

Registration

Name: _____

E-mail address: _____

Affiliation: _____

Postage

Check One Only:

- OVIFT Member (\$80)
- OVIFT Student Member (\$40)
- Non-OVIFT Member (\$100)
- Complimentary Sponsor Pass (\$0)

* Please make checks payable to: OVIFT.

Mail registration by March 5th, 2011 to the attention of:

Merliana Winardi Liem
 OSU Department of Food Science
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 Columbus, OH 43210
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OHIO VALLEY SECTION
INSTITUTE OF
FOOD TECHNOLOGISTS

FOOD INDUSTRIES CENTER

THE OHIO STATE UNIVERSITY
 DEPARTMENT OF
FOOD SCIENCE
AND TECHNOLOGY

OSU Food Science & Technology
 Attn: Merliana Winardi Liem
 2015 Fyffe Road
 Columbus, OH 43210



OVIFT

cordially invites you to the

III OVIFT Annual Symposium

Food Innovation: Working in the Present, Building the Future

The Ohio State University
 Nationwide and Farm Bureau 4-H Center

March 10th, 2011



Program Outline

- 9:00 am Registration
- 9:45 Welcoming Remarks
- 10:00 **Key Note Session 1**
- 11:00 Breakout Session 1
- 11:30 Breakout Session 2
- 12:00 pm Posters & Networking
- 12:30 Lunch & **Key Note Session 2**
- 2:00 Breakout Session 3
- 2:30 Coffee break & poster viewing
- 3:00 **Keynote Session 3**
- 4:00 Poster awards & Conclusion

Corporate Sponsorship

All corporate sponsors receive advertisement in the symposium program, as well as, signage at the event in addition to their allotted number of free registrations.

Gold Sponsor (\$1000): Receives 9 complimentary registrations.

Silver Sponsor (\$500): Receives 4 complimentary registrations.

Bronze Sponsor (\$250): Receives 2 complimentary registrations.

For more information on corporate sponsorship of the event please contact Stephanie Smith [ssmith@eisc.org].



Key Note Session 1

Dr. Ken Lee,
OSU, Food Innovation Center

Ken Lee is Director of Food Innovation at Ohio State in Columbus. This exciting \$4 million investment seeks to improve humanity by way of food. Dr. Lee was Chair of the Food Science program for 15 years. He led the advancement of an award-winning faculty. Dr. Lee led a campaign that raised \$12 million in endowments for food science and built a world-class building that brought back the ice cream to Ohio State!

Dr. Lee is the 2007 recipient of the IFT Carl Fellers Award. He is past President of the Food Update Foundation and is a high demand speaker on popular risk perception issues.

Dr. Lee joined Ohio State eighteen years ago. He earned tenure at University of Wisconsin at Madison, where he gained fame but not fortune by broadcast of his very popular course on cable television. His research on nutritional effects of food processing led to more than fifty publications in respected journals. Dr. Lee's B.S. degree is from Rutgers University and his Ph.D. is from U Mass Amherst with Ferg Clydesdale.

Key Note Session 3

Dr. Gary Rawlings,
Technology Commercialization,
TechColumbus



Director of technology commercialization, he is responsible for identifying and harvesting sources of intellectual property and emerging advanced technologies from institutions, like Ohio State University, with commercial potential and work to coach and help secure capital funding of these opportunities to create successful new companies.

Prior to joining TechColumbus, Gary was general manager at Crosslink Energy Materials, a start-up company in St. Louis commercializing novel conductive polymers for numerous electronic, display and static applications. Gary has worked to commercialize advanced technologies at Monsanto, Lilly Industries, Bekaert Fibre Technology, and Vita Nonwovens.

Gary holds a bachelor's degree in physics and a master's degree in nuclear physics from Southwest Texas State University and he earned a PhD in environmental science and engineering from Texas A&M.



Key Note Session 2

Gregory Miller,
DMI, Dairy Innovation Center

Greg Miller is executive vice president of science and research for the National Dairy Council and adjunct associate professor in the department of Food Science and Nutrition at the University of Illinois. In his role as a scientist and national media spokesperson for the dairy industry, Miller has more than 20 years experience in translating nutrition science research into practical advice for the American consumer.

An expert in health and nutrition, Miller has presented more than 100 invited lectures at national and international meetings and has published more than 140 research papers, reviews, articles and abstracts on various nutrition topics. He has co-edited three books on diet, nutrition and toxicology, and has contributed chapters to nine other books. He is co-author of the Handbook of Dairy Foods and Nutrition, first, second and third editions.

Miller was formerly president of the American College of Nutrition (ACN), where he also served as a member of the board of directors, as secretary/treasurer and vice president. Miller was awarded the 1989 "Kraft Basic Science Award", "Alumni Fellow Award" in 2003 and, in 2004, Pennsylvanian State University.

Miller holds a Bachelor of Science degree in nutrition from Michigan State University, and earned his Master of Science degree and doctorate in nutrition (toxicology) from Pennsylvania State University.



Breakout Sessions

A pool of experts from industry, government and academia will share their innovative ideas in areas related to marketing, product development, and applied science.