



**KEVIN J. BERKOWITZ**  
Department of Food Science and Technology  
Culinary Science  
West Bloomfield, MI

One of the involvements that Kevin shared as providing him with a true feeling of accomplishment and pride was his participation in the American Baking Society Product Development Competition. After only his first semester at Ohio State, Kevin competed in this event. He worked many months alongside three other food

science students as they worked on creating a new delicious baked good that included international flavors, while maintaining at least a two-week shelf life. After much deliberation, they invented the Gemstone Cakes™ which consisted of a chai masala cake enrobed in white chocolate. This competition was one of his first major involvements with food science. Learning a new and enormous amount of information quickly, he was able to apply much of what he had learned in the classroom and apply it to this product development effort. While it was a lot of fun working with his teammates, it was also hard work when troubleshooting their product to improve the next iteration, but it all was worth it, this team finished in 2nd place following their competition in Chicago!

Academic accolades achieved by Kevin include: Dean's List | Culinary Science Scholarship.

During the summer of 2018, Kevin started working in Dr. Christopher Simons' sensory lab through the Food Science FoodS.U.R.E. program, a program designed for undergraduate students to get involved in research and develop their own research project. He conducted his own psychophysical experiment while working in the lab. Throughout the process of the experiment, he worked with others in the lab to learn processes and has navigated through the lab environment, learning valuable research skills. This research experience, which Kevin related as giving a great sense of attainment, has exposed him to the sensory side of food science, something he would not have gained through his regular coursework. He also presented his research at the 2018 Fall Undergraduate Research Festival.

Kevin also noted attending Intercollegiate Nationals for racquetball as another source of personal fulfillment and pride while attending OSU. Kevin shared that being able to successfully balance his academics with the many hours of practice, while excelling at both, was very rewarding.

The Culinary Science program at The Ohio State University is designed for students to have completed a culinary arts degree at another institution. Kevin attended Schoolcraft College prior to enrolling in the Culinary Science program at Ohio State. Following graduation, Kevin plans to explore his options within the food industry. He is hopeful as a graduate of The Ohio State University to find employment specifically in research and development.

Kevin's mentor is Dr. Mary Kay Pohlschneider. Kevin shares, "I consider Dr. Pohlschneider to be my mentor. When I first visited Ohio State, and toured the Food Science department, she was the first person we met, and she was instrumental in helping me choose to attend Ohio State. She has taught two of my classes while being a student here, in addition to currently being my academic advisor, as well as the advisor to the Food Science Club."

