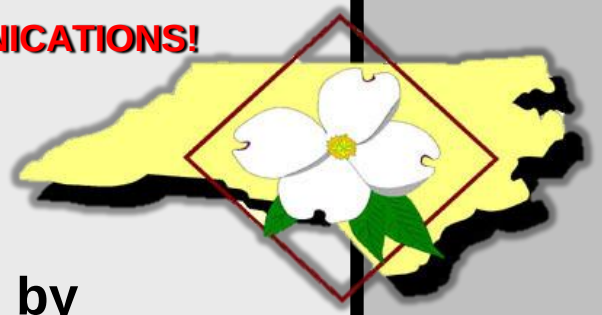
PLEASE NOTE THIS IS A DATE CHANGE FROM PREVIOUS COMMUNICATIONS!

DOGWOOD IFT – May 2nd, 2012

Spring Meeting



Tour of Escazú Artisan Chocolates followed by dinner at the University Club, NCSU

AGENDA-Wednesday, May 2

1:00 – 3:00 Executive Committee Meeting (Schaub Hall--NCSU)

3:00 – 4:30 Escazu Artisan Chocolates 936 N. Blount St. Raleigh, 27604
Tours at 3:00 and 4:00 (space is limited for tours, please RSVP by April 25 indicating which tour you would prefer to attend!). It is important that those taking the tour do NOT wear any perfumes or fragrances.

5:00 – 6:00 Social Hour (cash bar) NC State University Club, 4200 Hillsborough Street Raleigh, NC 27606

6:00 Dinner at:
NC State University Club, 4200 Hillsborough Street Raleigh, NC 27606

Dinner Speaker: Dr. Lee-Ann Jaykus "NoroCORE: An integrated project to address the leading cause of food borne disease"

RSVP to Emily Barwick at ebarwick@house-autry.com **by April 25**

Escazú Artisan Chocolates www.escazuchocolates.com

What we do...
We source, sort, roast, winnow and grind cacao beans to bring out the complexity of their flavors. The chocolate is then aged, tempered and poured into bars or handcrafted into truffles and chocolate confections.
Why we do it...
It takes a lot of time and effort to make sure that every chocolate bar and confection we make is special. We do it, because we believe that food should be made with care, attention and love, by passionate people and with the best quality ingredients possible.

Dr. Lee-Ann Jaykus

Dr. Lee-Ann Jaykus is a William Neal Reynolds Professor of Food Bioprocessing and Nutrition Sciences at N.C. State University.

She earned a B.S. degree in Food Science and an M.S. degree in Food Microbiology, both from Purdue University. Dr. Jaykus attained her Ph.D. in the School of Public Health at the University of North Carolina at Chapel Hill, studying foodborne viruses, molecular biology, epidemiology, and risk assessment. After completing her degree in 1993, she joined the faculty at NCSU.

Her awards include: NCSU Alumni Association Distinguished Research Award, 2007; IAFP Educator Award, 2006; NCSU Chapter of Sigma Xi Outstanding Research Award, 2000; Food Science Outstanding Instructor Award, 1998-1999. She is a recent Past President of the International Association of Food Protection (IAFP).

Recently, Dr. Jaykus was awarded a $25 million USDA grant to study food-borne viruses. This grant is the largest ever received by the College of Agriculture and Life Sciences at N.C. State University. It is also the largest ever awarded for food safety by the USDA's National Institute for Food and Agriculture.

As part of the grant, Jaykus will lead the multi-university Food Virology Collaborative, which will tackle the problem of noroviruses, the most common cause of food poisoning, and similar pathogens.

Dr. Jaykus' research activities focus on application of molecular biological methods for the detection of pathogenic microorganisms in foods. Current research projects involve the development of nucleic acid amplification technology for the detection of human enteric viruses (human enteroviruses, hepatitis A virus, Norwalk virus) in shellfish, fresh produce, and ready-to-eat food commodities. Additional research opportunities exist for developing similar methods for the detection of Listeria monocytogenes and Salmonella from dairy food products, with specific focuses on bacterial concentration and refining molecular methods to facilitate the real-time detection of foodborne pathogens. Her group is also actively involved in the application of quantitative risk assessment methods for the evaluation of public health risks of foodborne pathogens.