Kansas State University, MidAmerica Nazarene partner on cooperative academic credit program

A new partnership with Kansas State University and MidAmerica Nazarene University lets MNU undergraduates take advanced animal health science courses at K-State's Olathe campus.

These advanced science courses may later be used to help MNU graduates who pursue graduate study at K-State, get a jump-start on a master's degree in animal health or biosciences that aligns with industry in Greater Kansas City.

"We are delighted to partner with MidAmerica Nazarene University to help them fill a need for advanced science courses while offering these students fast-tracks to an industry-ready master's degree," said Jackie Spears, Ph.D., interim dean and CEO of K-State Olathe. "With a bit of academic creativity, we believe this partnership will ultimately help employers build a highly-educated and highly-skilled workforce to replace retiring talent and keep Kansas City nationally competitive."

Through the partnership, MNU students enroll as non-degree seeking students at K-State Olathe. Starting in the summer between their junior and senior year, students complete select advanced science courses at K-State Olathe. They can earn up to nine hours of graduate credits that apply to their bachelor's degree at MNU and also up to nine hours of graduate credits that apply to the M.S. in Veterinary Biomedical Science or Professional Science Master in Applied Biosciences graduate degrees at K-State's Olathe campus, if the student is accepted into these degree programs after completing their bachelor's degree at MNU.

Students who are eligible for this program are juniors and seniors who are majoring in biology or a similar field at MNU, have a 3.5 GPA or higher, and have completed at least 75 hours of their undergraduate degree before applying to the cooperative program and 90 hours before attending K-State classes.

MNU graduates in biology have an excellent track record with acceptance to graduate school and professional programs already, said David Spittal, Ph.D., MNU president. Adding the option of additional coursework in advanced animal health sciences through K-State is an innovation that will benefit those seeking either a graduate degree or career in this field.

"K-State Olathe has been a tremendous asset to our community and this agreement is a dynamic advance for students seeking graduate degrees and careers in these key areas," Spittal said. "Partnerships like this work well not only for students and universities but also for workforce development. We are delighted to be included."

In addition to earning academic credit hours, MNU students who take advantage of the program may be eligible for a scholarship from the Johnson County Research Education Triangle, or JCERT.

MNU students will be able to take courses beginning summer 2022.
Student-driven project leads to new foods from sorghum, wheat

Kansas State University senior Christy Vavra has a pretty easy way to let her friends and classmates know what she’s been doing in her food science classes recently - take them to breakfast.

Vavra is one of 17 students who recently developed novel foods as part of a partnership between Kansas State University’s Department of Grain Science and Industry, the Center for Sorghum Improvement and the Kansas Department of Agriculture.

The groups have been exploring possibilities for using grain sorghum and wheat in developing new food products. The KDA has provided funds through the USDA’s Agricultural Marketing Service’s Federal State Marketing Improvement Program, as well as mentoring and marketing support.

Kerry Wefald, marketing director for the KDA, said sorghum and wheat were chosen because of their abundance in Kansas. In 2019, she notes, both crops ranked No. 1 in U.S. production. “We are always working to secure ways to promote our agricultural commodities,” Wefald said, “and both of these sectors have indicated an interest in diversifying markets.”

Vavra and classmate Emmalee Gragg led work in developing a gluten-free breakfast waffle sandwich – made from sorghum – that was selected as a product to be served in K-State’s Kramer dining hall.

Developing the sandwich “was much more interesting for us knowing that there was already an end-user out there instead of developing a product and hoping to get it into the stores,” Vavra said.

Food science associate professor Kelly Getty said the students in her class, Research and Development of Food Products, were given a challenge at the beginning of the Fall, 2020 semester to create a baked item that had wheat or sorghum as its primary ingredient.

The students chose their class projects from one of four categories: a baked food for students at the university recreation center; a par baked bun; a product for child nutrition; or, according to Getty, “something out of the box.”

Nine products are being scaled up and will be served to students in Kramer dining hall. In addition to Vavra’s waffle sandwich, some of the products offered include a tomato basil bun, gluten-free pancake mix and a vegetable cracker for kids.

The groups are now working to add the new food choices in the dining centers at other Kansas Board of Regent schools. Officials in the food service program at the University of Kansas already are on board.

Vavra, who will graduate this May, figures the experience has given her a head start in her career. “It was the highlight of my semester,” she said. “We had such ownership in what we were doing because it does matter.”

Top rated: K-State's hospitality administration master's degree named one of the best

All In for K-State raises money to help students save money on textbooks

On March 24, Kansas State University hosted the second All In for K-State, a campuswide giving day with an ambitious goal this year to help students save money on textbooks. More than $503,000 was raised in one day to support one cause, taking it from start to flourish. K-Staters came together — virtually — to significantly reduce the cost of textbooks for K-State students by supporting the university’s
K-State’s Master of Science in hospitality administration was recently ranked as the 18th best master’s degree in hospitality by college-rank.net, whose fundamental mission is to provide students with useful information that will help them make an informed decision regarding which college to attend.

In addition to this stand-alone master’s degree, the department also offers a dual degree that allows students to earn a Master of Science degree in hospitality administration and a Master of Business Administration degree. Students may also continue to further their education through the Doctor of Philosophy degree option.

Students within the graduate programs can expect to collaborate with faculty to conduct applied research and disseminate findings through scholarly publications and presentations. The degree offers flexibility, allowing students to meet personal and professional objectives while enhancing departmental research in the areas of foodservice, food safety, lodging and meeting and event management.

The Department of Hospitality Management, located in the College of Health and Human Sciences, is an internationally recognized department, committed to preparing the next generation of hospitality leaders and educators. Their programs have been recognized numerous times for the exceptional student experiences that are provided through experiential learning and hands-on preparation for successful careers. They are home to the only undergraduate program in Kansas accredited by the Accreditation Commission for Programs in Hospitality Administration.

National Agricultural Biosecurity Center receives grants to improve animal disease response

Researchers at the National Agricultural Biosecurity Center, or NABC, have been recently awarded three grants for research projects to protect animal health.

The first of these grants from the United States Department of Agriculture Animal and Plant Health Inspection Service, or USDA APHIS, is an award for $199,340 under the National Animal Disease Preparedness and Response Program. The project will focus on the creation of a toolkit to enable livestock exhibition organizers, local emergency management officials and livestock owners to work together to develop comprehensive plans for the overall safety of the animals being exhibited.

“This project will address gaps in the current state of disease response while providing tools to those tasked with responding to an incident that likely falls well outside of their regular duties or training,” said Adrian Self, operations research analyst for the NABC.

Researchers hope this planning toolkit will enhance the overall knowledge and awareness of the importance of biosecurity across a wide spectrum of livestock and commodity areas.

A second grant from USDA APHIS through its National Animal Health Laboratory Network, or NAHLN for $76,115 was awarded to the Kansas State Veterinary Diagnostic Laboratory, or KSVDL, who will be closely collaborating with the NABC and several Open/Alternative Textbook Initiative, Textbooks 2.0. Textbooks 2.0 saves students money by replacing expensive traditional textbooks with open/alternative digital resources tailored to the class by the instructor.

“All In for K-State 2021 is about providing digital textbooks, custom-tailored by class instructors, that students can afford,” said Greg Willems, president and CEO of the KSU Foundation. “Over the past few years, we’ve learned how important digital alternatives to traditional class materials can be.”

Over the past several decades, the cost of traditional textbooks has increased three times faster than the rate of inflation. For example: A textbook that cost $25 in 1977, now costs $285 (source: https://www.nbcnews.com/feature/freshman-year/college-textbook-prices-have-risen-812-percent-1978-n399926).

K-State students are not immune to the high cost of traditional textbooks and the impact that has on the affordability of a college education. Undergraduate students at Kansas State University typically pay nearly $1,000 for books each year. Textbooks 2.0 currently cost only $10 per class.

In the past six years, K-State students have saved $6.8M with Textbooks 2.0.

Unlike traditional, commercially published textbooks, Textbooks 2.0 are available on multiple digital devices including phones, laptops and tablets, as students need them, whenever and wherever they have internet access.

Visit allin.ksufoundation.org to learn more about All In for K-State and Textbooks 2.0.

As Kansas State University’s strategic partner for philanthropy, the KSU Foundation inspires and guides philanthropy toward university priorities to boldly advance K-State family. Visit www.ksufoundation.org for more information.

K-State Sports Sales Team finishes in fourth place at National Collegiate Sports Sales Competition

The Kansas State University Sports Sales Team finished in fourth place at the National Collegiate Sports Sales Competition hosted by Baylor University’s Center for Sports Strategy and Sales, the University of North Georgia’s Mike Cottrell College of Business and the Atlanta Hawks. Thirty universities and 120 students competed in the event. The competition consisted of a role-play competition where students had to sell ticketing packages to potential buyers.

The team includes Jack Boedecker, senior in marketing and professional strategic selling, Overland Park; Bailey Short, senior in marketing and mass communications, Abilene; Kylee Stec, senior in marketing, Atchison; and Katherine Trumble, senior in marketing and professional strategic selling, Wichita. Each member of the team is also part of the business of sports and entertainment certificate program. Student coach Katie Horton, senior in marketing and professional strategic selling, Overland Park, helped prepare the team for the competition.
other partners to design, refine, implement and assess response in a table-top exercise with a follow-up functional exercise of a simulated African Swine Fever outbreak.

These will be the first exercises to focus on the laboratory response by KSVDL in the face of an outbreak. The mock scenario will focus on delivery, processing and testing of simulated surge capacity numbers of samples, and communication with federal partners including the NAHLN and the Foreign Animal Disease Diagnostic Laboratory.

This collaborative project will be shaped by representatives from KSVDL, the Kansas Department of Agriculture, the NABC, the Biosecurity Research Institute, regional veterinarians and producer groups.

"KSVDL has been participating in foreign animal disease exercises for many years but this opportunity to conduct laboratory-focused exercises will be a first for us," said Kelli Almes, who serves as the foreign animal disease and outbreak section head at KSVDL. "We are very pleased to have this funding opportunity and the ability to work with such wonderful collaborators on this project."

A third grant for $25,000 is to initiate a research partnership with the Department of Homeland Security; Countering Weapons of Mass Destruction Office; the Food, Agriculture and Veterinary Defense, or FAV-D Branch; and Sandia National Laboratories, or SNL. The group will develop a strategy and program that will build readiness and resilience in food, agriculture, and veterinary systems by establishing a defensive program to address intentional and unintentional threats of a catastrophic nature.

"The development of an effective program for defending food, agriculture and veterinary systems requires a thorough understanding of the sectors, infrastructure, components, stakeholders, policies and existing programs that comprise or influence each system, in addition to the connections between them," said David Hogg, program manager for the NABC.

The NABC will collaborate with SNL on the development of a FAVD architecture description by providing subject matter expertise and contributing to the SNL team’s assessment of capabilities, gaps and needs.

Team members competed in the role-plays virtually during the competition. Short reached the finals and placed seventh out of 120 students.

"This group has a passion for both sports and sales — they were perfect for this competition," said Doug Walker, associate professor in marketing and founder of the business of sports and entertainment certificate program. "The buyers for the competition included sales managers from major sports organizations. The role-plays were authentic and the experience for our students invaluable. Bailey, Katherine, Jack, and Kylee really rose to the challenge. Student Coach Katie Horton had them ready to compete. What a great way to combine the best our National Strategic Selling Institute and business of sports and entertainment programs have to offer."

Students who competed in the event were supported by the K-State College of Business Administration's National Strategic Selling Institute and the business of sports and entertainment certificate program. The institute has been named one of the top sales programs in the country for nine straight years by the Sales Education Foundation. In fall 2018, Kansas State became just the 19th university in the U.S. to offer a major in professional strategic selling. Students can also earn a certificate in professional strategic selling, which is open to all majors at the university. The professional strategic selling program introduces students to the fundamentals of sales and its innovative curriculum and sales labs allow students to develop the skills needed to be successful. The business of sports and entertainment program gives students the opportunity to "Learn business in a context you love" while earning a certificate in the business of sports and entertainment. Anchored by the Business of Sports and Entertainment Speaker Series, the multidisciplinary program brings together students from across campus that share a passion for sports and entertainment and a desire to prepare themselves for a business career.

**DID YOU KNOW?**

The K-State Alumni Association has earned the No. 1 spot among the Big 12 institutions for the percentage of graduates who are members of their respective alumni associations.