University Will Build Horticultural Center

By KEN HAMMOND

Ohio State is to get a new $3.5 million Horticulture, Forestry and Food Technology Center, Governor James Rhodes announced Saturday.

The State Controlling Board will be asked at this week's meeting to release $37,000 for preliminary planning of the center, the Governor said.

Funds for the center will come from the $5 million appropriation granted to Ohio State for research facilities. It is expected to be completed by winter of 1968.

Food Technology Expanding

The building, which will be located on campus west of the Olentangy River, will be one of the largest and finest of its kind in the world, Rhodes said.

“We have needed a new building for some time,” said Associate Dean Richard H. Bohning of the College of Agriculture and Home Economics. “Expanding interest in food technology has increased this need.”

It was estimated that the center would enable the university to double its number of students in horticulture and food technology.

Bohnings said that about 1958 preliminary plans for a new building were started. About a month ago plans for a center were definitely decided upon, he said.

To Serve Dual Purpose

The present Horticulture and Forestry building on Neil Avenue is 62 years old. Rhodes called it an overcrowded and obsolete building.

Dr. Jean R. Geisman, associate professor of horticulture, called the new center a “dual purpose facility.”

“We want to use the center for postgraduate research, and for both graduate and undergraduate instruction,” he said. “We have asked for enough space for three large classrooms, and additional space to be used for laboratories.”

Geisman also commented on the inadequacy of the present Horticulture and Forestry building.

“Our big problem is space,” he said, “and most of our facilities are old. Also student enrollment in this area has greatly increased.”

Rhodes said the new center would develop better methods of growing and handling fruits and vegetables. He said techniques discovered at the center could expand Ohio's entire food processing industry.

The governor said the center will help the horticulture industry to raise its cash income by $66 million by 1971.

“Our gross farm income in 1965 was $1.1 billion,” Rhodes said. “Food processing plants alone add $1.3 billion to the value of their products and have a $680 million annual payroll. Ohio's horticulture industry produces $130 million of wealth a year.”
Ag program seeks $6.2 million

By Melissa Marshall
Lantern staff writer

A campaign is under way for a new Food Science and Technology building that will put students in touch with the latest technology and provide a link with major industries.

The proposed $17.2 million building will connect Howlett Hall and the Animal Science Building, both located on Fyffe Road, said Lynda J. Heyl, director of development for agricultural programs.

The state will pay the balance if Heyl and a building committee of industry personnel and faculty can get $6.2 million in pledges by June 30, 1995.

The verbal and signed pledges total $1.7 million to date, Heyl said.

Because the campaign committee is still planning, individual and corporate donors cannot be mentioned until a public announcement about the building is made, Heyl said.

The announcement is planned for the end of this year or after the committee has gathered $3 million in pledges, she said.

The 47,000 square-foot Food Science and Technology building will replace old laboratories and unify departments currently housed in different locations, Heyl said. The expansion was spawned by a need in industry for better trained workers and new manufacturing techniques.

"Food manufacturing is Ohio's largest industry," Heyl said. "Our students need to be trained in the best facilities, using the best equipment."

For example, a pilot dairy plant, where milk can be processed to make products such as cheese, cottage cheese and yogurt, will have the same technology used in major manufacturing plants.

Heyl said the pilot plant represents the university's interaction with industry. Manufacturers of processing equipment will lend or lease machinery to the pilot plants.

In return, potential food industry buyers will test new processes and products at Ohio State, Heyl said.

Students working in the plants will gain real-life experience and rather helping to create food and enhance quality," Lee said.

People will also be able to shop in a retail food products store, which will be part of the new facility, Heyl said.

The store will sell products made in the new plants, including eggs from OSU's Poultry Science department, plants from Horticulture and Christmas trees from Forestry, Heyl said.

Other features of the new building include a food science laboratories, a bio-hazards research unit, a small animal research area and several teaching laboratories, classrooms and offices, Heyl said.

However, improvements are not just being made to the Food Science and Technology building. Touch-screen response and other computer technologies will be added to the sensory analysis laboratory in Howlett Hall, where products are tasted and examined to find out why people choose one food over another.

The sensory analysis lab will also be open for use by Ohio industries. Heyl said Dannon Yogurt and T. Marzetti Salad Dressing already use the sensory analysis lab.

"Once the improvements are made, the department can take in more contract work and increase the number of students working in that area to give them additional training. The center will become self-sustaining because we'll be taking in more money," Heyl said.

All of the new features represent a partnership between industry and the university which will help make OSU the premiere food science program in the country, said Stephen Chaykowski, development officer for agricultural programs.

Chaykowski said ground breaking will probably be in 1996, with the building scheduled to be completed in 1998.
Groundbreaking March 21 for New Food Science Building

COLUMBUS, Ohio — A new era for Ohio’s food industry will mark its beginning on Friday, March 21, when ground is broken for a new building to house Ohio State University’s Department of Food Science and Technology.

The building, which will connect to the current Howlett Hall (southwest of Woody Hayes Drive and Fyffe Court), will replace outmoded laboratories and classrooms with an advanced food science facility to house the department. The facility will integrate a new pilot plant with two existing ones in adjacent buildings to enable “end-to-end” processing capabilities, said department chair Ken Lee.

“By end-to-end, I mean that we’ll be able to take a raw commodity and make it into a finished, packaged product ready for consumption,” Lee said. The new facility will enable the department to work more closely with Ohio’s food industry to make food processing even more efficient, safe and diverse than it is today. And students will benefit in the process.

“The building will facilitate the kind of hands-on learning we’re famous for,” Lee said.

Today, the food science department has 101 undergraduates and 60 graduate students. Annually, more than 95 percent of Ohio State’s food science graduates acquire food industry positions within six months of graduation.

The $14 million building has received widespread support among Ohio’s food processing industry, with more than $3 million in private donations given or pledged. General Mills is the lead donor with a gift of $400,000, plus an additional $100,000 for minority fellowships and scholarships.

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Groundbreaking Facts and Figures

- Total cost of facility: $14 million
- Private money raised so far: $3 million
- Funds from legislature: $9.9 million
- No. of new laboratories: 10 to 12
- Special features: Biohazardous research unit; large pilot plant; retail dairy area; small animal research area; teaching laboratories, classrooms and offices.
- Square feet: 47,000
- Anticipated completion date: Sept. 1998
- Architect: Burgess and Niple
- About Ohio’s food industry:
  - In 1995, Ohio ranked first in the U.S. in Swiss cheese production, second in the harvest of processing tomatoes and in the production of milk sherbet, third in creamed cottage cheese production, fifth in ice cream and ice milk production, seventh in processed grape production, and ninth in milk production.
  - Food processing in Ohio generated more than $4.75 billion in annual income during 1992 and exported of more than $10 billion worth of goods out of state.
  - Food processing accounts for more than 62,000 jobs in Ohio.
The new facility is scheduled to be completed by the end of 1998. Groundbreaking ceremonies will begin with a reception at 3 p.m. in Kottman Hall, 2021 Coffey Road. The program, which will include speakers from the student body and from General Mills, begins at 3:30 p.m. Participants will then walk to the site at 4:15 p.m. for the official groundbreaking.

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The Food Science and Technology Building creates over 47,000 square feet of needed work area. It links all the food programs housed in Howlett Hall and the Animal Sciences Building. It replaces inefficient outdated laboratories with state-of-the-art facilities. The building establishes new food science laboratories, a bihazardous research unit, a large pilot plant and retail food area, several teaching laboratories, and classrooms and offices that attract and retain renowned faculty members, quality staff and outstanding students.

The Campaign Committee raised over $3 million in cash and pledges, and will obtain pledges and equipment to total $6.2 in private support. The state of Ohio will pay its share of $9.9 million.

Innovative design ensures the building encourages maximum interaction between faculty and students. Research facilities are safe, friendly and inspire creativity. There are ten laboratories to advance vital food science research projects in partnership with sponsors.

There are special people in our Development Office that laid the foundation for today’s events. Lynda Heyl, Stephen Chaykowski and Diana Vezmar-Bailey are dedicated professionals that made this possible.

Burgess and Niple Ltd. is the architectural firm that provides the framework for excellence.

Sincerest and heartfelt gratitude to all who have made this day possible: donors (please see list in separate brochure), committee members, faculty, staff and all those who have contributed countless hours of work to bring this dream of a building closer to reality.

THE OHIO STATE UNIVERSITY

Ground Breaking

College of Food, Agricultural, and Environmental Sciences

The Ohio State University

Food Science and Technology Building

Carmen Ohio

Come let’s sing Ohio’s praise, And songs to Alma Mater raise.
While our hearts’ rebounding thrill With joy which death alone can still. Summer’s heat or winter’s cold, The seasons pass, the years will roll. Time and change will surely show How firm thy friendship OHIO!

Friday
March 21, 1997
3:00 p.m.

Kottman Hall
Program
3:00 p.m. Kottman Lobby
Refreshments
Music, Eric Augis
3:30 p.m. Kottman Auditorium
Dan Wampler
Co-Chair, Campaign Committee
Welcome
Bobby D. Moser
Vice President for Agricultural Administration and Dean
Comments
E. Gordon Gee
President, The Ohio State University
Joseph E. Haines
State Representative, District 74
Ken Lee
Chairperson, Food Science & Technology
Minhthy Nguyen
Student, Food Science & Technology
Kevin Wilt & Fred Hegele
General Mills, Inc., Lead Donor
Wilbur Gould
Honorary Campaign Chair
Recipient, Distinguished Service Award
Carmen Ohio
Ray Miller & Robert Joseph
4:15 p.m. Outside Howlett Hall, West Ground Breaking
Reception continues Kottman Lobby

Food Science and Technology Building

Campaign Committee
Valente Alvarez
Jon Anfinson
Ed Ater
Lee Baker
Leonard Balsas
Winston Bash
Merl Beery
Ron Brooks
Donald Buckley
Lyle Clem
Rod Collier
Chris Cordle
Rory Delaney
David Dudley
Wilbur Gould
Jack Heavenridge
Lamar Hendricks
Karl Hirzel
John Hyde
Webb Jennings
Paul Kalmbach
Robert Kosman
Surinder Kumar
Samuel Lebowitz
Keb Leeman
Dick Leiss
Jon Mast
Bill McBride
Robert Milkie
John Miller
Larry Noble
Emery Okos
Henry Randolph
Kent Rogers
Thomas Routh
Don Schriver
Gerald Skidmore
Joseph Soehnlen
Bill Stinson
Bert Taylor
Tom Timmer
Dan Wampler
John Wells
Bob Werner
Ruth Ann Wilson

ex officio
Stephen Charykowski
Lynda Heyl
Melissa Krygier
Ken Lee
Bobby Moser
L. H. Newcomb
Bill Shockey
Diana Vezmar-Bailey
Cathy Zirkle

A Welcome from the Chair...

President E. Gordon Gee gave Professor Mike Mangino a shiny red apple in class two weeks ago. This is how OSU thanks their best teachers. In three out of the last four years our faculty won our disciplines highest teaching recognition, the IFT Cruess Award. An unprecedented sweep of this national prize causes many to wonder, what's going on at OSU? In joining this groundbreaking you are the first to see we build on strength.

We have excellent students who demand excellence in faculty. This year, Professor Sudhir Sastry is the first recipient of IFT's new R&D Award. Professor John Allred received the Veritas Award for speaking out on the truth. Less than a year ago, Professor Grady Chism won the IFT Cruess Award. This award winning effort is what our new facility fosters. We now hire several new faculty members who will build new reputations while in this new building. We are building the nation's pre-eminent food science program.

The campaign committee members and our donors have great foresight. They saw quality before we hired new faculty, before we raised any money and before we won any awards. They invested effort knowing it will build excellence. Our campaign is a success thanks to these outstanding volunteers. Our lead donor, General Mills, shares our vision of being the best in the business.

You now share knowledge that works for you. Thank you for joining us as we dig the soil where Ohio's future grows best. I am most sincerely,

Ken Lee
Professor & Chair, Food Science & Technology
Dairy Store

The Parker Dairy Store is located in the Parker Food Science & Technology Building and is operated by students. Along with cash, the dairy store also accepts Discover, Mastercard, Visa, and American Express. This location is a great place to grab breakfast or lunch and visit with friends. Menu items include: breakfast sandwiches, bagels, coffee, juice, milk, muffins, sandwiches, nachos, chips, pretzels, salad, fruit & vegetables, yogurt, soda, and other snack foods. Each day the store serves one hot side, BBQ, chili, and another soup. Velvet ice creams as well as drumsticks are served year round.

Hours: Monday-Friday 8:30 am - 3:00 pm

For more information about Dairy Store pricing and daily specials call 614-247-6855 or Like us on Facebook OSU Department of Food Science Parker Dairy Store.