**Curriculum Vitae**

September, 2019

**Darin S. Detwiler, LP.D., M.A.Ed.**

Assistant Dean / Assistant Teaching Professor / Lead Faculty

Northeastern University   
College of Professional Studies

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Recipient, 2018 “Distinguished Service Award,” International Association for Food Protection.   
Author. Regarded as *“One of America’s leading food safety advocates.”* Food Safety Historian.  
A nationally-recognized leader in food regulatory industry and academia, with 25 years of consultation for industry, government, and NGOs. Current research focus on Blockchain and food authenticity. Member of multiple editorial and advisory boards. Frequently invited as speaker and media consultant. US Navy Nuclear Submarine Veteran.

**Education**

2016 **Doctorate of Law and Policy** Northeastern University, Boston, MA  
Dissertation: “Federalism and Federal Food Safety Policies: Implementing the 2010 FDA Food Safety Modernization Act across the 50 States.” Advisor: Dr. Neenah Estrella-Luna

2009 **Master of Arts - Education** University of Phoenix, Phoenix, AZ  
Thesis: “Supporting At-Risk Learners in Online Instruction”

1998 **Bachelor of Education** Western Washington University, Bellingham, WA

1997 **Bachelor of Arts - History** Western Washington University, Bellingham, WA

**ACADEMIC POSITIONS**

2014-Present Northeastern University, College of Professional Studies, Boston, MA  
**Assistant Dean: Academic and Faculty Affairs**(2017-Present), leading academic quality assurance and academic integrity efforts for a large portfolio of graduate and undergraduate programs across regional and transnational campuses.

* Build, analyze, and translate course, program, and instructor evaluation data into training and resource opportunities
* Build modularization and cross-department alignment to drive enrollment goals and bring new programs to market
* Direct program level health and maturity efforts, including instructor presence, thought leadership, interdisciplinary instruction, and best teaching practices
* Drives student learning experiences, including research, innovation, scholarship, experiential learning, and international field studies

**Chair**: Undergraduate and Graduate Academic Review Committees (2017-2019)

**Member**: Academic Standing Committee (2019-Present)

Dean’s Medal Review Committee(2019-Present)

Analytics Working Group (2019-Present)

Academic Quality Review Team (2017-Present)

Regional Accreditation Team (2018)

**Lead Faculty:** MS: Regulatory Affairs of Food and Food Industry (2016-Present)

Doctorate of Law and Policy (Interim, 2018- 2019)

MS: Global Studies and International Relations (Interim, 2018)

**Assistant Teaching Professor** (2016-Present) instructing a wide range of graduate and doctoral courses

**Adjunct Instructor** (2014-2016) Recipient, “Excellence in Teaching” Award

2002-2006 Bellevue College, “Venture Program,”Bellevue, WA  
**Program Developer** for continuing education / vocational opportunities for non-matriculated students. Brought program through governance to align with Associates Degree requirements.  
**Adjunct Professor** for students with learning disabilities in a variety of academic disciplines

2001-2013 Lake Washington School District, Redmond, WA  
**District Teacher Expert** in Instructional Technology, Math, & Science

2009-2013 Redmond Middle School, Redmond, WA  
**Department Head / Teacher:** U.S.History (General Education and STEM)

* Governor’s Award for excellence in teaching history
* National History Day Instructor - Regional, State, and National Competition
* EF Student Travel Instructor / Director

2001-2009 BEST High School, Kirkland, WA  
**Head Teacher / Department Head  
Teacher:**Math, Science, Forensic Science, Biotechnology, History

* Recipient of environmental, biotech, and other awards
* Earned FDA Food Science Educator certification
* Wrote and received National Science Teachers Association / Toyota Tapestry grant
* Arranged and managed partnership with local colleges and biotech firms

2005-2006 Washington State History Museum, Olympia, WA   
**Curriculum Developer** for high school and middle school history content tied to museum exhibits

1998-2002 Anacortes School District, Anacortes, WA   
**Teacher, Job Coach** for remedial high school courses, summer school sessions, and a community-based learning program

**EMPLOYMENT HISTORY**

1993-Present Detwiler Consulting Group, LLC, Boston, MA  
Over 26 years as a **Food Policy Consultant, Speaker, Trainer, Corporate Consultant**, with service as a keynote speaker / panelist at U.S and international conferences.

* Collaboration with federal / state agency representatives, constituents, and industry stakeholders for food safety training and plant safety needs.
* Communicated with the White House; testified before USDA, US Congress, and Office of Management and Budget for policy changes.
* Clients have included Amy’s Kitchen, Cargill, National Restaurant Association, Publix, FoodLogiQ, and Smithfield Farms

2016-Present *Quality Assurance and Food Safety Magazine*  
**Columnist**: “Consumer Perspective”

2014-2016 STOP Foodborne Illness, Chicago, IL   
**Senior Policy Coordinator** for consumer advocacy and policy network, bridging constituents, industry stakeholders, and regulatory agencies at the state and federal levels.

* Provided policy support for FDA/USDA/CDC advisory group
* Coordinated complex efforts with food industry NGOs, including The Center for Science in the Public Interest, Food and Water Watch, and The PEW Charitable Trust.
* Authored studies and whitepapers for grants and consumer lobby groups
* Deeply engaged in constituent and donor outreach for fundraising efforts

1998-2002 Thousand Trails Resort, Bow, WA   
**Dining Services Manager** for resortkitchen / food service and ready-to-eat convenience store.

**Recreation Director and Entertainment Coordinator**

2000-2001 The Bellingham Herald, Bellingham, WA   
**Newspaper in Education Coordinator** for academic programs. Wrote original content for publication and for professional development throughout region

1992-1992 Caleb Brett, USA, Inc., Ferndale, WA   
**Petroleum Industry Quality Assurance Inspector** for cargo ship and refinery operations

**MILITARY**

1992-1994 U.S. Naval Reserves   
**Damage Control Technician** *USS Acadia* Training Unit, Seattle, WA. Honorable Discharge

1986-1992 U.S. Navy

Nuclear Submarine Force: *USS William H. Bates* (SSN-680) (1988-1992)  
**Submarine Nuclear Power Propulsion Plant operator** and **Engine Room Supervisor, Quality Assurance Inspector (Nuclear), Emergency Welder / Damage Control Technician, At-Sea Duty Supply Clerk.**

Naval Nuclear Propulsion Program - Mechanical

Nuclear Prototype Training Unit, Idaho Falls, ID (1987-1988)

**Board Qualified Operator** S1W Plant, *USS* *Nautilus* (SSN-571) Prototype

**Maintenance Technician** A1W Plant, *USS* *Enterprise* (CVN-65) Prototype

Naval Nuclear Power School, Naval Training Center, Orlando, FL (1986-1987)

Nuclear Field Machinist’s Mate School, Naval Training Center, Orlando, FL (1986)

Qualified in Submarine Warfare, Cold War Veteran / Gulf War Veteran

Honorable Discharge

**AWARDS AND HONORS**

2018 **Distinguished Service Award**  
International Association for Food Protection,   
*Food Safety Magazine* (sponsor)

2016 **Excellence in Teaching Award**  
Northeastern University, College of Professional Studies

2013 **Governor’s Award: Excellence in Teaching** **History**Washington State Historical Association

2013 **Outstanding Educator Award**.   
Washington State PTA

2009 **“AASTE” Award for Science Teaching Excellence**  
AMGEN Biotechnology

2006 **Earth Hero Award** (Environmental Education)  
King County, Washington

2003 **TAPESTRY Award: Innovation in Science Literacy Education**  
Toyota / National Science Teachers Association

1986-1994 **U.S. Navy**   
Military Medals and Commendations

**ADVISORY capacities**

Current **Consultant**, Council on Food, Agricultural and Resource Economics (C-FARE) (2019-Present)

**Member,** **Advisory Board,** Food Safety Consortium Conference & Expo (2019)

**Member**, **Advisory Board,** PavoCoin Agriculture Blockchain,   
San Francisco, CA (2018 - 2019)

**Strategic Advisor,** Food Code Pro Software, Boston, MA (2018 - Present)

**Member**, **International Conference Committee***,* Safe Quality Food (SQF) (2018 - Present)

##### **Member**, **Advisory Board,**Food Safety Tech (2017 - Present)

##### **Member**, **Editorial Board,** *Quality Assurance & Food Safety Magazine* (2017 - Present)

##### **Executive Vice President of Public Health**, [International Food Authenticity Assurance Organization](https://www.linkedin.com/vsearch/p?company=IFAAO+-+International+Food+Authenticity+Assurance+Organization&trk=prof-exp-company-name) (2015 - 2019)

**Council Member** *– (*Administration, Education, and Certification FDA Food Code),  
Conference for Food Protection - (2014 - Present)

**Consultant,**Berger Food Safety Consulting, Boston, MA (2013 - Present)

**Consultant,** Kestrel Management, Chicago, IL (2016 - Present)

2014-2017 **Member**, **Stakeholder Advisory Board**USDA/NIFA STEC CAP Program  
This project was supported by Agriculture and Food Research Initiative Grant No. 2012-68003-30155 from the USDA National Institute of Food and Agriculture (NIFA), Prevention, Detection and Control of Shiga Toxin-Producing Escherichia coli (STEC) from Pre-Harvest Through Consumption of Beef Products Program-A4101.

2014-2016 **Member**, **Stakeholder Advisory Group**Safe Food Coalition, Washington, D.C.

2004-2007 **Policy Advisor, Consumer Representative (**Appointed Twice)   
US Department of Agriculture National Advisory Committee on Meat and Poultry Inspection, Washington, D.C.

**Professional Service**

2019**Book Previewer,**Food Traceability and Authentication. Elsevier Global Book Production

**Book Previewer,**Food Safety in the Middle East and Gulf States. Elsevier Global Book Production

**Member**: Conference & Expo Advisory BoardFood Safety Consortium

**Selection Committee Member**: Ewen Todd Control of Foodborne Illness Award   
International Association of Food Protection

**Member**: Industry Blockchain Update Meeting. FoodLogiQ, Durham, NC

**Section Head**: “Technology and Politics”   
New England Political Science Association Annual Meeting, Portland, ME

##### **Author:**Food Safety: Past, Present, and Predictions Elsevier Global Book Production

**Author:**Building the Future of Food Safety Technology: Blockchain by Blockchain   
Elsevier Global Book Production

**Section Chair**: 7th Annual American Food Sure Summit, Chicago, IL

**Panel Moderator:** “Establishing the Fundamentals for Ecosystem-Wide Industry Engagement,” Blockchain for F&B Supply Chain: Real-World Application,   
San Francisco, CA

**Panel Moderator:** “Identifying Opportunities for Blockchain within the F&B Supply Chain: Leveraging its Potential,” Blockchain for F&B Supply Chain: Real-World Application, San Francisco, CA

2018**Panel Moderator**: “Plenary Session: "The Food Safety Workforce - The Next Generation,” Food Safety Consortium, Schaumburg, IL

**Panel Moderator:** “Plenary Session: Practical use of Blockchain in Food Safety,”   
Food Safety Consortium, Schaumburg, IL

**Panel Moderator:** “One Up, One Back: Perspectives on Food Traceability Programs, Past, Present and Future,” SQF International Conference, Atlanta, GA

**Author, Contributing Subject Matter Expert**   
Blockchain Unleashed: IBM Blockchain Blog

##### **Book Previewer,**Food Fraud: A Global Threat with Public Health & Economic Consequences Elsevier Global Book Production

2017**Panel Moderator:** “Big Data and the Future of Food Safety,” National Food Policy Conference, Washington, D.C.

2016 **Panel Moderator:** “Food Fraud: Beyond Horse Meat and Honey,” Food Safety Consortium, Schaumburg, IL

2014-2016 **Subcommittee** **Member**, Food and Nutrition Policy Resolution,Consumer Federation of America

2016 **Panel Moderator,** “Worker Welfare & Food Safety”   
National Food Policy Conference, Washington, D.C.

2015 **Testimony***,* USDA's Need for Labeling of Mechanically Tenderized Beef   
Office of Management and Budget (OMB), Washington, D.C.

1993 **Testimony,** “Health Care and the *E.coli* Outbreak.”   
Vice President Gore Briefing: Clinton Health Care Task Force, Washington, D.C.

1993 **Testimony,** “One Family’s *E.coli* Experience and Loss.”   
U.S. Senate Hearing on PNW *E.coli* Outbreak, Seattle, WA

**NORTHEASTERN UNIVERSITY SERVICE**

2019 **Workshop Leader**: “Learning Without Boundaries: Global Lectures, Videos, and Industry Engagement.” Fall Faculty Conference, College of Professional Studies

**Opening Remarks:** New Student Orientation, DLP Program, College of Professional Studies

**Presenter**: “Digital Posters: Maximizing Instructional Impact.” 5th Annual TEXPO: Technology in Teaching Expo, Information Technology Services

**Judge**: Research Innovation and Scholarship Expo (RISE)

**Opening Remarks**: 2019 Academic Advising Retreat

**Panelist**: “Ask the Expert: AI, IOT, Blockchain, and Global Pathways” College of Professional Studies

2018 **Keynote Speaker / Judge:** 5th Annual Global Pathways Research Conference, College of Professional Studies

**Panelist:** “A Conversation about International Students Communication Support with Dr. Nigel Caplan” Distinguished Guest Speaker Series, Global Pathways and American Classroom Program, College of Professional Studies

**Moderator:** “Race, Political Solidarity & the Future of America.” College of Professional Studies.

**Project Lead:** “International Field Study Experience (IFSE).” College of Professional Studies. Alignment of IFSE with Self-Authored Integrated Learning (SAIL)

**Project Lead:** Alignment of University’s Research Innovation and Scholarship Expo (RISE) with Self-Authored Integrated Learning (SAIL)

**Presenter:** “Transformational Teaching through Discourse, Integrity, Quality, and Academic Coaching.” College of Professional Studies Fall Faculty Conference

**Project Advisor:** Experiential Learning portion of Regulatory Affairs of Food Fall 2018 Capstone project, sponsored by TARGET Stores. Focus: “Policy Change for Complete Adoption of FDA Food Code.”

**Presenter:** “Impacting Policy Change.” Self-Authored Integrated Learning (SAIL) Graduate Workshop

**Closing Remarks:** Doctoral Hooding, DLP Program, College of Professional Studies

**Presenter:** “Defining Your Mission in a Global Workforce.” Self-Authored Integrated Learning (SAIL) Graduate Workshop

**Presenter:** “Consumer Advocacy as a Political Stakeholder.” Self-Authored Integrated Learning (SAIL) Graduate Workshop

**Opening Remarks:** New Student Orientation, DLP Program, College of Professional Studies

**Workshop Presenter**: “Blockchain and Market Compliance” Toronto, Canada, regional campus

**Presenter**: “Blockchain and Market Compliance” Seattle, WA, regional campus

**Presenter**: “Blockchain and Market Compliance” San Francisco, CA, regional campus

**Emcee**: College of Professional Studies Doctoral Hooding Ceremony

**Featured** **Speaker**: “Self-Authored Integrated Learning” SAIL Conference

**Panelist**: “Ask the Expert: AI, IOT, Blockchain, and Global Pathways” College of Professional Studies

**Panelist**: “Global Pathways: Artificial Intelligence and Food Policy” College of Professional Studies

**Judge**: Research Innovation and Scholarship Expo (RISE)

**Faculty Advisor:** Research Innovation and Scholarship Expo (RISE). GSIR student Quisqueya Witbeck “Denying Our Roots: Examining the Diversity of America’s Neglected Food Heritage through the Watermelon.” Category: Interdisciplinary Topics, Centers and Institutes

**Faculty Advisor:** Research Innovation and Scholarship Expo (RISE) GSIR student Courtney Fahlin “Economic Feasibility of Plant-Based Diets.” Category: Interdisciplinary Topics, Centers and Institutes

**Panelist**: “Pathways to Innovation Series: Blockchain for Market Compliance”

2017 **Poster****Presenter***:* “Quality Assurance in Instructional Design,” College of Professional Studies Fall Faculty Conference

**Closing Remarks:** Doctoral Hooding, DLP Program, College of Professional Studies

**Opening Remarks:** New Student Orientation, DLP Program, College of Professional Studies

2016 **Judge***:* College of Professional Studies Case Writing Competition, College of Professional Studies

**Workshop** *Presenter:* “Scaffolding and Engaging Assessment for Learning,” College of Professional Studies Fall Faculty Conference

2015 **Judge***:* College of Professional Studies Case Writing Competition, College of Professional Studies

2014 **Workshop****Presenter***:* “Classroom Technology,” Fall Faculty Conference, College of Professional Studies

**Judge***:* College of Professional Studies Case Writing Competition, College of Professional Studies

**Judge***:* Research Innovation and Scholarship Expo (RISE)

**Doctoral Thesis Advising (College of Professional Studies)**

2019**Thesis Advisor and Dissertation Committee Chair:** Bridget Sweet“*Changing the Landscape of Corporate Donations to Food Banks*.” Doctor of Law and Policy

**Thesis Advisor and Dissertation Committee Chair:** Marcia Lee“*Improving States’ Food Safety Inspections*.” Doctor of Law and Policy

**Thesis Advisor and Dissertation Committee Chair:** Vijay Laxmi“*Impact of EU GDPR on Saudi Arabia's Economy: A Case Study of Tourism and Logistics Sector*.” Doctor of Law and Policy

**TEACHING EXPERIENCE**

2014-Present Northeastern University, College of Professional Studies Boston, MA

*Doctorate* Doctor in Law and Policy Program:  
LWP6402 “Law and Policy Concepts 2.” Fall 2017

*Graduate* MS: Global Studies and International Relations Program  
GST6350 “Global Economics of Food and Agriculture.” Winter Quarters:2016, 2017, 2018 (two  
 sections), 2019. (An interdisciplinary course, with students from multiple programs / disciplines.)

MS: Regulatory Affairs of Pharmaceutical and Biomedical Program  
RGA7978 “Independent Study – Research Capstone.” Spring 2017

MS: Regulatory Affairs of Food and Food Industries Program:   
RFA6300 “Capstone: Regulatory Affairs of Food.” Fall 2018, Spring 2019

RFA6100 “Introduction to Regulatory Affairs of Food” 2016, 2017

RFA6420 “Between Science and Governments: Food Regulations in the European Union.” Spring 2016

RFA6410 “Food and NAFTA.” Spring 2016

RFA6215 “Risk Analysis and Hazard Analysis in the Food Industry.” Fall 2015

RFA6235 “Regulatory Differences and Similarities: An International Investigation.” Summer, 2015

RFA6120 “Economic and Social Aspects of Food” Spring, Winter, 2014, Winter 2015, Winter 2016

2002-2006 Bellevue College, Bellevue, WA

*Undergrad* Associates Degree: Venture Program

“Applied Science: Physics” 2006

“World Religions” 2005

“Film as Literature” 2002-2006

“Comparative Governments” 2003-2004

“World Geography” 2003-2004

2001-2013 Redmond Middle School, Redmond, WA 2009 – 2013

*Grades 7-8* U.S. History I & II (General Education)

U.S. History I & II (Talented and Gifted / Pre- STEM)

2001-2009 B.E.S.T. High School, Kirkland, WA 2001-2009

*Grades 9-12* Pre-Algebra, Algebra I, Algebra II, Geometry, Biology, Physics, Forensic Science, Vocational Education, World History, State History, Film as Literature, Advisory

1998-2002 Anacortes High School, Anacortes, WA

*Grades 9-12* Summer School Program (multiple content areas) 1999-2002

Learning Opportunity Center 1999-2001

Math, History, Language Arts, Science (At-Risk / Special Needs Students)

District Community-Based Learning Program 1998-1999

Job coach, program developer, community-outreach, and remedial content teacher

1997-1998 Concrete Middle School, Concrete, WA

*Grade 7* Teacher (intern)   
Math, Science, History, Language Arts, and Music

**Curriculum Published**

2016 “Beef Safety Regulation and Policy Related STEC Safety,” Training Module, STEC CAP Grant, Department of Animal Sciences & Industry, Kansas State University, KS

“Food Retailing and Consumer Behaviors Related to STEC Safety,” Training Module, STEC CAP Grant, Department of Animal Sciences & Industry, Kansas State University, KS

2006 “Forensic Examination of Artifacts: The Mystery of Meriwether Lewis’ Death,” High School Dig Deep Lesson Plan: Lewis and Clark in Columbia River Country, Washington State History Museum, Tacoma, WA

“Math of the Path: Students Calculate Data from the Lewis & Clark Journey,” Middle School Integrated Lesson Plan: Lewis and Clark in Columbia River Country,  
Washington State History Museum, Tacoma, WA

2004 “Using Food Science as a Thematic Unit,” *Science* *Teacher* *Magazine.* National Science Teachers Association

**graduate Experiential learning co-op advisor**

2019 Amy’s Kitchen. Regulatory Affairs of Food and Food Industries students collaborated to create first draft of corporate manual on creating a culture of food safety

FDA’s Center for Food Safety and Applied Nutrition (CFSAN). Regulatory Affairs of Food and Food Industries students collaborated to write and evaluate case studies on complete adoption of the FDA’s Food Code. Continuation of work from 2018. Presented on findings at International Association for Food Protection conference with FDA and Target

2018 Target Stores. Regulatory Affairs of Food and Food Industries students collaborated to define aspects of the FDA Food Code and complete adoption

**UNIVERSITY Guest Lecturer**

2019 University of Tennessee, Knoxville, TN  
“Teaching and Learning Conference: Pathways for Deeper Learning”

Northeastern University, College of Science. Boston, MA  
“Food Security and Sustainability”

University of Nebraska-Lincoln, School of Animal Sciences, Lincoln, NE   
“US Regulatory Policies and the Beef Industry”

2018 University College Dublin, School of Agriculture and Food, Dublin, Ireland  
"Blockchain: Beyond the Hype (Food Authenticity / Safety)"

University of Nebraska-Lincoln, School of Animal Sciences, Lincoln, NE   
“US Regulatory Policies and the Beef Industry”

2017 Northeastern University, School of Public Policy and Urban Affairs. Boston, MA   
“The Future of Food” (Myra Kraft Open Classroom, “The Food System: Sustainability,   
Health, and Equity.”)

University of Nebraska-Lincoln, School of Animal Sciences. Lincoln, NE   
“Recent Outbreaks, Policy Changes, and Challenges in the Beef Industry”

2016 Boston University, College of Communication, Boston, MA   
“Investigations into Food Safety”

University of Nebraska-Lincoln, School of Animal Sciences. Lincoln, NE   
“Case Studies of Consumer Advocacy and the Beef Industry”

2015 University of Texas, School of Communication. Arlington, TX   
“How You Eat has just Changed Forever”

1997 Western Washington University, Bellingham, WA   
“Geography of an *E.coli* Outbreak”

**Books Published**

Submitted *Food Safety: Past, Present, and Predictions*. Elsevier Inc., Cambridge, MA

Under Contract *Building the Future of Food Safety Technology: Blockchain by Blockchain*. Elsevier Inc., Cambridge, MA

**INVITED PRESENTATIONS**

2019 Closing Speaker: “Food Safety Culture.” 39th Annual Food Safety & Sanitation Conference. Washington State University Extension. Portland, OR.

Featured Speaker: “Elevating Consumer Confidence and Product Value through Private Label Claims” Food Label Claims: Mitigating Legal & Regulatory Risks Conference, Chicago, IL

Panel Moderator: “Regulatory Perspective: Evolving Food Claims from Traditional Packaging to in-Store and E-Commerce Signage.” Food Label Claims: Mitigating Legal & Regulatory Risks Conference, Chicago, IL

Panelist: “Has the Time Come for Complete Adoption of the Food Code?” International Association for Food Protection Annual Conference, Louisville, KY

Keynote Speaker: “Modern Consumer Perception and Demand for Food Safety and Authenticity” TEAGASC Food Research Centre event: ‘Food Innovation Gateways: Assuring Food Safety and Maximising Shelf-life,’ Dublin, Ireland

Keynote Speaker: “Future of Food Safety,” Virginia Department of Agriculture and Consumer Services Annual Food Safety Program Inspectors’ Training, Virginia Beach, VA

Keynote Speaker: “Food Safety in the 21st Century,” reConnect 2019: FoodLogiQ User Group Meeting, Durham, NC. [VIDEO] Available online at: https://www.youtube.com/watch?v=ZUPwvMElc54&feature=youtu.be

Keynote Speaker: “Pioneering Pathways for Deeper Learning,”University of Tennessee, Innovative Teaching and Learning Conference, Knoxville, TN

Keynote Speaker: “Managing the Transformational Change to Avoid Disruption,” Blockchain for F&B Supply Chain: Real-World Application, San Francisco, CA

Panel Moderator: “Towards the Future: Industry-wide Implementation’,” Blockchain for F&B Supply Chain: Real-World Application, San Francisco, CA

Panel Moderator: “Identifying Opportunities for Blockchain within the F&B Supply Chain: Leveraging its Potential,” Blockchain for F&B Supply Chain: Real-World Application, San Francisco, CA

Lecture: “Food Fraud in the era of Food Reputation,” Food Standards Agency’s National Food Crime Unit, London, UK

Featured Speaker: “Traceability Systems of the Future: Risks, Rewards and Reality,” *New Food Magazine’s* Food Fraud: Moving to Food Integrity Conference, London, UK

Peer Discussion Panel Moderator: “Developing a Common Language across the Food and Drink industry,” *New Food Magazine’s* Food Fraud: Moving to Food Integrity Conference, London, UK

Featured Panelist: “How to Engage Your Workforce and Align Their Practices with Your Food Safety & Quality Culture,” 7th Annual American Food Sure Summit, Chicago, IL

Featured Speaker: “Predicting the Future of Food Requires Us to Learn from the Past,” 7th Annual American Food Sure Summit, Chicago, IL

2018 Keynote Speaker: “Foodborne Illness Prevention, 25 Years after Jack-in-the-Box,” Publix Food Science Forum, Lakeland, FL

Keynote Speaker: “Real Stories, Real Cases,” SQF International Conference, Atlanta, GA

Featured Speaker: “Blockchain and Market Compliance,” National Restaurant Association Conference, St. Louis, MO

Panelist: “Predictive Analytics and Technology,” UK Predict Conference,   
Dublin, Ireland

Featured Speaker: “Blockchain: Beyond the Hype,” UK Predict Conference,   
Dublin, Ireland

Featured Speaker: “The Role of Blockchain in Food Supply Chain Management.” Global Blockchain Conference, Boston, MA

Session Chair and Featured Speaker: “Food industry's imperatives for food quality, safety, authenticity, defense, and security,” 24th International Conference of FFC - 12th International Symposium of ASFFBC. Functional Foods, Nutrition and Chronic Diseases: Science and Practice. Harvard Medical School, Boston, MA

Featured Speaker: “Supply Chain Track: Role of Blockchain in Food Supply Chain Management.” Global Blockchain – Big Data Conference, Boston, MA

Featured Speaker: “Food Safety – Realities, Imperatives, and Future Concerns,” Safefood 360 Connect Conference, Orlando, FL

Featured Speaker: “Role of Blockchain in Supply Chain Management,” Blockchain Summit 2018, Boston, MA

Panel Moderator: “Blockchain: Separating Fact from Fiction,” Food Safety Supply Chain Conference, Rockville, MD

Featured Speaker: “The Next 25 Years of Food Policy in America,” Conference for Food Protection, Richmond, VA

Featured Speaker: “Blockchain and Regulatory / Market Compliance for Food,” Blockchain Technology Conference. Boston, MA

Featured Speaker: “Food Policy for Animal Science Majors,” Nebraska Beef Scholars, University of Nebraska - Lincoln

2017 Featured Speaker: “Food Safety: Past, Present, & Future,” Food Safety Consortium, Schaumburg, IL

Symposium Speaker / Chair: “Student and Education Symposium: The Global Food Imperative for Education,” Dubai International Food Safety Conference (DIFSC), Dubai, United Arab Emirates

Keynote Speaker: “Food Labeling: Yesterday, Today, and Tomorrow,” Chicago Section: Institute of Food Technologists, Rosemont, IL

Keynote Speaker: “Mission and Ethics behind Food Safety and Quality,” Dairy Farmers of America Annual Conference, Kansas City, MO

Featured Speaker: “*E.coli* and the STEC Generation,” University of Nebraska: Lincoln STEC CAP Conference, Lincoln, NE

Panelist: “Ask the Experts: Hot Industry Topics in Regulatory Affairs, Legal Studies, and   
Public Health.” Northeastern University, Boston, MA

Keynote Speaker: “Public Health, Judicial, and Economic Imperatives for Food Safety Compliance,” Texas Environmental Health Association, De Soto, TX

2016 Invited Speaker: “Topics in Environmental, Social Governance and Healthcare,” The Toronto Club, Toronto, ON, Canada

Workshop Presenter: “Scaffolding and Engaging Assessment for Learning,” Northeastern University College of Professional Studies Fall Faculty Conference, Waltham, MA

Invited Speaker: “Food Safety Activism,” Let’s Talk About Food Festival,   
Boston, MA

Featured Speaker: “Engineered to Mitigate: The Mission to Avoid the True Burden of Disease,” Smithfield Foods, San Antonio, TX

Featured Speaker: “Food Safety Policies: Support, Opposition, and Ignoranced,”   
3rd Annual Food Safety and Analysis Congress, Cambridge, UK

Featured Speaker: “Food Safety as a Mission,” Amy’s Kitchen, Santa Rosa, CA

Panelist: “How States’ Policies can Support an Integrated Food Safety System, within a Federalist Structure,” New England Political Science Association Annual Conference, Newport, RI

Keynote Address: “How the Chipotle Outbreaks Signal a Change for the Role of Consumers,” Ohio Environmental Health Association Annual Conference, Columbus, OH

Featured Speaker: “How Social Media could Save Public Health Agency Budgets,” Ohio Environmental Health Association Annual Conference, Columbus, OH

2015 Featured Speaker: “Food Safety Culture and the Re-birth of the American Consumer,” Food Safety Consortium, Schaumburg, IL

Featured Speaker: “Economics and Consumer Advocacy in the United States,” Cargill - China General Administration of Quality Supervision, Inspection and Quarantine (AQSIQ) Food Safety Leadership Program, Washington, D.C.

Featured Speaker: “Vigilance and the Mission of Food Safety,” Amy’s Kitchen Supplier Summit, Santa Rosa, CA

Keynote Address: “The True Burden of Disease.” FDA Food Safety Modernization Act Public Event, Chicago, IL

Symposium Featured Speaker: “Best Practices in Food Inspection,” Dubai International Food Safety Conference (DIFSC), Dubai, United Arab Emirates

Poster Presentation: “Foodborne Illness: Twenty Years of Change,” Dubai International Food Safety Conference (DIFSC), Dubai, United Arab Emirates

Featured Speaker: “Implementing FSMA in Missouri,” Missouri Environmental Health Association, Lake Ozark, MO

Featured Speaker: “The Triangle of Influence: Science, Policy, and Consumers,” International Symposium on Shiga Toxin (Verocytotoxin) producing *E.coli* (VTEC), Boston, MA

Featured Speaker: “Beyond the 1993 Jack in the Box *E.coli* Outbreak,” Association of Food and Drug Officials - Southern States, (AFDOSS) Conference, Gatlinburg, TN

Featured Speaker: “Case Studies in Personal Loss due to Foodborne Illness,” FDA Northeast Retail Food Safety Seminar, Troy, NY

Keynote Speaker: “America’s Regulation of Food Policy from Victim and Consumer Advocate Perspectives,” Euro Global Summit on Food & Beverages, Alicante, Spain

Featured Speaker: “Analysis of Foodborne Illness Victim Data,” University of Nebraska, Lincoln STEC CAP Conference, Manhattan, KS

Headline Speaker: “The Re-birth of the American Consumer,” Northeast Institute of Food Technologists (NEIFT), Worchester, MA

Session Speaker: “Consumer Perspectives on Food Safety,” Food Safety Summit, Baltimore, MD

Guest Speaker: “The Role of Community in Preventing Foodborne Illnesses,” Rotary / Kiwanis Clubs, Boston and North Shore, MA

2014 Featured Speaker: “Why Then, Why Still: Personal Loss and the Importance of Food Safety,” FDA Southeast Retail Food Safety Seminar, Savannah, GA

Featured Conference Speaker: “The Changing Political and Social Aspects of Food Safety,” Food Safety Consortium, Schaumburg, IL

Panelist: “The Future of Food Safety,” Food Safety Consortium, Schaumburg, IL

Booth Presentation: “Food Safety throughout History,” National Council for the Social Studies, Boston, MA

2013 Featured Conference Speaker: “The 1993 ‘Jack-in-the-Box’ *E.coli* Outbreak,” Massachusetts Health Officers’ Association, Hyannis, MA

2012 Poster Presentation: “The 1993 *E.coli* Outbreak,” National Council for the Social Studies, Seattle, WA

2009 Workshop Presenter: “Using Submarine History in the Pacific Northwest to Teach U.S. History and Geography,” WA State Commission on Social Studies Fall Conference, Edmonds, WA

2008 Featured Panelist: “Public/Consumer Education on Food Safety,” Southwest Meat Association, Scottsdale, AZ

Workshop Presenter: “Food Safety Science Lab (Using the TI-84 Plus Graphing Calculator, TI-Navigator™ System and Probeware),” Texas Instruments, Dallas, TX

Keynote Address: “Making Math Matter,” Arkansas Council of Teachers of Mathematics Conference, Little Rock, AR

2007 Workshop Presenter: “The Math of Forensic Ballistic Analysis,” Washington Applied Mathematics Council, Fall In-Service, Olympia, WA

2004 Featured Speaker: “Food Science in the News and in the Science Classroom,” National Science Teachers Association, Seattle, WA

2003 Featured Speaker: “All-School Senate Hearing on Science,” National Science Teachers Association, Atlanta, GA

Session Speaker: “FDA Food Science Professional Development Program,” National Science Teachers Association, Kansas City, MO

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“Blockchain and Food Safety.” Compliance World. Boston, MA

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**LICENSES / CERTIFICATIONS**

2017 Examity System Administrator, Examity

2017 Biosafety Awareness, Northeastern University

2016 eLearning System Administrator, Northeastern University

2015 Lead Instructor - Preventive Controls for Human Food, Institute for Food Safety and Health (IFSH), Food Safety Preventive Controls Alliance (FSPCA)

2015 [Hazard Analysis & Critical Control Points (HACCP)](http://www.fda.gov/Food/GuidanceRegulation/HACCP/), National Sanitation Foundation (NSF)

2014 eLearning Instructor Certification, Northeastern University

2003 Food Science Educator, FDA, National Science Teachers Association

1998-2016 Teaching Credentials (Secondary Education), Washington State

**PROFESSIONAL DEVELOPMENT**

2019 Food Safety Consortium, Food Safety Tech, Schaumburg, IL

Food Label Claims: Mitigating Legal & Regulatory Risks Conference, Q1 Productions, Chicago, IL

Annual Conference, International Association for Food Protection, Louisville, KY

Annual Food Safety Program Inspectors’ Training, Virginia Department of Agriculture and Consumer Services, Virginia Beach, VA

5th Annual TEXPO: Technology in Teaching Expo, Information Technology Services, Northeastern University

reConnect 2019: User Group Meeting, FoodLogiQ, Durham, NC

Innovative Teaching and Learning Conference, University of Tennessee, Knoxville, TN

Blockchain for F&B Supply Chain: Real-World Application, Hanson Wade, San Francisco, CA

Food Fraud: Moving to Food Integrity Conference, *New Food Magazine,* London, UK

7th Annual American Food Sure Summit, Chicago, IL

2018 Food Safety Annual Event, Publix, Lakeland, FL

Food Safety Consortium, Food Safety Tech, Schaumburg, IL

Seafood 360° Connect User Conference, Orlando, FL

Annual Conference, National Restaurant Association, St. Louis, MO

International Conference, Safe Quality Foods (SQF), Atlanta, GA

Predict UK, Crème Global, Dublin, Ireland

Food Protection Conference, International Association for Food Protection,  
Salt Lake City, UT

Food Safety Annual Event, Amy’s Kitchen, Petaluma, CA

Food Safety Supply Chain Conference, Food Safety Tech, Rockville, MD

Biennial Meeting, Conference for Food Protection, Richmond, VA

2017 Food Safety Consortium, Food Safety Tech, Schaumburg, IL

Dubai International Food Safety Conference, Dubai, United Arab Emirates

Food Protection Conference, International Association for Food Protection, Tampa, FL

Annual Chicago Conference: Institute of Food Technologists, Rosemont, IL

Dairy Farmers of America Annual Conference, Kansas City, MO

University of Nebraska: Lincoln STEC CAP Conference, Lincoln, NE

Food Safety Summit, Association of Food and Drug Officials, Rosemont, IL

Food Defense Conference, National Center for Food Protection and Defense, Minneapolis, MN

Texas Environmental Health Association. De Soto, TX

National Food Policy Conference,Consumer Federation of America, Washington, D.C.

FSMA: Sanitary Transportation of Human & Animal Food (specific for Chemical companies), Kestrel Management / National Association of Chemical Distributors (NACD), Chicago, IL

2016 Food Safety Consortium, Food Safety Tech, Schaumburg, IL

Advancing Student Learning with ePortfolios, Northeastern University, Boston, MA

3rd Annual Food Safety and Analysis Congress, University of Cambridge, Cambridge, UK

Biennial Meeting, Conference for Food Protection, Boise, ID

Annual Engineering Food Safety Training, Smithfield Foods, San Antonio, TX

Annual Food Safety Day, Amy’s Kitchen, Santa Rosa, CA

Annual Conference, New England Political Science Association, Newport, RI

Conference, Ohio Environmental Health Association, Columbus, OH

2015 Food Safety Consortium, Food Safety Tech, Schaumburg, IL

[Hazard Analysis & Critical Control Points (HACCP)](http://www.fda.gov/Food/GuidanceRegulation/HACCP/) Certification Series   
National Sanitation Foundation (NSF), Boston, MA

Food Safety Summit, Association of Food and Drug Officials, Baltimore, MD

Food Protection Conference, International Association for Food Protection, Portland, OR

Hazard Analysis and Preventive Controls for Human Foods Pilot Training for FDA   
Food Safety Preventive Controls Alliance, Vancouver, WA

Implementation of the Food Safety Modernization Act (FSMA) National Kick-Off   
U.S. Food and Drug Administration (FDA), Washington, D.C.

National Food Policy Conference, Consumer Federation of America, Washington, D.C.

Food Safety & Food Defense Course, Compliance for All, Boston, MA

The Iron Triangle of Food Policy Symposium, Boston University School of Law, Boston, MA

China General Administration of Quality Supervision, Inspection and Quarantine (AQSIQ) Food Safety Leadership Program, Cargill - Washington, D.C.

Amy’s Kitchen Supplier Summit, Santa Rosa, CA

Dubai International Food Safety Conference, Dubai, United Arab Emirates

International Symposium on Shiga Toxin (Verocytotoxin) producing E.coli (VTEC), Boston, MA

Annual Conference, Association of Food and Drug Officials - Southern States   
(AFDOSS) Conference, Gatlinburg, TN

FDA Northeast Retail Food Safety Seminar, Troy, NY

Euro Global Summit on Food & Beverages, Alicante, Spain

University of Nebraska, Lincoln STEC CAP Conference, Manhattan, KS

Northeast Institute of Food Technologists (NEIFT), Worchester, MA

Food Safety Summit, Association of Food and Drug Officials, Baltimore, MD

What Lies Beneath: The Science behind Contamination Course, Academy of Nutrition and Dietetics, Washington, D.C.

2014 Food Safety Consortium, Food Safety Tech, Schaumburg, IL

Information Security Awareness, MA Data Protection Reg. 201CMR17,   
Northeastern University, Boston, MA

e-Learning Instructor, Northeastern University, Boston, MA

The Food Safety Modernization Act and Beyond Symposium, Harvard Law School, Cambridge, MA

FDA Southeast Retail Food Safety Seminar, Savannah, GA

National Council for the Social Studies, Boston, MA

2012 Use of Primary Resources in the Classroom, National Archives, Washington, D.C.

Sandra Day O’Connor Civics Institute, Seattle University School of Law, Seattle, WA

2011 Civil War East – On-Site Grad Course, Immaculata University and Freedoms

Foundation, VA, WV, PA, and MD

2007-2011 Teacher Leadership Courses, Seattle Pacific University, Seattle, WA

2009 Teachers Training and Technology (T³) International Conference, Texas Instruments, Seattle, WA

2002-2008 Science Teacher Conventions, National Science Teachers Association

2008 Forensic Science Instruction, Bureau of Education and Research, Seattle, WA

The Current State of Food Safety and How It Can Be Improved Symposium   
Seattle University School of Law, Seattle, WA

Teachers Training and Technology (T³) International Conference, Texas Instruments, Dallas, TX

2007 Biotechnology Lab Program, AMGEN / Shoreline College, Seattle, WA

Disease Research Workshop, Seattle Biomedical Research Institute, Seattle, WA

Classroom Connectivity in Promoting Student Achievement Research Program,   
The Ohio State University and Texas Instruments, Columbus, OH

2004 Food Safety and Science Program, UMASS Amherst, Amherst, MA

2003 Professional Development Program in Food Science, FDA /National Science Teachers Association, Washington, D.C.

1995 Creating a Motivational Learning Environment, Disney University, Orlando, FL

**Military DUTY / Certifications / Training**

1991-1992 **Air Conditioning and Refrigeration Operator**   
1991 Graduate, Naval Air Conditioning and Refrigeration School, Pearl Harbor, HI

**At-Sea Ship’s Duty Supply Clerk**

1990-1991 **Nuclear Engineering Division Training Coordinator**

1990-1992 **Quality Assurance Inspector (Nuclear)**   
1990 Graduate, Naval Quality Assurance Inspection School, Bangor, WA

**Engine Room Supervisor**

1989-1992 **Nuclear Controlled Material Handler**

1989 **Board Qualified in Submarine Warfare**

1989-1992 **Submarine Supply Petty Officer**   
1989 Graduate, Material Research and Procurement School, Bangor, WA

**Ship’s Emergency Welder**   
1989 Graduate, Emergency Welding School, Bangor, WA

**Submarine Damage Control**   
1989 Graduate, Naval Fire Fighting and Damage Control School, San Diego, CA

1988-1992 **Submarine Nuclear Engine Room Operator**   
1988 Graduate, Primary Systems Operator School, San Diego, CA

**Submarine Nuclear Operator**   
1988 Graduate: Nuclear Power Prototype Training Unit, Idaho Falls, ID

1987-1992 **Nuclear Engineering**   
1987 Graduate: Naval Nuclear Power School, Orlando, FL

1986-1994**Mechanical Engineering**   
1986 Graduate: Machinist Mate ‘A’ School (Nuclear) School, Orlando, FL