn State where he teaches food chemistry and conducts research on emulsion science and fat crystallization. Registration is complimentary but you must first register by clicking on the [enrollment link](#). Once you have registered you will receive an e-mail message confirming your enrollment status and information that you need to join the webinar.

PORK 101. AMSA is excited to announce that the 2015 PORK 101 courses will be held May 19-21 at Texas A&M University in College Station, Texas and October 19-21 at Iowa State University, in Ames, Iowa. PORK 101 is hosted by AMSA in cooperation with the National Pork Board and is sponsored by Elanco Animal Health. PORK 101 is co-sponsored by the American Association of Meat Processors (AAMP), American Society of Animal Science (ASAS), North American Meat Institute Foundation (NAMIF) and the Southwest Meat Association (SMA). Registration for AMSA members and other partnering organizations is \$800. Non-member registration is \$950. A special thank you goes out to Elanco Animal Health, a company dedicated to enhancing animal health through science and innovation. For more information or questions regarding PORK 101 please go [online](#) or contact [Deidrea Mabry](#).

AMSA Student Membership 2015 Leadership

Conference March 13-14. The 2015 SLC conference will be held in Springdale, Arkansas at the Tyson Discovery Center. We will bring in Dale Carnegie training and concentrate on two main modules: handling mistakes and communicating to lead. In addition, Tyson R&D professionals will be sharing their knowledge in a workshop on Friday where students will then be able to utilize this information in an Iron Chef style event Saturday morning. This training will be sure to impress industry professionals and provide you with a competitive lead on internship and career opportunities!

AMSA Meat Science Career Center ~ Current Postings:

- Internship Fall 2015 and Spring 2016 ~ National Cattlemen's Beef Association



Meat Industry CareerLink

- Post Doctoral Research Fellow (Muscle Protein) ~ The University of Melbourne, Australia
- Food Safety Analyst ~ Smithfield Farmland
- Pork Food Scientist ~ Cargill, Inc.
- Livestock Procurement Manager ~ Smithfield Farmland
- Plant Quality Assurance Supervisor ~ Farmland Foods
- Area Sales Manager GA/FL ~ Winpak
- Food Safety Analyst ~ Smithfield Farmland
- Product Manager – Proteins ~ Kemin Food Technologies
- Technical Manager – Proteins and Grains ~ Kemin Food Technologies
- Food Service Area Sales Manager ~ Harris Ranch Beef Company
- Loss Prevention Coordinator ~ Smithfield Farmland
- Associate QA Specialists ~ Smithfield Farmland
- Ph.D. Graduate Teaching Research Assistantship ~ Purdue University
- Quality Control ~ Ohio Farms Packing

To view all the job postings please go to the [AMSA Career Center](#), if you have any question please contact Deidrea Mabry, dmabry@meatscience.org.

Got news? Send information and news items to Deidrea Mabry for inclusion in a future edition of AMSA eNews.

2015 AMSA Calendar of Events

March 25 - AMSA Educational Webinar: Food science, the food industry, and the critics: Accusations and Conversations

March 29 - April 1 - Meat Animal Evaluation Contest Oklahoma State University - Stillwater, OK

May 15-16 - North Carolina State BBQ Camp - Raleigh, NC

May 19 - 21 - AMSA PORK 101 - Texas A&M University - College Station, TX

June 13 - Validation and Verification Procedures and Guidelines Workshop - Lincoln, NE

June 14-17 - AMSA 68th RMC University of Nebraska - Lincoln, NE

October 19 - 21 - AMSA PORK 101 - Iowa State University - Ames, IA

Reciprocal Meat Conference 2015-2017

June 14-17, 2015 - University of Nebraska - Lincoln, Nebraska

June 19-22, 2016 - Angelo State University - San Angelo, Texas

June TBD, 2017 - Texas A&M University - College Station, Texas

International Congress of Meat Science and Technology

August 23-28, 2015 – Clermont-Ferrand, France

2016 – Bangkok, Thailand

2017 – Cork, Ireland

2018 – Australia

2019 – Germany

2020 – USA (joint meeting with the Reciprocal Meat Conference)

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