HEALTHY FOODS SUMMIT 2012
Minnesota Leaders in Food and Health
Tuesday, October 2 – The Minnesota Story: Making Your Food Better for You

SPEAKER BIOGRAPHIES

TIM KENNY

Director, Education Department
University of Minnesota Landscape Arboretum

Tim Kenny has a background in the horticulture industry and extensive experience as an educator of all ages, from early elementary through adult learners, and in a wide range of settings, including public schools, urban neighborhood gardens, and the Minnesota Landscape Arboretum, where he and a staff of educators to connect people with plants through real-life, hands-on learning experiences.

Two areas are of special interest to Tim: 1) Urban garden-based youth programs that promote science learning, entrepreneurship, leadership development, and a contribution to the common good; 2) The role of the Arboretum as a forum for issues of our time: clean water, healthy food, urban agriculture, nature-based therapeutics, climate change, sustainability, and plant biodiversity. Tim holds a B.S. in horticulture, an M.S. in education, and an M.P.A. from the Humphrey Institute of Public Affairs at the University of Minnesota.

BRYANT TERRY

Chef, Author, and Food Justice Activist

Bryan Terry is a chef, food justice activist, and author of three critically acclaimed books, including his latest, The Inspired Vegan. He is also the host of Urban Organic, a new multi-episode web series, and appears regularly on a wide variety of television and radio programs and at community events around the U.S.

Bryant’s interest in cooking, farming, and community health can be traced back to his childhood in Memphis, Tennessee, where his grandparents inspired him to grow, prepare, and appreciate good food. Bryant completed the chef’s training program at the Natural Gourmet Institute for Health and Culinary Arts in New York City.
Bryant’s activism has earned him numerous accolades, including a fellowship of the Food and Society Fellows Program, a national Program of the W.K. Kellogg Foundation; an Open Society Institute Community Fellowship (Soros Foundation); a Mesa Refuge Residency and a Sea Change Residency (Gaia Foundation). In 2012 Bryant was included on TheRoot.com’s “100 Black Influencers to Know in 2012,” and the San Francisco Bay Guardian named him Best Cookbook Chefivist in the Bay Area. In 2007 he received one of two inaugural Natural Gourmet Institute Awards for Excellence in Health-Supportive Education – to name but a few! Bryant holds an M.A. in American History from New York University and a B.A. with honors in English from Xavier University of Louisiana. He lives and creates in Oakland, California, with his wife and daughter.

**PHILLIP L. MINERICH, PH.D.**  
Vice President, Research and Development, Hormel Foods  
Phil Minerich oversees product development, packaging, food safety and lab services. Throughout his 35-year career with Hormel Foods, Minerich has developed expertise in food science and technology, packaging and application of food safety intervention technologies and systems.  
Minerich is a member of the Board of Advisors for the Center for Food Safety at the University of Georgia; Minnesota Food Safety and Defense Task Force; Executive Advisory Board for the Institute for Food Safety and Health; Scientific and Regulatory Affairs Councils for the Grocery Manufacturers Association; and Nonthermal Processing Division of the Institute of Food Technologists. He is also an industry representative for the University of Minnesota Food Science and Nutrition Advisory Council and the National Center for Food Protection and Defense.  
A native of Cleveland, Ohio, Minerich received a B.S. in food technology at Ohio State University and earned his M.S. and Ph.D. in food science at the University of Minnesota. He has been awarded three patents.

**RUTH L. PETRAN, PH.D.**  
Corporate Scientist in Food Safety, Ecolab  
Ruth Petran provides technical expertise and consultation to internal and external customers on food safety and public health issues. Ecolab Inc. is a Fortune 500 company that provides cleaning, food safety and health protection products and services to customers in more than 160 countries and employs more than 41,000 associates worldwide.  
Prior to joining Ecolab, Petran was a Research Microbiologist and Supplier Quality Manager at Pillsbury, as well as Specifications Manager and Quality Regulations Operations Product Manager at General Mills. She focused on managing safety and quality concerns of microbiologically sensitive products and ingredients. She has led food safety assessments at facilities worldwide, focusing on the application of Hazard Analysis & Critical Control Points (HACCP) systems and regulatory compliance.

**LUCIA WATSON**  
Chef, Proprietor of Lucia’s Restaurant & Wine Bar and Lucia’s To Go  
Lucia Watson’s continuing popularity over the last two decades is a tribute to her sensibility in menu selection and her warm, congenial hospitality. A third generation Minnesotan, Lucia’s love for cooking began watching her grandmother Lulu cooking over a wood stove at the family cabin on the Canadian border. After earning a B.A. in French from the University of Minnesota, she pursued her cooking in numerous restaurants with diverse instruction, including her first-level Master Sommelier certificate.  
Chef Watson has written two books: *Savoring the Seasons of the Northern Heartland* with co-author Beth Dooley, and *Cooking Freshwater Fish*. She has been honored with many awards over the last few years, including a James Beard Nomination for best chef in the Midwest in 2004, 2005, and 2006. She served a four-year term on the Organic Advisory Task Force to the Minnesota Department of Agriculture. She is also a former board member of the Chef’s Collaborative, and has served as board chair for the Youth Farm and Market Project as well as the Institute for Agriculture and Trade Policy.  
Lucia teaches and speaks throughout the year, often in support of sustainability and farming issues. She continues to be actively involved in her business every day, having fun with employees and being inspired by farmers and purveyors as well as by the marvels of the seasons. She lives in Minneapolis and spends time at her home in France whenever she can, studying French food and eating oysters.

**VINCE FRITZ, PH.D.**  
Professor, Department of Horticultural Science/ Southern Research and Outreach Center, College of Food, Agricultural and Natural Resource Sciences, University of Minnesota  
Vince Fritz is a professor of Horticultural Science and Extension Vegetable Specialist at the University’s Southern Research and Outreach Center in Southcentral Minnesota. He has worked with both fresh market and processing vegetable industries for the past 27 years. Dr. Fritz’s current research...
efforts focus on the development of vegetable and spice crop production systems that enhance chemo-preventive benefit. He currently serves on the University’s Healthy Foods, Healthy Lives Institute advisory board and is an executive member of the Minnesota Chemopreventive Consortium which has led to unique collaborations that integrate agriculture with medicine.

**Jennifer Linde**

Assistant Professor, Division of Epidemiology and Community Health, School of Public Health, University of Minnesota

Jennifer Linde’s research focuses on weight gain prevention and weight loss, with specific interests in intervention development, public health message delivery, and behavior monitoring and goal setting during weight control. She holds a B.A. in psychology from the University of Michigan, an M.A. in psychology from the University of Iowa, and a Ph.D. in clinical psychology from the University of Iowa. In addition, Dr. Linde has experience in psychiatric diagnosis, psychotherapy, psychometrics, and questionnaire development.

**Rev. Alika P. Galloway**

Co-Pastor of Kwanzaa Community Church.

Alika Galloway is a spiritual director and consultant for the Health Ministries Division. She has served for three years on the Urban Health Task Force for the City of Minneapolis and is the creator and Executive Director of the Sidewalks Saving Lives HIV/AIDS prevention arts initiative.

Rev. Galloway is the recipient of numerous awards and honors, including a Benjamin E. Mays Fellowship from the Fund for Theological Education. Qualified to work with post-traumatic stress disorders, she holds a Master of Divinity degree in Womanist Theology and World Religions. Nationally known as a womanist scholar and expert in health disparities impacting African American females, she is currently enrolled in the Virginia Union Seminaries Doctorate of Ministry program. She will complete her dissertation addressing the prevention of HIV/AIDS in the African American female community in May 2012.

**Bertrand Weber**

Director of Nutrition Services, Minneapolis Public Schools

A leader in the farm-to-school movement, Bertrand Weber leads the Child Nutrition Program, including management of staff, operations, facilities, menu, purchasing, budget, financial operations and community relations. He is also employed as director of wellness, nutrition and culinary standards for Taher, Inc., in Minnetonka, where he is responsible for the development and implementation of nutrition standards, wellness policies and culinary standards for 106 school districts in the upper Midwest.

In addition to school-based food-service management, Weber has extensive experience in the hospitality industry, from La Toscana Ristorante and the Whitney Hotel in Minneapolis, to the Wequassett Inn in Cape Cod, Massachusetts, and the New Bern Golf & Country Club in North Carolina, as well as numerous other country clubs throughout the southern United States. Weber completed his education at the Ecole Hotelière de Genève, Switzerland.

**Jesse McDaniel**

Jesse McDaniel is a Senior at Paladin School; he plans to go to college and seek a degree in either engineering, history or agriculture. From a young age Jesse has enjoyed working with and learning from a diverse population and always stood out as a leader within his community. In the past he has developed his leadership skills at Learning Works at Blake School, FANS at Oak Park Neighborhood Services, St. Olaf with New Directions Youth Hockey Ministry, and Youth Care with Camp Sunrise. In his spare time Jesse loves spending time with his family, recording music, and playing hockey.

Jesse began working for Appetite For Change (AFC) in early 2012. AFC is dedicated to using food as a tool for bringing families together to build strong and healthy communities. AFC strives to connect families around growing, cooking and eating food to create health, wealth and social change.

**DeShaun Baker**

DeShaun Baker is a 15-year-old student at Harding Senior High School in St. Paul. His favorite activities are going to school, working, and hanging out with friends and family. DeShaun has been a youth intern at the Community Design Center for two years. He loves being an intern because of the warm welcome he gets and the overall environment when he’s at work.

The Community Design Center of Minnesota (CDC) is a 43-year-old non-profit organization based on the East Side of St. Paul. CDC operates gardening/entrepreneurship, cooking and conservation youth internships, and education programs that improve the community’s health and environment and build career pathways for youth. Annually, more than 45 teens participate in the youth internships and more than 1400 youth and parents participate in hands-on educational classes.