Virtual
Better Process Control School
November 9-19, 2020

David Anderson, BA

David Anderson has over three decades of industry experience in acid, acidified, and low-acid canned foods.

His early career was as part of the Pillsbury Company and Green Giant Foods, in roles in research and development, quality assurance and thermal processing. He has acted as processing authority for retort, aseptic and hot-fill-hold processes at Gerber Product Company, Del Monte Foods and Big Heart Pet Brands. He has conducted extensive thermal processing audits of thermal processes worldwide.

His work covered process development, equipment qualification, heat penetration analysis, process documentation, deviation analysis, FDA filings and documenting processes for USDA FSIS. As an instructor of Better Process Control Schools for over 20 years, David has assisted equipment operators, supervisors, managers and entrepreneurs with questions about processing.

David is a former member of the board of directors of the Institute for Thermal Processing Specialists. He has given numerous presentations, written articles and co-authored book chapters on topics related to thermal processing, process validation and low-moisture foods.
Glenn Black, Ph.D.
Associate Director of Research, FDA

Dr. Glenn Black is Associate Director for Research, Division of Food Processing Science and Technology (DFPST), Office of Food Safety (OFS), Center for Food Safety and Applied Nutrition (CFSAN), U.S. Food and Drug Administration (FDA) jointly located at the Institute for Food Safety and Health (IFSH), in Bedford Park, IL. In this role, he provides guidance and support for research conducted at the center in the areas of food microbiology, processing, chemistry, packaging and serves as a subject matter expert for food processing related issues.

Prior to joining the agency, Dr. Black served various roles in the food industry related to the evaluation and recommendation of processing equipment and parameters, as well as research and development in microbial food safety.
Robert Brackett, Ph.D.
Vice President and Director, Institute for Food Safety and Health (IFSH), IIT

Robert E. Brackett, Ph.D., is Illinois Tech Vice President and Director of the Institute for Food Safety and Health (IFSH), where he serves on the IIT administrative leadership team and directs the scientific and training programs at IFSH. Dr. Brackett has over 30 years of experience in food safety research, training, and policy. Prior to coming to IIT, Dr. Brackett was Senior Vice President and Chief Science and Regulatory officer at the Grocery Manufacturers Association (GMA). Before joining GMA, he served as Center Director at the U.S. Food and Drug Administration’s Center for Food Safety and Applied Nutrition (CFSAN), where he provided executive leadership to CFSAN’s development and implementation of programs and policies. Dr. Brackett has also held professorial positions with North Carolina State University and the University of Georgia. Dr. Brackett received his doctorate in food microbiology from the University of Wisconsin-Madison.
Kathir Krishnamurthy, Ph.D.
Clinical Assistant Professor Department of Food Science and Nutrition, IIT

Dr. Kathir Krishnamurthy is a Clinical Assistant Professor in the Department of Food Science and Nutrition at the Illinois Institute of Technology, Chicago. His research primarily focuses on applications of nonthermal processing technologies for ensuring food safety. Dr. Krishnamurthy has worked with pulsed light processing for over a decade. Other research interests of Dr. Krishnamurthy include advanced thermal processing technologies, heat transfer, modeling, and simulation.

Dr. Krishnamurthy has authored and 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)”; “Excellence in Teaching Award”; “Educational Excellence Award” from the Illinois Institute of Technology; and “Outstanding Volunteer Award” from the Nonthermal Processing Division of Institute of Food Technologists (IFT). Dr. Krishnamurthy currently serves as the chair of the Nonthermal processing division of Institute of Food Technologists (IFT) and as one of the editors for “Food Engineering Reviews”. Dr. Krishnamurthy holds leadership positions at various organizations such as IFT, Phi Tau Sigma, and Sigma Xi.
William Smialek, M.S., M.B.A.

Mr. William (Bill) Smialek’s 41-year career in food processing and packaging began with Swift Processed Meats as a Plant Quality Assurance Technician and later the Plant Microbiologist. After returning to school and completing graduate work, he joined the American Can Company Packaging Technical Services group as a Coordinator, Packaging Technology. In that capacity, Mr. Smialek worked with vegetable, fruit, seafood, meat, infant formula and beer/carbonated beverage customers across the U.S., gaining experience in the handling, processing and distribution of metal containers, metal closures and retortable plastic, barrier plastic and retort pouch packaging.

Mr. Smialek worked extensively in the thermal processing of canned and pouch foods, becoming and remaining a Thermal Processing Authority. He instructed at fifteen American Can/American National Can industry thermal processing seminars over a span of fourteen years and was a member of the (National Food Processors Association (NFPA), now the Consumer Brands Association) (CBA). Thermal Processing and Packaging Committees. Mr. Smialek sat on the Board of the Food Processors Institute (FPI) of the CBA for several years. During his career, he instructed at more than twenty-five Better Process Control Schools and continues to do so in retirement. He is also currently acting as a Co-Editor for the upcoming 9th edition of the Canned Foods Manual.

Prior to his retirement in October 2017, Mr. Smialek was the Area Manager of Customer Technical Service at Silgan Containers, Oconomowoc, WI. He supervised the activities of Technical Service Representatives holding responsibility for approximately one-half of Silgan’s customer base. This encompassed work with those customers in the areas of thermal processing, package innovation, package materials, development, handling and applications and complaint investigation/resolution across the U.S., Caribbean and several international locations.

Mr. Smialek earned a B.S. in Biology from Benedictine University, Lisle, IL and a M.S. in Food Science, at the University of Illinois at Urbana-Champaign, IL. His research work focused on water activity and water functionality with food proteins and starches. While at Silgan Containers, Mr. Smialek also earned a M.B.A. at the DeVry University Keller Graduate School of Management, Schaumburg, IL. He is a member of the Institute of Packaging Professionals, Institute for Thermal Processing Specialists, and the Institute of Food Technologists.