Playing locally, serving globally

Tech wide receiver Calvin Johnson works on Bolivian sanitation issues

By Usha Kantheti
Contributing Writer

Perhaps better known for his skills as a wide receiver, third-year Management major Calvin Johnson has nevertheless proven himself to be much more than just a star football player.

This past summer, Johnson dedicated his time to service as he worked to solve sanitation problems that are currently present in Bolivia.

Living in a country where proper sanitation is not a concern, it is hard to imagine that over two billion people around the world lack access to clean toilets and over 13 million children die every year from diseases spread due to lack of sanitation.

However, Johnson met this issue head on. The decision to tackle a global sanitation concern was an obvious choice for him. “I just get the satisfaction of being able to help somebody,” Johnson said.

Georgia Tech Research Institute (GTRI), the nonprofit research division of Tech, offered Johnson two projects to choose from this past summer: one was to design environmentally-friendly luxury condoms not too far from campus and the other was to design and build better waste disposal facilities in Bolivia.

Johnson chose the latter. “I thought I would have more fun helping somebody,” he said.

The sanitation project began as a collaboration of Tech’s School of Civil and Environmental Engineering, GTRI and Emory University’s Center for Global Safe Water.

“We teamed up with folks from Emory and after a series of dialogues, we got together and talked about world-wide problems regarding sanitation and what we could do as a team,” said Kevin Caravati, a senior research scientist at GTRI and the advisor for the project.

With a defined project in hand, Caravati sat down with Johnson and Brad Davis, a Building Construction major who also joined the team, and presented the problem to them. Johnson and Davis got to work right away. According to Caravati, Johnson, who in addition to his Management major has a background in building construction, had ideas on paper within the first couple of days.

“That showed me that he was committed to [the project] right from the very beginning.”

Kevin Caravati
GTRI Senior Research Scientist

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By Wee-Young Park

Calvin Johnson showed more than just impressive football skills this past summer. The wide receiver worked to improve public sanitation in Bolivia.

The wide receiver in line to use a public sanitation facility. Poor sanitation practices lead to millions of deaths around the world every year.

Influenza.

By Shrutika Kumar
Contributing Writer

The first cases of avian influenza in humans were reported in Hong Kong in 1997, and the disease has made global headlines ever since as public health officials continue to track its presence.

As the influenza becomes more widespread, American officials are preparing for prevention and containment of the virus when it hits. Along with the national and state plans implemented already, Tech has decided to take action within the campus community.

A briefing about the avian flu was held at the Student Center Theater this past Monday.

Panel members who spoke at the event included Paul Williams from the Georgia Office of Homeland Security, Arthur Yancey from the Fulton County Department of Public Health and Wellness, Alexander Isakov from the Emory University School of Medicine and Candy Smith, Tech’s director of Health Services.

Williams focused upon the animal issues regarding avian influenza.
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Williams said that “[a]lthough Georgia is the largest poultry producing state in the U.S.,” and would be greatly influenced by an avian influenza pandemic, it also has “a better infrastructure” since the state has such an extensive system. Major challenges faced by officials would involve isolation and containment of patients that have contracted the virus while simultaneously delivering essential supplies to them. Additionally, a pandemic of the caliber of avian influenza would target the healthier, younger portion of the population, leading to a severe shortage in the workforce. This reduction in the workforce is expected to be approximately 40 percent, which would lead to shortages in energy and supply delivery. Williams said that “exercising with other departments is key” and that it is necessary for individuals “to form a personal and family plan” in preparation for the event.

Yancey outlined a plan for health care officials to follow that would be implemented at the county level in the event of a pandemic. The plan includes everything from medical training to patient triage to occupational health plans. At the conclusion of his presentation, Yancey gave the audience the following quote from the Pasteur Institute: “Currently, 264 cases of avian influenza in humans have been reported. A total of 508 cases are required for viral transmission to become a pandemic. At this rate, the Pasteur Institute estimates that there is an 80 percent chance of an avian influenza pandemic occurring within two years.”

Isakov addressed the flu’s pandemic parameters. According to Isakov, avian influenza has currently displayed two of the three characteristics that qualify it as a pandemic.

“While the seasonal winter flu results in 200,000 cases each year, a full-fledged pandemic would result in approximately 850,000 cases,” Isakov said. Currently, there is no vaccine for the avian flu. Of the four antivirals that have been tested, the current strain of avian influenza (H5N1) is resistant to two. If there is no vaccine and a minimal number of antivirals, resources cannot be stockpiled.

Isakov also addressed the current state of the health care system. Citing a report released from the Institute of Medicine, he informed the audience that while approximately 115 million Americans go to the ER every year, the number of ERs has decreased by 25 percent.

In addition, the respiratory problems caused by avian flu during a pandemic would be poorly handled by the 65,000 ventilators currently available when 750,000 are estimated to be required.

Isakov emphasized the point that while there is a “lot of planning, resources will not be available without modification.”

The length of the pandemic is estimated to last for approximately eight weeks. During this time, Isakov believes that competing interests, infection control and ethical dilemmas will provide challenges for health care officials.

Smith outlined a plan that would be implemented at Tech if a pandemic were to occur (see above). Currently, the recommends promotion of seasonal vaccinations, personal hygiene, staying informed and staying home if ill. Of particular concern to Health Services is the large number of students and faculty that travel nationally and internationally. Travel advisories include avoiding contact with poultry and poultry markets and staying clear of undercooked meat.

In the event of an avian influenza outbreak, Smith recommends students to monitor their health for ten days, travel only for medical care and let Health Services know about their condition as soon as possible.

\textbf{Tech Avian Influenza Preparedness Plan}

- Tracking systems
- Travel recommendations
- Participation with health departments in vaccine distribution
- Identification of essential needs
- Participation in surveillance activities with public health partners
- Stockpiling of resources
- Timely information (communication key)
- Mental health needs
- Care for students unable to return home
- Share resources with local community

\textbf{FOCUS}

\textbf{Calvin from page 9}

prototype, including conducting temperature and heat loss tests.

The goal for us to go to Bolivia and work with the villagers there to see what materials they have on the ground and then show them what has worked for our system.” Caravati said.

Caravati sees a lot of potential for this project. “When we match up the engineering and innovation of Tech with the health experience and resources of Emory, the CDC, [Center for Disease Control] and the Carter Center, we think that there are really some amazing things that we can do together,” he said.

Caravati also believes there is great interest among Tech students to use their engineering skills to help people in countries that need it the most. “I think that’s one of the things that attracted Calvin,” Caravati said.

“I could work anywhere on campus if he wanted to, yet he chose to come and help with the design of a latrine system, working in our facility outside in the middle of the day, after football practice. He didn’t have to go do these things, but he did,” Caravati said.

According to Johnson, this experience has had a great impact on him. “Putting in the hard work helps you to see what kinds of things that they have to go through and how dirty the work is. I definitely have a greater appreciation for what we have,” Johnson said.

Johnson will continue his work with GTRI after the football season is over and plans to accompany the team to Bolivia in January.
Students discuss co-op option

By Anshl Desai
Contributing Writer

Students looking to gain insight into their career paths or wishing to obtain real world work experience can find everything they need in the Division of Professional Practice’s undergraduate co-op program. Boasting over 2800 student participants, Tech’s co-op program has been nationally recognized for the second year in a row “as an outstanding academic program that encourages student success,” according to U.S. News and World Report.

Co-op provides a unique opportunity for students to work with employers while still attending school. The students are paid and perform supervised work but are also able to gain academic credit. The program operates on a five-year plan in which students alternate their semesters between work and school. There are obvious benefits to such a program.

“I’ll be able to apply the things I learn in the classroom. It’ll look great on my resume to have hands-on experience with a company. Also, once I graduate, I think it will allow me to get better positions when I apply for jobs,” said Akshay Patel, a second-year Computer Engineering major who is currently looking for a co-op position.

Current co-op students also cited benefits to the program. “I worked at GE for three semesters. Each semester I had a different boss with different projects. My second semester with co-op became very hands-on. Co-op really gave me a lot of experience. It definitely geared me towards my career,” said Niki Chokshi, a fourth-year Mechanical Engineering major.

According to Tom Akins, director of the Division of Professional Practice, students gain more than just technical work experience.

“Experiential learning is essential. Through co-op, students are able to learn things that they could not learn in the classroom,” Akins said.

Akins said that students are able to gain valuable insight into the way things work in the professional world. Most importantly, students learn about what Akins calls “soft skills,” those related to professional relationships.

Such skills are invaluable in dealing with bosses, handling coworkers and resolving conflict situations that might arise in the workplace.

“I like to call these the difficult situations. They just don’t come to some people naturally. For example, a co-op student might be placed in a situation where they have to deal with a coworker who is 20 years older than them and has no formal education. The coworker might have some resentment towards the student. Co-op gains experience in how to handle situations like that,” Akins said.

Working students are picking up on these soft skills.

 “[Co-op] really taught me a lot about dealing with people and different work situations,” Niki Chokshi, Fourth-year ME

However, students point out that there are disadvantages to co-op. "I worked at GE for three semesters. Each semester I had a different boss with different projects. My second semester with co-op became very hands-on. Co-op really gave me a lot of experience. It definitely geared me towards my career,” said Niki Chokshi, a fourth-year Mechanical Engineering major.

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Students eat in Brittain dining hall. The new Tech Dining Student Advisory Board works to improve the dining experience on campus.

"We are working hard...to bring back...successful events from last year and to add some new ones."  

Josh Silver  
Second-year CS

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By Sirena Andrews  
Contributing Writer

Tech Dining's new Free Lunch Fridays program asks "what would you do for a free lunch?"  
The program was not initiated to attract attention to Tech's dining services; rather, it was for "pure entertainment value," said Todd Schram, the Dining operations manager.  
"Tech students are so serious. The staff wanted them to be young and crazy for a while," Schram said.  
To win a free lunch, students have to complete a task, one that is typically unusual or outrageous.  
In one of the more inventive tasks, the Bucket Walk, students must wear buckets on their heads and a sign reading, "I'm a stupid ugly Notre Dame fan."  
"Reminiscent of Ferris Bueller's Day Off, I've been Bueller'd asks a student to stand on a chair and sing "Twist and Shout."  

"Additionally, Dining has added two new executive chefs to the team—we will be working closely with them to bring new and exciting menus to the dining halls," Silver said.  
The Board's future outlook remains promising. It is looking ahead to further changes.  
"We are working hard to provide more and better vegetarian food options and to ensure that all vegetarian foods are labeled appropriately. We are also looking for ways to make the dining facilities a functional space for students to work, relax and socialize with friends," Silver said.  
"In the future, I believe the board will also collaborate with Auxiliary Services to shape some of the bigger aspects of dining, such as the price of meal plans, hours of operation for all of the dining locations and possibly even the addition of more restaurants and a third dining hall," Silver said.  
"I believe this board will serve as a model for other universities as they create their own student advisory boards. We have already been contacted by several other schools across the country and are working with them to get similar programs started at their schools," Silver said.  
The Board knows that it cannot thrive without the involvement of the student body, and that student response is the foundation to building a brighter future. Therefore, the Board has organized many ways for students to express opinions and suggestions.  
Students can complete the comment cards in Tech dining halls and restaurants, talk to one of the board members or dining managers or simply visit the dining website at www.gatechdining.com.

The Board already has a number of events planned for this year to make the dining experience at Tech even better.  
"We are working hard with both the new and returning board members to bring back the most successful events from last year and to add some new ones for this year," Silver said.  
"In particular, we are very excited about bringing some visiting chefs to Tech, holding a cooking competition and adding more International Cuisine nights. As always, we are planning to hold a holiday meal right before finals and a dinner dance in the spring," Silver said.  
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Some of the tasks cater to couples. The Kiss requires students to kiss on stage for one minute, while Jack and Jill Went to the Post Office is a three-legged race from Einstein's to the post office and back. Shoe Water requires the boyfriend to drink from his girlfriend's shoe.  
In I'm Too Sexy, the boyfriend must draw his girlfriend. After the couple agrees, the girlfriend is told that she has to strike the sexiest pose she can think of.  
Schram said the results are some of the "worst drawings I've ever seen in my life. Cave drawings are better."  
The program, which began this past spring, hand out approximately 20 vouchers for lunches every day it runs. The vouchers are good for free lunches at Jackets, Pandini's or the Student Center food court.  
Want your own free lunch? The program runs 11:30 a.m. to 12:30 p.m. in the Student Center Commons every Friday that precedes a football game.

By Drew Glazer and Alex Deutschman  
Sing "Twist and Shout" in front of Chilly Beans for Dining's Free Lunch Fridays promotional program.

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