

Registration

Name: _____

E-mail address: _____

Affiliation: _____

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, 2010 to the attention of:

Dave Pompignano
 OSU Department of Food Science
 2015 Fyffe Road
 Columbus, OH 43210
 P: (330) 241 2555
 E: osuchef23@yahoo.com

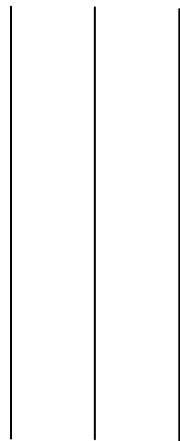


OHIO VALLEY SECTION
INSTITUTE OF
FOOD TECHNOLOGISTS

Food Industries Center		DEPARTMENT OF FOOD SCIENCE AND TECHNOLOGY
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OSU Food Science & Technology
 Attn: Dave Pompignano
 2015 Fyffe Road
 Columbus, OH 43210

Postage



OVIFT

cordially invites you to the

II OVIFT Annual Symposium

Food Safety: Enhancing the Safety of Foods in a Global Market

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

March 11th, 2010



Program Outline

9:45 am:	Registration
10:15 am:	Welcoming Remarks
10:30 am:	Key Note Session 1
11:20 pm:	Breakout Session 1
11:50 pm:	Breakout Session 2
12:20 pm:	Posters & Networking
12:40 pm:	Lunch & Key Note Session 2
2:20 pm	Breakout Session 3
2:50 pm:	Coffee break & poster viewing
3:05 pm	Keynote Session 3
3:45 pm:	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 Harley Hanna [hhanna@columbus.rr.com].



Key Note Session 1

Ahmed Yousef, OSU

Professor of Food Science and Microbiology, and Supervisor of a Food Safety Laboratory Dr. Yousef's work focuses on the microbial safety of food. Since joining Ohio State University in 1991, Dr. Yousef made it a priority to strengthen the Department's food safety research, teaching, and outreach. Today, OSU food safety is an exemplarily program in the US.

Dr. Yousef's research advances new sanitization and processing technologies and ensures the safety of foods treated with these methods. His research covers both applied and academic aspects, ranging from decontamination of fresh produce and shell eggs to revealing mechanisms of microbial lethality by high pressure processing. He published more than 100 peer-reviewed research paper, 25 book chapter, three books and two patents. He teaches popular courses in food microbiology with annual enrollment exceeding 200. Member of the Institute of Food Technologists and the International Association of Milk, Dr. Ahmed E. Yousef has been named professor and holder of the Bazler Professorship in Food Science.



Key Note Session 3

David Calvin, Heinz North America

Dave is the Associate Director of Manufacturing Quality Assurance for Heinz North America. David has overarching responsibility for quality risk management, quality system implementation, food safety, sanitation, quality compliance, customer quality, and continuous improvement, and is responsible for supporting the quality assurance function for their 24 manufacturing locations. Dave joined Heinz North America in 2000 and has over 23 years of quality and operational experience in the food industry, including Gerber, Stella Foods, Vlasic Foods, and Campbell Soup Company.

Dave received a Bachelor Science degree in Food Technology from The Ohio State University (OSU) in 1986, and is active in the Heinz Global Quality Council, International Association of Food Protection, American Society of Quality, and the Institute of Food Technologists. "Paying Forward"™ to OSU Dave is a member of OSU Food Science Advisory Board and guest lecturer for Food Science 648 "Operations Management" where he lectures on applied Statistical Process Control, Total Quality Management, and Six Sigma methodology.

*Coach Woody Hayes

Key Note Session 2

Brenda S. Zimmer and Diane R. McDaniel, FDA

Brenda S. Zimmer is the Public Affairs Specialist for the Cincinnati District of the US Food & Drug Administration. It is the role of the field PAS to promote FDA initiatives and outreach programs and serve as FDA's community-based educator. The Cincinnati District's territory includes the states of Ohio and Kentucky. Brenda has held the PAS position for four years. Brenda started her career with the FDA 19 years ago as a research chemist in the FDA's Forensic Chemistry Center which is co-located in Cincinnati with the District Office. She specialized in elemental analysis and was also the team leader for the analytical portion of the Center's Counterfeit Bulk Drug Program. Brenda earned a BS degree in Chemistry from the University of Toledo and received her doctorate degree in Analytical Chemistry from the University of Cincinnati.

Diane R. McDaniel, Assistant to District Director, Columbus Resident Post, Cincinnati District. She has been in this position for seven years. Diane works closely with the state contracts and partnership agreements. Diane was the District Food Specialist prior to taking her current position. Diane has been with FDA for 18 years and conduct food inspections (GMP; LACF, Seafood HACCP and Juice HACCP and vet med areas (licensed feed mills, feed mills, BSE inspections and tissue residue). Diane is a graduate of the Ohio State University, BS in Agriculture, where she was in the Food Business Management program. Diane was raised on a dairy farm and is married to a grain and cattle farmer.



Breakout Sessions

A pool of experts from industry, government and academia will share their expertise in areas related to marketing, processing and monitoring of the safety of foods.