Course Coordinator and Lecturer: Baraem Pam Ismail, Ph.D. (bismailm@umn.edu), is an Associate professor in the Department of Food Science and Nutrition at the University of Minnesota. She has over 20 years of experience in Food Chemistry research focused on analytical chemistry, protein chemistry, enzymology and chemistry and fate of bioactive food constituents. Her research focuses on structural characterization and enhancement of functionality, safety, bioavailability and bioactivity of food proteins and phytochemicals, following novel processing and analytical approaches. She has contributed original research papers to a number of scientific journals, including the Journal of Agricultural and Food Chemistry, Food Chemistry, Journal of Dairy Science, International Dairy Journal, etc. Pam is currently serving as the Food Science Undergraduate Program Chair. Dr. Ismail teaches courses in Food Chemistry, Food Analysis, and Protein Chemistry. She has received several teaching awards including “Distinguished Teaching Award” for undergraduate faculty in a tenured position, 2014, and “Outstanding Professor”, 2012, in recognition of outstanding contributions to the University of Minnesota and the college’s education of students.

Lecturer: Devin Peterson, Ph.D. (dgp@umn.edu), is a Professor in the Department of Food Science and Nutrition at the University of Minnesota. He earned a doctoral degree in Flavor Chemistry (2001) and a Masters degree in Cereal Chemistry (1997) at the U. of Minnesota. In 2001 he joined the faculty in the Department of Food Science at Penn State University for eight years. During his tenure at Penn State in 2004 he received the Presidential Early Career Award for Scientists and Engineers (PECASE) that is presented by the White House Office of Science and Technology Policy as the nation's highest recognition of scientific professionals at the start of their independent research careers. In 2009 he returned to the University of Minnesota as an Associate Professor. His research efforts focus on food flavor and related chemistry with particular emphasis on flavor generation, characterization of flavor compounds (taste and aroma), taste-aroma interactions and modulation, and flavor delivery. In 2011, he initiated the Flavor Research and Education Center (with Prof. Gary Reineccius). The Center offers a unique platform to promote innovation and learning to help drive business results. He has contributed original research papers and reviews to a number of scientific journals, including the Journal of Agricultural Food Chemistry, Dairy Chemistry, Phytochemistry, etc. Dr. Peterson’s teaching experience includes Food Analysis, Food Chemistry, and Flavor Chemistry.

Guest lecturer: Mirko Bunzel, Ph.D. (mirko.bunzel@kit.edu; mbunzel@umn.edu), is a Professor and Chair of the Department of Food Chemistry and Phytochemistry at Karlsruhe Institute of Technology, Germany. He has been actively involved in food chemistry research since 1998 with special emphasis on plant cell wall constituents such as carbohydrates and phenolic compounds. He started his research program at the University of Hamburg, Germany, which is now continued at the Karlsruhe Institute of Technology. Between 2007 and 2011, Dr. Bunzel served as an Associate Professor at the Food Science faculty of the University of Minnesota. Since 2001, Dr. Bunzel teaches courses in general food chemistry, carbohydrate chemistry, lipid chemistry, cereal chemistry, food analysis, spectroscopy, chromatography, bioanalytical chemistry, and method validation. He has contributed original research papers and reviews to a number of scientific journals, including the Journal of Agricultural and Food Chemistry, Phytochemistry, Cereal Chemistry etc.