

Department Seminar Series

UC DAVIS
**FOOD SCIENCE AND
TECHNOLOGY**

4:10 PM, Wednesday Sept 22, 2021

FST290 students meet in person in Room 1207 RMI-South

Others may attend remotely by Zoom:

<https://ucdavis.zoom.us/j/92208083430>



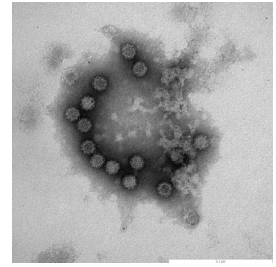
New and Creative Uses of the Phaff Yeast Culture Collection

Kyria Boundy-Mills

Curator
Phaff Yeast Culture Collection
Food Science and Technology, UC Davis

Dr. Boundy-Mills received her PhD in Biochemistry at the University of Minnesota. She worked with Herman Phaff 1999-2001 and has been the curator of the yeast collection since 2001. She uses the collection for her research program, maintains the collection, and provides yeasts to researchers around the world.

SUMMARY: The yeast collection was gathered primarily by FST professor Herman Phaff (1913-2001) for his research on yeast ecology and taxonomy. The collection of over 9,000 strains belonging to 1000 different species is now being used worldwide for basic and applied research such as functional genomics, bulk and fine chemicals, and conversion of feedstocks. A new NSF award is funding the acquisition of the enormous collection of 6,000 yeasts gathered by Marc-Andre Lachance, a UCD alum and recently retired professor.



Supporting Food Systems through Innovations in Food Science Extension

Erin DiCaprio

Assistant Cooperative Extension Specialist
Food Science and Technology, UC Davis

Dr. DiCaprio is a food virologist with expertise in food safety and hazard analysis. She received her M.S. in Food Science and Technology and Ph.D. in Comparative Veterinary Medicine from the Ohio State University. She has been an Assistant Specialist in Community Food Safety in the Department of Food Science and Technology at UC Davis since 2016.

SUMMARY: As an Assistant Cooperative Extension Specialist I have built an Extension and applied research program that addresses food safety from production to the end consumer. My program addresses emerging food safety issues, such as emerging food borne viruses in food systems, assessing food safety risks in niche markets, addressing food safety risks related to food recovery, and working to support safe home preservation methods for consumers. I provide food safety training to growers, building a statewide program that serves culturally diverse small-scale growers across the state of California. I have also worked to support food processors across the state through traditional food safety certificate programs such as the Better Process Control School and Preventive Controls Qualified Individual training.