

# Frank V. Kosikowski

*January 10, 1916 — April 6, 1995*

Frank Kosikowski was a major force in the field of Dairy/ Food Science for over a half-century. During this time, he contributed abundantly to the scientific literature and touched many, many lives with elegance and grace. He instilled a new meaning to life-long learning and provided a standard of excellence and integrity for us all.

Born in Torrington, Connecticut, Frank Kosikowski received his B.S. degree (1939) from the University of Connecticut and his M.S. (1941) and Ph.D. (1944) degrees from Cornell University. In 1945, he was appointed to the Cornell faculty as Assistant Professor and rose through the ranks to become full Professor in 1952. He was Professor Emeritus since his June 30, 1986 retirement.

Frank Kosikowski came naturally into the academic profession. During his legendary career, he steadfastly nurtured in himself and in his sixty graduate students and thirty postdoctorates the ability to think critically and creatively. Many of his former students and postdoctorates occupy commanding positions in research, education and international food development. Just as his teaching was characterized by an interest in good education, his research was directed toward new concepts, products, and processes that brought him national and international prominence. Under his authorship or co-authorship, approximately 450 scientific papers, three books, and technical articles and reviews were published—including 12 patents. One of his books, *Cheese and Fermented Milk Foods*, has become a classic in its field for educators, processors, and regulatory agencies around the globe and has been translated into a number of languages. Working diligently with one of his former students during the last days of his life, he kept himself busy revising and updating this masterpiece of the cheese world.

Frank Kosikowski was regarded as a scientist whose influential work in the areas of chemistry of cheese flavors, development of foods from microorganisms and microbial enzymes, whey utilization, low-lactose milk, pasteurization and antibiotic tests for milk, and molecular membrane separations such as ultrafiltration led to the development of many novel products and new processes. The impact of his work was recognized and honored in the form of many awards bestowed upon him, such as the Dairy Industry Fellowship for Advanced Study, Fulbright Research Scholar Award, Borden Award and Gold Medal for Research, ACDPI-Nordica International Award, Pfizer Award, Albert Pollio Memorial Award, Marschall Award, and the National Cheese Institute Award. He was also elected a Fellow of the AAAS and was a member of the Scientific Advisory Council for The Refrigeration

Research Foundation. A co-founder of the American Cultured Dairy Products Institute and the founder of the American Cheese Society, he set high standards in professional dedication and leadership.

Frank Kosikowski's interest in the international arena came from a personal crusade aimed at stressing the profound importance of food and agriculture in international affairs generally and in developing countries particularly. Delivering an invitational address at a UN Conference in France; advising the government of Puerto Rico and the Food Industry of Ireland; providing technical assistance at the FAO Headquarters in Italy; participating in extended visits to Iran, Afghanistan, India, Australia, New Zealand, Thailand, and Japan; serving on the faculties of Monterrey Institute of Technology, Mexico, and Simon Bolivar University, Venezuela; participating in technical meetings and lecturing in Finland, Russia, Argentina, and Chile; serving on the Expert Advisory Committee on Food Hygiene of WHO for 16 years; cooperating with scientists in Yugoslavia, France, England, and Germany; holding repeated editorial board appointments on national and international scientific journals; establishing and teaching a course on International Food Development for 20 years and initiating a graduate major in International Food Science at Cornell—all of these actions contributed in part toward a life-long service to the international community. To honor his efforts, he was decorated with the Officer Merite d'Agricole Award by the government of France, selected as the First Fellow in the Irish-USA Exchange Research Program, elected an honorary member of the Italian Veterinary Society, and named the recipient of the Institute of Food Technologists' International Award.

The Department of Food Science organized a symposium on Cheese Biotechnology and International Food Development on October 18-20, 1987, to honor Frank Kosikowski and to pay tribute to his distinguished service to Cornell University and the profession at large. His students, colleagues and friends came from around the world to express their gratitude and affection for The Professor. In December 1990, Captain Leo Berger of New York City, a former student of Frank Kosikowski, pledged a major monetary gift to the Department of Food Science at Cornell to support the international food development program to honor him as a teacher and scientist.

Frank V. Kosikowski died Thursday, April 6, 1995, at the Tompkins Community Hospital. Besides his wife, Anne Hudak Kosikowski, he is survived by his daughter and son-in-law Frances and Mario Vecchi of Denver, Colorado; and three grandchildren, Gabriel, Daniel and Eva Vecchi. To those of us who knew him well, the memory of his intellect, spirit and avid affection for humanity will live on, across international boundaries.

*D.K. Bandler, R.A. Ledford, S.J. Mulvaney, S.S.H. Rizvi*