

FST Research Symposium
December 8, 2016
Robert Mondavi Silverado Vineyards Sensory Theater

- 8:50-9:00 **Welcome & Introductions**
Maria Marco, Nitin Nitin, Erin DiCaprio (Organizing Committee)
- 9:00-9:15 **Ben Montpetit**
Imaging single mRNAs in *Saccharomyces cerevisiae* to study nuclear mRNA export
- 9:15-9:30 **Erin DiCaprio**
Norovirus interactions with produce: mechanisms of contamination and persistence
- 9:30-9:45 **Daniela Barile**
Health benefits of bioactive compounds extracted from agricultural side-streams
- 9:45-10:00 **Sharon Shoemaker**
CIFAR lens on emerging technologies and opportunities for collaboration
- 10:00-10:15 **Bill Ristenpart**
The UC Davis Coffee Center
- 10:15-10:45 Coffee/Tea Break
- 10:45-11:00 **Stephanie Dungan**
Hydrophobic food surfactants and their behavior at interfaces
- 11:00-11:15 **Gary Smith**
How *Listeria monocytogenes* grows in your refrigerator
- Invited student and postdoc talks – flash presentations (part 1)***
- 11:20-11:30 **Elizabeth Chin (Slupsky lab)**
Metabolomics to understand *C. Liberibacter asiaticus* infection in citrus
- 11:30-11:40 **Marie Hennebelle (Taha lab)**
Oxidized lipids and brain function
- 11:40-11:50 **Diana Taft (Mills lab)**
Feeding baby's first microbiome
- 11:50-12:00 **Xiaochen Yin (Marco lab)**
Dietary perturbations alter the ecological significance of ingested *Lactobacillus plantarum* in the digestive tract

12:00-1:30 **Lunch and Poster session. Robert Mondavi Institute Poster Competition.**

1:30-2:15 **Keynote Lecture: Will Rosenzweig**
The Extraordinary Future of Food

2:15-2:40 Coffee/Tea Break

Invited student and postdoc talks – flash presentations (part 2)

2:40-2:50 **Stephen Young (Nitin lab)**
Versatility of yeast microcarriers

2:50-3:00 **Sara Yang (Guinard lab)**
The healthy flavors research initiative: culinary strategies for shifting towards a more plant-based diet

3:00-3:10 **Mahta Moussavi (Harris lab)**
Salmonella growth on pistachios during postharvest handling

3:10-3:20 **Pauline Lestringant (Heymann lab)**
Effects of adding extra samples to a descriptive analysis product set

3:20-3:30 **Joe Williams (Bamforth lab)**
Determining the factors influencing the filterability of beer by membrane filtration

3:30-3:45 **Bwalya Lungu**
Evaluation of a novel teaching platform to improve student learning and engagement in large classrooms

3:45-4:00 **Carl Winter**
Developing pesticide food safety standards as companions to existing tolerances and maximum residue levels

4:00-4:15 **Amy Fletcher**
On-going and potential activities at our FST food processing facilities

4:15-4:20 **Linda Harris (FST Department Chair)**
Closing

4:20-6:30 **Poster session & reception**