

FS600 GRADUATE SEMINAR SERIES - FALL 2008
Dept. of Food Science and Technology
Food Science Conference Room, Wednesday 11:00 AM (*unless otherwise marked)

DATE	SPEAKER	AFFILIATION	TITLE
9/3	Sean Myles	Post-doc, Biotechnology Center, Cornell University	SNP discovery in grape using short-read next-generation Solexa sequencing
*9/10 (4 pm)	Robert Raguso	Associate Professor, Neurobiology and Behavior, Cornell University	Sweet and Skunky: the chemistry of attraction and defense in sky pilot flowers
9/17	Lorraine Hems	Lecturer, Hospitality and Service Management, RIT	Hospitality in the New York State Wine Industry - The Present and The Future
*9/23 (Tues.)	Tewodros Asefa	Assistant Professor, Chemistry, Syracuse University	Multifunctional Nanomaterials: Design, Synthesis, Properties, and Potential Applications to the Food Industry
10/1	Tracy Brenner	Graduate Student, FST, Cornell	Microbiological and chemical stabilization of foods by selective removal of iron
10/8	Ted Thanhauser	Research Scientist, USDA-ARS (Ithaca)	TBA
10/15	Loisa Bennetto	Assistant Professor, Psychology, University of Rochester	TBA
10/22	Marilyn Konopka	Constellation Wines	TBA
10/29	Hyungjae Lee	Post-doc, FST, Cornell	Antimicrobial Peptides Produced By Bacterial Isolates From Honey
11/5	Mehmet Karaslaan	Graduate Student, FST, Cornell	TBA
11/12	Sheng Zhang	Sr. Research Associate, Proteomics and Mass Spectrometry Center, Cornell University	Mass Spectrometry Technologies and Applications in Proteomics and Metabolomics Research
11/19	Bill Zuk	Assistant Professor, Chemistry, Hobart and William Smith	Infrared Spectroscopic Analysis of Natural Products: FTIR and Vibrational Circular Dichroism of Flavor Compounds
11/26	Thanksgiving Break		No School
12/3	Chris Owens	Research Scientist, USDA-ARS (Geneva)	TBA
	Classes end 12/6/08		