American Meat Science Association

NEWSLETTER

The official publication of the American Meat Science Association

AMSA Student Membership Newsletter
December 19, 2014
Volume 5 Number 11

Summary of AMSA Student Activities – Fall 2014

By Loni Woolley, SBOD President, Texas Tech University

This fall, the AMSA Student Board of Directors has been working diligently to plan upcoming events for the student membership. A significant portion of that planning was accomplished during our annual Fall Board Meeting, which was held in Wichita, KS, and was graciously sponsored by Cargill. Since the board meeting, a substantial amount of time has been dedicated to transforming initial ideas into tangible plans for AMSA student events. The sixth annual Student Leadership Conference is set for March 13-14th in Springdale, AR, and is sure to carry on the strong tradition of being an exceptional, educational, enjoyable, professional development opportunity. Planning for the AMSA 68th Reciprocal Meat Conference, to be held June 14-17th in Lincoln, NE, is well underway! The student activities at this RMC will be the best yet! Keep your eyes on the AMSA website and eNews over the next few months as more information is released about the unique opportunities for students to gain both technical knowledge and network with other AMSA student and professional members at RMC!

In other news, the Student Membership has maintained a very sound budget from year to year, and with this financial stability, has decided to give back! We have decided to donate $500 to three different student-focused AMSA Mentor Recognition Funds in the names of: H. Russell Cross, Robert Rust and William G. Moody. With all that these mentors have given to AMSA over the years, we are proud to honor their legacies and donate to these mentorship funds to help with future AMSA and student activities. Also, if you recall, we were able to award two scholarships for the 2014 RMC. This year we are excited to announce that two $500 graduate and two $500 undergraduate scholarships will be awarded for the 2015 RMC, as well as scholarships for the 2015 Student Leadership Conference! Watch eNews and the AMSA website for more details on applications soon!

Remember that the Student Board members are

Leadership Events Committee
Ashley Collins
Clay Eastwood
Garrett McCoy
Robert McEwan
Russell McMinn
Macc Rigdon
Hope Voegele

Social Events Committee
Caetlyn Avant
Brittany Blum
Steven Bookbinder
Chad Bower
Dan Crownover
Gustavo Faz
Nelson Gaydos
DeShea Hanagan
Nick Hardcastle
Katie Harvison
Josh Hasty
Hannah Laird
April McCain
Kassandra Ognoskie
Chance Reeder
Danielle Shubert
Christy Woerner

Student Reciprocation Committee
Katie Austin
Matthew Colle
Sara Gray
Kameron Haecker
Keelyn Hanlon
Jessie Hoffman
Bryce Patton
Jacqueline Ponce
Takara Reed
Samantha Roberts
Savina Robles
William Tapp
Troy Tarpley
Lexus Weinheimer
Loni Woolley

Taste of RMC
Tanner Adams
Jordy Berger
Gregory Esmond
Mark Frenzel
Bo Hutto
Helen Kline
Tyler Leete
McKenna Powell
Heather Rode
Kendra Wills
Michael Yeater

representatives of the student membership as a whole, and we want your input and opinions as we continue to plan for 2015. I encourage you all to engage with the elected directors on the Student Board and become active on committees for the causes that interest you! Feel free to contact any board member or myself with any questions regarding AMSA student activities! look forward to seeing you all in 2015!

From everyone on the AMSA Student Board of Directors, Merry Christmas!

2015 AMSA Student Leadership Conference

By Ashley Collins, Midwest Region Director, Kansas State University

Looking for ways to impress company professionals with a valuable set of skills and professional training? This year, SLC will focus on steps towards becoming a professional. We will bring in Dale Carnegie training and concentrate on two main modules: handling mistakes and communicating to lead. In addition, Tyson R&D professionals will be sharing their knowledge in a workshop on Friday where students will then be able to utilize this information in an Iron Chef style event Saturday morning.

This training will be sure to impress industry professionals and provide you with a competitive lead on internship and career opportunities!

Plan to join us Friday afternoon, March 13 and Saturday, March 14 for the Student Leadership Conference. The conference will be held in Springdale, Arkansas at the Tyson Discovery Center.

Registration fees:
$100 for current AMSA students by February 21st
$125 for AMSA Young Professionals by February 21st
$150 for current AMSA students after February 21st
$175 for AMSA Young Professionals after February 21st
Registration will open January 5th and will close February 28th.

Don't miss out on this great networking experience. ***See you in Springdale!***

Iron Chef Product Development Competition

By Bo Hutto, South Region Director, Texas Tech University

Fundraising
David Bayona
Kaylin Belskie
Miguel DelToro
Allison Hobson
MaryAnn Matney
Hannah Shetters
Victoria Willis
Jessica Woodworth

The AMSA Student Board of Directors and ConAgra are excited to announce that the 2015 Iron Chef product development contest will be held Saturday, June 13th at ConAgra headquarters in Omaha, NE! This will be a unique and exciting opportunity to showcase your creative culinary and product development skills. Students will have access to the incredible facilities and processing equipment at ConAgra's state of the art test kitchen. Working alongside premier chefs and food scientists, students will have the chance to express their creativity using a secret protein source and a pantry full of ingredients. A panel will judge the products and winners will be announced during RMC.

In addition to the Iron Chef contest, participants will attend food-processing workshops across the ConAgra headquarters and tour their first class facilities throughout the day Saturday. These workshops will be focused on giving students a hands-on look into some real world product development techniques and allows students to learn from processing and culinary experts.

This is a very fun time and a great learning opportunity for students with all levels of product development or culinary experience. Registration is $25 per student and will include lunch on Saturday. This year's Iron Chef will be limited in how many can participate, so make sure to select the Iron Chef Product Development Contest when registering for RMC! ***We look forward to seeing your creativity this June in Lincoln, Nebraska!***

Taste of RMC University Competition

By Tanner Adams, At-Large Director, Colorado State University

Every day as a meat scientist we constantly think about our research, slaughter, or fabrication of our products. However, the core value of our role in the industry is to provide a high quality, safe product that can feed the world. The public constantly wants new and enticing items that expand their palate and everyday research and development units within the industry are trying to reach that goal. This is where you come in as students to do the same thing. The Taste of RMC competition will show off the skills you and your teammates have in creating a new and innovative product that also follows guidelines to allow for safe consumption. It will also be your responsibility to sell the product to the judges as if you wanted the product to go on to the market today.

The Taste of RMC competition will be held concurrently with the Monday family picnic on June 15th, 2015 at RMC in Lincoln, NE. Look for more details to come on

submission deadlines and required materials. We look forward to making this event bigger and better than ever. The student board will be having webinar sessions as well as making mentors available to aid in the development and creation of products as well as the food safety requirements. ***Check back for more information on the new AMSA website in the next few months.***

4th Annual AMSA Calendar Fundraiser

By Hannah Shetters, At-Large Director, University of Florida

Show off your school spirit in this year's AMSA calendar! The calendar will be designed to feature 12 universities along with displaying important AMSA dates and activities. To reserve a month for your university, a donation of $200 must be made to the AMSA student membership. Universities will be able to choose their desired month upon full payment. ***Be on the lookout for this year's calendar sign up as it will be distributed in January.***

Individual dates will also be available and are perfect for highlighting your program's upcoming events or even starring your favorite AMSA member's birthday. A donation of $25 will be required for a single day event and $50 for a multiple day event. If you are interested in reserving any specific dates, please e-mail Hannah Shetters.

2015 AMSA 68th RMC Networking and Career Fair

By Macc Rigdon, East Region Director, University of Georgia

The 2015 RMC Networking and Career Fair will be held on the afternoon of June 14th in Lincoln, NE, prior to the Welcome Reception. You will have an opportunity to interact and network with industry leaders and universities from around the country. Whether you are looking for employment or not, the Networking and Career Fair will be an invaluable experience that will allow you to meet with the many AMSA professional members interested in getting to know you! If you are interested in internships and employment opportunities, please meet with your advisor to update and revise your resume. As always, don't forget to check out the AMSA Career Center to upload and update your resume. Hope to see you there!

This is one you do not want to miss!

AMSA Student Mentor Program

By Josh Hasty, West Region Director, Colorado State University

The Student Mentor Breakfast will be held at The Cornhusker hotel on Monday morning, June 15, 2015. We are hoping that the student mentor breakfast will be better than ever this year! We will be sending out questionnaires before RMC regarding your interests, then pair you with a professional who best fits your interests. Academic and industry professional members will be from multiple disciplines including meat safety, production, research, packaging, research and development and more. You will have the chance to contact your mentor before the breakfast at RMC. It is a great way to interact with professional members and learn more about a potential career of your interest! ***Looking forward to the breakfast and can't wait to see you there.***

PO Box 2187 | Champaign, IL U.S.A. 61825-2187 | 800-517-AMSA • 217-356-5370

To ensure delivery of AMSA eNews, please add 'dmabry@meatscience.org' to your email address book or Safe Sender List. If you are still having problems receiving our communications, see our white-listing page for more details.

To safely unsubscribe, click here.