



August 2023 NEWSLETTER

Upcoming Events

TEP

**Bite of Science**

- September 14; 5:30-6:30 (EST)
- September 27; 5:30-6:30 (EST)

[Click here to register!](#)

STEM Lyceums

**College Admissions Do's and Don'ts**

- September 13; 4:30-5:45 (EST)
- September 27; 4:30-5:45 (EST)

STEM News

[FDA approves lab-grown meat for human consumption.](#)

*Summary:*

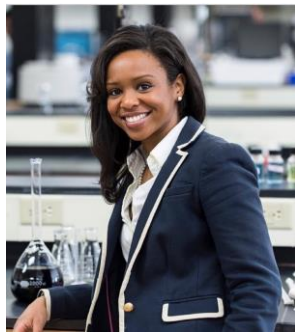
The US Food and Drug Administration gave clearance to GOOD Meat to release its lab-grown chicken to market. Numerous companies are working to bring lab-grown meat to market in the US, but they must receive approval from the FDA and USDA before they can do so.

This new way of producing meat has been created to address the growing concerns of the current meat industry's environmental impact. The biggest challenge to this new industry is developing the manufacturing capacity. For now, the lab-grown chicken will be available at select restaurants in San Francisco and Washington, D.C.

For Teachers & Students

STEM Spotlight

Dr. Maya Warren



She is a native of St. Louis, MO and always had a love for science and eating ice cream. This led her to major in chemistry at Carleton College in Northfield, MN.

She was inspired to pursue a career in Food Science from watching Unwrapped on Food Network and after an internship at a cereal company, she was hooked! She obtained her PhD from University of Wisconsin-Madison in Food Science in 2015 under Professor Richard W. Hartel. There she found her love for the science of ice cream and other frozen aerated desserts. Her scientific expertise lies in the microstructure, behavioral, and sensorial properties of ice cream and other frozen aerated desserts. She also won the 25th season of the Emmy Award winning reality show, The Amazing Race, with her friend and former lab mate, Dr. Amy DeJong. Currently Dr. Maya oversees Research and Development for SMiZE Cream, as the official SMiZE Cream Ice Cream Scientist.

[Teacher Enrichment Program](#)

Teachers can join us this year in our Virtual Bite of Science and College & Career Panels to learn about new cutting-edge research and technology.

[STEM Lyceums](#)

Students can join this virtual club to build STEM communities and engage in discussions and explorations of STEM concepts and STEM career pathways.

Partner Opportunities

[Little Free STEM Library Design Challenge](#)

Avnet's communities, element14, and Hackster, are inviting the engineering community to build or upgrade a Little Free Library for a local community who would benefit from access to STEM resources. In the spirit of STEM inspiration, the STEM little library should be more than a wooden box.

Activate your creativity and transform a simple box to a lively, tech-enabled introduction into what's possible with their soon-to-be-acquired STEM skills!

Five winners will receive a starter pack for their libraries which includes electronics, educational books, a \$100 eGift Card and a feature in the next issue of Avnet's digital magazine, "What's Next". [Click here to enter!](#)

## STEM Bellringers

*Click the links for the answers*

### **Biology:**

[Why does chewing gum take seven years to digest?](#)

### **Chemistry**

[How does tomato juice make skunk smell go away?](#)

### **Human Anatomy and Physiology**

[Why do humans crave sugary foods?](#)

## STEM Activities

## Cool STEM

### Will AI change the future of yogurt?

Are you a yogurt lover or do you force yourself to eat it for the health benefits? Well, those benefits might be getting better thanks to artificial intelligence. At a new Danone facility near Paris, researchers feed dollops of yogurt into globular glass vessels and plastic tubes designed to mimic the human gut. Once the bacteria inside show they can survive the digestive juices, artificial intelligence is put to work to probe their potential health benefits. They are betting technology can yield answers on which friendly bacteria work best and why, giving its products a scientific edge at a time when revenue is lagging, and consumers are growing wary of processed food. If you like advancements in food science, learn more about the possibilities in food science: [bit.ly/3zQRQPB](https://bit.ly/3zQRQPB)



## STEM Scholarships/Internships

### **Students**

[The Gates Scholarship](#)

[GE-Reagan Foundation Scholarship Program](#)

[Ron Brown Scholarship](#)

[Sierra Nevada Corporation Women in STEM Scholarship](#)

[Amazon Future Engineer Scholarship Program](#)

[Foot Locker Scholar Athletes Program](#)

[McDonald's Hacer National Scholarship](#)

[United States Senate Youth Program](#)

### **Teachers**

[Albert Einstein Distinguished Educator Fellowship \(AEF\) Program](#)

[McCarthy Dressman Teacher Development Grants](#)

[NEA Foundation Learning and Leadership Grants](#)

[NEA Foundation Envision Equity Grants](#)

## Classroom Activities

[Grow rock candy sugar crystals](#)

[Create honeycomb and learn about the effect of heat on bicarbonate soda](#)

[Mix up some edible slime](#)

Find out how people have used selection processes over thousands of years to change crop yields.

[Create a podcast and interview students on their thoughts on food](#)

