COLUMBUS, Ohio—Megan Gregg of West Chester, Ohio, has been named a 2020 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, recognizing the top graduating seniors from each of the academic units on the Columbus campus,” said Steven Neal, CFAES professor and associate dean for academic programs.

Gregg, a food science and technology from Butler County, was nominated by college faculty and staff who felt that she personified the award’s attributes of academic, disciplinary, and professional excellence.

“One of the hallmarks of our college is an emphasis on student success, and it is heartwarming to see it exemplified through the accomplishments of our students,” Neal said. “Recipients are our future innovators and leaders who have already made an impact within the academic environment at this university and beyond.”

Gregg’s academic success is well documented with appearances on the Dean’s List every semester. “Megan is extremely driven, active, and will be one of our best food scientists,” wrote Rafael Jimenez-Flores, a professor in the Department of Food Science and Technology (FST), who co-nominated Gregg for the award. “She will complete her degree in food science and technology, with a minor in entrepreneurship and innovation, graduating summa cum laude in May 2020.”

An active member of the Food Science Club, Gregg held positions on the executive board and currently serves as co-president. She helped organize the club’s Farm Science Review fundraiser and annual department Thanksgiving lunch.

Gregg shared that her greatest sense of accomplishment at Ohio State came from participation in the American Society of Baking’s national product development competition. With three FST teammates, she traveled to Chicago to present their product. “We were challenged to create a shelf-stable, bite-sized cake that contained international flavors,” she said. “We received second place overall with our masala chai pumpkin pie gemstone cakes.”

“This experience allowed her to delve more into food science and her passion for baking. Megan and her twin sister started baking cookies in high school for their marching band, with the dream
of opening their own bakery one day,” wrote co-nominator and administrative manager Julie Townsend. “The team worked on time management skills while understanding formulation of a new product and the challenges of balancing different ingredients and ingredient ratios. The team met between classes, in the evenings, and on weekends to finalize their product.”

Gregg completed one internship at the flavor company Mane in Lebanon, Ohio. “I was a sensory technician intern, but I also got to learn about many other aspects of research and development in the flavor industry, such as flavor applications and flavor chemistry,” she said. Her second internship was as a natural foods research and development intern at the J.M. Smucker Company in Orrville, Ohio. After graduation, Gregg will begin work as a sensory technician at the J.M. Smucker Company.

An awards dinner to recognize all 25 CFAES Distinguished Seniors has been canceled due to COVID-19.

“The safety of our community is our top priority,” Neal said. “We are deeply sorry the planned celebration will not occur. The commitment and dedication of these students to their undergraduate education will still be recognized with a special award package that will be mailed later this semester.”

In autumn 2019, there were 2,486 undergraduate students in CFAES pursuing 22 majors and 31 minors. Learn more about CFAES academic programs online by visiting https://students.cfaes.ohio-state.edu/.

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