



## SQF INTERNATIONAL CONFERENCE 2013 PLANNING COMMITTEE

*The 2013 SQF International Conference is designed and developed by your peers. Together, this team of highly respected food safety professionals has put together a robust education and networking program that meets your professional and educational needs. The Safe Quality Food Institute and the Food Marketing Institute is grateful for their insight and hard work in developing this conference*

### LeAnn Chuboff

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LeAnn has over 20 years of foodservice experience specializing in supply chain food safety and quality assurance. Currently LeAnn is the Senior Technical Director for SQFI, responsible for the technical elements of the SQF program including the development, maintenance and technical support of the SQF code and supporting materials. Prior to working at the SQF Institute, LeAnn worked for the National Restaurant Association Solutions as the Director of Science and Regulatory Relations. In this role, she was responsible for the technical accuracy of the ServSafe food safety program and developed program and services on food safety and food defense to fit with all segments of the restaurant industry. LeAnn has also worked for Long John Silver's and Boston Market in corporate quality assurance where she developed food safety and vendor approval program. LeAnn graduated from Iowa State University with a B.S. in Food Science and is active with many organizations including GFSI, the Conference for Food Protection and the International Association for Food Protection. She sits on several committees in an effort to enhance policy and develop programs for the industry to help protect public health.

### Kristie Grzywinski

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With over 17 years training and education experience in the foodservice and food manufacturing industries, including 11 years working with the National Restaurant Association's *ServSafe*® program, Kristie Grzywinski, Technical Manager for the Food Marketing Institute's Safe Quality Food (SQF) Institute is responsible for developing educational tools for the Safe Quality Food Institute (SQFI) including the *Implementing SQF Systems* training course for SQF practitioners.

## Ingrid Fessel

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Ingrid Fessel is the North America Technical Manager for Diversey Consulting, the consulting group of Diversey Inc. (now a part of Sealed Air). With global customers and experienced staff worldwide, Diversey Consulting provides a wide range of food safety services specializing in solutions for food safety, risk management, operational efficiency and brand protection.

## Robert L. Garfield

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Robert Garfield is the senior vice president, Safe Quality Food Institute (SQFI). Prior to joining SQFI, Robert was senior vice president for public policy and international affairs for the American Frozen Food Institute (AFFI). Simultaneously, Robert served as executive director of the National Frozen Pizza Institute (NFPI) and served as the primary contact for the National Yogurt Association (NYA). Robert has served as chairman of the Institute of Food Technologists (IFT) Washington, DC section, and on several IFT committees. He was also chairman of the Food Industry Environmental Council (FIEC), the Alliance for Listeriosis Prevention, and the Current Good Manufacturing (CGMP)

Coalition. Robert was chairman of the Processor/Manufacturer Sub-Council, Food and Agriculture Sector Coordinating Committee (FASCC), Department of Homeland Security, (DHS) and is a member of the Agricultural Technical Advisory Committee for Trade in Processed Foods (ATAC), U.S. Department of Agriculture. Robert is a professional member of IFT, and an associate member of the Association of Food and Drug Officials (AFDO). Robert received a Bachelor of Business Administration from the University of Cincinnati and a Master of Science, Agriculture, from the California State University, Fresno.

## Pam Hutton

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Pam Hutton is the QA Scientist at MOM Brands in Northfield, MN and has 20 years of food industry experience in product development, quality and food safety. Since joining MOM Brands 5 years ago, her primary responsibilities as the SQF Practitioner include developing, validating, verifying, implementing and maintaining the SQF prerequisite, food safety, and food quality systems. She also supports and coordinates all activities related to the food safety plans (HACCP), serves as the technical resource in planning new quality systems and supports and coordinates the internal audit program for the Northfield production facilities. She holds a Bachelors of Science degree in Food Science

from North Dakota State University and a Master of Science degree in Food Science from the University of Minnesota.

## Christina Kelley-Astorga

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Christina Kelley-Astorga is the President of Food Safety and Quality Systems, LLC, the leading training provider in the United States for SQF Practitioners and the sole provider of training for many fortune 500 companies in the U.S, Canada and Mexico. Christina began her career at Tyson Foods as a Production Supervisor after completing her education at Arkansas State University with a degree in Medical Technology. Christina's involvement with the SQF Program began in her years with Kellogg's Snack Foods. As Quality and Food Safety Manger, she developed and implemented the SQF 2000 Systems Program at one of the first manufacturing facilities of bakery and snack food items in the US to become SQF 2000 Certified in 2005. She later became the Technical Director of the SQF Institute. During her employment at SQF she served as Chairman of the Panel Review Committee which reviews SQF Auditor and SQF Consultant applications and member of the Technical Advisory Council which provides direction on the SQF Code requirements and development of many of the training materials, presentations and work books that are still in use globally today.

## Margaret Kolk

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Margaret Kolk, a food safety and quality professional with 25 years industry experience, is the Senior Technical Trainer for NSF International's Training and Education Department. A Certified Professional-Food Safety (CP-FS) with experience in multiple sectors of the food supply chain, Margaret has been involved in research and development, quality assurance and consumer affairs for medium to large food processors/manufacturers and served as a consultant, auditor and trainer for private consulting firms prior to joining NSF in 2002. Margaret holds degrees in business from Peirce College, and food science and nutrition from San Jose University. Currently, as the training and education subject matter expert and adult learning specialist, Margaret creates, designs and presents food safety and related technical professional curricula for NSF training courses. She most recently acted as project manager and team leader in achieving ANSI accreditation for the NSF Food Safety Certificate Program. Margaret has been an SQF registered trainer since 2010, is active on the SQF Training Center Committee and has been a member of the SQF International Conference planning committee since 2011. Margaret also actively participates on various food industry committees and is a frequent guest presenter on food safety and training related topics.

## Eva Lauve

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Eva Lauve is the Scheduling and Food Safety Manager for Stemilt Growers LLC based in Wenatchee, WA. She has over 30 years of experience in the industry. Eva is responsible for scheduling Stemilt Growers' four packing facilities in Washington State, a cherry packing facility in Stockton California and 2 co-packers located in Washington State. She implemented the SQF program in 1999 for the Stemilt packing facilities and in 2004 for the field. She is responsible for the compliance of the SQF program for the Stemilt Washington and California facilities.

## Laura Dunn Nelson

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Bringing to her role of Industry Relations for Alchemy, Laura Dunn Nelson has over 30 years of experience implementing food safety and quality control programs for processing, packaging, foodservice and retail operations. Prior to joining Alchemy, Laura managed Silliker's South Region food testing laboratories, implemented ISO certifications and trained new food safety auditors. Laura has years of "hands-on" experience in testing food products for the presence of pathogens, toxins, and spoilage organisms and has assisted food companies in the successful implementation of good manufacturing practices (GMP), quality assurance, and HACCP programs. In her current position, Laura is the strategic food industry liaison working with customers, regulators and associations to anticipate new regulations and industry trends and assist in the development of new courses for the growing food and product safety library to help Alchemy's global customers achieve success.

## Kim Onett

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Kim Onett is Audit Operations Manager for Silliker, Inc. and has 20 years of experience as a food safety and quality professional. She has been with Silliker for 9 years and prior to joining Silliker, Inc. served as a Quality Assurance Manager in industry and Consumer Protection Specialist with the Florida Department of Agriculture and Consumer Services. A graduate of the University of Massachusetts (Amherst) with a B.S. in Animal Sciences, Kim holds several industry certifications, including CQA and CHA. She is also a registered SQF Auditor, BRC Auditor and ISO 2200:2005 Audit Team Leader.

## David Petrosky

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David Petrosky has been with H-E-B for 17 years and has held various positions within Quality Assurance, Supply Chain and Procurement. In his current role as Sr. Quality Assurance Manager for the H-E-B Manufacturing Division, David is responsible for developing and implementing a total QA strategy for all of H-E-B's own manufacturing facilities and the day-to-day QA operations within those facilities. David graduated in 1992 with a Bachelor of Science degree in Agriculture from Texas State University in San Marcos, Texas, and received his Master of Science degree in Food Technology in 1995 from Texas Tech University in Lubbock, Texas.

## John Schulz

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As Senior Director of Business Operations for the Safe Quality Food Institute, John Schulz provides both technical and business operations support. Prior to joining the SQFI staff, John was the Senior Director of Quality Assurance for Marriott International, responsible for the development and implementation of a global hotel and food quality and safety program.

## **Joseph P. Sergio, Ph.D.**

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Joe Sergio has served as the President of The Sergio Corporation, parent corporation of Polar Clean, LLC since 1990. He holds a B.A. and a M.A. in Clinical Psychology, and a Ph.D. in Organizational Behavior Management from the University of Notre Dame. Dr. Sergio was employed as an organizational consultant, working with Presidents, Boards of Directors, and Business Owners as clients for five years prior to assuming his position at The Sergio Corporation. Dr. Sergio is a Partner of Polar Clean, LLC, is an SQF Practitioner and HACCP certified. He is the author of numerous articles in professional publications, and is a certified instructor with the Institute of Engineered Cleaning Solutions (IECS). He is a safety expert, with TWIC security credentials, and a variety of OSHA certifications. He is trained in mold remediation and oil spill clean-up project management and has completed Incident Command System training from FEMA and the U.S. Department of Homeland Security. Dr. Sergio is the former President of the Midwest Region for one of the largest and highest rated disaster restoration networks in North America, which complete over \$1 Billion of commercial restoration each year. Dr. Sergio is the former Chairman of the Indiana Leadership Council for the National Federation of Independent Businessmen.

## **Dr. Robert (Bob) Strong**

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Dr. Robert (Bob) Strong is a Senior Consultant with SaiGlobal where he provides training and consulting services in all aspects of food safety. Bob consults on food safety for a number of the leading hospitality and manufacturing chains in the USA and has worked and traveled in many parts of the globe. He is a frequently requested seminar speaker in the areas of GMP, Food Security, SQF, F2K and HACCP. Bob has more than 40 years of experience in the food industry, while working for national and international companies in quality assurance, product development, consulting and auditing. Bob earned a PhD and BSC in Chemistry and is a food safety instructor for SQF, F2K, HACCP, ServSafe and Experior. Bob is certified by SQF to consult in 20 product categories.