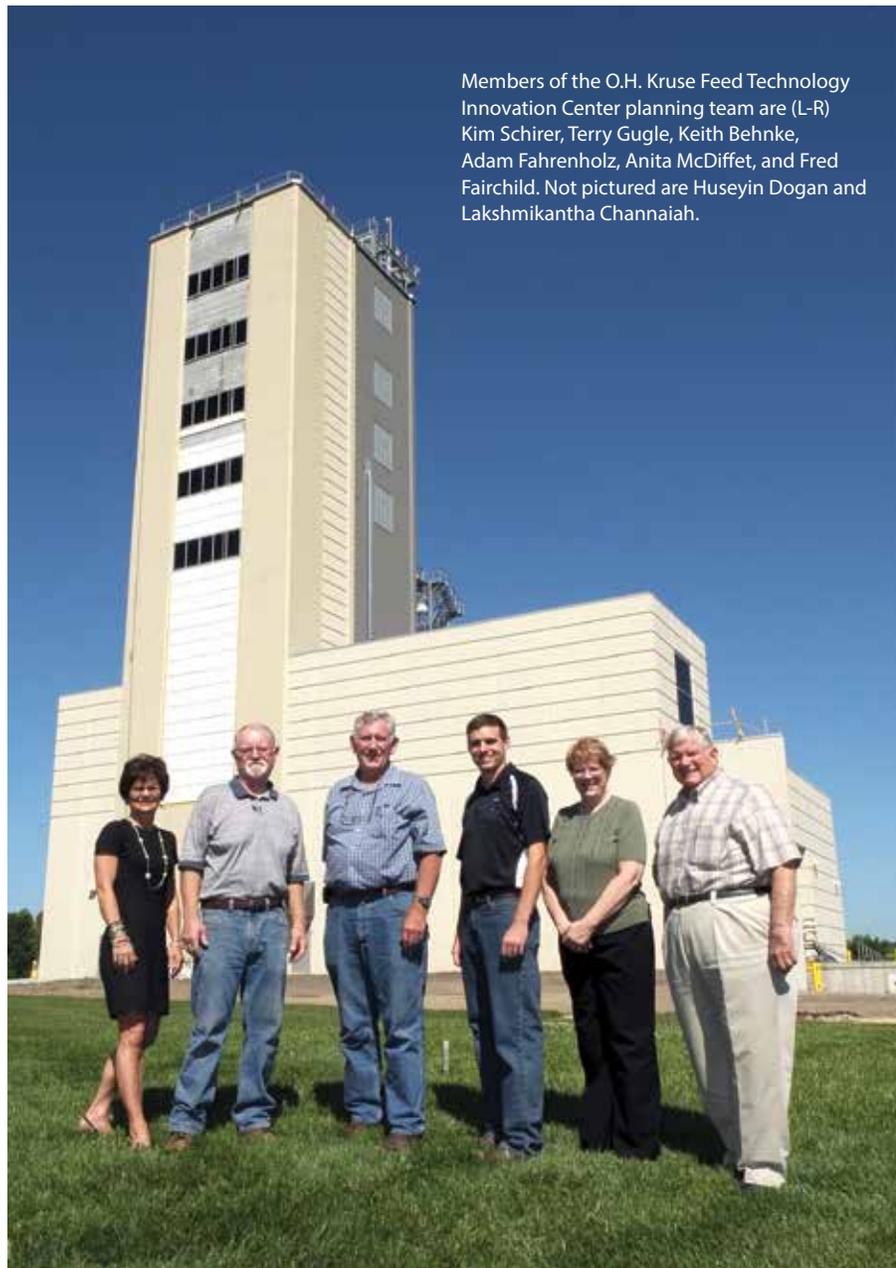


Grain Science Honors Alumni, Service to Industry



Members of the O.H. Kruse Feed Technology Innovation Center planning team are (L-R) Kim Schirer, Terry Gugle, Keith Behnke, Adam Fahrenholz, Anita McDiffet, and Fred Fairchild. Not pictured are Huseyin Dogan and Lakshmikantha Channaiah.

Close ties with K-State alumni and industry partners around the world enhance the educational experience for students in K-State's Department of Grain Science and Industry. To acknowledge those successful partnerships, the department recognized alumni, faculty, and industry leaders.

Four outstanding alumni were honored for their professional achievements:

Hamed Faridi (MS '74 food science, PhD '75 grain science) leads a global team of scientists and flavorists for

McCormick and developed the McCormick Science Institute to promote the health benefits of culinary spices and herbs.

Justin Gilpin (BS '98 milling science and management) serves as CEO of Kansas Wheat and chairman of Heartland Plant Innovations, and he is on the Wheat Quality Council board of directors.

Fengcheng Wang (MS '97 biological and agricultural engineering, PhD '01 grain science) is a professor of cereal science and technology and former dean

at Henan University of Technology; serves as director of the Research Center for Cereal, Oil, and Food of the State Grain Administration of China; and director of the National Engineering Technology Research Center for Cereal Processing and Equipment, China.

Evangelina Villegas (MS '63 grain science) was the first woman to receive the World Food Prize. Her achievements include evaluating wheat varieties for Norman Borlaug, conducting research at the International Maize and Wheat Improvement Center, and serving as a maize and wheat quality consultant for national research programs throughout Latin America, Africa, and Asia.

Service awards were presented to:

Brothers **Ross Holton** (BS '74 bakery science and management), president, and **John Holton**, executive vice president of Holton Food Products, which manufactures stabilizers and dry ingredients for commercial bakeries.

Ron Madl (MS '69 chemistry, PhD '73 biochemistry), former director of K-State's Bioprocessing and Industrial Value-Added Program, who returned to Manhattan in 1997 as director of the Wheat Research Center, where he helped introduce hard white wheat to the Central Plains.

Emeriti professors **Keith Behnke** (BS '68 feed science and management; MS '73, PhD '75 grain science) and **Fred Fairchild** (MS '64 grain science); **Huseyin Dogan**, instructor; **Lakshmikantha Channaiah** (PhD '09 grain science), **Terry Gugle** (BS '71, MS '94 animal science), operations assistant; **Adam Fahrenholz** (BS '05 feed science and management; MS '08, PhD '12 grain science), **Anita McDiffet**, office development officer; and **Kim Schirer**, college development officer; were recognized for their collaborative and individual efforts in planning and developing the O.H. Kruse Feed Technology Innovation Center, which will be dedicated Oct. 11, 2013.

For more information, see www.grains.ksu.edu.