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CROPP COOPERATIVE | Organic Valley

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Senator Lew Frederick, Co-Chair Representative Susan McLain, Co-Chair Education Subcommittee of the Joint Committee on Ways & Means

To Ms. McLain and Mr. Frederick,

I am writing this letter in support of the Fermentation Science program within the OSU Department of Food Science and Technology (FST). It is important for the fermentation program to receive base funding to continue programs and services at the same level as in past years.

The fermentation program within FST is especially impactful and supports not just wine, beer and spirits programs but also the dairy cheese program.

Fermentation faculty support food and beverage stakeholders throughout Oregon through the following actions:

- Education of students who eventually take leadership positions within the industry and assures the
 production of top-quality products. For example: Tillamook Creamery employs 10 of recent FST
 graduates. FST fermentation graduates are also found at Ten Barrel Brewing, Willamette Valley
 Vineyards, Hopworks Urban Brewery, Organic Valley and many more.
- Graduates who start up their own companies: Wheyward Spirits, 2Towns Ciderhouse, Portland Creamery, and Crux Fermentation Project, 45 Parallel.
- Support of entrepreneurs who start-up companies: eg. TMK Farm,
- Continued education of the workforce: extension courses in food safety, wine quality, cheese making, distilled spirits.
- Support of existing fermentation companies. An excellent example is FST enology professors' support of the grape and wine industry during last year's wildfires.

I graduated from the OSU with a degree in Food Science with the Fermentation option. I have been employed, in Oregon, in the industry since the day I graduated. This is a program that supports Oregon's food and beverage industry and develops graduates with good career opportunities. I strongly encourage you to provide continued funding to the fermentation program.

Sincerely,

Amanda Woodruff