

How We Have Changed!

From Canning to the Industrialization of Food Manufacturing to Foods for Health and Wellness

- 1913 ♦ Dr. Walter Chenoweth gave a presentation on Horticultural Manufactures to fruit growers at the request of the Head of the Department of Horticulture.
- 1914-1917 ♦ The Department of Pomology taught and demonstrated food preservation, mobilized by food shortages during WWI.
- 1917 ♦ Heads of Pomology and Horticulture petitioned University trustees to expand food preservation program and create a new department.
- 1918 ♦ **Horticultural Manufacturing Department** formed, establishing UMass Amherst Food Science with Dr. Chenoweth as its head. The new Department preceded all other Food Science departments in the country.
- 1920s ♦ Horticultural Manufacturing focused on teaching students and homemakers the technology of food preservation and building a research facility. The Department's food products were sold to the public in a South Amherst store.
- 1930 ♦ The Department moved into the newly constructed **Horticultural Manufactures Lab**. Dr. Chenoweth published the first textbook on *Food Preservation*.
- 1937 ♦ Two-year program in Hotel Stewardship established within the Department.
- 1940s ♦ The Department continued working on community food preservation, canning foods for the dining hall during WWII, but its focus shifted to the science and industrialization of food manufacturing, known as food technology. Collaborations with Chemistry, Bacteriology, Dairy, and Nutrition Departments increased.
- 1941 ♦ Dr. Chenoweth retired and Dr. Carl Fellers named Department Head.
- 1944 ♦ The Department changed its name to *Food Technology Department*.
- 1950s ♦ Food Technology dominated research at UMass Amherst, producing more than half of the total number of PhDs on campus. Department research included chemistry, microbiology, nutrition, and engineering. Collaboration with food industry resulted in the development of federal food regulations.
- 1954 ♦ **Phi Tau Sigma**, the honor society for food science, founded by the Department.
- 1955 ♦ Hotel Stewardship program expanded to four years.
- 1957 ♦ Dr. Fellers retired. Dr. W.B. Esselen appointed Department Head. Under his leadership, the Department experienced tremendous growth and received national recognition for pioneering research.
- 1960 ♦ The Commonwealth appropriated \$1.65 million to renovate the Department's research facility and to construct and equip a 48,000-square-foot addition, enabling the Department to expand both its undergraduate and graduate programs.
- 1962 ♦ The Department changed its name to the *Food Science and Technology Department*, recognizing the importance of basic science to the food industry.
- 1964 ♦ Programs in the College of Agriculture and staff from Dairy and Meat Technology were added to the Department.
- 1965-1966 ♦ The renovated, expanded, and newly named **Chenoweth Laboratory** opened.
 - ♦ The **Pilot Plant** began producing food and beverages for the campus dining commons as a teaching activity. Later, the plant served as a facility for industry and faculty R&D as well as for teaching food processing and processing development.
- 1969 ♦ Hotel Stewardship was separated from Food Science and Technology and became the Department of Hotel, Restaurant, and Travel Administration.
- 1971-1977 ♦ Dr. F.J. Francis served as Department Head.
 - ♦ As a result of the university's renewed focus on teaching, the Department developed large courses to serve more students, enrolling from 600 to 3,200 students per year.
- 1972 ♦ The Department of Foods and Nutrition was merged with Food Science and Technology to form the new *Department of Food Science and Nutrition*.
- 1977-1988 ♦ Dr. Glen R. Brown served as Department Head.
- 1987 ♦ The Institute of Food Technologists (IFT) establishes the **Carl R. Fellers Award** to honor distinguished leaders in food science.
- 1988 ♦ The Department was split into the Department of Nutrition and the *Department of Food Science*.
 - ♦ Dr. Fergus M. Clydesdale named Department Head. His 20-year tenure was one of the most successful in UMass history.
- 1989 ♦ The first **Food Science Industrial Alumni Advisory Board** was established, chaired by alumnus Dr. Charles Feldberg (VP, CPC International).
- 1990 ♦ The separate Department of Food Engineering was dissolved; part of its staff and some facilities were merged into Food Science.
 - ♦ In an effort to reach out more to alumni, the first **biannual Alumni Weekend** was held. The twice-a-year Alumni Newsletter and an **Alumni Breakfast at the Annual Meeting of the IFT** were established to strengthen alumni relations.
- 1993 ♦ The Department celebrated its 75th anniversary. A campaign for a \$1 million endowment, driven by the Advisory Board, began in recognition of the anniversary and was successfully concluded in 1996.
- 1995 ♦ An **Industrial Strategic Research Alliance** was formed, establishing a partnership between the Department's research scientists and more than 30 major national and multinational food companies.
- 1998 ♦ The Department was designated a **Center of Excellence** by the United Nations' Food and Agriculture Organization.
- 2000 ♦ Alumnus Dr. Noel Anderson (VP, PepsiCo) began his tenure as chair of the Food Science Advisory Board, which grew to include both alumni and non-alumni leaders of the food industry.
- 2000s ♦ Enrollment in the undergraduate program nearly tripled in ten years. In five out of six years surveyed, UMass students ranked the program #1 on campus.
- 2005 ♦ The **Food Science Policy Alliance**, which addresses food policy and regulation issues in both national and international markets, was founded with Dr. Clydesdale as director.
- 2006 ♦ The Food Science Policy Alliance partnered with the UMass Center for Public Policy and Administration to offer a new master's degree with a concentration in Food Science Policy.
- 2007 ♦ Silent campaign began to create a Food Science Center for Research in Health & Wellness by renovating space in Chenoweth Laboratory. Food Science Advisory Board members raised \$300,000 to initiate the Center's design.
- 2008 ♦ Dr. Clydesdale retired (although continuing in his role as Director of the Food Science Policy Alliance) and Dr. Eric Decker appointed Department Head.
 - ♦ The campaign for the Health & Wellness Center announced during the Celebration of Dr. Clydesdale's Career, a symposium and dinner held as part of Alumni Weekend.
- 2010 ♦ **The National Research Council of the National Academy of Sciences ranked the PhD research program #1 in the US.**
 - ♦ The campaign for the Health & Wellness Center is closed successfully with more than \$1.8 million raised through the leadership of the Advisory Board.
- 2011 ♦ **Fergus Clydesdale Foods for Health & Wellness Center** opens on April 8 with 7 state-of-the-art research and teaching labs.