BEYOND the BIO

From the Food Network to Food Research
Despite all that’s “new,” there is one constant in Matthew’s life — his interest in food and science. “That interest started thanks to the Food Network,” explains Matthew, who grew up in the Philadelphia area. “I enjoyed watching cooking shows like Good Eats that focused on the science behind cooking.” Combining his love of cooking with his passion for science led him to Cornell University, where he was introduced to the world of food science. Once he discovered microbiology, he knew what his future would hold. “This was an opportunity to combine my interest in chemistry, microbiology and food, and to quote IAFP, to ‘advance food safety worldwide.’”

Matthew solidified his interest in doing food microbiology research while getting some research experience in Listeria while getting his B.S. in Food Science at Cornell. He then went on to spend the next six years doing research on foodborne viruses while getting his Ph.D. in Food Science in the lab of Dr. Lee-Ann Jaykus. After about a year of continued postdoctoral research at N.C. State, Matthew headed south to complete postdoctoral work at the Centers for Disease Control and Prevention in Atlanta. Those experiences furthered his interest in foodborne viruses, an interest he is pursuing at the University of Massachusetts. Today, you’ll find Matthew and his students finding ways to restructure disinfectants to attack viruses, investigating inexpensive and quicker methods of concentrating viruses out of larger samples, studying fundamental viral pathogenesis, and developing novel portable detection and subtyping techniques for viruses. “And that’s just the beginning of my list,” Matthew quickly adds.

Name: Matthew Moore
Employment: University of Massachusetts
Location: Amherst, MA

Celebrating a “New Year” at UMass

A new campus to navigate. A new research lab to equip. New students to impact. New food safety challenges to address. A new part of the country to explore. New craft beers to sample. New restaurants to try. New music venues and comedy clubs to check out. You might say, it’s been a “new” year for Matthew Moore since joining the Department of Food Science at the University of Massachusetts in early 2018.
Combining Work and Play with IAFP

Being a member of IAFP has been invaluable to Matthew’s academic and professional career. He was introduced to IAFP while completing an internship at one of USDA’s regional research centers. “I’ve spent one-third of my life as an IAFP member,” boasts Matthew, who is equally proud of his students’ poster being accepted for this year’s conference in Louisville. For that reason and more, Matthew is looking forward to the July conference.

“I consider these meetings a vacation,” admits Matthew, who enjoys reconnecting with colleagues from around the world and exploring new cities. What does Matthew explore? “My passions outside of food science — wineries, craft breweries, restaurants and, if I’m lucky, a metal/hard rock concert or a comedy club!” Later in the summer, Matthew will attend the American Society for Microbiology 2019 Conference in San Francisco, where he will also get a chance to visit a friend who works in a Napa Valley winery!

Although his work focuses on foodborne viruses, one would think that Matthew might be cautious about the food establishments he visits on his various trips. Not so. “Perhaps it’s my youthful attitude of being invincible,” he suggests. “I simply enjoy each new plate, mug or glass for what it is — a new and interesting experience!”

Looking Ahead at UMass

Now in his second full year as a faculty member at UMass, Matthew has his eye on tenure. “For starters, it’s a great university and the people in the Food Science Department are wonderful to work with,” notes Matthew. It’s also a short drive to Worcester, where his wife, Onica, is busy as a first-year medical resident, and it’s a five-hour drive to Philadelphia to visit his father and brother. “Plus, the list of breweries, restaurants, music venues and comedy clubs in this part of the country will take me years to explore and enjoy!”

Q&A

WHAT IS YOUR FAVORITE FOOD?
Because I cannot find them up in New England or the south, Philly-style soft pretzels or hoagies are a constant craving of mine.

WHAT FOOD DO YOU AVOID?
Raw oysters—not that I couldn’t do without losing some weight—but the texture just grosses me out. They’re kind of like sea loogies—ugh, no thanks.

MOST MEMORABLE IAFP MOMENT?
One that stands out would be the year in Indianapolis when my really great friend Chip Manuel and I both won Developing Scientist awards for poster and technical talks as members of Lee-Ann’s lab.

BEST NEW CRAFT BEER FIND?
The New England-style IPAs in this area are a level above a lot of other ones I have had. I would say Brick and Feather Brewery is the most exciting find for these, with Progression Brewery (a few blocks from my apartment in Northampton, MA) a close second.

FAVORITE CONCERT OF ALL TIME?
The very first time I saw Dream Theater live with my brother or the first time I saw Primus live in an amazing venue in Atlanta with some really great friends I made while there.

WHO DO YOU CHEER FOR — BIG R OR MINUTEMEN?
I honestly am not a huge college sports fan. Philly professional sports is another story! Perhaps more importantly, I cheer against Duke because that’s where Onica got her Ph.D!