

2026 Consumer Food Safety Education Conference

Program Book



CFSEEC 2026
Consumer Food Safety Education Conference

VIRTUAL



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EXCITEMENT AND ANTICIPATION AWAIT!

Join thousands of passionate food safety professionals from around the globe at the **International Association for Food Protection's Annual Meeting, IAFP 2026!**

To learn more, visit: www.foodprotection.org



Thank you, BAC Fighter!

Welcome to the 2026 VIRTUAL Consumer Food Safety Education Conference!

Every one of you plays a vital role in protecting families from foodborne illness, and it's an honor to gather with a community so deeply committed to the science, communication, and collaboration that make prevention possible.

We meet at a time when the risks are real and evolving. Emerging pathogens, shifting consumer behaviors, and rapid changes in the food system all demand our attention. But they also demand something more: trust.

Consumers rely on us to help them navigate uncertainty, make safe choices, and feel confident in the food they prepare and share. Strengthening that trust is one of the most powerful tools we have in reducing illness.

During this Conference, you'll explore new research, connect with national leaders, and learn from educators who translate science into action every day. These moments are how we build a more consistent, credible, and trusted foundation for consumer food safety education.

I hope you leave this conference energized by what's possible when we work together. Your leadership, your creativity, and your commitment to evidence-based education are essential to protecting public health and strengthening consumer confidence in our food system.

Thank you for being here, and thank you for the work you do.



Brittany Saunier
Executive Director,
Partnership for Food Safety
Education



Dr. Barb Masters
Chair, PFSE Board of Directors;
VP Enterprise Risk and Public
Policy Tyson Foods, Inc.



Ashley Eisenbeiser
Vice Chair, PFSE Board of
Directors; Vice President of
Food & Product Safety
Programs, FMI - The Food
Industry Association.

The 2026 Consumer Food Safety Education Conference has been approved for continuing education units (CEUs) from several accreditation agencies.

After the conference, a survey will be sent to each attendee. Each attendee will have the chance to complete the survey and request CEU certificates. PFSE will issue certificates a few weeks after the conference to attendees that request them for specific agencies.

For more information, please email cfsec@fightbac.org.

Association of Nutrition & Foodservice Professionals (ANFP)

Approved for 3 Continuing Education (CE) hours

National Commission for Health Education Credentialing

Approved for 3 entry-level CECH

National Environmental Health Association (NEHA)

Approved for 3 Continuing Education (CE) hours

The 2026 Virtual Education Conference will also offer a Certificate of Completion for **eligible** organizations, including the following:

- [Commission on Dietetic Registration/Academy of Nutrition and Dietetics](#)
- [National Board of Public Health Examiners](#)



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10:30 am - 11:35 am Welcome & Opening Keynote: Launching and Leading Virtual Teaching Kitchen Programs

This keynote will open with an overview of the Teaching Kitchen Collaborative (TKC) and how its global network advances teaching kitchen best practices across healthcare, academic, corporate, and community settings. Building on this foundation, the session will highlight real-world implementation strategies and provide practical guidance for designing and delivering engaging virtual teaching kitchen programs. Participants will explore technology considerations, food safety best practices for remote instruction, and techniques to enhance accessibility and participant engagement. Attendees will leave with actionable tools to confidently expand virtual culinary education while maintaining high standards for food safety and public health impact.



Ashley Dunworth, MS, RDN, CDCES

Manager of Nutrition, Presbyterian Healthcare Services



Allison Righter, MSPH, RDN

Director of Membership & Programs, The Teaching Kitchen Collaborative

11:35 am - 11:50 am Break Time!

11:50 am - 12:30 pm Federal Panel Discussion and Q&A: Federal Leaders Talk About National Food Safety Goals

Leaders from Federal agencies discuss the role health, nutrition, and food safety professionals can play in helping to advance national food safety goals. Moderated by Brian Rohnolm, Director of Food Policy with Consumer Reports and PFSE Board Member.



Gwen Biggerstaff, Sc.D., MSPH

Deputy Division Director, CDC



Mindy Brashears, Ph.D.

Under Secretary for Food Safety, USDA



Conrad Choiniere, Ph.D.

Director of Office of Microbiological Food Safety, HFP, FDA



Brian Ronholm - Moderator

Director of Food Policy, Consumer Reports

12:30 pm - 1:00 pm Skills Groups

Using AI to Support Plain Language Writing: Tools, Tips, and Pitfalls

This session explores how AI can support—but not replace—plain language writing in public education. Participants will learn what AI tools do well, where they fall short, and how to use them effectively while maintaining the core skills needed to create clear, audience-focused content. The session highlights practical tools, common challenges, and strategies to avoid common pitfalls.

Katie Leath, MPH, MA

Director, Center for Health Literacy at the University of Arkansas for Medical Sciences

Two Goals, One Plate: Food Safety and Nutrition in Practice

When fears and misperceptions drive food choices, nutrition can suffer. Explore strategies for crafting messages that address those concerns while promoting practices that are both safe and nourishing.

Marie A. Whelen, MS, RDN, LD

Consultant - Nutrition and Food Safety

Unlocking Food Safety Culture: Creative Tools to Engage & Inspire

Explore The Alliance to Stop Foodborne Illness' multimedia food safety culture toolkit, designed to leverage real stories of families impacted by foodborne disease. This session highlights how to engage the "Why" of food safety to motivate, inspire and activate culture change across organizations, big and small.

Lily Yasuda

Deputy Director, Alliance to Stop Foodborne Illness

1:00 pm - 1:20 pm Resource Exchange

Come prepared to share your new and upcoming events, publications, resources, and research with your fellow nutrition, food safety, and public health professionals!

Brittany Saunier, MPA

*Executive Director
Partnership for Food Safety Education*

1:20 pm - 1:50 pm Concurrent Poster Sessions:

1. Advancing Food Safety Education in Nutrition Programs: A Cross-Curricular Approach

This poster showcases a cross-curricular approach to embedding food safety education in dietetics courses, using a lifecycle nutrition course as a model. This teaching method prepares future RDNs to deliver impactful consumer food safety education in all practice areas, improving public health outcomes. Strategies shared are adaptable across professional disciplines.

[Tara Kelly, PhD, RDN, Old Dominion University](#)

2. Air Fryer Use and Food Safety Behaviours: A Citizen Science and Thermometry Study Across the Island of Ireland.

This study uses citizen science and thermometry to examine real-world air fryer cooking and refrigeration practices. Findings reveal gaps between knowledge and behaviour, including unsafe cooking and storage temperatures. The research highlights the need for practical, technology-specific food-safety guidance to support safer domestic food preparation.

[Elizabeth Redmond, ZERO2FIVE Food Industry Centre, Cardiff Metropolitan University](#)

3. Alabama Extension Transforming Safe Food Service Practices

This program evaluates Alabama Extension's ServSafe training, demonstrating improved food safety knowledge, behavior change, and managerial readiness among food service workers. Findings highlight reduced risk practices, increased confidence, and persistent barriers such as cost and access, supporting the need for practical, accessible training to enhance public health outcomes.

[Rebecca Catalena, Alabama Extension; Christy Mendoza, Alabama Extension](#)

4. Aquaponics in the U.S.: Consumer Food Safety Concerns and Label Recognition

This study examines U.S. consumer awareness of aquaponics, food safety concerns, and perceptions of certification logos on food packaging. Findings highlight low familiarity, prevalent safety concerns, and the importance of clear labeling and education to build consumer trust and support informed purchasing decisions.

[Fanny Gozzi, Purdue University](#)

5. Beyond "Don't Wash Poultry": Teaching Safer Meat Handling Practices

This highlights the limitations of the standard "Don't Wash Poultry" message in communities where washing meat persists. It emphasizes the need for culturally responsive education, showing how public health professionals can teach practical, safer meat-handling strategies that reduce cross-contamination while respecting traditions and real-world food preparation practices.

[Chika Ada Okegbe](#)

6. Expanding Food Safety Education Through Trained Volunteers

This session highlights the Master Food Safety Advisor program, showcasing how trained volunteers expand safe food handling and preservation education. Attendees will learn strategies for building, managing, and replicating volunteer-based programs, overcoming barriers, and strengthening community outreach—ensuring research-based food safety practices reach home preservers effectively.

[Deanna Poulsen, University of Idaho Extension](#)

1:20 pm - 1:50 pm Concurrent Poster Sessions:

7. Food Safety Perception and Behaviours among Older Adults in Sweden

This session presents qualitative findings on how Swedish adults aged 65+ understand and manage food safety, focusing on food storage, how they assess whether a food is safe, and where their knowledge originates. Attendees will gain insights into behavioural drivers and learn strategies for tailoring food safety communication.

[Anna Malvina Svennung, Uppsala University, Sweden](#)

8. Food Safety Risk Perceptions of Older Adults in Ontario, Canada

Foodborne illness is a significant concern for Canada's rapidly growing aging population. This study explored how independently living persons aged 65 and older in Southwestern Ontario perceive and mitigate their risks of foodborne illness using semi-structured interviews. Findings can guide public health and senior care experts to develop tailored resources.

[Kanika Sarwal, University of Waterloo, Canada](#)

9. Food Safety Style Guide for Acidic Home Canned Recipes

The Food Safety Style Guide and Checklist includes recipe guidance for general layout and design, ingredients style, instructions style and standard instructions for filling jars.

[Kathy Savoie, University of Maine Cooperative Extension](#)

10. From Message to Action: Optimizing Flour Safety Messages

The effectiveness of food safety communication can be impacted by how the message is framed and visual cues. This session uses a message effectiveness scale to explore how message framing can influence attention and behavior. Attendees will learn practical strategies for creating engaging, actionable messages that improve flour safety practices.

[Elma Kontor-Manu, Purdue University](#)

11. Improving Food Safety and Business Readiness: Results from a Cottage Foods 101 Pilot

Florida's Cottage Foods 101 pilot teaches home-based producers how to comply with state regulations, sanitize properly, and manage allergens and liability. Evaluations show significant knowledge gains—up to 84 % in labeling. The results guide statewide expansion using the Extension's evidence-based framework for cottage-food entrepreneurs.

[Shari Bresin, University of Florida; Terri Keith, University of Florida](#)

12. Nanotechnology Smart Packaging for Extending Dairy Products and Food Quality

This session explores how nanotechnology-based smart packaging enhances dairy food safety through antimicrobial materials and real-time spoilage detection. Attendees will learn how emerging packaging technologies can support consumer education, contamination prevention, and improved shelf-life monitoring within food safety programs.

[Mavis Okafor, Case Western Reserve University](#)

1:20 pm - 1:50 pm Concurrent Poster Sessions:

13. North Central Food Safety Education Network: A Collaboration Gold Standard

This session provides best practices on forming a regional collaboration of Extension professionals on the topics of consumer food safety, food entrepreneurship and food preservation. The session highlights the history, leadership, mentoring process, and the numerous resources (website, newsletter, webinars, social media) created.

Dr. Julie Garden-Robinson, North Dakota State University; Cindy Brison, University of Nebraska – Lincoln

14. Pathogen Growth on Fresh-Cut Produce at Room Temperature

This session presents systematic review and laboratory findings on pathogen growth on fresh-cut produce at room temperature. Results highlight variability among commodities and provide evidence supporting time and temperature control recommendations. Findings translate into practical food safety messaging for educators teaching consumers and food handlers safe handling practices.

Caroline Clark, Virginia Tech Department of Food Science and Technology

15. Penn State Extension Food & Health Social Media Education Program

This session will share how Extension can leverage social platforms to expand equitable access to research-based food and health guidance through engaging posts.

Andy Hirneisen, Penn State Extension; Sarah Davis, Penn State Extension

16. Raising the Bar on Food Safety in Pork-Based Meal Kits

Pork is an important American agricultural commodity that is a common protein source that is prepared from a raw state by consumers. While food safety recommendations exist, consumers often overlook safe cooking practices. Meal-kits are boxes of fresh ingredients (fresh vegetables, raw protein, etc.) with step-by-step instructions for domestic preparation. While meal-kits have the potential to provide nutritious foods and improve cooking skills, the food safety implications of pork-containing meal-kit recipes are unknown. This study identified gaps in food safety communication in pork-containing commercial meal-kits in the US.

Sanja Ilic, The Ohio State University; Allicyn Dickman, The Ohio State University

The Foundation and the Beef Checkoff are partnering to ensure a safe and nutritious beef supply.

Key Initiatives Include:



Research funding to minimize the presence of Shiga toxin-producing *Escherichia coli* in fresh beef, *Listeria monocytogenes* in ready-to-eat beef products and *Salmonella* in beef products



Education programming for beef industry professionals



Consumer food safety education to help ensure that food is safe when served



LEARN MORE:



1:50 pm - 2:10 pm Break Time!

2:10 pm - 2:55 pm Plenary Session: Food Safety in Focus: Health Canada's Risk Communication Highlights

This presentation provides an overview of Health Canada's food safety risk communication activities during the 2025-2026 fiscal year, set within the context of key issues from recent years. It examines core messaging approaches, communication channels and how risks were framed, highlighting lessons learned to inform future food safety communications.



Cheryl Jitta, RD

Scientific Projects Coordinator, Bureau of Microbial Hazards, Food and Nutrition Directorate, Health Canada

2:55 pm - 4:00 pm Closing Remarks & Keynote: Inspiring Trust: The Power of Consumer Research In Shaping Food Safety Education

This presentation provides an overview of Health Canada's food safety risk communication activities during the 2025-2026 fiscal year, set within the context of key issues from recent years. It examines core messaging approaches, communication channels and how risks were framed, highlighting lessons learned to inform future food safety communications.



Wendy Reinhardt Kapsak, MS, RDN

President and CEO, International Food Information Council (IFIC)



**Gwen Biggerstaff,
Sc.D., MSPH**

*Deputy Division Director
Centers for Disease Control and Prevention*

**Federal Panel Discussion and Q&A:
Federal Leaders Talk About
National Food Safety Goals**

Dr. Biggerstaff is currently the Deputy Division Director of NCEZID's Division of Foodborne, Waterborne, and Environmental Diseases (DFWED). Prior to this appointment in 2025, she served as the Associate Director of DFWED's Office of Program Support, Coordination, and Implementation (OPSCI).

Gwen began her public health career with the Centers for Disease Control and Prevention in 2006 with the Surveillance and Outbreak Response Team in the Enteric Diseases Epidemiology Branch. Over the past 20 years, she has led and supported national efforts in enteric disease surveillance, multistate outbreak response, capacity building, and program quality improvement. Dr. Biggerstaff earned a Master of Science in Public Health from the Rollins School of Public Health at Emory University and a Doctor of Science from Tulane University.



Conrad Choiniere, Ph.D.

*Director of the Office of Microbiological
Food Safety
Human Foods Program
Food and Drug Administration*

**Federal Panel Discussion and Q&A:
Federal Leaders Talk About
National Food Safety Goals**

Conrad Choiniere, PhD, is the Director of the Office of Microbiological Food Safety at FDA's Human Foods Program. He oversees regulatory policy for managing microbial risks in foods and developing strategies for the prevention of foodborne illness.

He has been with the Agency for over twenty years working in a variety of roles, in both food safety and tobacco control, primarily focused on risk and decision analysis, social and behavioral sciences, and executive leadership. Conrad has a doctorate in agricultural economics from the University of Maryland and a bachelor's in chemical engineering from the Johns Hopkins University.



Mindy Brashears, Ph.D.

*Under Secretary for Food Safety
United States Department of Agriculture*

**Federal Panel Discussion and Q&A:
Federal Leaders Talk About
National Food Safety Goals**

Dr. Mindy M. Brashears is the U.S. Department of Agriculture's (USDA) Under Secretary for Food Safety. Dr. Brashears previously served as Under Secretary for Food Safety from 2020-2021, and Deputy Under Secretary in 2019. Dr. Brashears returns to USDA from Texas Tech University where she was a Paul Whitfield Horn Distinguished Professor of Food Safety and Public Health, the Roth and Letch Family Endowed Chair for Food Safety and the Director of the International Center for Food Industry Excellence.

Dr. Brashears' research program has advanced food safety in meat and poultry production, with a focus on on public health. Her work evaluated interventions in pre- and post-harvest environments and antimicrobial drug resistance in animal feeding systems. She has led international research teams across the globe to enhance food safety, security, and sustainable agriculture systems. She has also taught courses in food microbiology and food safety and provided industry training in Hazard Analysis and Critical Control Points , sanitation, recalls and food security. Dr. Brashears has an extensive publication record in peer-reviewed journals and has delivered keynote addresses here in the U.S. and abroad. Her research has resulted in more than 20 patents and patents pending for innovations in food safety.

Beyond academia, Dr. Brashears has held leadership roles on boards and advisory committees, including the American Meat Science Association, the Development Council, the International Stockman's Educational Foundation, and the Protein Pact. She was a founding member of the SAFE Think Tank and has chaired the National Alliance for Food Safety and Security and the USDA's multi-state research group. Her contributions have earned national and international recognition, including induction into the Meat Industry Hall of Fame, Fellow status in the American Meat Science Association (AMSA) and the National Academy of Inventors, and numerous awards from leading associations. Top among them include the International Association for Food Protection Laboratorian Award, the AMSA Signal Service Fellow Award, the AMSA Distinguished Research Award, and the AMSA Distinguished Industry Service Award. She was named among the National Provisioner's Top 25 Future Icons in the Beef Industry and honored as an Outstanding Graduate of Distinction at Oklahoma State University.

Under Dr. Brashears' leadership, FSIS will advance its core mission of safeguarding public health while enhancing these efforts through the implementation of Secretary Rollins' Five-Point Plan to Bolster Food Safety.



**Ashley Dunworth, MS,
RDN, CDCES**

*Manager of Nutrition
Presbyterian Healthcare Services*

**Welcome & Opening Keynote:
Launching and Leading Virtual
Teaching Kitchen Programs**

Ashley Dunworth, MS, RDN, CDCES serves as the Manager of Nutrition Services for Presbyterian Healthcare Services' Community Health Department. She is a licensed registered dietitian as well as certified diabetes care and education specialist. She completed her bachelor's in nutrition and dietetics and internship at the University of New Mexico in 2016 and completed her master's degree in science and nutrition in 2021.

Ashley is a dynamic and energetic educator that specializes in healthy lifestyle cooking classes, counseling, and goal setting. She has years of experience facilitating both in-person and virtual cooking classes and has a wealth of food skills and nutrition knowledge. In addition, she manages and coordinates programming for active living classes and provides individual and group diabetes education and support for the department's accredited DSMES program. She serves on the board for the New Mexico Diabetes Advisory Council and continues to work to improve care for people with diabetes in the communities she serves. Ashley also co-leads the nutrition committee for the Teaching Kitchen Collaborative, increasing shared collaboration among peers and strengthening the work of teaching kitchens and Food is Medicine.

Ashley was born and raised in New Mexico and has a passion for fun and learning. She enjoys teaching and helping others achieve their best health. Ashley enjoys spending time with her husband and two kids, cooking, eating, traveling, and playing together.



**Allison Righter, MSPH,
RDN**

*Director of Membership & Programs
The Teaching Kitchen Collaborative*

**Welcome & Opening Keynote:
Launching and Leading Virtual
Teaching Kitchen Programs**

Allison Righter, MSPH, RDN is a public health professional and registered dietitian nutritionist dedicated to advancing food initiatives that promote health and sustainability. She serves as Director of Membership and Programs at the Teaching Kitchen Collaborative (TKC), a global network improving lives through culinary and lifestyle education.

From 2021-2024, Allison was Director of Health and Sustainability Programs at The Culinary Institute of America (CIA), where she guided strategy for the Menus of Change and Healthy Kitchens, Healthy Lives conferences and three industry collaboratives influencing millions of meals daily. She also spent seven years on the CIA faculty, teaching nutrition, food systems, and public health, and integrating wellness and sustainability into the curriculum.

Earlier, Allison coordinated the CIA's teaching kitchen pilot study with Harvard T.H. Chan School of Public Health (2013-2015), which led to the creation of the TKC in 2016. She previously managed programs at the Johns Hopkins Center for a Livable Future, supporting Meatless Monday and community food initiatives in Baltimore. She earned her BA and MSPH from Johns Hopkins University and was named a "Forty Under 40 Mover & Shaker" by the Dutchess County Regional Chamber of Commerce in 2019.



Brian Ronholm

*Director of Food Policy
Consumer Reports*

**Federal Panel Discussion and Q&A:
Federal Leaders Talk About
National Food Safety Goals**

Brian Ronholm is the director of food policy for Consumer Reports. He leads CR's advocacy efforts to advance a safe and healthy food system. Brian brings deep legislative and regulatory experience in food policy to CR. He also writes and speaks extensively on food policy issues, with a particular emphasis on emerging technologies, food safety modernization, and pending regulatory policies facing the food industry.

Brian served as deputy under secretary of food safety at the U.S. Department of Agriculture (USDA) for five years. Brian provided leadership, management and oversight of USDA's Food Safety and Inspection Service (FSIS), the public health agency with more than 9,000 employees responsible for ensuring the safety of meat, poultry, catfish, and processed egg products.

Prior to joining CR, Brian most recently served as senior director of regulatory affairs at Wilson Sonsini Goodrich and Rosati, and he served in the same senior position at Arent Fox LLP.

He serves on the Board of the Directors for the non-profit the Partnership for Food Safety Education.

Brian graduated from California State University – East Bay with a Bachelor of Science in Finance as well as a Master of Art in Public Policy from The George Washington University.



Cheryl Jitta, RD

*Scientific Projects Coordinator, Bureau of
Microbial Hazards
Food and Nutrition Directorate, Health
Canada*

**Plenary Session: Food Safety in
Focus: Health Canada's Risk
Communication Highlights**

Cheryl Jitta is a Scientific Projects Coordinator with Health Canada's Food and Nutrition Directorate, where she leads and contributes to national food safety and nutrition education initiatives. Since 2021, she has provided strategic direction and subject-matter expertise on major food safety projects, including the development of interactive online courses for health professionals and educators, a curriculum-aligned food safety course for children in grades 4 to 6, and the Safe Recipe Style Guide, which embeds food safety steps directly into recipes to help prevent foodborne illness. Her work emphasizes plain language, accessibility, and meaningful engagement with diverse stakeholders.

Over her career, Cheryl has held senior roles at both Health Canada and the Canadian Food Inspection Agency (CFIA), providing authoritative advice on policy, programs, regulations, communications, and emergency response. She has played a key role in the development and delivery of regulatory and educational initiatives related to nutrition labelling, sodium reduction, front-of-package labelling, food allergens, and healthy eating.

Earlier in her career, Cheryl worked in the food industry, leading product development, nutrition and allergen communications, food safety audits, and ingredient standardization for an international foodservice brand.

Cheryl is a Registered Dietitian with the College of Dietitians of Ontario and a Red Seal-certified Chef. Her work has been recognized with numerous Awards of Excellence for advancing food safety, nutrition education, collaborative leadership, and the health of Canadians.



**Wendy Reinhardt
Kapsak, MS, RDN**

*President & CEO
International Food Information Council
(IFIC)*

**Closing Remarks & Keynote:
Inspiring Trust: The Power of
Consumer Research In Shaping
Food Safety Education**

Wendy Reinhardt Kapsak, MS, RDN is President and CEO of the International Food Information Council (IFIC), a nonprofit 501c(3) research and education foundation focused on effectively communicating science-based information about food safety, nutrition, and sustainable food systems, serving the public good.

Prior to joining IFIC, Wendy served as the President and CEO of the Produce for Better Health Foundation (PBH) (now known as the Foundation for Fresh Produce). At PBH, she guided the Foundation's efforts with hundreds of public and private partners to advance fruit and vegetable consumption for happier, healthier lives. Under her leadership and through a two-year transformation, the organization launched the Have A Plant® Movement in 2019, which today inspires millions of consumers to eat and enjoy more fruits and vegetables every day.

From 2012 to 2016, Reinhardt Kapsak held multiple leadership positions in the Food, Nutrition & Health Partnerships as well as Corporate Engagement verticals at what is now known as Bayer Crop Science. While in these roles, her efforts focused on connecting the food, nutrition, culinary, and agriculture communities for greater understanding, collaboration, and innovation.

Wendy returned to IFIC after a previous tenure from 2000–2012, including service as Senior Director, Health & Wellness. During this time, she directed food and nutrition communication strategies, including consumer research, opinion leader and media outreach, as well as publications and partnerships, for multiple food safety, nutrition, and agriculture issues.

Wendy earned bachelor's and master's degrees in nutrition and exercise science from the University of Missouri, Columbia, and James Madison University, respectively. She completed her dietetic internship at Yale-New Haven Hospital — an affiliate of the Yale University School of Medicine.

The Partnership for Food Safety Education (PFSE) is pleased to announce the selected [Student Scholars](#) for the 2026 Consumer Food Safety Education Conference.

Zonia Elizabeth Caro-Carvajal

Mississippi State University
Biochemistry, Nutrition and Health Promotion
Doctor of Philosophy in Food Science and
Technology
Anticipated Graduation Date: December 2028

Caroline Clark

Virginia Tech
Food Science and Technology
PhD in Food Safety and Food Microbiology
Anticipated Graduation Date: Spring 2028

Boluwatife Esther Ajayi

Texas A&M University
Animal science
PhD in Food Safety Microbiology
Anticipated Graduation Date: August 2027

Julia Fukuba

University of Massachusetts Amherst
Food Science
PhD in Food Safety
Anticipated Graduation Date: August 2027

Sheetal Jha

Louisiana State University
Food Science and Technology
Food Science
Anticipated Graduation Date: November 2026

Daniel Leiva

Louisiana State University
School of Nutrition and Food Science
PhD in Food Safety
Anticipated Graduation Date: December 2028

Dharshika Sugumaran

Louisiana State University
Department of Agriculture
Masters in Nutrition and Food Sciences
Anticipated Graduation Date: August 2027

Kaushalya Wickramasinghe

Louisiana State University
Nutrition and Food Sciences
Masters in Food Science and Technology
Anticipated Graduation Date: May 2027

Nuradeen Yusuf

Texas Tech University
Animal and Food Science
PhD in Animal Science (Food Microbiology)
Anticipated Graduation Date: Fall 2028



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The Kroger Company
National Association of Convenience Stores
National Chicken Council
National Consumers League
National Grocers Association
National Pork Board
National Turkey Federation
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Southeast Produce Council
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Tyson Foods, Inc.
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Wegman's

Federal Liaisons

Centers for Disease Control and Prevention
U.S. Food and Drug Administration, HFP
U.S. Department of Agriculture, FSIS / NIFA

**Federal liaison agencies do not provide annual financial support.*



Don't Invite Germs Over For Dinner

PREP YOURSELF
FOOD IS ON THE WAY!

LEARN MORE >

A message from the Partnership for Food Safety Education

CFSEEC²⁰²⁶

Consumer Food Safety Education Conference

The Consumer Food Safety Education Conference brings together people from public and private sectors who are committed to supporting the good health of consumers. For more information about the conference, please visit cfsec.org.

The conference is hosted by the non-profit **Partnership for Food Safety Education**. For more information about the Partnership and free consumer education downloads, please visit fightbac.org.



Facebook:

facebook.com/FightBAC



LinkedIn:

linkedin.com/company/pfse



YouTube:

youtube.com/@foodsafetyforeverone



**Partnership for
Food Safety
Education**