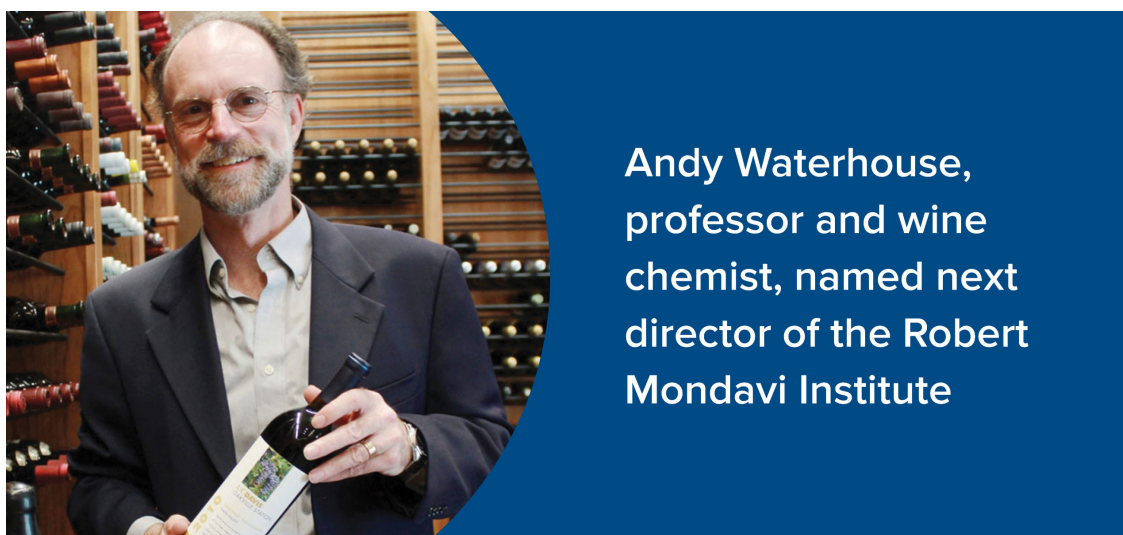


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**Robert Mondavi Institute for Wine and Food Science**  
*June 2018 E-Newsletter*

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Andy Waterhouse, a professor in the [Department of Viticulture and Enology](#), and an expert in wine chemistry, quality, and analysis has been named the institute's next director, an appointment that begins in August of this year. Waterhouse brings extensive experience in teaching, research and community involvement to the institute. "I look forward to working closely with the Department of Viticulture and Enology and the [Department of Food Science and Technology](#)," he said, "to strengthen our campus partnerships with the food and wine sectors, as well as the broader public."

Waterhouse has held the John D. Kinsella Chair in Food, Nutrition and Health, he served as Chair of the Department of Viticulture and Enology, and most recently was Associate Dean in Graduate Studies. He has received an honorary Doctorate from the University of Bordeaux, and was among the first recipients of the UC Davis Chancellor's Fellow award. He has led many national and international symposia, and is highly cited in agricultural research. He teaches both graduate and undergraduate classes in wine chemistry.

Waterhouse will take over for Interim Director Jean-Xavier Guinard, a professor and sensory scientist in the Department of Food Science and Technology. Guinard will continue his world-class research and instruction in understanding the sensory properties of food and beverages and how they affect consumer behavior.

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“Professor Waterhouse comes to us with excellent experience in research, teaching and community partnership,” said Helene Dillard, dean of the [UC Davis College of Agricultural and Environmental Sciences](#). “UC Davis and our college are committed to Robert’s vision for the institute. We greatly value the foundational support of our partners, and we are dedicated to maintaining and building relationships with all who have contributed to our growth and success.”

*News & Events: UC Davis  
Olive Center*



**Master Milling Certificate Course**  
*September 26-28th, 2018*

The Master Milling Certificate Course has helped hundreds of olive oil processors produce better oil more efficiently. The course will be led by Leandro Ravetti, who is among the world’s top experts in olive oil processing, growing, and standards. The course will also include a field trip to three olive oil processors.

**Register Here**

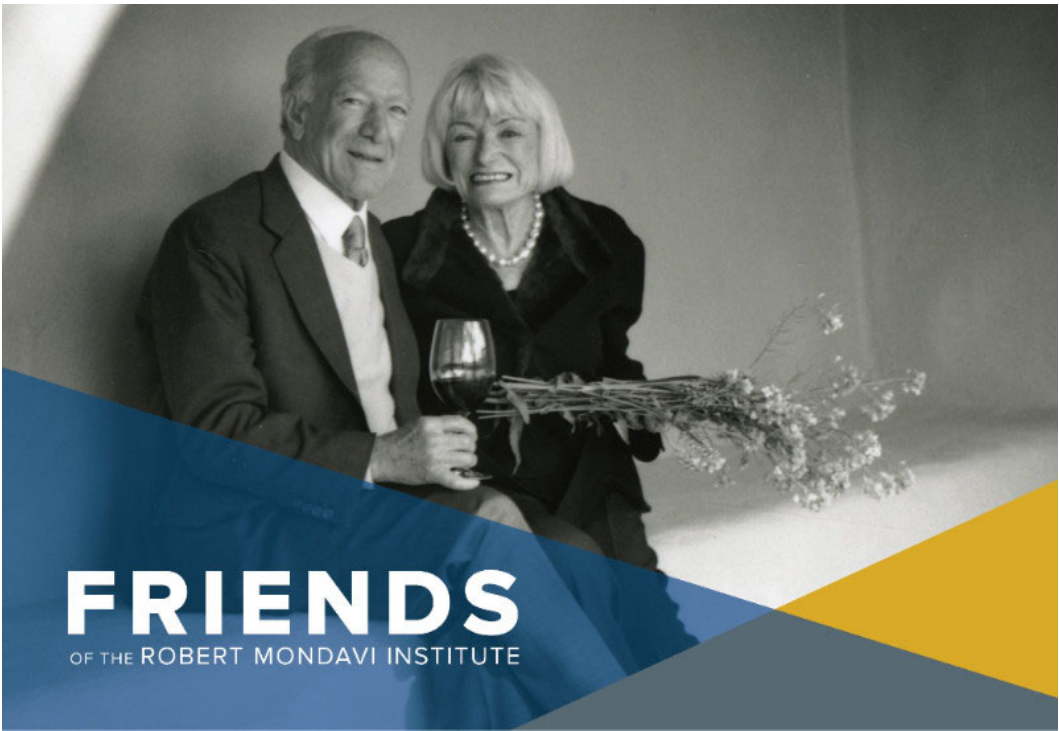
*News & Events: Honey &  
Pollination Center*



**Mead Making 201**  
*September 13-15th, 2018*

Mead 201 is designed for the mead maker who has made 6 or more fermentations. Learn how to set up a small lab at home and about what tools you need to understand the microbiology happening in your carboy. Using sensory evaluation techniques, the course will teach participants how to evaluate mead.

**Register Here**



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The Robert Mondavi Institute is the foremost resource in the world for beverage and food science. Your support of the institute helps foster the next generation of wine and food scientists. Funds from the Friends Program support the institute as well as academic outreach programs and travel awards for graduate students in the Departments of Viticulture and Enology, and Food Science and Technology. [Click here to join our Friends of the Robert Mondavi Institute program.](#)

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- **Foodie:** Seth Brunner & Linda Clevenger



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