

All seminars take place on Wednesdays
in room 1207 RMI-South, 4:10 to 5:00
unless otherwise noted.

Watch for updates.

Date	Speaker	Seminar title
January 7, 2015	Kyria Boundy-Mills Curator, Phaff Yeast Culture Collection Food Science & Technology, UC Davis	Yeasts of Yesterday and Today, For Discoveries of Tomorrow
January 14	Christine Bruhn Specialist Emerita Food Science & Technology, UC Davis	Expanding Research and Outreach in Consumer Behavior: From MS to Emerita
January 21	Carolyn Slupsky Associate Professor Nutrition; Food Science & Technology UC Davis	The Pathogenicity of <i>C. Liberibacter asiaticus</i> in Citrus Revealed through Metabolomics
January 28	In the SENSORY THEATER Jonathan Gershenzon Director of Biochemistry Max Planck Institute for Chemical Ecology Jena, Germany	Mustard Oils: From Flavors and Functional Foods to Chemical Ecology
February 4	Betty Yaohua Feng PhD Candidate Food Science & Technology, UC Davis	Utilizing Positive Deviance Approach to Food Safety Education with High- Risk Customers
February 11	Kai Cui Partner, Alliance PKU Management and Consulting Ltd Adjunct Professor. Shanghai Jiao Tong University and Shanghai Ocean University Visiting Scholar, CIFAR, UC Davis	Food Industry in China
February 18	Harold Schmitz Chief Science Officer, Mars Inc. Visiting Professor, GSM, UC Davis	Scientific Discovery and Innovation at Scale in the Food and Agriculture Sector
February 25	Chris Simmons Assistant Professor Food Science and Technology, UC Davis	(To be determined)
March 4	Steve Frese Postdoc, Mills lab Viticulture and Enology, UC Davis	The Gut Microbiome and Digestion
March 11	Ameer Taha Assistant Professor Food Science and Technology, UC Davis	Translational Studies on the Anti- inflammatory Role of Low Omega-6 Fatty Acid Diets