

SQF INTERNATIONAL CONFERENCE 2014 PLANNING COMMITTEE

The 2014 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

Thomas Benthien



Thomas M Benthien has been a member of the Prairie Farms Dairy Corporate Quality Assurance staff for the past seven years, responsible for the food safety/quality and regulatory affairs of multiple food manufacturing facilities. Tom has worked in food manufacturing for 35 years in corporate quality assurance, operations management, OSHA safety compliance and capital projects management. Tom helped develop and implement the Prairie Farms SQF program and maintain all Prairie Farms manufacturing facilities to SQF 7.1 Level 3 compliance. He was also recently nominated to NCIMS Council 1 - Laws and Regulations committee. In 2010-2011 Tom participated as a subject matter expert on the IDFA Food Safety Task Force in the development of the Environmental Pathogen Control

Program. Tom is a member of the Association of Illinois Food and Environmental Sanitarians, Missouri State Milk Board Advisory Committee, Quality Check Awards Committee and the Alchemy System Advisory Committee.

Diane Burke



Dyane Burke is currently the Director of Food Safety and Quality Audits at ConAgra Foods in Omaha, NE. Dyane has been with ConAgra Foods for over 18 years and has more than 25 years' experience in the food industry. In her current role, Dyane and her team's responsibilities include the internal auditing of all ConAgra Foods plant locations, co-manufacturing facilities and suppliers. During her tenure at ConAgra, she has held positions of increasing responsibility in supply chain, safety, and food safety/quality, specializing in the areas of dairy, aseptic processing, and canning. Prior to ConAgra Foods, Dyane spent over 7 years in the RTE meat processing and vegetable production/canning industries. Dyane has a Bachelor of Science degree in Food Science from Purdue University. She is an ASQ Certified HACCP Auditor and Quality Auditor. She actively participates and supports GFSI and is

currently serving as a member of the SQF Conference Planning Committee.

LeAnn Chuboff

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.

Katie Christ



Katie Christ has the privilege of working with an exceptional team of professionals at FONA International, Inc. in Geneva, IL. In 2012, FONA was named SQFI Manufacturer of the Year and has been an SQF Level 3 accredited company since 2009. As an analyst, SQF Practitioner, and HACCP Coordinator on FONA's Product Safety & Quality team, Katie has had the opportunity to contribute to many aspects of food safety and quality, including the approved supplier program, integrated pest management and internal/external audits. She is also actively involved in helping ensure that FONA continues to deliver premium quality products by using SQF regulations and best practices in day-to-day activities. Katie graduated from the University of Iowa with a Bachelor of Science degree in chemistry.

Luis Alberto Cruz



Luis Alberto Cruz has been the SQF Representative in Mexico since 2004. He currently holds the position of Director General at AVQ Consulting, an SQF training center and is President of HELDEN Consulting, which provides HACCP training and consulting services jointly with the International HACCP Alliance. With 24 years of professional experience, he has served as Attaché for Agricultural Affairs at the Embassy of Mexico in Washington, D.C., where he was in charge of SPS issues between Mexico and the United States. Luis advises food sector companies in Mexico and has given numerous lectures at many conferences and to Mexico's Senate and House of Representatives. He has participated in bilateral negotiations with several countries and in the Free Trade Agreement of the Americas (FTAA). He has also been an advisor of Mexico's Greenhouse

Growers Assoc., board member of the Terminal Markets Confederation and served 5 years as member of the SQF Technical Advisory Committee. Luis holds a degree from the University of Chapingo with a major in Plant Protection. He also has a degree in food irradiation from the UN-FAO, the University of Florida and the International Atomic Energy Institute, and was a Fellow of the Cochran Fellowship Program in Plant Quarantine by the Department of Agriculture of the United States.

Robert L. Garfield



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.

Kristie Grzywinski



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, Senior 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.

Pam Hutton



Pam Hutton is the Director of Quality Systems and Food Safety for Catallia Mexican Foods, LLC in Eagan, MN and has over 20 years of food industry experience in product development, quality and food safety. Since joining Catallia Mexican Foods, LLC this year, 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 leads and oversees all activities related to the food safety plans (HACCP), is the lead technical resource in planning new quality systems and directs all activities associated with the internal audit program. 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

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



Margaret Kolk, a food safety and quality professional with 25 years industry experience, is the Manager of Technical Training for NSF International's Training and Education Department. A NEHA-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 a Bachelor of Science degree in Food Science and Nutrition and has done graduate studies in foodservice systems. 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. From 2011-2012, she 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 and BRC ATP since 2010, is active on the SQF Training Center Committee and is currently the Chair of the SQF 2014 SQF Conference Planning Committee. Margaret also actively participates on various food industry committees and is a frequent guest presenter on food safety and training related topics.

Eva Lauve



Eva Lauve is the Scheduling and Food Safety Manager for Stemilt Growers LLC based in Wenatchee, WA. She has over 35 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



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



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 10 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



David Petrosky joined H-E-B in 1996, 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 seven H-E-B Manufacturing facilities, and the day to day QA operations within those facilities. In addition to the conference planning committee, he has served on the Technical Advisory Council for SQFI since 2012. David graduated in 1992 with a BS in Agriculture from Texas State University in San Marcos, Texas, and received his MS in Food Technology in 1995 from Texas Tech University in Lubbock, Texas.

John Schulz



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.

Lindsay Stafford



Lindsay Stafford is a Certification Manager with EAGLE Certification Group in Dayton, OH. She joined EAGLE in 2010 and champions EAGLE's food safety management systems programs such as SQF, FSSC, SQF Ethical Sourcing and the Gluten-Free Certification Program. Her primary responsibility is managing the entire audit process including cost controls, understanding customer requirements, scheduling, data requirements reports, NCRs and issuing Certificates. Lindsay plays an important role in oversight body audits of EAGLE's management systems. Her knowledge of key processes such as the registration process, customer service, scheduling, root cause analysis and corrective action and quality control are vital to the success of the audit. She maintains a thorough and current

knowledge of related regulatory and compliance requirements related to the food safety management systems programs that EAGLE offers to our clients. Lindsay holds a Bachelor of Science in Organizational Leadership and Development from Wright State University. She has successfully completed lead auditor training for SQF, FSSC, the Gluten-Free Certification Program and ISO 9001 internal auditor training.

Dr. Robert (Bob) Strong



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.