Greetings!

I hope you all are doing well and staying healthy during these challenging times as the world is trying to come out of the global pandemic. The Food Safety Specialty Section (FS3) had endorsed and sponsored various scientific sessions at the virtual 2021 Annual SOT Meeting, all of which were well attended, including the virtual FS3 reception. For the coming year, I am excited to announce a new “Elsevier Postdoctoral Award” for a meritorious Postdoctoral trainee conducting original research in food safety or related areas! This award is made possible by the generous contribution made by Elsevier and will be annually maintained through 2025. I would encourage graduate students and early career scientists to check out the SOT-FS3 awards website and to apply for relevant awards for the upcoming SOT Annual Meeting!

Also, for this year, FS3 leadership is working on developing webinars on emerging food safety topics. The Food Safety & the Risk Assessment Specialty Section jointly sponsored a webinar on ‘Updates to the Cramer et al. Decision Tree and the Threshold of Toxicological Concern’ concepts and our own Daniele Wikoff moderated the session. Similar webinars are being planned on Heavy Metals & other food safety topics of interest. If you have any suggestions for a webinar topic, or a short debate at the FS3 reception, 2022 SOT Annual Meeting, please share it with us.

I am fortunate & thankful to have a strong FS3 Leadership team for the year 2021-2022, and we will continue to make our Specialty Section a strong scientific community to better serve your needs. For 2022-2023, we have a number of Leadership role openings (e.g., Vice President-Elect, Councilors, Graduate Student rep, Postdoctoral officer roles) and we encourage members to consider nominating yourself or others for officers! To prepare for the 2022 SOT Annual Meeting, the FS3 leadership team has completed reviewing scientific proposals seeking sponsorship from FS3. The approved proposals are of great interest to food safety, so please stay tuned for our spring newsletter for a list of food safety sponsored sessions in San Diego in 2022! If you have any thoughts and suggestions or would like to share your scientific and career achievements, please do not hesitate to contact me, any of the current officers, or directly email to sotfoodsafety@gmail.com.

Sincerely yours,
Sachin Bhusari, DVM, PhD, DABT, ERT
President of FS3
Food Safety Specialty Section Officer Elections are just around the corner!

For year 2022-2023, we have a number of Leadership role openings listed below and we encourage members to consider nominating yourself or others for the officer roles! Below you will find a list of FSSS leadership positions that will be open in this coming year’s election:

- Vice President-Elect (Presidential chain: 4-year commitment)
- Secretary/Treasurer (2-year commitment)
- 2 Councilors (2-year commitment)
- Postdoctoral Representative (2-year commitment)
- Junior Student Representative (2-year commitment)

Please submit your candidate biosketch to following email: Food Safety SOT (fsss.sot@gmail.com). For more information, please visit the FS3 website.

Food Safety Specialty Section Awards 2022

Please find below an overview of the awards that can be applied to for the coming SOT. The awards will be handed out during the FS3 reception at SOT 2022.

BURDOCK GROUP STUDENT SCIENTIFIC AWARD

Awards Description
The Burdock Group’s SOT Student Scientific Award applications are open to a qualified full-time graduate and undergraduate student attending the SOT 61st Annual Meeting and ToxExpo, March 27-31, 2022, with research interests in the toxicology of food and food ingredients. Students early in their graduate training who have not attended an SOT Annual Meeting are particularly encouraged to apply.

Requirements
Submission documents are to include:
1. A very brief essay discussing the student’s research and training and how it related to food safety/toxicology (1/2 page or less).
2. A letter from anyone in the toxicology department, indicating the student is enrolled and in good standing in a masters or doctoral training program in toxicology or related program (and not possessing another doctoral level degree). Postdoctoral trainees are not eligible, nor are previous awardees.
3. A list of any other award(s) received for this meeting or previous meetings.
4. Proof of full-time graduate or undergraduate status (scanned copy of student ID is sufficient).
5. The awardee must attend the FSSS meeting to accept the award and grants permission for his/her image to appear in the Burdock Group newsletter and/or marketing materials.

Recipient Receives
Up to $1000 per student to cover meeting and other expenses not met by other funding or awards, such as learning-based media and online programs necessary for advanced learning and a recognition plaque commemorating the event.

Contact
Submit Applications to Tatiane Berdum. The deadline is January 15, 2022.

The Burdock Student Scientific Award is promoted by the Food Safety Specialty Section.
ELSEVIER POSTDOCTORAL AWARD

Award Description:
For one abstract to be presented by a meritorious Postdoctoral trainee at the SOT Annual Meeting; applicants must be a Postdoctoral trainee conducting original research in food safety or related areas at the deadline for submission of applications for this Elsevier sponsored award.
Abstracts will be judged on methodology/approach, uniqueness/creativity inherent in the project, thoroughness of investigation, hypothesis, soundness of judgment used in interpreting results, and relevance to food safety.

Requirements:
Application should include the following:
1. Personal statement (no more than 1 page; 10-point font size) describing how the work described in the abstract fits into the overall early career training and long-term career goals in field of food safety
2. Copy of submitted abstract
3. Brief summary of work to be presented, with purpose, rationale, and statement of significance and relevance to food safety (2 pages max; 10-point font size)
4. Letter from primary research advisor or research mentor or manager
Applications will be evaluated based on abstract quality, relevance to food safety, overall scientific impact, personal statement, and letter of recommendation.

Recipient Receives
One awardee will be selected and will receive $1000 and a plaque. The award winner will be announced during the FSSS reception at the SOT Annual Meeting.

Contact
Submit Applications to Alexandra Lobach. The deadline is January 15, 2022.

This award is made possible by the generous contribution made by Elsevier.
FRANK C. LU GRADUATE STUDENT AWARD

Award Description

For one meritorious graduate student abstract presented at the SOT Annual Meeting (graduate students in their later years of training are urged to apply; applicant must still be enrolled into graduate program at award deadline).

Abstracts will be judged on methodology/approach, uniqueness/creativity inherent in the project, thoroughness of investigation, hypothesis, soundness of judgment used in interpreting results, and relevance to food safety.

Requirements

Application should include the following:

1. Copy of submitted abstract
2. Brief summary of work to be presented, with purpose, rationale, and statement of significance and relevance to food safety (2 pages max; 10-point font size; line spacing 1.15)
3. Personal statement (no more than 1 page; 10-point font size, line spacing 1.15) describing how the work described in the abstract fits into the overall graduate training and career goals
4. Recommendation letter from research adviser; The letter should include statement on contribution of the student in the completion of the work

Applications will be evaluated based on the abstract quality, relevance to food safety, overall scientific impact, personal statement, and letter of recommendation.

Recipient Receives

One awardee will be selected and will receive $600 and a recognition plaque.

Contact

Submit Applications to Daniele Wikoff. The deadline is January 15, 2022.

This award is made possible by the Frank C. Lu Food Safety Student Award Fund of the SOT Endowment that is managed by the Food Safety Specialty Section.

Join us for our FS3 Mentoring event in San Diego 2022

With an optimistic outlook for 2022, FS3 is planning a mentoring event for the 61st Annual Society of Toxicology meeting. The event will be on March 28, between 5:00 to 6:00 PM at the Convention Center, SOT in San Diego, California in advance of the FS3 annual reception.

We will be inviting several of our esteemed members from, Government, Industry, CRO, Consultants and Non-Profit sectors to participate as mentors. Students who are interested in a career in food safety and toxicology may apply to attend to gain valuable insights into the pros and cons of working in various sectors, how does a day-to-day job function look, career growth and opportunities, challenges and demands of the respective sector, and to learn specific approaches, tools, or techniques to be a success in the field from the experts.

We encourage our members to reach out to David T. Szabo if you are interested in participating as a mentor. We also encourage all members to inform their graduate students and trainees of this great opportunity to make valuable connections.
FRANK C. LU EARLY CAREER SCIENTIST AWARD

Award Description
For one abstract to be presented by a meritorious early career scientist trainee at the SOT Annual Meeting; applicants must be early career scientists conducting original research in food safety or related areas and be within 5 years after completion of their PhD at the deadline for submission of applications for this award. Abstracts will be judged on methodology/approach, uniqueness/creativity inherent in the project, thoroughness of investigation, hypothesis, soundness of judgment used in interpreting results, and relevance to food safety.

Requirements
Application should include the following:
1. Personal statement (no more than 1 page; 10-point font size) describing how the work described in the abstract fits into the overall early career training and long-term career goals in field of food safety;
2. Copy of submitted abstract;
3. Brief summary of work to be presented, with purpose, rationale, and statement of significance and relevance to food safety (2 pages max; 10-point font size);
4. Letter from primary research advisor or research mentor or manager.

Applications will be evaluated based on abstract quality, relevance to food safety, overall scientific impact, personal statement, and letter of recommendation.

Recipient Receives
One awardee will be selected and will receive $1000 and a plaque.

Contact
Submit Applications to Alexandra Lobach. The deadline is January 15, 2022.

This award is made possible by the Frank C. Lu Food Safety Student Award Fund of the SOT Endowment that is managed by the Food Safety Specialty Section.
Member highlight: Interview with Kelly Almond

Kelly Almond-Abbate, PhD is a member of FSSS and works as a Principal Scientist for Scientific Affairs at PepsiCo, supporting PepsiCo North America Beverages. Ben Kistinger (Sr. Student Rep) and Rebecca Kim (Jr. Student Rep) sat down for a virtual chat with her to discuss her start in toxicology, involvement with SOT, her entrance into the food safety sector, and, of course, food.

Kelly initially attended St. John’s University as a biology student, but her advisor recommended that she switch into the toxicology program. Not only did she complete her Bachelor’s degree, but she stayed at St. John’s University for her Master’s and Doctorate. Her research focused on the toxicity of biocides in zebrafish.

Kelly first became involved with SOT as a graduate student representative for the Ethical, Legal, and Social Issues specialty section (now known as ELFSI). She then served on the executive committee of the Graduate Student Leadership Committee (GSLC) as Programming Subcommittee Chair, and then Chair of the GSLC. She is currently a member of the Education and Career Development Committee (ECDC) and has been involved with the Mentoring Breakfast event at the Annual Meeting. From these leadership roles, Kelly became more confident and comfortable speaking with more experienced toxicologists, and she learned how to work as a team on committees with other toxicologists from different sectors.

The mentoring component of the ECDC mission drew Kelly to this committee. She wanted to pay forward the great mentoring she had received to the next generation of toxicologists. Networking was important in helping Kelly find her first job with PepsiCo right out of graduate school. At the SOT Annual Meetings, Kelly would talk to many different people from different sectors to learn about what they do, which helped her find the best fit for her career. Through her network, she learned about the opening for a toxicologist at PepsiCo, and the rest, as they say, is history. One piece of advice she gives is to be vocal about your interests to your network, otherwise nobody will know what you want.

Kelly advises graduate students on the importance of building a network. First, it’s as simple as asking somebody you know well to introduce you to someone they know well. This network can give you different career perspectives when looking for that first job, and allows you a better understanding of company culture and position fit. Kelly recommends following up a career discussion conversation with a thank you email. She advises graduate students to step outside of their comfort zone and take initiative meeting people. The SOT Annual Meeting is a perfect place to start up a conversation.

As a Principal Scientist at PepsiCo, one of the benefits of her job is that there is no typical day at work. Each day’s responsibilities vary and she is able to contribute along the entire pipeline of product development from pre-market strategy to products on the shelf. For example, she guides the business on scoping and developing roadmaps for ingredients, working with partners to identify and develop “Generally Regarded as Safe” (GRAS) formulas. She also works in post market evaluation of ingredients. Her role as a food toxicologist is unique because it allows both science and trade organization involvement.

For those interested in a career in food safety, Kelly suggests they develop strong skills in risk assessment and familiarity with FDA regulations. She also recommends trainees talk to people in the industry, attend webinars, and if they can, get an internship to build foundational skills. Some important soft skills are an ability to take direction and feedback, to learn and think creatively, and written and verbal communication skills. One of the challenges Kelly first faced when transitioning from graduate school to industry was learning how to translate technical scientific information to non-scientists in a way that helps them make informed business decisions.

The most important question was saved for last: What is your favorite breakfast, lunch, and dinner? For Kelly, a native New Yorker, the ideal breakfast is a Bacon, Egg, and Cheese sandwich with Cheddar cheese and well-done bacon. For lunch, it’s pizza. Kelly’s favorite dinner is Irish Chicken Curry Half and Half (half French fries and half rice) which was her go-to when she used to work at an Irish bar. Her favorite PepsiCo beverage is Pepsi Zero Sugar.
Proceeding manuscript roundtable AAAS 2020 on Delaney clause published

On behalf of all the speakers/co-authors, I’m pleased to share that the proceedings manuscript titled “A Regulatory Relic: After 60 Years of Research on Cancer Risk, the Delaney Clause Continues to Keep Us in the Past” capturing the highlights from the scientific session on Delaney Clause held at SOT 2019 Annual Meeting and SOT sponsored session at the American Association for the Advancement of Science (AAAS) 2020 Annual Meeting has been accepted for publication in Toxicology and Applied Pharmacology Journal (link).

After the success of our roundtable session “The Delaney Clause, from 1958 to 2019: Making the Model Relevant” at SOT 2019, it was very encouraging to hear from SOT Program Committee that our session would be a good fit for AAAS 2020 Annual Meeting. It aligns with some of the key objectives of the 2019-2023 SOT strategic plan and the mission of the SOT Collaborative Conferences Committee. SOT’s collaboration with other professional societies such as AAAS helps in highlighting the contributions of the science of toxicology to improving Public and Environmental Health.

- Mansi Krishan

**FS3 Treasury, Sponsorship, and Membership Report**

- End of Year Net Assets for 2020: $38,917
- 2020-2021 FS3 Membership: 245 members

**Thank you to our Sponsors for 2020-2021!**
Webinar Survey: What interests you?

In September, FS3 members were invited to respond to a survey to provide input on webinar topics for our 2021/2022 webinar series. A total of 15 topics were presented as options, and the membership was asked to rank them. As illustrated in the summary of the results below, all topics received some support (and can be dusted off in the future). This is a great reflection of the diverse interests of our membership.

While there was no clear front runner, the 3 topics that had the most interest were: metal contaminants in food/feed; EFSA opinions concerning genotoxicity and mixtures; and, food contact materials testing/protocols. The topic of EFSA and mixtures received a 1st place ranking from the most members. This was followed by food contact materials which had the highest overall ranking with metal contaminants being very close. The FS3 is moving forward with plans for the webinars on these topics and will communicate the details to our members by email.

Thank you for taking the time to participate in the survey.

Join the FS3 LinkedIn!

- Enter the group name in the LinkedIn search bar (“SOT Food Safety Specialty Section”)
- Click on the group
- Click on the blue ‘Request to join’ button
- A group manager will approve your request