

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

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.
- 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 fermentation program and have been employed in the industry ever since. I have hired multiple graduates from the program and worked with many as colleagues. The program has done amazing things preparing our young people for the food and beverage industry. It had been wonderful to see the program continue to evolve and grow over time, and I can only imagine what the future brings for the program and the industry.

Sincerely,

Juan Cummings
Director of Operations
Alpenrose Dairy
Portland, OR