



DONOR SPOTLIGHT

ALUMNA'S SUCCESSFUL
CAREER PAVES THE WAY FOR
MEANINGFUL PLANNED GIFT

Karen Morris-Fine led a successful career as a toxicologist to major corporations including Coca Cola, Syracuse Research Corporation, and the Boeing Company. Before she became a prominent figure in her field, she was a young girl growing up on a farm in Eastern Colorado, attended a small rural school, and dreamed of one day attending Colorado State University.



technical fellow in toxicology, for her contributions and leadership as a Corporate Toxicologist.

Now retired, Morris-Fine was working on solidifying her estate plans and wanted to reflect her deep appreciation and love for CSU. She met with Department Head Mike Pagliassotti, and Associate Director of Development Victoria Keller and listened to

the most pressing departmental needs.

As one of only six in her rural school and as a first-generation student, Morris-Fine pushed herself to succeed and was admitted to CSU, where she went on to receive three degrees in food science and nutrition.

"My education was a life-changing experience. It provided the foundation for my success, expanded the opportunities I would have, opened my mind to diverse perspectives, and unlocked the door for a lifetime of continuous learning and experiences," said Morris-Fine.

Her research made her a natural fit at Coca-Cola, where she worked in toxicology studies. Later Morris-Fine joined the Boeing Company, where she held top leadership positions in Safety and Health and Risk Management. She was inducted into the highly selective Boeing Technical Fellowship Program, as an associate

"I was impressed and pleased that Karen was interested in helping the department, in particular, our early career faculty. Her thinking was directed at having an immediate and sustained impact in the area of nutrition science," shared Pagliassotti.

In response, she established the Karen Morris-Fine Graduate Student and Early Career Faculty Success Fund. The fund will support graduate student salaries, equipment, conference fees, and travel.

"It is exciting to me that this fund can be used simultaneously to provide an extra boost to early career faculty members and their graduate students that will hopefully make a difference in the course of their careers," said Morris-Fine.

ALUMNI SPOTLIGHT

JAMES MUSETTI



James Musetti was born and raised in an Italian family. His fondest memories were created during family gatherings around the dinner table. His grandfather, a

chef, was an inspiration. Musetti worked in restaurants while in high school, including the award-winning Iron Hill Brewery and Restaurant outside of Philadelphia. He fell in love with the fast pace of the kitchen, the sounds of searing meat, the roar of the fryer, and the precise and calculated art created on the plate.

He attended culinary school at Johnson & Wales University in Charlotte, North Carolina, working at a fine dining steakhouse at night. He then transferred to Johnson & Wales University in Denver to earn a bachelor's degree in culinary nutrition. It was during this time he found his passion working with the art of fermenting salami and making cheese. The passion was further cultivated by a summer spent studying abroad in Italy. After graduating, he opened up Lou's Food Bar as the chef de cuisine while continuing to make cheese and salami. Musetti then decided to pursue a master's degree in food science and nutrition at CSU. Musetti was a graduate teaching assistant for the Hospitality Management Program, and worked closely with the previous catering techniques and culinary arts instructor, Chef Garret Overlee from the Aspen Grille.

Upon graduation, Musetti accepted a position at DuPont as application technologist in Kansas City, Missouri. Recently DuPont Nutrition & Health announced an investment in its Kansas City laboratory serving the North American cheese industry. The facility is now equipped to test cultures in real-world environments, as well as to manufacture and age cheese.

STUDENT SPOTLIGHT



ELI FINER

Eli Finer is a 4.0 Honors Program senior earning his B.S. in nutrition and food science with a concentration in nutritional sciences. He was awarded an American Society for Microbiology Undergraduate Research Fellowship, participates on the CSU crew team and works in Tiffany Weir's lab. Eli also volunteers as an orderly at a local hospital.



MEGAN SERRES

Megan Serres is a senior in the Hospitality Management Program with a minor in business administration. She successfully interviewed with the Marriott Voyage program, a unique honor as the acceptance rate is only 15 percent of all interviewed candidates. During her studies here at CSU, Megan has served as representative for the CSU Dining Services Council and a peer mentor.



CAROLINE SHUBERT

Caroline Shubert is a junior in the Fermentation Science and Technology Program with a double minor in chemistry and Interdisciplinary Food Science/Safety. She has helped our Extension program develop food thermometer materials which will be used in the Temp Matters Campaign in 2017.



RECENT FACULTY & STAFF AWARDS:



Garry Auld

College of Health and Human Sciences
Superior Faculty Service Award



Chris Melby

College of Health and Human Sciences
Scholarly Excellence Award, CSU Oliver P. Pennock Distinguished Service Award



Susan Baker

Named a Platinum Author by the *Journal of Nutrition Education and Behavior*



Elisa Shackelton

College of Health and Human Sciences
Outstanding Engagement Award



Marisa Bunning

CSU Alumni Association
Best Teacher Award



Melissa Wdowik

Fellow of the Academy of Nutrition and Dietetics Honor

STAFF SPOTLIGHT



KATIE FROMUTH

Katie Fromuth grew up in Lancaster, Pennsylvania.

She transferred to Colorado State University in 2008 and received a Bachelor of Science in environmental health in 2011. After a spring of working in the EH field while volunteering at Fort Collins Brewery, she decided to change course and pursue a position in the brewing industry. In the summer of 2012, Fromuth started employment at Oskar Blues Brewery as a lab technician and shortly thereafter, moved into the manager position which she held until February of 2016 at which time she took the position of Fermentation Science and Technology lab manager here in the department.



KEN SYMSACK

Ken Symsack is FSHN's new chef at the Aspen Grille

and a graduate of CSU's Hospitality Management Program. After receiving a culinary degree from the Culinary Institute of America in New York, Symsack came to CSU to gain a more comprehensive understanding of the food industry. After graduating, he stayed involved at CSU with the Aspen Grille before returning as chef. "I just love imparting knowledge. I've always enjoyed getting people energized about food, so doing it as a profession is awesome," Symsack said. "Teaching students while they are open-minded and have a fresh outlook is very fulfilling."



CORONDA ZIEGLER

Coronda Ziegler is the new academic success

coordinator for the department. She grew up in Wichita, Kansas, and moved to Colorado ten years ago with her family. Her work experience previous to CSU was in higher education, specifically student affairs including student orientation, admissions, student government, university housing, and campus activities. She adores CSU and said, "CSU is pretty close to perfection," a big university that feels small. Ziegler shares her home life with a partner and three beautiful boys, ages 9, 6, and 2. She spends a lot of time with her family outdoors. In her spare time, she is working on a Ph.D. in education and human resource studies.