

Course Coordinator

Dr. Gönül Kaletunç, Food Engineer, Assistant Professor, Department of Food, Agricultural and Biological Engineering, The Ohio State University. Expertise in thermal properties of foods and microorganisms, food processing, food preservation principles, and food safety engineering.

Course Faculty

Dr. John Larkin, Food Process Hazards Analysis Branch Chief, Food and Drug Administration. Expertise in thermal processing and production of foods and regulatory issues in shelf stable food products and processing systems.

Dr. Ferhan Özadali, Food Engineer, Director of Research & Development and Quality Assurance at Hirzel Canning Co. and Farms. Responsible for Food Safety and Regulations for the company. Taught short courses in HACCP, total quality management, and sanitation

Mr. Bill Cornelius, Chemical Engineer, Adjunct Assistant Professor, Department of Food Science and Technology, The Ohio State University, Executive Vice President of Institute for Thermal Processing Specialists. Nationally recognized Process Authority in the food and pharmaceutical industries and HACCP expert.

Ms. Cheryl Jones Syracuse, Family and Consumer Sciences Specialist, Chair Ashtabula County Extension, Professor, The Ohio State University. President-elect of the Ohio Nutrition Council

Dr. Ahmed Yousef, Food Microbiologist, Associate Professor, Department of Food Science and Technology, The Ohio State University. Expertise in safety of foods

processed by novel technologies including ozone, pulsed electric fields, high pressure processing, and ohmic heating.

Dr. Peter Adams, Manager Food Science, Beverage Packaging, International Paper. Process Authority. Expertise sterility and sanitary design of aseptic fillers, materials development for aseptic and commercially sterile packages, regulatory compliance for aseptic fillers worldwide.