

Meet the Instructors



Amy Lammert, PhD

Associate Professor, California Polytechnic State University

Amy began her career at Hunt Wesson/ConAgra Grocery Products in Fullerton, CA in 1997 where she worked as a rheological scientist and a product developer. While in the Rheology group, Dr. Lammert worked across business units to troubleshoot product/process issues and obtained five patents as a result. As a product developer, she worked on developing new Snack Pack Pudding products while working closely with the production plants to improve line yields and efficiencies. Her career transitioned as she became an applications scientist with PepsiCo's Quaker/Tropicana/Gatorade Functional Nutrition Team in Barrington, IL. Her responsibilities included screening ingredients that had specific nutritional benefits and make recommendations about the functionality of those ingredients in PepsiCo food and beverage products, and producing food and beverage products for clinical studies, and managing internal and external research projects to help support ingredient claims.

Dr. Lammert began working at California Polytechnic State University in San Luis Obispo, CA as Dairy Applications Specialist for the Dairy Products Technology Center where she worked closely with Dairy Management Inc. creating product prototypes showcasing the functionality of dairy ingredients in foods and beverages for corporate presentations and trade shows. In Fall 2009, she became an Assistant Professor teaching dairy foods and food science courses and started a research program in Sensory Evaluation of Foods. She has had presentations and posters presented at domestic and international meetings. Dr. Lammert holds a Bachelor of Science degree in Food Science from Michigan State University and earned her Master of Science degree and doctorate in Food Science from the University of Illinois at Urbana-Champaign.



Judy Lindsey

R&D Director – Sara Lee Frozen Bakery

Judy Lindsey has 30+ years of food industry experience working in all aspects of product development and commercialization. Her expertise is in the translation of consumer wants and needs to product design and formulation. As newly appointed R&D Director at Sara Lee Frozen Bakery, Judy leads her team to transform fresh ideas into new products in a space designed for close collaboration with their customers. Prior to this role, Judy served as VP and General Manager of Product Dynamics, a Division of RQA, Inc. She has held senior technical leadership positions working for the Kellogg Company and at ConAgra Foods with responsibility for innovation and brand growth through product

enhancement.



John Budin, PhD

Vice President PS&Q – FONA International

John is the Vice President of Product Safety & Quality at FONA International. Dr. Budin drives state-of-the art analytical testing and root cause analysis, while working with customers to ensure products meet exceptional standards of quality and safety. He brings FONA a wealth of expertise built during his nearly 20-year career in the food industry. From manufacturing and testing to operations and teaching, he has ensured quality for global leaders in flavor, food product development and food safety. Involved with IFT since college, Dr. Budin is the former Chair and current Acting Treasurer of the Chicago Section IFT. Prior to being elected as CSIFT Chair, Dr. Budin contributed his time and effort to multiple committee activities dedicated to educational and professional development. Recently, he stepped back in the role of CSIFT Acting Chair to complete the term of a CSIFT Chair who relocated to a different city. Dr. Budin was instrumental in the creation of the CSIFT-initiated Chicagoland

Food Science Foundation. He received his Ph.D. and M.S. at the University of Minnesota, St. Paul.



Matthew Thomas Taylor, PhD

Associate Professor, Meat Science – Texas A&M University

Matt is an associate professor of food microbiology in the Department of Animal Science at Texas A&M University. He is also a member of the Graduate Faculty of the Department of Nutrition and Food Science. Dr. Taylor's primary research interests are in the utilization and mechanisms of food antimicrobials to inhibit bacterial foodborne pathogens. Dr. Taylor is currently participating and leading collaborative research projects with faculty in the Departments of Horticultural Sciences, Nutrition and Food Science, Poultry Science, and even Chemical Engineering, in addition to multi-institutional research projects with scientists from around the U.S. Dr. Taylor is an active member of the Institute of Food Technologists, the International Association for Food Protection, Phi Tau Sigma Honorary Food Science Society, and Gamma Sigma Delta Society. He sits on the editorial boards of the Journal of Food Protection and Food Protection Trends. He also provides expert reviews in food safety microbiology for

multiple journals publishing refereed food microbiology research. He received a B.S. in Food Science and a B.A. in Sociology in 2000 from North Carolina State University. He obtained a M.S. degree in Food Science from North Carolina State University in 2003 and earned his Ph.D. in Food Science and Technology from the University of Tennessee-Knoxville in 2006.



Kathiravan Krishnamurthy, PhD

Assistant Professor at Illinois Institute of Technology

Kathiravan is an assistant professor in the Department of Food Science and Nutrition at the Illinois Institute of Technology, Chicago. His research focuses on applications of novel food processing technologies for ensuring food safety. Dr. Krishnamurthy had been working with pulsed light processing for over a decade. Other research interests of Dr. Krishnamurthy include non-thermal processing technologies, advanced thermal processing technologies, heat transfer, modeling, and simulation. Dr. Krishnamurthy received his M.S. and Ph.D. in Agricultural and Biological Engineering from Pennsylvania State University. He authored or co-authored numerous peer-reviewed journal articles and book chapters. He is an editorial board member of three international journals and had been widely cited in various biographical citations such as “Who’s who in the world”. He received

many noteworthy awards including “Sigma Xi Award (junior faculty division)” from the Illinois Institute of Technology, “Gerald T. Gentry Award for Excellence in Graduate Research” from the Pennsylvania State University, “Outstanding Paper Presentation Award” from the Evans family lecture for graduate research and “Outstanding Volunteer Award” from the Nonthermal Processing Division of the Institute of Food Technologists (IFT). Dr. Krishnamurthy currently serves as IFT’s Chair of Education, Extension, and Outreach Division, a member of the Annual Meeting Scientific Program Advisory Panel (AMSPAP), and an editor for “Food Engineering Reviews”. He was the past-president of AAFSIS (American Association of Food Scientists for the Indian Subcontinent) and currently serving as the member of the advisory board.



Craig Llewellyn, PhD

Principal Scientist, Chemical Regulation and Food Safety at Exponent

Craig Llewellyn, PhD, has more than 25 years of experience in toxicology, analytical food chemistry, scientific and regulatory affairs, designing and conducting scientific research, and product development from positions in academia; food, pharmaceutical, and coatings corporations; and state government. He provides scientific and regulatory evaluations and support in various areas including direct and indirect food additives, flavorings, food allergens, ingredients, and precursors used by food and beverage, cosmetic ingredients, dietary supplements, consumer products, specialty chemicals, and pharmaceutical industries. Dr. Llewellyn has a background in immunotoxicology, toxicology, and pharmacology

from graduate studies at Medical College of Virginia, Virginia Commonwealth University, and post-doctoral training with Eli Lilly and Co. He also has held positions with ingredient and product safety and global scientific and regulatory affairs responsibilities for SafeBridge Regulatory and Life Sciences Group, Kraft Foods, The William Wrigley Jr. Company, and The Coca-Cola Company. Dr. Llewellyn has participated in and held leadership positions in numerous trade and scientific organizations and coauthored or sponsored more than 100 peer-reviewed publications and reports.