Don’t miss this exciting inaugural event focusing on emerging technologies for food production, analyzing strategies to connect industry and cuisine, and navigating methods to fit the consumer market.

Hosted by AIChE’s Food, Pharmaceutical & Bioengineering Division, FOODIE will bring together leaders in the field of food technology, science and industry to meet the evolving needs of consumers as they relate to ethical, sustainability, quality and safety food issues.

**FOODIE 2018 Conference will also feature 3 exciting panels:**
- Novel Food Processing Technologies
- Advanced Manufacturing in the Food Industry
- Engineers in Wine Making

**Who Should Attend:**
- Food Engineers
- Food Manufacturers
- Agricultural Engineers
- Nutritionists
- Food Media
- Food Scientists
- Chefs
- Restauranteurs
- Biological Engineers
- Chemical Engineers
- Wine Makers
- Foodies alike!

**Explore the three major tracks this conference will highlight:**
- Sustainability
- Health and Safety
- “Taste”

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**Keynote Speakers**
- Laura Kliman, Impossible Foods
- Harold Schmitz, Mars, Incorporated

**InvitedSpeakers**
- Mark Burns, University of Michigan
- Richard Hartel, University of Wisconsin-Madison
- Kathiravan Krishnamurthy, Illinois Institute of Technology
- Nicole Rawling, The Good Food Institute
- Leslie Shor, University of Connecticut
- Bryan Tracy, White Dog Labs
- Greg Ziegler, Pennsylvania State University

**Novel Food Processing Technologies Panel Discussion**
- Bala Balasubramaniam, Ohio State University
- Kathiravan Krishnamurthy, Illinois Institute of Technology
- Nitin Nitin, University of California Davis
- Zhongli Pan, University of California Davis
- Suresh D. Pillai, Texas A&M University

**Chairs**
- David Block, University of California Davis
- Kate Gawel, Campbell Soup Company
- John Kaiser, Iowa State University
- Nitin Nitin, University of California Davis

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