

August 2021

Department Newsletter

# **News and Activities**



Registration link: Click here

Contact Jason Watt or Chad Paulk for more information.



Milling Science students and faculty attended the International Association of Operative Millers' annual conference in Little Rock, Arkansas. Students earned the trip by participating in Mill Sci Club activities including football game parking, packaging product for club sales, and the annual Hal Ross mill deep clean.



## Internship Spotlight - Andrew Dorsch

Andrew Dorsch spent the summer working as a Research and Development Intern at the Lesaffre Corporation Baking Center in Milwaukee. His project involved yeast testing on ketogenic bread systems.

Andrew was able to travel to New Jersey, Oregon, Minnesota, and Iowa during the internship to visit other Baking Centers, The Wheat Marketing Center, an industrial bun plant, and the Cedar Rapids Yeast Plant. Andrew said, "I learned a lot about fermentation and was able to work and improve on my baking technique."



## Soy Flour Featured in New WISHH Video Filmed in Shellenberger Hall

WISSH (World Initiative for Soy In Human Health) was on campus using the Shellenberger Bake Lab on August 5th to shoot a training video on the use of defatted soy flour in bakery products including breads, cakes, cookies, and pizza. The 'star' of the training video was GSI alumni Dr. Kirk O'Donnell who was the bakery consultant on the project.

#### **Our Mission**

The mission of the Department of Grain Science and Industry is to advance the global grain and plant-based food, feed, and bioproduct industries through scholarship, research, and outreach.

#### **Connect With Us**

Department of Grain Science and Industry 785-532-6161 www.grains.ksu.edu grains@ksu.edu







