



**ACS** Local Section  
New York  
Westchester Chemical Society

## **2024 Student Achievement Awards for Westchester Chemical Society**

### **FOUR DECADES OF DAIRY RESEARCH**

**Speaker:**

**Michael H. Tunick**

**Department of Food and Hospitality,  
Drexel University**

**and**

**Dairy & Functional Foods Research Unit,  
Eastern Regional Research Center,  
Agricultural Research Service,  
USDA**

**Date: Tuesday, April 23, 2024**

**Place: Pace University  
Wilcox Multipurpose Room  
Wilcox Hall  
861 Bedford Road  
Pleasantville, NY**

**Cost: \$30 / \$20 Students**

**RSVP: by Friday, April 19, 2024**

**to Peter Corfield at [pcorfield@fordham.edu](mailto:pcorfield@fordham.edu)**

[Click here to join via Zoom](#)



## FOUR DECADES OF DAIRY RESEARCH

### **Abstract:**

This talk will cover Michael Tunick's 40-year career as a chemist and food scientist at the USDA and Drexel University. He will focus on four of the many projects he was involved with, namely detection of mislabeled cheese, development of low-fat Mozzarella for the National School Lunch Program, storage of whey powder in the Food for Peace program, and a comparison of milk from pasture fed and conventionally fed cows. He will emphasize the ways that research in chemistry can help others.

### **Biography:**

Michael H. Tunick had 40 years of experience as a chemist and research chemist at the United States Department of Agriculture after serving there as a student trainee. He planned and conducted research aimed at creating new dairy products and expanding marketability of existing products. He also led and executed his research unit's effort on basic and applied aspects of rheology and microstructure of dairy commodities including milk, low-fat Mozzarella cheese, and Hispanic cheese. He was also an adjunct faculty member at Drexel University until he started at Drexel full-time in September 2017 upon retiring from the USDA. He teaches various food science courses, including Cheesemaking, and mentors students in the M.S. in Food Science program.

Dr. Tunick has authored or coauthored over 140 publications, has coedited ten books, and has co-chaired over 20 symposia in the Division of Agricultural & Food Chemistry in ACS. He served on the ACS Speaker Service with more than 50 presentations at universities and at ACS local sections. ACS has asked him to present webinars to their membership on the chemistry of both cheese and chocolate. He served as AGFD Chair in 2001, Secretary from 2003 to 2018, and Councilor starting in 2019. He became an ACS Fellow in 2011 and Oxford University Press published his book "The Science of Cheese" in 2013.



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## **FOUR DECADES OF DAIRY RESEARCH**

### **EVENT DETAILS**

**Time:**

**5:15    Registration and Social Hour**  
**6:00    Lecture by Michael H. Tunick**  
**7:00    Student Awards**  
**7:15    Dinner**

**ZOOM Option:** This event will be available on Zoom  
Please contact Peter Corfield at  
[pcorfield@fordham.edu](mailto:pcorfield@fordham.edu)  
about a week before the event for the Zoom link

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