

SPEAKER BIOS

IN ALPHABETICAL ORDER



JENNIFER ABRAHAMZON is the Policy Lead for the FSMA Preventive Controls for Animal Food regulation in FDA's Center for Veterinary Medicine (CVM), Office of Surveillance and Compliance (OSC). CVM regulates animal food, veterinary drugs, and veterinary devices. In her role, Jennifer primarily works on rulemaking, guidance documents, and implementation of the Preventive Controls for Animal Food regulation. Prior to this role, Jennifer was a Regulatory Counsel in the Office of Surveillance and Compliance and worked on a broad range of regulatory and enforcement activities for animal food and medicated feed, including FSMA and the Veterinary Feed Directive regulations. Prior to joining FDA, Jennifer served as the Compliance Supervisor for the Minnesota Department of Agriculture's Dairy and Food Inspection Division. In this role, she worked on agency policy, guidance, and enforcement actions related to the state regulation of human food and animal food.



GLENN BASS is Program Deputy Director, Human and Animal Food Operations (WEST) in the Office of Regulatory Affairs (ORA) at the Food and Drug Administration (FDA). From 2011 until 2014, Glenn was the Detroit District Director. In his current position, he oversees and manages human and animal food programs regulated by the agency on behalf of the associate commissioner of operations. He serves as the central point within the agency through which directorates and other headquarters offices obtain field support services for food and feed activities and serves as the agency focal point in coordinating, directing, and assisting the field and headquarters offices with investigative food and feed activities. Glenn is the Co-Chair of the FSMA Phase 2 Implementation and Steering Committee. He received his Bachelor of Arts in biology from the College of Charleston, Masters in Administration from Central Michigan, and Bachelor of Science in nursing from the University of Maryland. Glenn joined FDA in 2001.

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MATTHEW BOTOS is the CEO of ConnectFood, a former officer at The Institute of Food Technologist, a member of a business advisory board for The Civilian Research and Development Foundation, a member of the Illinois Agricultural Task Force, has had an appointment as a scientific advisor for the Department of Energy, and was Senior Advisor for the Illinois Science and Technology Coalition.

Matthew brings extensive experience in aseptic manufacturing and extended shelf-life products, packaging products, and heat exchanger systems. He continues to work with food and life science companies to adapt to the ever-changing landscape of new processing technologies and the challenge of adhering to Good Manufacturing Practices to combat both intentional and unintentional food supply contamination.

Mr. Botos received his Bachelors of Science in Agricultural and Biological Engineering from Purdue University with an emphasis in thermodynamics and kinetic modeling of foods and pharmaceuticals.



MARTIN BUCKNAVE is Penn State's Senior Food Safety Extension Associate, providing training and technical support to food companies in the areas of food safety, food processing, and quality management. Prior to Penn State, he had 15 years of technical management experience in the food industry, managing commercial food testing laboratories and directing the quality and R&D functions for food manufacturing companies. He has lead instructor status for Food Safety Preventive Controls Alliance (FSPCA) for Human Foods, Animal Foods, and FSVP. He holds a BS degree in Microbiology and an MBA from Penn State, and an MS in Food Science from Virginia Tech.



JOHN BUDIN is the Director of Quality Operations - Americas Specialty Flavors at McCormick. John obtained his B.S., M.S. and Ph.D. in Food Science from the University of Minnesota. He started his career on the faculty in the Department of Food Science, Nutrition and Enology at Fresno State University. Dr. Budin's work experience includes 5 years as a Corporate Director of Chemistry in the food testing industry and over 20 years employment in the flavor industry.

John is currently Chair of the Scientific Advisory Committee of Institute for Food Safety and Health at the Illinois Institute of Technology and serves on the Executive Committee of the Technical Division of Reference Materials within the AOAC. John currently teaches food chemistry, food analysis and food quality in IFT's Certified Food Science Prep Short Course. John has served many roles in the Chicago Section IFT including Chair, Treasurer and executive committee. John has served as Treasurer of the Chicagoland Food Science Foundation, the organizing committee of the North American Chemical Residue Workshop, previously a member of GMA's Food Industry Analytical Chemists, on the Advisory Council to the Department of Food Science and Nutrition at the University of Minnesota and as a lecturer for short courses offered at the University of Minnesota and IFT.

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DAVID CLIFFORD is the Director of Food Safety for Nestle USA. He leads a team of food safety professionals who provide support and leadership in operational food safety, compliance, hygiene, and thermal processing. With 35 years of experience at Nestle, David has held various technical and operational roles both domestically and internationally. He is a global subject matter expert for Nestle on HACCP, Food Allergens, Listeria control/prevention, and Food Safety Risk Assessment.

David earned his BS in Microbiology from The Ohio State University and an MBA. In addition to being an instructor for the food industry in allergen management, HACCP, and risk management, he is actively involved in several national and international organizations. These include the Global Food Safety Initiative (GFSI), Food Allergen Resource and Research Program (FARRP/University of Nebraska), STOP Foodborne Illness, Partnership for Food Safety Education (PFSE), the Institute for Food Safety and Health (IFSH), and FMI The Food Industry Association.



CLAUDIA COLES joined SPA in 2019 after 35 years of service with the Washington State Department of Agriculture. She is a member of the FSPCA Executive Advisory Board, co-chair of the FSPCA PCHF Trainer of Trainers Work Group and is a FSPCA Trainer of Trainers and Lead Instructor for the FSVP and PCHF curricula.

Claudia is a Past President of the Association of Food and Drug Officials and received five awards from the FDA for leadership in food safety, Seafood HACCP, Interstate Milk Shippers, training teams, and promoting state/federal partnerships.

Claudia is a North Dakota State University graduate.



DAVID FAIRFIELD joined the National Grain and Feed Association (NGFA) in 2001 after spending 20 years managing operations for U.S. animal feed companies. As Senior Vice President, Feed, he addresses food and feed safety issues relevant to the grain and feed sectors.

Fairfield participates as a subject matter expert within a variety of forums, including the Association of American Feed Control Officials, Global Food Safety Initiative, and International Organization for Standardization (ISO). He also served as an inaugural member of the FSPCA organizing and steering committees formed in 2011.

Fairfield is a graduate from Kansas State University's Department of Grain Science.

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ANNIE FITZGERALD is a Research Specialist with the Northeast Center to Advance Food Safety (NECAFS) focusing on Preventive Controls for Human Food among small and very small food processors. She holds a Master of Library and Information Science with a focus on information seeking behavior and information organization. Fitzgerald coordinates activities of the NECAFS Preventive Controls Working Group, a collaboration of PC subject matter experts, and leads initiatives to improve resource access and user experience on the Food Safety Resource Clearinghouse.



KATHY GOMBAS is the founder of FSMA Solutions, a consulting group, which provides food safety solutions to the food industry. She works with large food companies in conducting corporate food safety system gap assessments and assists small to medium size businesses in developing food safety plans and supporting programs.

Kathy is the chair of the Food Safety Preventive Controls Alliance (FSPCA) Executive Advisory Board that provides strategic advice to the FSPCA Executive Director regarding FSPCA products and services for the food industry. She is a member of the Preventive Controls for Human Food Curriculum Update Workgroup and key author/editor of the V2.0 curriculum. Kathy is also co-chair of the FSPCA International Committee working on industry training, outreach, and technical assistance programs for food companies worldwide and co-chair of the FSPCA Trainer of Trainers Work Group responsible for training and monitoring of FSPCA Lead Instructors. Kathy is an FSPCA Trainer-of-Trainers and Lead Instructor for Foreign Supplier Verification Programs and Preventive Controls for Human Food.

Kathy was formerly with FDA's Center for Food Safety and Applied Nutrition where over her ten-year career she was involved in the launch of FDA FSMA Technical Assistance Network and the Reportable Food Registry, and the lead in the publication of the FDA / CDC Listeria Action Plan and numerous industry guidance documents. Prior to FDA, Kathy held corporate food safety positions at Dean Foods and Kraft Foods.

Kathy graduated from Northern Arizona University with a B.S. in Microbiology.



ALEXIS HAMILTON is an Assistant Professor and Extension Specialist in the Department of Food Science and Technology at Virginia Tech. She works with food businesses of all sizes to identify food safety risk mitigation strategies and develop educational programming for food processors and other value-added producers. Her integrated research and extension program focuses on developing evidence-based pathogen characterization and control strategies to develop and implement food safety programs, validate ingredient technologies and processing interventions, and provide guidance to support regulatory and audit compliance.

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MELINDA HAYMAN Melinda Hayman joined CFSAN in 2017 and spent 5 years in the Office of Food Safety (OFS). During her time with OFS she worked on a range of dairy microbiology issues, including outbreak investigations, supporting the development of sampling assignments, and research activities. She also served on the Codex delegation for the Codex Committee for Food Hygiene and was the FDA lead for the Healthy People Food Safety Workgroup. She joined the CFSAN Office of Compliance as a Consumer Safety Officer in the Compliance Policy Staff, where she serves as a co-lead for the implementation of the Food Traceability rule. Melinda has a Ph.D. in Food Science from Pennsylvania State University, where her research focused on *Listeria monocytogenes* in dairy products. Prior to joining FDA, she worked at the Grocery Manufacturers Association and Food Safety Net Services.



LILLIAN HSU is a Policy Analyst with the Office of Policy & International Engagement (OPIE) in FDA's Human Foods Program. Prior to joining OFPR, she was a policy analyst with FDA's Center for Food Safety and Applied Nutrition (CFSAN) in the Office of Compliance, and before that, a subject matter expert (SME) on some of the FSMA regulations in the Office of Food Safety. She was involved with the rulemaking process for the Current Good Manufacturing Practice, Hazard Analysis, and Risk-Based Preventive Controls for Human Food (CGMP & PCHF) final rule. In her current position with OFPR, Lillian assists with developing, managing, monitoring, and coordinating FSMA implementation activities and other cross-cutting high priority initiatives. In addition, she is a member of both instructor cadres that

deliver PCHF trainings to FDA field investigators as well as CFSAN and ORA subject matter experts and compliance officers. She is also a Lead Instructor for PC Human Food with the Food Safety Preventive Controls Alliance.



LORALYN (LORI) LEDENBACH is President of Ledenbach Food Safety, LLC, having recently retired as Associate Director for Food Safety at Kraft Heinz North America. Prior to her retirement, she had been with the company for over 43 years. Over this time, Lori had worked on new method development and product category support for: enhancers products, pizza, and natural and pasteurized process cheese. She was one of the internal process authorities for pasteurized process cheese products, and co-developed the Better Process Control School for Process Cheese standard curricula. She led the Kraft Foods global HACCP team, then Kraft Heinz NA HACCP team. She is a Trainer of Trainers for Preventive Controls for Human Foods, a Lead Instructor for Foreign Supplier Verification Program, and a Lead Instructor for Intentional Adulteration Vulnerability Assessments. She is a Fellow and

Honorary Life Member of the International Association for Food Protection. She graduated with a B.S. degree in Biological Sciences from Northern Illinois University and a M.S. degree in Food Science from University of Illinois.

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CHRIS LINCECUM is the Feed Safety Director at Cooperative Farmers Elevator (CFE) located in Northwest Iowa and surrounding areas. He is responsible for the strategic feed and grain regulatory activities while managing the Animal Food Safety Program at CFE that includes 23 locations and has implemented multiple food safety programs for other companies. Chris is a lead instructor for PCQI Animal Food and Foreign Supplier Verification Program. Chris earned his MBA from the University of Sioux Falls and his B.S. in Criminal Justice from Sam Houston St. University. Chris has also served 4 years in the U.S. Army that included one tour in Iraq.



MORGAN MADISON is the food safety and sustainability manager at the Florida Fruit & Vegetable Association. In her role, she provides direct support and leadership for FFVA members in the development, implementation, and maintenance of appropriate food safety and sustainability programs. She informs and educates members on changes to rules or regulations and advocates for growers at the state and federal levels. She is a valuable resource in assisting members during recalls and crises. She frequently collaborates with the University of Florida to deliver food safety education.



ERIK P. METTLER is the Assistant Commissioner for Integration in the FDA's Human Foods Program (HFP), Office of Integrated Food Safety System Partnerships (OIFSSP). In this role, he leads a full range of HFP's activities to strengthen an integrated food safety system including the implementation of seamless partnerships and operations among federal, state, local, territorial, and tribal agencies. OIFSSP furthers the goal of promoting our public health mission through collaboration with our strategic partners in industry, consumer groups, academia, foreign regulatory authorities, and other stakeholders by encouraging, cultivating, supporting, and fostering relationships and cooperative efforts.

Most recently, Mr. Mettler served as the Assistant Commissioner for Partnerships and Policy in the Office of Regulatory Affairs (ORA), where he led several of ORA's cross-cutting activities, including field operational policy, partnerships, implementation of new laws and regulations, and overall strategic planning and prioritization.

Other positions previously held by Mr. Mettler include Associate Commissioner for Foods and Veterinary Medicine in the Office of Foods and Veterinary Medicine (OFVM), Director of the Office of Resource Planning and Strategic Management in OFVM, and Deputy Director for Management and Deputy Executive Officer in the FDA's Center for Tobacco Products. His years of experience at the FDA have provided him a broad perspective on public health, policy, and administrative management along with a keen awareness of critical issues at all levels of the agency.

Mr. Mettler earned a master's degree in Public Health from the Rollins School of Public Health at Emory University in Georgia and a master's degree in Public Administration from the University of New Mexico.

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JOE MEYER is the Global Microbiology Lead for Kerry. He provides microbiology and food safety systems support to Sanitation, Quality, R&D and Kerry manufacturing and co-manufacturing facilities worldwide.

Joe has over 30 years of food industry experience. He worked for KraftHeinz, Miniat Holdings, Covance Laboratories, Kellogg, ConAgra Foods and Kraft Foods/Oscar Mayer prior to joining Kerry. Much of his career has been spent on the control of foodborne pathogens in the manufacturing plant environment, rapid methods for identification and genetic characterization foodborne pathogens, and continuous improvement of food safety systems such as Hazard Analysis Critical Control Point (HACCP). Joe is also a Lead Instructor for the Preventive Controls for Human Foods under the Food Safety Preventive Controls Alliance.



AMY PHILPOTT is the Principal of Philpott PR Solutions, LLC. Amy is a strategic communicator and public relations professional. For more than 20 years, she has dedicated her career to helping food companies and organizations use traditional and digital communications to protect their brands, reputations and business relationships. Amy co-authored the Asian Pacific Economic Cooperation's (APEC) Food Safety Risk Communication Framework and authored three of the six associated guidelines. She also contributed to the Risk Communication Applied to Food Safety Handbook by the United Nations FAO and the World Health Organization.

Amy is fully accredited in public relations (APR) and a graduate of California State University, Fresno, and American University in Washington, DC.



SCOTT RANKIN is Professor and Chair of the Food Science Department and recipient of the William F. Vilas Trust Estate Award at the University of Wisconsin-Madison. Dr. Rankin earned degrees from Brigham Young University and Oregon State University. He leads outreach programs in dairy manufacturing, covering such topics as milk pasteurization, cleaning and sanitizing, dairy chemistry, and frozen desserts while conducting research on reaction chemistry. Dr. Rankin has been the recipient of numerous awards including the Eckelman Foundation Fellowship; Society of Flavor Chemists Memorial Fellowship; Invention of the Year Finalist; Award of Honor for Outstanding Contribution to Cooperative Extension Service, the ADSA Foundation Scholar award; the ADSA Foundation Food Specialties award, and Brigham Young University Alumni Achievement Award. He also served as the elected president of the American Dairy Science Association (2013/14) and the Federation of Animal Science Societies. Scott was inducted as a fellow of the American Dairy Science Association in 2024.



MICHAEL ROBBERSON Michael Roberson is the Director of Corporate Quality Assurance with Publix. His team leads food safety, public health, food science, and brand integrity programs throughout the company. He is engaged with leading organizations in support of food safety and food science, including AFDO, CFP, FMI, FSPCA, IFT, IAFF. Well respected for his strategic leadership with an emphasis on food safety, Michael has testified before the U.S. Senate on the importance of a safe food system. Michael previously served on the CDC's Board of Scientific Counselors Infection Diseases Food Safety Modernization Act Surveillance Working Group. He is the past board chair with both the Partnership for Food Safety Education and the Center for Food Safety at the University of Georgia. Michael currently volunteers with the Food Safety Preventive Controls Alliance on the editorial committee for the Food Traceability. Michael and his wife Suzanna have two daughters and reside in Lakeland, FL. He is an Eagle Scout and volunteers with Scouting America and the United Way. On Friday nights, Michael supports the Lakeland Senior High School Marching Band, safely cooking hamburgers for concessions.



BRIAN SCHANEBERG, PH.D., is the Executive Director for IFSH, and Industry Professor of Food Science at Illinois Tech. Brian has more than 20 years working in the natural products and food industry with experience in food safety, quality, regulation, and science. Prior to joining IFSH, Brian was a director within the Global Food Safety, Quality, and Regulatory team at Starbucks Corporation with accountability in leading a team of scientists that interpret food and beverage regulations and consult with researchers and consortiums across multiple categories in areas such as coffee, nutrition, ingredients, claims substantiation, allergens, and risk assessments. Prior to Starbucks, Brian was the Quality & Food Safety and Scientific & Regulatory Affairs Director for Mars Botanical, a division of Mars, Inc. focusing on cocoa flavanol science and product development.

Before Mars Botanical, he was the Director of Technical Services at ChromaDex, Inc. in Irvine, California and was an Associate Research Scientist at the National Center for Natural Products Research at the University of Mississippi under the guidance of Dr. Ikhlas Khan, in a position funded by the US FDA for the development of methods to ensure the quality and safety of botanicals and dietary supplements. Over the years, Brian has worked closely with trade groups, industry, academia and government leaders. Most recently, a Special Guest Editor Section in Journal of AOAC International. He has been a member of various review committees including NIH grants, analytical validation ERPs at AOAC International, and the Registry of Carcinogens. Brian was made a Fellow of AOAC International and was the Chair of the Science Leadership Council at the National Coffee Association. Brian also had the pleasure of holding an adjunct faculty position at the University of Colorado, Denver, advising a student that received his MS in Analytical Chemistry isolating phytochemicals and developing analytical testing procedures for Horse Chestnut.

Brian has a Ph.D. in Organic Chemistry from Virginia Commonwealth University and a B.A. in Chemistry with a minor in Biology from Central College in Iowa. He has authored or co-authored more than 100 publications and presentations.

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JUAN SILVA is a Professor at Mississippi State University. He holds BS and MS in Chemical Engineering and PhD in Food Science and Technology. He teaches food processing, engineering, and safety courses, completed over 80 graduates, published 160 manuscripts. He is an IFT Fellow, former Board Director, and chaired five Divisions. He serves FSPCA in various positions and is ToT in PC for Human Foods and for FSVP, and LI in PC for animal foods, a PSA PSR, HACCP and Seafood HACCP. He is a BPCS Instructor in Low-acid and Acidified canned foods and a process authority, with over 200 trainings.



KATHERINE SIMON is the Division Director of the Food and Feed Safety Division of the Minnesota Department of Agriculture, overseeing manufactured food, retail food, animal feed and produce safety inspection programs. Ms. Simon brings 18 years of regulatory experience including roles in field inspection, supervisory, compliance and management.

She received her Registered Environmental Health Specialist credential in 2008 and completed the International Food Protection Training Institute (IFPTI) Fellowship in Food Protection as a member of the 2010 Cohort. She is currently serving as the President of the Association of Food & Drug Officials (AFDO) Board of Directors and participates as a state program representative on a variety of national food safety collaboratives.

Ms. Simon also serves as a member of the FSPCA Executive Advisory Board and is co-chairing the Preventive Controls for Human Foods curriculum review Work Group.

Ms. Simon a graduate from Iowa State University's with a degree in Animal Science.



JOHN W. SPINK, Ph.D., is the Director and Lead Instructor for the Food Fraud Prevention Academy. Also, he is an Assistant Professor in the Department of Supply Chain Management (SCM) in the College of Business at Michigan State University (MSU). His food fraud prevention research focuses on policy and strategy to understand and prevent these supply chain disruptions and implement procurement best practices. He is widely published in leading academic journals and has helped lead national and global regulatory and standards activity. More recently, his teaching and research have expanded to supply chain disruption management and procurement best practices.

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RON TANNER is president of Tanner Food Group, a specialty food consultancy focused on international trade, industry preparedness and regulatory activities.

Ron is a former executive team member of the Specialty Food Association, the leading trade association for the \$170 billion specialty food industry. His last role after a 33-year career with the trade group was Vice President, Education, Content and Advocacy. Ron worked for the SFA and its 3,900+ members from 1987 – 2020, helping them understand and succeed in the specialty food business. His responsibilities included education, content, marketing, public relations, industry relations, awards, government relations and philanthropy.

Ron is a frequent speaker on the U.S. specialty food market and food trends and has presented at key national and international industry conferences and events, including FoodEx Japan, Anuga, CIBUS, the Fancy Food Shows, the National Grocers Association Show, the American Cheese Society Conference and more. Ron holds a Master of Science degree in Journalism from Columbia University and a Bachelor of Science degree in English and Communications Studies from Oberlin College.



HILARY THESMAR, PHD, RD, CFS. As Chief Science Officer and Senior Vice President, Food and Product Safety Programs, Dr. Thesmar provides leadership for FMI's retail, wholesale and product supplier members on all scientific and technical issues such as food and product safety programs, training programs, regulatory affairs, recall plans and management, crisis management, research, and health and well-being programs.

Dr. Thesmar earned a Ph.D. in Food Technology from Clemson University, a Master of Science degree in Human Nutrition from Winthrop University, a bachelor's degree in Food Science from Clemson, and she is a Registered Dietitian. Dr. Thesmar is a Fellow of the Institute of Food Technologists, an active member of the International Food Protection Association and the Academy of Nutrition and Dietetics.



DR. JOY WAITE-CUSIC runs an integrated research, outreach, and education program focused on improving the safety and quality of our foods. She works on real-world microbial problems facing the food industry from farm to fork. Current projects range from quantifying bacterial transfer and sanitation efficacy in post-harvest produce environments to evaluating different aging conditions to prevent excessive gas formation in Cheddar cheese. She partners closely with extension faculty across the state to deliver a diversity of workshops to help farms and food manufacturers to comply with federal food safety regulations as well as national collaborative efforts to support the innovation and modernization of home food preservation for consumers. The 2024-2025 Food Safety Squad has 14 members, including 10 graduate students hailing from throughout the U.S.



DR. JASON WAN is the Associate Director at the Institute for Food Safety and Health (IFSH), the Director for the Food Safety Preventive Controls Alliance (FSPCA), and a Professor of Food Science at Illinois Tech. Prior to joining IFSH in July 2009, Dr. Wan was a Post-Doctoral Research Fellow at the University of Melbourne (1992- 1995), and a Senior Research Scientist and a Platform Manager at the Division of Food and Nutritional Sciences, Commonwealth Scientific Industrial Research Organization (CSIRO), Australia (1995- 2009). Dr. Wan serves on the FSPCA Executive Advisory Board, as well as a number of FSPCA Committees including the Curriculum, Implementation, and International Committees. Dr. Wan is an FSPCA Trainer-of-Trainers for Preventive Controls for Human Food and Foreign Supplier Verification Programs Lead Instructor courses.



LISA WEDDIG is NFI's Chief Food Safety Officer. Since 2007 she has served as the primary liaison for regulatory issues, food safety and labeling developments and seafood fraud concerns for the association members. Lisa's mission is to ensure that NFI members have the information necessary to understand and implement regulatory requirements to avoid compliance issues down the road. Lisa represents NFI member interests as a member of the Executive Committee of the Seafood HACCP Alliance and has served as an industry advisor to the U.S. Codex Delegations of the Fish and Fisheries Products and Food Hygiene Codex committees and on the FSPCA Intentional Adulteration Subcommittee.

Prior to joining NFI, Lisa spent 18 years with the Food Products Association (now known as Consumer Brands Association after a merger with Grocery Manufacturers Association) holding various positions in thermal processing, HACCP, food safety and educational support for association members. Lisa started her food industry career in product development and technical services at Bunker Hill Foods, a Virginia meat canning company.

Lisa earned a B.S. in Food Science from Virginia Tech in Blacksburg, Virginia and a M.S. in Nutrition Education from Hood College in Frederick, Maryland.



DR. JODI WILLIAMS is a National Program Leader in Food Safety with the US Department of Agriculture in the National Institute of Food and Agriculture where she provides leadership for a \$30M portfolio of competitive and non-competitive grant programs in Food Science and Food Safety. Before her return to NIFA she worked with USDA's U.S. Codex Office (USCO) where she served as the Deputy Manager for U.S. Codex. Prior to working with USCO, Dr. Williams was the Senior Advisor for Food Safety, Nutrition, and Health in USDA's Office of the Chief Scientist where she advised the Under Secretary/Chief Scientist on policy development and operational planning pertaining to food safety, nutrition, and human health programs and activities. Dr. Williams has been with the US Department of Agriculture for over 25

years. She received her PhD and MS from Virginia Polytechnic Institute and State University in Food Science and Technology with a Food Chemistry focus and her BS from Delaware State University in Chemistry. She is currently the Associate Director at the Institute for Food Safety and Health (IFSH), the Director for the Food Safety Preventive Controls Alliance (FSPCA), and a Professor of Food Science at Illinois Tech. Prior to joining IFSH in July 2009, Dr. Williams was a Post-Doctoral Research Fellow at the University of Melbourne (1992- 1995), and a Senior Research Scientist and a Platform Manager at the Division of Food and Nutritional Sciences, Commonwealth Scientific Industrial Research Organization (CSIRO), Australia (1995- 2009). Dr. Williams serves on the FSPCA Executive Advisory Board, as well as a number of FSPCA Committees including the Curriculum, Implementation, and International Committees. Dr. Williams is an FSPCA Trainer-of-Trainers for Preventive Controls for Human Food and Foreign Supplier Verification Programs Lead Instructor courses.



GERALD WOJTALA is the Executive Director of the International Food Protection Training Institute. Prior to 2010, Wojtala was the Deputy Director of the Food & Dairy Division with the Michigan Department of Agriculture where he managed the food protection programs in the state including the accreditation of 45 local public health programs. Wojtala is a Past-President of the Association of Food and Drug Officials. Prior to government service, he worked as a microbiologist



CAPTAIN JON WOODY is currently the Director of the U.S. Food and Drug Administration's Division of Preparedness and Emergency Programs within the Human Foods Program's Office of Coordinated Outbreak Response, Evaluation & Emergency Preparedness. He leads teams of subject matter experts that work to develop policies and resources aimed at preventing intentional adulteration of FDA regulated food products, traceability of human foods, as well as supply chain systems. CAPT Woody has over 18 years of experience working on food defense initiatives at FDA and he has served as one of the lead technical writers for the Food Safety Modernization Act Intentional Adulteration rule. CAPT Woody has led training courses both domestically and internationally on food defense concepts and has worked collaboratively with government and industry stakeholders in numerous countries.