



Department of Food Science and Technology
University of California, Davis



AGGIE BREW

The Newsletter of the campus brewing program at UC Davis

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Anheuser-Busch Endowed Professor of Malting and Brewing Sciences, Department of Food Science and Technology, University of California, Davis

The Department of Food Science and Technology in the College of Agricultural & Environmental Sciences at UC Davis is recruiting the Anheuser-Busch Endowed Professor of Malting and Brewing Sciences. Candidates are expected to have a PhD in Brewing, Food Science, Microbiology, Biochemistry, Chemistry, Chemical Engineering or related field. The appointee will be expected to develop a competitively funded research program relevant to the brewing industry, although this could be primarily focused in several areas, such as chemistry, biochemistry, chemical engineering, sensory science or microbiology, notably the study of brewing yeast. This is an academic year (9 month) tenured Professor position at the associate or full rank. The position will include an appointment in the Agricultural Experiment Station carrying the expectation that the appointee conduct mission-oriented research and outreach of relevance to California stakeholders.

The appointee will be responsible for teaching undergraduate and possibly graduate

coursework in brewing, with a typical teaching load of two courses per year encompassing courses focused on brewing (FST 102A, Malting and Brewing Science and FST102B, Practical Malting and Brewing). Additional contributions to departmental courses and graduate education in Food Science and Technology is expected, with opportunities for participation in the graduate groups of Food Science, Viticulture and Enology, Agricultural & Environmental Chemistry and others. Mentoring of graduate students, undergraduate student advising, participation in, and development of, outreach programs, curricular development, and performance of departmental and university service are also expected. A commitment to diversity and inclusion is expected.

The research, teaching and outreach mission of the Department of Food Science and Technology (<http://foodscience.ucdavis.edu>) focuses on the creation, development and distribution of basic and applied knowledge related to the production of foods, with a scope extending from the fundamental molecular level to the process scale. The department is associated with the Robert Mondavi Institute of Wine and Food Science at UC Davis and is internationally recognized worldwide as a premier center of excellence in research. The appointee will have access to wide-ranging infrastructure resources and many collaborative opportunities within the Department, other Departments within the College of Agricultural & Environmental Sciences, and with colleagues in the College of Biological Sciences and the College of Engineering among others. .

The UC Davis College of Agricultural & Environmental Sciences is the leading academic agricultural research institution in the US, and the College of Engineering is ranked among the top 10% of all PhD granting institutions. The community of Davis is centrally located to many of the wine producing regions of California. Residents of Davis, minutes from Sacramento, enjoy a high quality of life in a University town setting, situated between the Sierra Nevada mountains and the San Francisco Bay area.

Qualifications: Ph.D. or equivalent degree in Brewing, Food Science, Microbiology, Biochemistry, Chemistry, Chemical Engineering or related field. Evidence of research excellence is expected, and brewing industry experience is preferred. Evidence of leadership and organizational skills relevant to the development of a successful research, teaching and outreach program in the field of brewing is required. The candidate should have demonstrated ability or potential to obtain extramural support for research activities as well as the capacity to develop and instruct undergraduate and graduate courses.

Salary: Within the Professor rank at the University of California, and commensurate with experience.

Applications: Application materials must be submitted at the following website: <https://recruit.ucdavis.edu/apply/JPF01697>, and include: 1) cover letter, 2) curriculum vitae with publications list, 3) up to three full publications, 4) statement of research accomplishments and future research plans relevant to the brewing industry, 5) statement of teaching accomplishments and philosophy, and projected teaching roles in the Department of Food Science and Technology, 6) the names, addresses, including email, of at least four professional references, and 7) a statement of contributions to diversity. The position will remain open until filled. To ensure full consideration, completed applications should be submitted by December 1, 2017.

Additional inquiries should be directed to Professor Charles W, Bamforth, Search Committee Chair, Department of Food Science and Technology, One Shields Avenue,

University of California, Davis, CA 95616, PH: (530) 752-9476, EM: cwbamforth@ucdavis.edu. UC Davis supports Family-friendly recruitments. UC Davis covers travel expenses for a second person to accompany an invited faculty recruitment candidate who is a mother (or single parent of either gender) of a breast or bottle-feeding child less than 2 years of age. <http://academicaffairs.ucdavis.edu/programs/work-life/index.html>

UC Davis was ranked #1 in 2016 on Forbes Magazine list of the 13 most important STEM (Science, Technology, Engineering, and Mathematics) universities for women, and is expecting to earn the U.S. Department of Education's "Hispanic Serving Institution" designation by 2018-2019. Davis celebrates the multi-cultural diversity of its student body by creating a welcoming and inclusive environment for students through such organizations and programs as the Center for African Diaspora Student Success; the Lesbian, Gay, Bisexual, Transgender, Queer, Intersex, Asexual Resource Center; Casa Cuauhtémoc Chicano-Latino Theme House; Asian Pacific American Theme House; ME/SA (Middle Eastern/South Asian) living-learning community; Multi-Ethnic Program (MEP); Chicano/Latino Retention Initiative; and Native American Theme Program.

UC Davis recognizes the necessity of supporting faculty with efforts to integrate work, family and other work-life considerations. To recruit and retain the best faculty, the campus sponsors a Work Life Program that provides programs and services that support faculty as they strive to honor their commitments to work, home and community.

<http://academicaffairs.ucdavis.edu/programs/worklife/index.html>

The UC Davis Partner Opportunities Program (POP) is a service designed to support departments and deans' offices in the recruitment and retention of outstanding faculty. Eligibility for POP services is limited to full-time Academic Senate Ladder Rank faculty (including Lecturers with Security of Employment (LSOE), Lecturers with Potential Security of Employment (LPSOE) Senior Lecturer with Security of Employment (SLPSOE)), and Cooperative Extension Specialists. UC Davis is a smoke - and tobacco-free campus effective January 1, 2014. Smoking, the use of smokeless tobacco products, and the use of unregulated nicotine products (e-cigarettes) will be strictly prohibited on any property owned or leased by UC Davis-- indoors and outdoors, including parking lots and residential space

[Availability of brewery for trials](#)

Our brewery is available for trial work. We are delighted that it is already being used to a significant extent. If you are interested in

using the brewery for commercial studies, then please contact Charlie Bamforth for rates (cwbamforth@ucdavis.edu).

On The Air

<http://www.cpradio.org/articles/2017/07/10/calif-may-soon-let-colleges-sell-beer-brewed-by-students/#.WWOUMNxvTws.facebook>

Beer and health

Check out the folder containing regular updates on this essential topic:

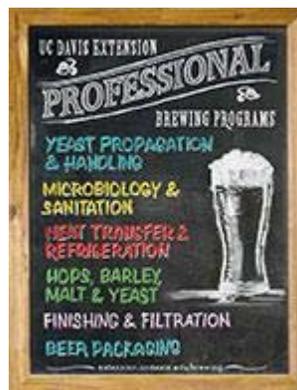
<http://faculty.bftv.ucdavis.edu/fst/Bamforth/beerhealth.html>

Bamforth retiring as Editor-in-Chief of the Journal of the American Society of Brewing Chemists

Charlie Bamforth steps down from this role at the end of December 2017 after some 18 years in the role. The photograph shows him acknowledging the President's recognition of his service at the ASBC annual meeting in Sanibel Harbour, FL.



Extension



Keep an eye out for the Brewing Extension classes, full details of which are available at <https://extension.ucdavis.edu/areas-study/brewing>.

The photographs below show a few of the graduates from the Master Brewers class receiving their certificates and mugs from Michael Lewis and Charlie Bamforth.



Carly Bay Menacho



Sahar Nevo



Shanleigh Thomson

Some of the MS and BS Graduates in 2017



Robert Brown



Sevag Taslakian



Laura Metrulas, Charlie's last MS student

Chair Harris with Alyssa Steger, who is now with MolsonCoors.

Down Under

Charlie was delighted to be invited to be the Keynote Speaker at July's Australian Craft Brewers Conference in Adelaide.



See <http://www.brewsnews.com.au/2017/07/look-after-your-people-bamforth-tells-brewers/>



Charlie made a number of other contributions at the event and was pleased to do a book signing.



Jenna Hively (right) with Chair of the Department of Food Science and Technology, Linda Harris. Jenna is now with Anheuser Busch Inbev.





Whilst Down Under for four weeks, Charlie also made a number of presentations to the various regions of the Institute of Brewing and Distilling, Asia-Pacific Section. This started with an event held at the Coopers Brewery in South Australia (see photo). Organizer Janie Zimmermann pointed out that “it was our largest ever attended regional IBD meeting”.



Thereafter it was to a series of “Ales and Tales with Charlie” evenings at The Northbridge Brewing Company in Perth, The Kingston Hotel in Melbourne, The Charming Squire in Brisbane, The Lord Nelson Brewery Hotel in Sydney, The Kings Bridge Bar & Restaurant in Launceston (see photograph below) and Galbraith's Alehouse in Auckland, New Zealand. Charlie was also delighted to be involved in all day sessions with brewing technical personnel in Coopers and Lion.



In The Press

<https://www.nbcnews.com/better/health/7-science-backed-ways-beer-good-your-health-ncna788986>

<https://www.ucdavis.edu/books-uc-davis-authors/freshness>

Thank you...

...to the various companies that support us in so many ways. If you aren't already a supporter, we would love to hear from you – cwbamforth@ucdavis.edu – and Charlie can explain the benefits.

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