



Udruga studenata Prehrambeno - biotehnološkog fakulteta

PROBION, Students' Association of Faculty of Food Technology and Biotechnology, University of Zagreb, Croatia, is quite a young students' association, having been founded in 2015 with a purpose of creating a place where students can spend their extracurricular time sharing knowledge and exchanging ideas, building themselves up professionally and making science easy to understand for everyone. Its name in Croatian stands is an acronym for our Faculty's undergraduate majors; Food Technology, Biotechnology and Nutrition Science and a symbol of interdisciplinary teamwork.

As a member, every student can advance his/her knowledge even further as a scientist and an expert in their chosen field by educating themselves and the community through numerous lectures and workshops, movie nights, conferences, seminars and collaborating closely with the University of Zagreb, the food industry and the renowned experts in Croatia as well as Europe.

Due to the COVID-19 world situation and local quarantine legislative, we were prompted to find new ways to continue our activities, so we switched from lectures in-person to online lectures, i.e., webinars named **PROBIONline**. PROBIONline as a weblog promotes scientific, socially-beneficial, but mostly verified information related to biotechnical and biomedical professions. Webinars are streamed via our official Facebook LikePage (<https://www.facebook.com/probion.uspbf>). Until now, we have successfully organised four PROBIONline webinars. If you are interested, you can still find them on our official Facebook page.

Since this platform allows us to have foreign lecturers, we are honored to introduce to you our 5th PROBIONline webinar called ***SPACE FOOD: The past, the present and the future*** hosted by retired NASA (*National Aeronautics and Space Administration*) food technologist, emeritus **Vickie L. Kloeris**.

Vickie L. Kloeris has a bachelor's degree of science in Microbiology, minor in Chemistry, and a master's degree in Food Science and Technology, both from Texas A&M University. She recently retired from NASA where she worked in space food systems for 34 years. For 29 of those years she served as the NASA manager of first the Shuttle and then the International Space Station food systems. She is currently working on a part time basis as a consultant for NASA food systems.

She has authored and co-authored numerous publications and has received several awards including NASA's highest award, the *NASA Distinguished Service Medal* in 2019.

During her career, she was twice awarded the *NASA Exceptional Service Medal* and received the *Johnson Space Center Director's Commendation Award*.

In 2017, she was given an *Outstanding Alumni Award* by the College of Agriculture and Life Sciences at her alma mater, Texas A&M University.

Details about the webinar are listed below:

SPACE FOOD: The past, the present and the future

lecturer: emeritus Vickie L. Kloeris, retired food technologist from NASA

date and time: 21.5.2020. 18:00h

webinar link: <https://www.facebook.com/events/3807124516029528/>

short description: Emeritus Kloeris will walk us through a brief history of space food with focus primarily on the current NASA space food system used on the International Space Station. The presentation will cover information on the types of food and packaging used as well as preparation of food and dining on orbit. Also, we will have an opportunity to find out what are the current challenges for the space food system for a mission to Mars.

Sincerely,



Josip Rešetar

President of Students' Association of Faculty of Food Technology and Biotechnology-PROBION