

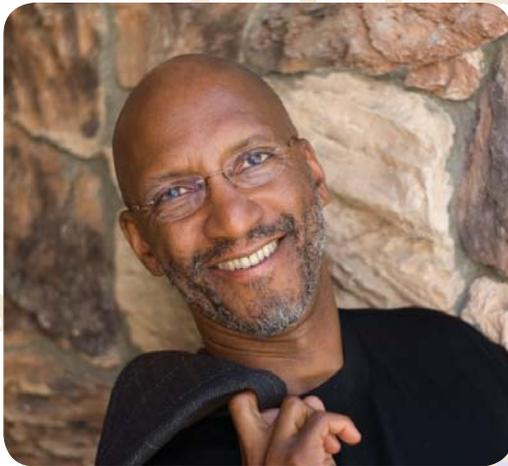
The Link



For Nutrition & Dietetics

Winter/Spring 2008

The Way I See It...



Dr. Craig R. Jackson, Dean of Allied Health

...the School of Allied Health Professions is poised for a great future. There are a lot of things I can say attribute to our success. The first would be a faculty that is dedicated to their work and their students. I am fortunate to interact with such a determined set of individuals. Their love and enthusiasm for their work is contagious, as I'm sure you all know. These individuals have dedicated their lives to the future of this institution and for that, I can tell, our potential is endless.

Our students are another aspect of our exciting future. They have come on the Loma Linda campus poised to embark on this educational journey that you were a part of not so long ago. When I look at them, I can see the determination in their eyes. They are eager to learn and excited to see what the future holds for them. Their future is bright and I can't think of a better view from my office than the anticipation of

service that I see from the way they study, learn, and live at LLU.

One of the brightest stars in our future is you, the alumni. You make us proud! And to be quite honest, we brag about you. You are a prime example of what we think about when the word success comes to mind. Alumni are the culmination of our vision for the school. You have taught us what we need to do and how we need to do it. We can't imagine what we would be without people like you who support us in so many ways.

With such an exciting outlook on our future we can't help but celebrate it. This newsletter that you are reading is the first of many improvements to our communication with you. We realize that what happens in your department is very important to you, so we want to keep you updated with the inside scoop. Expect to read about students, faculty, and even stories of other alumni. We want to link you to the important happenings in the school and specifically your department. So, please take the time right now to read through this newsletter and catch up on the activities of your school. This is your opportunity to share in our celebration of the School of Allied Health Professions.

The future looks extremely bright, with lots of possibilities ahead – big possibilities. Like the song says, "We've only just begun."

Sincerely,

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N&D Department Introduces Two New Programs

The Nutrition and Dietetics department will be offering two new masters programs starting in the fall of 2008. The first, an Executive Master of Science (MS) in Nutrition Care Management, is completely online. The purpose of this program is to provide an opportunity for Registered Dietitians (RD) to advance their education and to meet the leadership needs for nutrition programs in Seventh-day Adventist (SDA) Health Systems, SDA educational institutions, and other community health-care facilities in this country and internationally. Under the direction of Dr. Maxine Taylor, this program has been developed in response to a growing need of the profession for RDs with a master's degree emphasizing in management, leadership and education. This will lead to an advanced level of practice in the profession. The program is offered in an online format to enable individuals to complete a MS degree without having to leave their current position or family.

The second program, an MS in Nutrition and Dietetics, has a curriculum that builds upon the present Bachelors Degree program in Nutrition and Dietetics and, in cooperation with the School of Public Health, students take courses currently offered in the MS program in that school. This program has two main goals: 1. To further the education and training of registered dietitians to become advanced level practitioners, managers, and potential leaders in the profession who are willing to serve the Seventh-day Adventist Health-care and educational community as well as the greater community by promoting optimum health and nutrition, and 2. To graduate trained professionals who are effective managers, competent leaders, educators, and researchers who are thoroughly prepared to contribute to the profession's body of knowledge through publications, professional presentations and advocacy.

SAHP Alumnus Joins Shangri-La to Develop Healthy Menus

Asia Pacific's leading luxury hotel group, Shangri-La Hotels and Resorts, is advancing its food and beverage leadership by developing new menus with a nutritionist to provide healthy cuisine to guests at its properties worldwide. Mr. Wong Chi Wing, a registered dietician from the Commission on Dietetic Registration accredited by the American Dietetic Association, and a 1997 graduate of the Nutrition and Dietetics program at Loma Linda University, has been retained to work with Shangri-La in a major initiative to bring healthy dining to a higher level of creativity at Shangri-La properties.

Shangri-La will work closely with Mr. Wong to develop menus to meet the nutritional and lifestyle needs of its guests. Nutritional needs are unique to each individual; the new menus will allow guests to

select from a variety of dishes that are specific to their dietary needs while on the road.

Mr. Wong is also department head of food and dietetic at Hong Kong Adventist Hospital. He has

10 years of experience as a dietician. Mr. Wong was the previous Vice President of the Hong Kong Practicing Dietitians Union and is often featured as an expert source on local radio stations and in publications. He is also a frequent guest speaker at seminars organized by the Hong Kong Cancer Fund and Hong Kong Breast Cancer Foundation.



Carmen Clark

1 There is a new face among the familiar in the Nutrition and Dietetic Department. Carmen Clark joined the SAHP family in June of 2007 as the administrative assistant. Carmen comes to the School of Allied Health after a year of living and working in the surrounding area. She carries many responsibilities such as student scheduling, assistant to Dr. Connell, department chair, working with prospective students, alumni and faculty and general department duties. She and her husband, Douglas, have 2 grown children and 3 grandchildren.



100th Anniversary of Nutrition

2 The year 2008 marks the 100th year anniversary of the Nutrition and Dietetics Department at Loma Linda University.



From its beginning in 1908, an emphasis on wholesome diet has been an important part of the Seventh-day Adventist health philosophy. In 1863, Ellen G. White, Adventist pioneer and spiritual guide, first wrote on the subject of a healthy diet. She advocated that one's health should be as carefully guarded as their moral character. The ideal diet for strength and health was considered to be fruits, vegetables, whole grains, and nuts, with the addition of eggs and dairy products in moderation. The goal of the dietitians' course was to supply trained food specialists for the denomination's growing number of schools, colleges, and sanitariums.

Dr. Ken Burke on CNBC

It may have been considered a "puff piece" but this story aired on CNBC's Business Nation exposed a fraudulent company, revealed the truth about marshmallows, and even hosted one of our own Loma Linda University food science professors, Dr. Ken Burke.

Five decades ago, Dr. Burke discovered that a product marketed as a vegan gelatin, was in fact not vegan at all. Emes Kosher Jel had been used by many vegetarians as a replacement for gelatin. Those using the product were excited to have a kosher gelatin, since the original product it is made from the skin and bones of animals, mostly cows and pigs.



3 Dr. Burke used a simple test to prove the existence of animal product in various gelatins. "If you put fresh pineapple in an animal based gelatin it won't jell because pineapple is a protein splitting enzyme," says Dr. Burke. In his test, he used Jello Brand, Gefen, a vegetable gel, and Emes. The only product that solidified was Gefen, the vegetable gel. The others remained liquified.

Dr. Burke attempted to alert the FDA several times but they were not interested in using their resources to prosecute such a small company. He did not, however, call Emes.

The Emes vice president said his own lab results proved his gelatin product to be free of all animal products, but it was in fact 51% animal product. Two entrepreneurs who were making their own brand of vegan marshmallows with Emes sent their product and the gelatin in for testing and it came back positive for both meat and bone.

Emes was never prosecuted for their false marketing because they essentially disappeared. No one ever had an address for the company or direct contact with the vice president. They went under blaming high fuel costs, but their product is no longer on the shelves.

Stay Connected... Online!

Have you moved lately? Changed Jobs? Received an award? Had a baby? We would love for you to share your accomplishments with us and your fellow alumni!

Email your information and photos to <jpruehs@llu.edu> or mail them to:

Jaclyn Pruehs, Loma Linda University-SAHP, Nichol Hall Cottage 70, Loma Linda, CA 92350

Update your personal information online by visiting the alumni website and clicking on *Stay Connected*. To get there quickly, here's your link:
www.llu.edu/llu/sahp/alumni/stayconnected



Sign up now for our new online mailing list to receive email notifications of Alumni events, SAHP updates and so much more! You will find the sign up form on the Stay Connected page.



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