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# Food Product Modification and Consumer Food Quality at the University of Georgia

## Department of Foods and Nutrition

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### WHAT IS THE RESEARCH FOCUS IN THIS LAB?

In the *Consumer Food Quality Lab*, students assess food quality parameters that impact consumer food acceptability. Both physical tests and sensory techniques are used. Most student projects involve collaboration with the USDA. Working with the trained professional sensory panel and USDA scientists adds program depth, not often found in university settings.

- Reduced-in-Calorie Cookies: Impact on Storage and Color
- Taster Status, Smell Acuity and Taste and Smell Alteration Effects on Fruit and Vegetable Nutrition Education Intervention Success
- Descriptive Sensory, Instrumental and Acceptability of Reduced-Calorie Cupcakes Prepared with Alternative Sweeteners

### WHAT ARE THE COURSE REQUIREMENTS?

Specific information about each degree program can be found by visiting [www.fcs.uga.edu](http://www.fcs.uga.edu). In addition to the FDNS requirements, students must register for courses that apply to the Food Product Modification and Consumer Foods focus area. Possible courses that complete this concentration include *Food Chemistry*, *Flavor Chemistry*, *Experimental Foods*, *Sensory Psychology* and *Color Theory*.

### WHERE ARE STUDENTS EMPLOYED?

Most recent graduates are using their dietetics and food assessment skills in the food industry, public health or school nutrition...

- Pepsi Co.
- McCormick
- Universal Flavors
- NC Dept of Public Health
- GA Dept of Public Health
- GA School Nutrition Programs

### WHAT ARE MY INTERNSHIP OPTIONS?

•**CAADE**--Dietetic Internship, usually completed during the summer months.

•**Consumer Foods**, including industry, and government laboratories, nutrition education sites, which may be completed throughout the academic year.

### WHO CAN I CONTACT FOR MORE INFORMATION?

•**Dr. Ruthann Swanson**  
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•**Dr. Mary Ann Johnson**  
Professor and  
Graduate Coordinator  
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•**Dr. Barbara Grossman**  
Instructor and  
Dietetic Internship Director  
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### WHAT ARE SOME RECENT GRADUATE PROJECTS?

- Effect of Gums on Staling of Multigrain-bread
- Sensory and Instrumental Evaluation of Reduced-in-Fat Cookies

•**Department of Foods and Nutrition**  
[www.fcs.uga.edu/fdn/index.html](http://www.fcs.uga.edu/fdn/index.html)

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