

OSU UPDATES

LISBETH GODDIK



Oregon State
University



OSU is so much more than a member of the PAC12 – PAC2





Dr. Murthy OSU's 16th President



UNIVERSITY STRATEGIC PLAN 2024-30

OSU Research will focus on:

- **Climate Science and related solutions**
- **Robotics**
- **Clean Energy**
- **Integrated health and biotechnology**

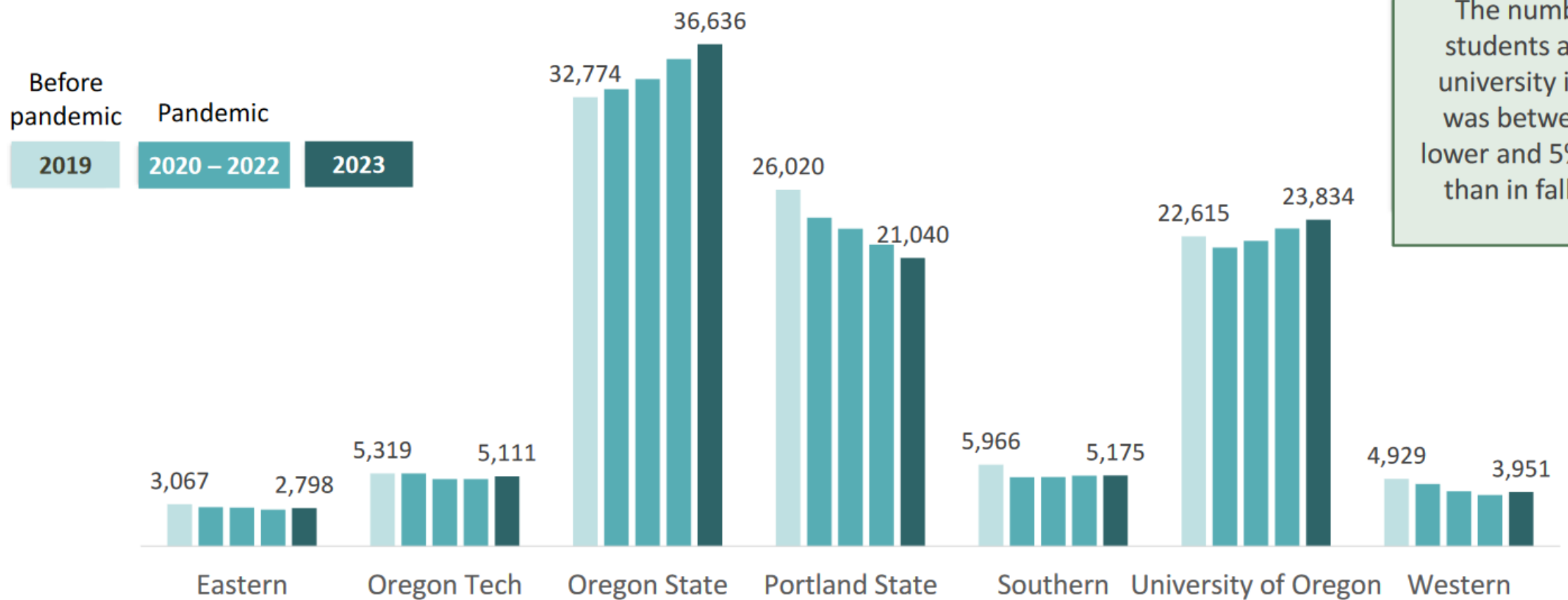
At OSU: Every student graduates

OSU will engage fully in Economic Development and Industry Relations

- **Semiconductors & Technology**
- **Food and Beverages**
- **Wood Products**

Headcount enrollment rose at six of the seven public universities

Total number of students at public universities in fall term, 2018 to 2022



The number of students at each university in 2023 was between 4% lower and 5% higher than in fall 2022.

AI Supercomputer to Power \$200 Million Oregon State University Innovation Complex

Gift from NVIDIA founder and spouse to transform OSU engineering school and boost AI, climate and robotics research.

October 14, 2022 by [Rick Merritt](#)



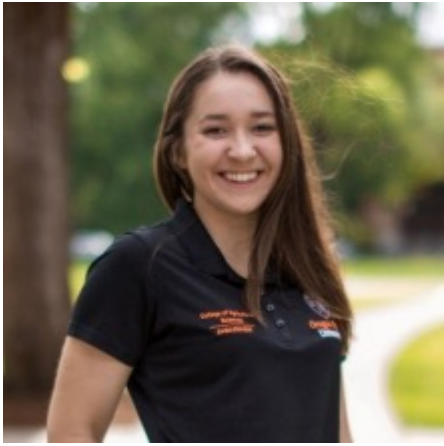
Food Science & Technology – FS^T

Resilient Food Systems
Sustainable Food
Packaging
Smart Manufacturing



2023 Resilient Food Systems

1. **Intelligent Food Systems Engineering:** AI in Food
2. **Sustainable Food Packaging:** replacing single use plastics
3. **Sustainable Food Manufacturing:** produce food using less water, energy, chemicals, inputs, and decrease carbon food print of foods
4. **Food Chemist:** Foods for the future
5. **Waste to Resource Engineer:** upcycling of food waste
6. **Sustainable Seafood Processing:** Utilize 100% of fish
7. **Seafood Safety:** Support food safety across seafood industry
8. **Sustainable Food Systems Economist:** Increase profitability of F&B sector
9. **Dairy Scientist:** dairy innovation for profitability



Melanie Hanlon

Dairy Program Manager



Sheri Cole

Director Sustainability



Sarah Masoni

Food Innovation Center



Joy Waite-Cusic

Dairy Research lead



Bryan Gaspich

Dairy products innovation



Zeynep Atamer

Dairy Scientist



Dhaval Bhakta

Beaver Classic Business Manager



Lisbeth Goddik

FST Department Head

**OSU Dairy Foods
Team**

Currently hiring for:

Beaver Classic Retail Manager to lead Withycombe ice cream scoop shop and food truck sales

Future hires:

OSU dairy foods professor: 2024

Dairy pilot plant manager: 2025

**16 graduate students
conducting dairy foods
research**

**>\$1M in FY24 dairy food
research funding**

**\$300,000/yr in
OSU dairy
program funding**

**Bodyfelt
Scholarship
Endowment:
\$299,180**

**Ice Cream Course: 19
Cheese Course: 10
Adv. Dairy Chemistry: 22
Dairy Innovation course: 14**

**Pacific Coast Coalition Funding:
\$692,316 to 11 dairy businesses
in Oregon**

**Save the dates:
October 22 & 23: Ice
Cream Science &
Technology**

**November 1 & 2
OSU Cheese Science
& Technology.**

**2 graduates: full time jobs
6 students: internship
Rogue Creamery, Lactalis,
Jasper Hill Farm, Firefly Farm,
OSU Beaver Classic**

**2 on-line dairy
manufacturing
certificates
started June
2023**

>700 learners

**Australia, Barbados, Brazil,
Botswana, Canada, Switzerland,
Columbia, Costa Rica, Denmark,
Egyps, Ethiopia, Georgia, India,
Kenya, Sri Lanka, Nigeria, Peru,
Philippines, Pakistan, Serbia,
Rwanda, Sweden, El Salvador,
Thailand, Uganda, South Africa**

New OSU Dairy Science Assistant Professor

2024: OSU approves new tenure track research and teaching position in dairy foods

The new OSU Dairy Scientist will be placed at the FIC: underscoring the importance of innovation to the long term profitability of Oregon's dairy industry

- 1929: Gustav Wilster, OSU Creamery manager
- 1952: Roy Stein hired as OSU Dairy Foods Extension Specialist
- 1964: Floyd Bodyfelt hired as OSU Dairy Foods Extension Specialist
- 1999: Lisbeth Goddik hired at OSU Dairy Foods Extension Specialist
 - 2019: steps into FST Department Head position
- 2024: ?? To be hired as OSU Dairy Foods Scientist

ODI-Bodyfelt Professorship

A title and not a position.

Provides endowment interest for use to support ODI and Oregon's dairy industry

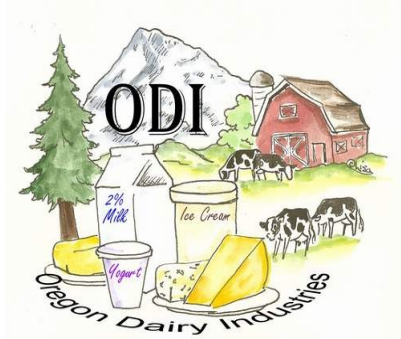
Professorship idle for 5 years – will be refilled by committee decision this fall

Committee members:

- Marc Bates
- Anne Goetze
- Jennifer Cruickshank
- Sheri Cole
- Melanie Hanlon



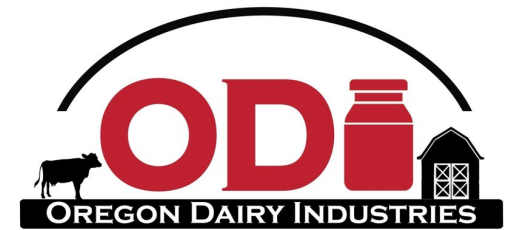
25 years with ODI



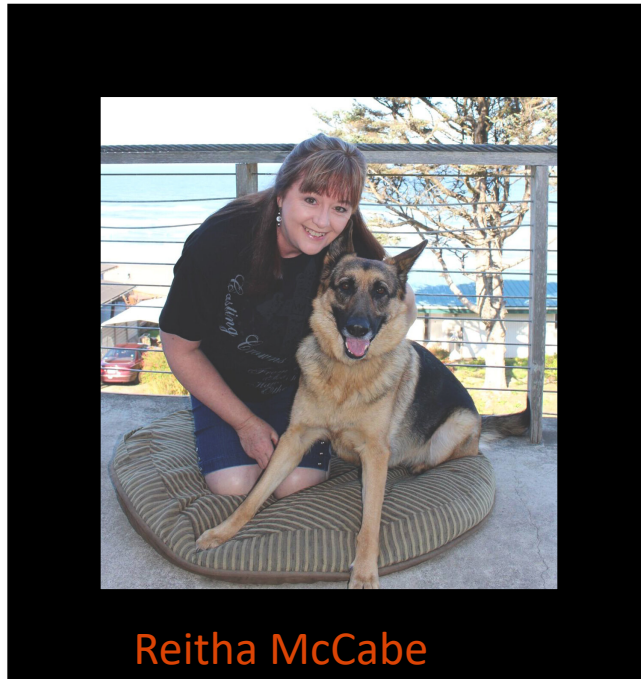
2005



2009



2019-2020

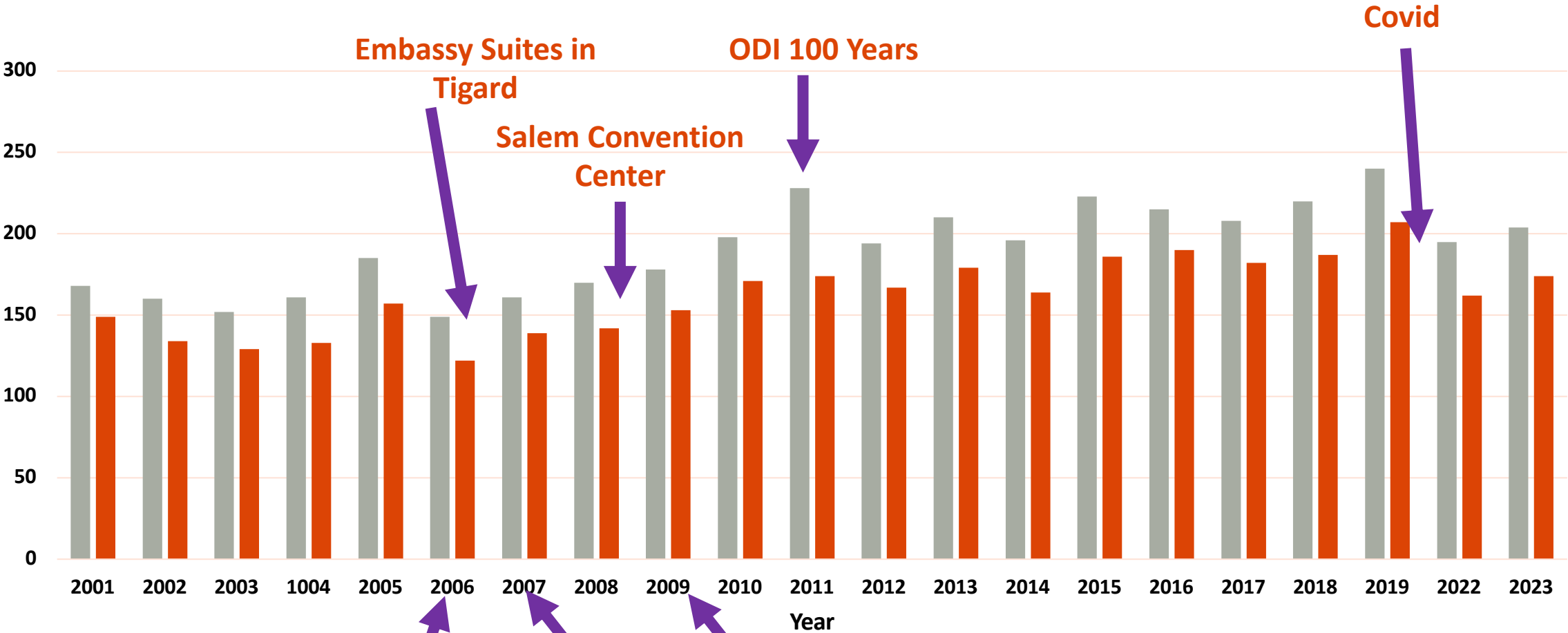


Reitha McCabe



Bridget Davidson

ODI Conference attendance



Attendance
 Paid attendance

Artisan cheeses at cheese tray Vendor Tables Sponsorship

ODI product judging



ODI Product judging will move to FIC





1952

Withycombe

2023



2024



OSU Creamery donors



Tillamook®



Ever Fresh
Fruit Co.

David Gremmels



Nancy's®



OSU STATE UNIVERSITY





OSU Dairy Research

- 16 graduate students & numerous undergraduate researchers
 - *Fruit yogurt using rare syrup from whey lactose*
 - *Effects of spray drying and freeze drying on the retention of bioactive proteins in whey*
 - *Alternative thermal treatments for sanitization of equipment presented in Appendix F of the PMO*
 - *Production and application of antilisterial byproducts of *Bacillus* spp. previously isolated from dairy products*
 - *Effect of Milk Fat Globule Membrane (MFGM) enriched WPC and MFGM Polar Lipids on Gut microbiota*



Dairy Innovation

5 Dairy Innovation Projects at the FIC:

- a RTD dairy based alcoholic beverage,
- ice cream sandwiches,
- whey-based yogurt beverage,
- protein frozen novelty,
- shelf stable cheese product.

Innovation work subsidized by PCC and DMI



25 years with ODI



2008



