

PRESS RELEASE

CAMERON RICH NAMED 2023 DISTINGUISHED SENIOR AT THE OHIO STATE UNIVERSITY

COLUMBUS, Ohio—Cameron C. Rich of Dublin, Ohio, has been named a 2023 Distinguished Senior at The Ohio State University College of Food, Agricultural, and Environmental Sciences (CFAES).

“The Distinguished Senior Award is the most prestigious undergraduate award in CFAES and honors top graduating seniors on the Ohio State Columbus campus,” said Ann Christy, CFAES professor and associate dean for academic programs. “The 25 award recipients exemplify the CFAES mission in areas such as academics and scholarship, research and innovation, service and involvement, and influence and leadership.”

Rich is a food science and technology major in the Department of Food Science and Technology (FST). He was nominated by college faculty and staff who felt that he personified the award’s attributes of academic, disciplinary, and professional excellence.

Diagnosed with celiac disease at age 13, Rich has challenges of following a strict gluten free diet. A high school internship at the Nestle Quality Assurance Center solidified his aspirations to work in a lab setting in the food industry. He discovered the world of food science and wanted to improve the lives of others like himself by innovating gluten free products.

He was able to complete an internship at T. Marzetti Company, Lewis Center, Ohio. Calling it his most valuable learning experience, Rich worked as a research and development intern in the sauce lab, where he gained experience producing various sauce formulations for companies like Chick-fil-A and Buffalo Wild Wings.

“The internship allowed me to use my creativity to create my own burger garlic aioli and help improve the formula of one of Marzetti’s classic dressings through the addition of mouthfeel enhancers, where I learned a great deal about sensory optimization,” he said. “However, the most valuable aspect was attending cross functional team meetings with marketing, engineering, and project planning which allowed me to understand the amount of collaboration and planning it takes to bring a food product from lab formulations to store shelves.”

Rich’s extracurricular activities included industry liaison for the Food Science Club, as well as co-social chair during which he planned two food drives for local food banks and coordinated social events. He also served as a FST Peer Mentor to incoming freshman and a co-fundraising chair for the Ohio State men’s club volleyball program.

The Franklin County resident was able to work part-time in the FST sensory science kitchen to prepare cups and trays for scientists to perform taste testing on various products. He then worked as at Rime Time Curiously Crafted Pops in Columbus as a production kitchen assistant. “I learned the popsicle making process and gained

insight into sensory analysis and product development,” he said. “The most valuable aspect was learning how to create a formula for new popsicle flavors such as ‘orange dreamsicle’ and ‘bomb pops’ for July 4th festivities.”

To learn more about research, Rich participated in the FST Food S.U.R.E program which provides funded research opportunities to undergraduates. Looking for a project that resonated with him, he was thrilled to find an opportunity in professor Luis Rodriguez’s lab related to an analytical method to accurately detect gluten that can be a viable method used by the food industry.

His FST nominators wrote, “Although not required, Cam also added a minor in entrepreneurship and innovation. His time at Ohio State has him feeling prepared and excited to continue his research in graduate school and eventually develop products for other gluten free consumers like himself.”

After graduation, Rich plans to obtain his food science master’s degree, continuing his research at Ohio State in the Rodriguez lab, then work in the industry as a food product developer.

A reception for the Distinguished Senior Award recipients and their families was held on Wednesday, March 22, hosted by Ann Christy and Cathann A. Kress, vice president for agricultural administration and CFAES dean. Meet the 25 outstanding students and learn more about each via a YouTube video release at go.osu.edu/CFAES2023DSA.

“Honoring the 25 recipients for their excellence will be a highlight for us this spring. These students have excelled and most certainly will continue to thrive in their future careers,” said Christy.

In autumn 2022, there were 2,248 undergraduate students in CFAES pursuing bachelor of science degrees in 22 majors. Learn more about CFAES academic programs at go.osu.edu/B4V2.



Cameron C. Rich

DUBLIN, OH

FOOD SCIENCE AND TECHNOLOGY

DEPARTMENT OF FOOD SCIENCE AND TECHNOLOGY

Photo available by sending a request to flood.13@osu.edu

FOR MORE INFORMATION CONTACT:

WRITER(S)

Sherrie R. Whaley
whaley.3@osu.edu
614-582-6111

SOURCE(S):

R. Warren Flood
flood.13@osu.edu
614-247-6624

2023 DISTINGUISHED SENIOR AWARD



THE OHIO STATE UNIVERSITY
COLLEGE OF FOOD, AGRICULTURAL,
AND ENVIRONMENTAL SCIENCES

Academic Programs

100 Agricultural Administration
2120 Fyffe Road | Columbus, OH 43210

614-292-6891 | students.cfaes.ohio-state.edu