On behalf of the Department of Food Science and Human Nutrition I want to thank you for your support of various programs within the department. This is our first annual Donor Newsletter. The newsletter will provide some examples of how your support has helped students, faculty, staff, and programs. I hope you enjoy it.

Mike Pagliassotti, Department Head

Graduate student scholarships thanks to you!

Megan Cooney
Nutrition Specialization

Nicole Litwin
Nutrition Specialization

Savannah Hobbs
Nutrition Specialization

Kirsten Lackey
Nutrition Specialization

Jessica Hill
Nutrition Specialization

Caitlin Clark
Food Science Specialization

Undergraduate student scholarships thanks to you!

Renee Alderman
Hospitality Management

Danielle Hart
Hospitality Management

Lauren Bigner
Hospitality Management

Allegra Vazquez
Nutrition and Food Science

Anita Bancroft
Nutrition and Food Science

Angela Nelson
Nutrition and Food Science
Research:
Our research programs are producing exciting information and there is increased participation of both undergraduate and graduate students in research thanks to you.

*Impact of edible cricket consumption on gut microbiota in healthy adults, a double-blind, randomized crossover trial. Tiffany Weir & colleagues. Click here

*HEROs: Design of a mixed-methods formative research phase for an ecocultural intervention to promote healthy eating and activity behaviors in rural families with preschoolers. Laura Bellows & colleagues. Click here

*Salmonella contamination in broiler synovial fluid: Are we missing a potential reservoir? Marisa Bunning & colleagues. Click here

*School district implementation and teacher needs for quality nutrition education. Leslie Cunningham-Sabo & colleagues. Click here

*Impact of daily strawberry consumption on blood pressure and arterial stiffness in pre- and stage 1-hypertensive postmenopausal women: A randomized controlled trial. Sarah Johnson & colleagues. Click here

Support of marijuana tourism in Colorado: A residents' perspective using social exchange theory. Soo Kang & colleagues. Click here

Facilities and Infrastructure:

The Fermentation Science and Technology Program has state-of-the-art facilities, industry instructors and a growing program thanks to you.

The Kendall Reagan Nutrition Center has acquired additional space in the Health and Medical Center, and increased programming for CSU faculty, staff, students and the community thanks to you.

Our dietetics, nutrition and food science students have state-of-the-art learning laboratories thanks to you.