YOUR IOWA STATE

SPRING 2017

STORIES OF TRADITION AND TRANSFORMATION



Beyond the Classroom

In a basement laboratory in Hach Hall, amid a florescent microscope, biosafety cabinet and wave-function generator, is a former would-be accountant on the verge of scientific discovery.

"This could be huge," says junior Ben Rayborn, now a chemistry major at Iowa State. "It has the potential to significantly improve patients' quality of life."

A recipient of the Alice and Donald Hudson Research Scholarship in Chemistry, Rayborn is working alongside assistant professor of chemistry Robbyn Anand to develop a new form of kidney dialysis that could transform this critical treatment for kidney disease. The project required him to learn microfluidics – the science and technology of manipulating and controlling fluids – an uncommon specialty for chemists.

"I would never have explored microfluidics if not for the research. It helped me discover my passion and a future career," he says.

This type of hands-on learning and engagement beyond the classroom is key to how the university is preparing students to thrive in the 21st century. Aiming to

enhance hands-on learning opportunities and elevate students' education at Iowa State, the university's new strategic plan places emphasis on providing students with "high-impact educational activities" such as study abroad, research projects and internships.

"Students who engage in these activities are highly successful because they're committed. They're typically retained, have higher grade point averages and graduate in a timely manner," says Jonathan Wickert, senior vice president and provost.

As a junior in business management pursuing a minor in Spanish, 2016 graduate Adalina Morales received the Ecklund Family Study Abroad Scholarship, which enabled her to study at Universidad de Extremadura in Cáceres, Spain. She immersed herself in her discipline and the Spanish culture to gain a deeper understanding of the global marketplace.

"So much business happens internationally. It's important to understand the cultures that surround and influence people's decisions," Morales says.

It's not just the book knowledge that's important but the greater meaning gained through real experience.

- Martino Harmon

"Students need these opportunities to contextualize what they've learned," says Martino Harmon, senior vice president of student affairs. "It's not just the book knowledge that's important but the greater meaning gained through real experience."

Students such as Rayborn, who presented his work this past fall at the American Chemical Society's Midwest Regional Meeting, become prime candidates for prized internships. He gives credit, in part, to having had the "luxury" of grappling with a problem for weeks before solving it.

"It was frustrating but rewarding," Rayborn says. "I can see the connection between what I do and making someone's life better. That motivates me to keep going."



Learning by Making

Now in the planning stages, Iowa State's new Student Innovation Center will take learning by doing to a whole new level.

Featuring advanced technology and maker spaces, the \$84 million, 140,000-square-foot, state-of-the-art facility will bring together students from across campus to make and create the next great innovations. The Iowa Legislature has appropriated \$40 million for the project, reflecting its educational value to the economy and future workforce, with a \$20 million gift from

an anonymous alumni couple providing a key leadership commitment.

As a member of Iowa State's award-winning PrISUm solar car team, supply chain management major Ewan Shortess sees the center as the hub for student talent. "The Student Innovation Center will be a think tank and a collaborative space that will showcase – and get even more students involved in – the really cool things that are going on here at Iowa State," he says.

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- Ewan Shortess

#1 INTHE NATION

The U.S. News and World Report 2017 rankings placed lowa State's agricultural and biosystems engineering undergraduate

program and graduate program both at #1 in the nation. The culmination of a decade-long strategy to make the university and the state global leaders in the bioeconomy, the achievement was made possible through a partnership between lowa State, the state of lowa and visionary donors. The department's home in the Biorenewables Complex, completed in 2014 with support from the Eugene and Mary Sukup family, Virgil Elings and many other donors, provided a state-of-the-art setting for success. Such gifts exemplify the power of strategic philanthropy to make good happen not just on campus, but around the world – as lowa State pioneers new ways to provide food, safe water and renewable energy for a growing global population.





THIS IS OUR MOMENT-UM

36,660 STUDENTS IN FALL 2016

OF RECORD ENROLLMENT

The MILITARY TIMES' 2016 LIST OF SCHOOLS

CHOSEN AS A 2017 BEST BUY SCHOOL

Fiske Guide to Colleges



Did you know?

The first graduating class of Iowa State College received their degrees during a commencement ceremony held on November 13, 1872, in the College Chapel. During the first years of the ceremony, it was customary for each of the graduating students to present a speech.

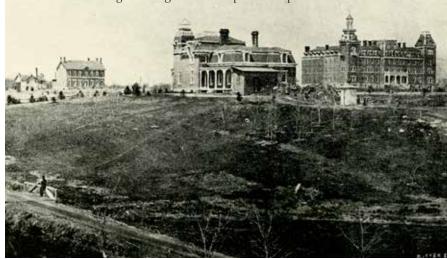


Photo: ISU Special Collections – View of campus circa 1870



SECRETS OF A DORM-ROOM CHEF

When you live in a residence hall, as Abigail Rubsam does, one needs to be extra creative and resourceful with their food. Rubsam, a junior in dietetics from Cedar Rapids, Iowa, and a recipient of the Ruth C. Guy Food Science and Human Nutrition Scholarship, shares what she whips up deskside when eating al dormatorio.

What do you consider your "staples" when it comes to dorm food?

I always keep peanut butter, yogurt, hummus and carrots on hand.

Has your dietetics program changed any of your eating habits?

We've been learning a lot about intuitive eating. I believe our bodies tell us what they need, and we need to learn to listen eat when hungry, stop when satisfied, and enjoy it! Adopting this mindset has helped me relax and fully enjoy food!

Do you ever "dress up" your routine dorm food?

One of my favorite things to do with my yogurt is to make overnight oats. I just mix the yogurt and oats together, add some cinnamon and sometimes peanut butter, and leave it in the fridge overnight. In the morning it's ready to eat. I also want to try making baked apples in my microwave -I'm pretty sure I could do it. My family always picked our own apples and we made the dish together. Making it here would be yet another way to make campus feel like home.

IOWA STATE UNIVERSITY

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Welcome to YOUR | OWA STATE,

the newsletter that keeps you connected with **lowa State University**. Look inside to find out what's happening on campus as well as to relive some of your own lowa State memories.

IN THIS ISSUE

- Beyond the Classroom
- Learning by Making
- #1 in the Nation
- This is our moment-um
- Secrets of a Dorm-Room Chef

