

4-23-2003

## Students Win NASA Competition

Chapman University Media Relations

Follow this and additional works at: [http://digitalcommons.chapman.edu/press\\_releases](http://digitalcommons.chapman.edu/press_releases)

 Part of the [Higher Education Commons](#), and the [Higher Education Administration Commons](#)

---

### Recommended Citation

Chapman University Media Relations, "Students Win NASA Competition" (2003). *Chapman Press Releases 2003-2011*. Paper 459.  
[http://digitalcommons.chapman.edu/press\\_releases/459](http://digitalcommons.chapman.edu/press_releases/459)

This Article is brought to you for free and open access by the Chapman Press at Chapman University Digital Commons. It has been accepted for inclusion in Chapman Press Releases 2003-2011 by an authorized administrator of Chapman University Digital Commons. For more information, please contact [laughtin@chapman.edu](mailto:laughtin@chapman.edu).



## Students Win NASA Competition

They create pizza for NASA astronauts to enjoy during space travel.

**ORANGE, Calif., April 23, 2003** Five Chapman students have solved the outer space pizza delivery problem and garnered first prize in the 2003 NASA Food Technology Commercial Space Center Product Development Competition.

Gerrie Adams, Pei Chen Chen, Wan Lin Chou, Akua Kwakwa, and Heather Pe designed a proposal for Pizza Poppers, a tasty snack that ensures distance will not prevent astronauts from enjoying a favorite treat. The winning submission was Chapman's first entry in the contest.

NASA will send the students and their advisor, Chapman Professor Anuradha Prakash, Ph.D., to present the project in July in Chicago at the Institute of Food Technologists Annual Meeting and Food Expo and at the Johnson Space Center in November.

To qualify for the competition, entries must be easily prepared, generate minimal waste, yield no crumbs, provide high nutritional value, be based on crops grown in space, and taste good.

Students initially created the product for a Chapman food product development course, which allows students to cultivate new food products from conception to market introduction. Four teams of students created products for the shelf-stable foods division of Con Agra. At the end of the semester, students decided to further develop Pizza Poppers to meet the NASA contest criteria.

Chapman's Department of Food Science and Nutrition is accredited by the Institute of Food Technologists an international organization devoted to all aspects of the food industry. Through the program, students and faculty regularly conduct sensory evaluations for major Southern California food companies, testing products ranging from burritos to yogurt. Orange County is adjacent to the third largest concentration of food industry companies in the nation.