Welcome to the winter issue of Connect – designed to inform you about recent news from the School and students alike, and we wish him all the very best for his replacement notably on cardiovascular health and weight management benefit. Intervention studies will look at the effects of meat meat alternative products and meat hybrid products will be developed that meet the needs of omnivores with regard to meat and replacement of meat in meals. Based on these consumer insights, ingredients, new.

sensory processing with specific drugs. This has resulted in improved pain management in people suffering phenotypes) that relate to distinct changes in sensory processing and to target these underlying changes in has led to personalized therapy for pain. It is now possible, in people, to identify distinct pain patterns (pain by each disease condition is different, reflecting underlying changes in the sensory system. In humans this concept has recently been challenged and it is now understood that the nature and quality of pain caused until very recently, pain in people was thought to be a single uniform entity; the nature of the pain present in individual client owned dogs with osteoarthritis pain.

The Council has awarded an Industrial Partnership Award Project Grant of £473,000 to Dr John Harris UK. The Council has awarded an Industrial Partnership Award Project Grant of £473,000 to Dr John Harris £473,000 award. The International Union of Microbiological Societies (IUMS).

Awards & prizes

Adanma Innocent-Ukachi, PhD student in Food Sciences, attended the Association of Commonwealth fellows student in the School. Lizzie enjoyed running around the lake on the University Park Campus where present in Complex Ecosystems' at the University of Torino, Italy, in October. Not only did she win one of the 12 awards for an 'Outstanding Research Contribution by a Young Investigator to the Profession of Food

Bioenergy Outreach at the British Science Festival

There were also communication and useful discussion with other groups of exhibitors from around UK and Cyprian Oshoma helped out on the stand. Sensing the smell pots was more of a challenge. Was it banana, doughnut, or nail varnish? But it was an

sensory of taste and smell. Professor Joanne Hort (Director of the School's Food Sciences' Sensory Science

Rheumatology' as a 'research highlight'.

Centre, a centre of excellence established to increase the understanding of arthritis pain and to improve their work with the public.

Students challenge the scientists over intense, fast-paced online live 'chats'. They then ask the scientists students are the judges.

I'm a Scientist – Get me out of here!

The University of Nottingham's bioenergy outreach team ran engineering and technology. In 2013 the festival took place a different UK city into a vibrant celebration of science, 

in

the foods, 'yummy' and 'yuk' were quite popular, but all the children could distinguish between the different

sense of taste and smell. Professor Joanne Hort (Director of the School's Food Sciences' Sensory Science

Malcolm Bennett has helped revolutionise the way bioscientists think and work. Over the last six years the interdisciplinary multi-school team at CPIB has developed world renowned expertise in systems biology, retain respected scientists of outstanding achievement and potential to the UK.

Award – a scheme set up to provide universities with additional support to enable them to recruit and questions has now been recognised by the Royal Society with a prestigious Wolfson Research Merit Professor Bennett's quest to answer some of the world's most important plant and crop science

All the animals have one thing in common – amazing questions blew me away. You asked some things that really made me have to think very hard, properly but right from the first batch of questions I was completely hooked. Your imagination, curiosity

my local primary school so that they can buy some new equipment for teaching science. When I started

students with the public.

students are the judges.

I'm a Scientist – Get me out of here!

School of Veterinary Medicine on 17th October. Dr Carl Stevenson and organised by the School's Animal Sciences group and the University's Arnold Hill Academy student visit Bioenergy Outreach at the British Science Festival

combinations of root traits and novel genes are likely to be required to underpin food security.

his knowledge of key root genes to re-engineer important traits and optimise yields in crops relevant architecture critically influences nutrient and water uptake efficiency.

As Director of The University of Nottingham's Centre for Plant Integrative Biology (CPIB) Professor

in the same league tables.

delighted that our courses in Agriculture and related subjects have been rated no.1 in UK for agriculture tables published by The Times/Sunday Times Good University Guide 2014.