

**STEM Entrepreneurship & Innovation Forum at  
The Ohio State University  
Nationwide 4H Conference Center,  
2201 Fred Taylor Drive, Columbus, Ohio 43210  
Thursday, November 21, 2019**



*Presented by*

*The Ohio Academy of Science and Entrepreneurial Engagement Ohio*



**Ohio State University  
Fall 2019 STEM Forum Speaker Bios  
November 21, 2019**

**Ohio State Welcome Speaker:**

**Dr. Sheryl A. Barringer** is a Professor and Chair of Food Science and Technology at The Ohio State University. She has been chair since 2013. She holds a B.S. with Highest Honors in Food Science from the University of Illinois and a Ph.D. in Food Science and Nutrition from the University of Minnesota, where she was a USDA National Needs Fellow. She teaches courses in fruit and vegetable processing, technical problem solving and chocolate science, and was the 2001 and 2005 recipient of the CFAES Outstanding Teaching Award. Barringer is the Associate Editor for the Foods & Food Ingredients Journal of Japan and a member of numerous professional organizations. Her research is in flavor volatiles, coatings, snack foods and fruit and vegetable processing. In 1997 she received the OARDC Outstanding Research Award, in 2004, The Institute of Food Technologists Samuel Cate Prescott award and in 2015 became a Fellow of the Institute of Food Technologists.





**Dr. M. Mónica Giusti** was born in Lima, Peru, received a Food Engineer degree from the Universidad Nacional Agraria, Peru and Master's and Doctorate degrees in Food Science from Oregon State University. She is now Professor at the Food Science and Technology Department, The Ohio State University, and visiting faculty at the Universidad Nacional Agraria in Peru. Her research has focused on the study of polyphenolics, potent antioxidants abundant in fruits and vegetables, believed to contribute to the ability of fruits and vegetables to fight chronic diseases. We can make foods healthier without sacrificing sensory appeal. Anthocyanins, for example, are natural pigments that can replace synthetic dyes, improving visual appeal and making foods healthier. Her research has generated over 100 peer-reviewed publications, 3 books and 6 patents. She has received many awards for research and teaching including the 2011 TechColumbus Outstanding Woman in Technology, the 2013 OSU Early Career Innovator of the Year and received the 2017 Educator Award from the North American Colleges and Teachers in Agriculture. Dr. Giusti is a member of the American Chemical Society, the Institute of Food Technologists (IFT) and the AOAC.



**Dr. Yael Vodovotz** received her B.S. in food science from the University of Illinois, her M.S. in food science from the University of British Columbia, Vancouver, Canada and her Ph.D. degree from the University of Massachusetts. Following her doctoral degree Yael held a postdoctoral position at NASA as part of a joint effort between University of Houston and NASA-Johnson Space Center where she worked on various aspects of the Advanced Life Support food system as well as teaching at the University of Houston. Her NASA work continued as an Assistant Professor at Baylor Medical School, part of the National Space Biomedical Research Institute. She joined The Ohio State Department of Food Science and Technology as an Assistant Professor in 2000 and is currently a Professor. Dr. Vodovotz has been working on physico-chemical and molecular properties of foods with an emphasis on carbohydrate systems and functional foods using techniques

borrowed from polymer and material sciences. She has completed over 7 clinical trials with functional foods as part of an interdisciplinary team. Dr. Vodovotz has over 70 publications. As part The Ohio State University College of Food, Agricultural, and Environmental Sciences we collaborate with the College of Medicine, and the OSU Comprehensive Cancer Center to discover methods to use foods and food components to prevent cancer or to serve as an adjuvant to traditional cancer therapies. "Crops to the Clinic" is a theme that describes our research approach and represents a unique asset of the university. The Ohio State University is one of only a handful of land-grant universities in the USA with a strong emphasis on both agriculture and medicine, and it is the only known university that has developed this type of unique collaboration.



**Dr. Melvin Pascall** received his B.S. in Agriculture from the University of West Indies, in Trinidad, his M.S. in packaging science and Ph.D. in food science/environmental toxicology from Michigan State University. Following his doctoral degree, Dr. Pascall worked as a research food scientist with the Food and Drug Administration where he worked in the division of food processing and packaging and in the office of nutritional product labeling and dietary supplements. He joined The Ohio State University, Department of Food Science and Technology in 2002 as an Assistant professor and is currently a Professor. Dr. Pascall was named the OARDC Innovator of the year in 2016 for his work in the Development and use of edible films for food packaging applications. The most successful product was a film made from chitosan for use in pizza decoration, this film was designed to accommodate an edible in and display any type of printed image that a consumer desired. Dr. Pascall and his team have since developed several applications for edible films in collaboration with researchers from other Colleges throughout OSU. He teaches Food Regulations and Food Packaging courses, has published one book, several book chapters and conducts workshops and is an invited speaker around the globe.