

Saturday, July 12, 2025		
Duration	Topic	Instructor
8:00 – 9:00 am	What is Food Science and Why Does it Matter?	Kantha Shelke, PhD <i>Corvus Blue LLC</i>
9:00 – 10:00 am	Food Chemistry (Carbohydrates)	Michelle Frame <i>Victus Ars & Institute of Confectionery Excellence</i>
10:00 – 10:15 am	BREAK	
10:15 – 11:45 am	Food Chemistry (Lipids & Proteins)	Angela Anandappa, PhD <i>Alliance for Advanced Sanitation</i>
11:45 – 12:00 pm	Hot Topics 1	All Instructors
12:00 – 1:00 pm	LUNCH – Riverwalk A	
1:00 – 1:30 pm	Food Ingredients and their Impact on Product Development	
1:30 – 2:30 pm	Introduction to Sensory Evaluation	Bob Baron, PhD <i>Sensory Spectrum, Inc</i>
2:30 – 2:40 pm	Hot Topic 2	All Instructors
2:40 – 2:50 pm	BREAK	
2:50 – 4:20 pm	Food Chemistry (Allergies)	Angela Anandappa, PhD <i>Alliance for Advanced Sanitation</i>
4:20 – 4:30 pm	Recap of Day 1	All Instructors
4:30 – 6:00 pm	Happy Hour Reception & Networking Event – Fountainview	

Please note that the schedule, including instructors, topics, and times are approximate and subject to change.

Sunday, July 13, 2025		
Time	Topic	Instructor
8:00 – 9:30 am	Food Microbiology & Foodborne Illnesses	Angela Anandappa, PhD <i>Alliance for Advanced Sanitation</i>
9:30 – 10:45 am	Food Processing & Packaging	
10:45 – 10:50 am	Hot Topic 3	All Instructors
10:50 – 11:00 am	BREAK	
11:00 – 12:00 pm	The Art of Flavor	Marie Wright <i>ADM</i>
12:00 – 1:00 pm	LUNCH – Riverwalk A	
1:00 – 2:15 pm	The Landscape of Food Regulation	Kantha Shelke, PhD <i>Corvus Blue LLC</i>
2:15 – 2:25 pm	Hot Topic 4	All Instructors
2:25 – 2:35 pm	BREAK	
2:35 – 3:00 pm	Emerging Issues in Nutrition	Kantha Shelke, PhD <i>Corvus Blue LLC</i>
3:00 – 4:00 pm	Hot Topics Discussion	All Instructors
4:00 – 4:20 pm	Course Recap	All Instructors

Please note that the schedule, including instructors, topics, and times are approximate and subject to change.



Kantha Shelke, PhD, CFS

Principal at Corvus Blue LLC and Senior Lecturer at Johns Hopkins University

Kantha is a principal at Corvus Blue LLC, a contract food science and nutrition research firm specializing in competitive intelligence research and rapid commercialization of new ingredients and technologies that are honestly healthful. She holds master's degrees in Organic Chemistry and in Food Science and Nutrition and a doctorate in Cereal Chemistry and Technology. Kantha is a senior lecturer at Johns Hopkins University (Baltimore, USA), a visiting professor at MCI Management Center (Innsbruck, Austria), and a member of the faculty advisory board at Southwest College of Naturopathic Medicine in Tempe, Arizona, and McGill University, in Montreal. She is a contributing editor at Prepared Foods, and PLMA Live! video magazine and is a food science communicator at IFT. Kantha practices, writes, and teaches food science, nutrition, food law, and food safety from end-to-end in global food/supplement supply chains. In her spare time, Kantha works with various organizations to help advance the understanding of food and nutrition, food safety, and regulation.



Bob Baron, PhD

President at Sensory Spectrum, Inc.

Bob Baron, PhD is the President at Sensory Spectrum. In this role he works closely with clients to create tailored research solution for their product challenges. He also works very closely with the consultant teams to broaden and promote the company's diverse capabilities. Prior to joining Sensory Spectrum, Dr. Baron spent 15 years at Mars Chocolate North America, where he led Sensory and Consumer Insights, Product Development, and Innovation teams. Bob and his teams worked across the entire product lifecycle (ideation to commercialization) to launch new products and ensure the quality of market leading confectionery brands. Prior to joining Mars, he worked for an ingredient supplier focusing on the use of high intensity sweeteners in foods. Dr. Baron has been involved in the sensory profession for over 20 years. He has led sensory teams, coached/trained new scientists, been a member of IFT's Sensory and Consumer Science Division, and a Society of Sensory Professionals (SSP) member since its inception.

Please note that the schedule, including instructors, topics, and times are approximate and subject to change.

**Marie Wright**

President of Creation, Design & Development and Chief Global Flavorist at ADM

Marie is President, Creation, Design & Development and Chief Global Flavorist at ADM. She is deeply rooted in her belief that original flavor creation is artistry rather than science, and perfection in art is often elusive. After graduating from Kings's College, London, Marie trained as a Flavorist with Bush Boake Allen, London, advancing to Senior Flavorist targeting key accounts in Europe and Asia. She then moved to the United States as the Flavor Creation Manager for Latin America, Mexico, and the Caribbean. Marie then moved to IFF creating flavors for the global accounts and playing a leading role in innovation. She eventually took on the leadership role as Vice President, Senior Flavorist. Marie has mentored many young Flavorists and continues to teach, leading the ADM's Academy of Future Flavorists. Marie has shared her passion for flavor giving many presentations all over the world of food, fragrance and wine including TASTE 3, RCA, NAFFs, WFFC, CSA, IFT, Flavorcon and the IACP.

**Angela Anandappa, PhD**

Chief Executive Officer and President at Alliance for Advanced Sanitation

Angela Anandappa is currently the Chief Executive Officer & President of the Alliance for Advanced Sanitation and is President of Cerulean Sky Corporation. Her work involves providing scientific leadership, providing consulting services in food safety, quality, and sustainability. Her work focuses on improving technological advancement and the application of valid scientific approaches to producing safe, wholesome food, improving and protecting public health.

She has been a part of both industry and academia, having served as a faculty member at the University of Nebraska-Lincoln, NE; an instructor at Northeastern University in Boston, MA; as Section Manager for Supply Chain Food Safety at Kraft Foods and Kraft Heinz, led the Food Systems Innovation Center at the University of Kentucky, founded Vector Biotechnologies, in Huntsville AL, represented Agilent Technologies' Genomics division, worked at Operon Biotechnologies (part of Eurofins), and worked at and with many other organizations.

Dr. Anandappa previously served as a vice chair and chairperson on the Food Chemical Hazards and Food Allergy PDG from 2018-2022 at the International Association for Food Protection (IAFP), is currently serving on the management committee for IAFP's Food Protection Trends magazine, and is also currently serving as vice chairperson of the Food Fraud PDG. Dr. Anandappa is a member of the Institute of Food Technologists (IFT) and the Institute for Thermal Processing Specialists (IFTPS).

She earned her B.S. in Biology with a focus on Microbiology, M.S. in Animal Science specializing in antimicrobials to preserve the safety of fresh produce, and Ph.D. in systems science for Food Safety Systems from the University of Kentucky. Dr. Anandappa earned credentials in ESG from the Wharton School at the University of Pennsylvania and in Lean Manufacturing from Toyota-UK Engineering.

Please note that the schedule, including instructors, topics, and times are approximate and subject to change.



Michelle Frame

President & Founder at Victus Ars & Institute of Confectionery Excellence, Candy Hall of Famer

Michelle Frame is the President and Founder of Victus Ars, Inc. & the Institute of Confectionery Excellence, though she generally prefers the title "Candy Scientist." A 2021 Candy Hall of Fame inductee, Michelle leads her Chicago-based confectionery and food development lab with a mission to give midsized companies access to a fully staffed R&D lab, including executive level technical support.

With a Food Science degree from Purdue University, Michelle's career started at M&M/Mars, with progressive technical roles at both CPG and ingredient companies

including Just Born, Inc., Mantrose-Hauser, FONA Int'l, QA Products, Kerry Ingredients, and The Swiss Colony.

She and her team at Victus Ars – a boutique product development lab base in Chicago – work with companies of all sizes to speed development cycles, scale-up production, and trouble-shoot processes. Institute of Confectionery Excellence is their technical training program, bringing in folks from all over to experience hands-on learning of panning, gummy making, candy core principles, technical & regulatory courses designed around current events impacting the food industry, and technical leadership.

A respected industry leader, Michelle is an active member of NCA, AACT, PMCA, and IFT

Please note that the schedule, including instructors, topics, and times are approximate and subject to change.