

**Food Science for the Non-Food Scientist**  
New Orleans Marriott

**Saturday, June 1, 2019**

Roger Clemens	What is Food Science?	8:00 am - 9:00 am
Daniel Berg	Food Chemistry (Carbohydrates)	9:00 am - 10:15 am
<b>Refreshment Break</b>		10:15 am - 10:30 am
Roger Clemens	Food Chemistry (Lipids & Proteins)	10:30 am - 11:30 am
Daniel Berg	Food Chemistry (Allergens)	11:30 am - 12:00 pm
<b>Lunch</b>		12:00 pm - 1:00 pm
Marie Wright	The Art of Flavor	1:00 pm - 2:00 pm
Roger Clemens	Introduction to Food Regulations	2:00 pm - 3:15 pm
<b>Refreshment Break</b>		3:15 pm - 3:30 pm
Bob Baron	Introduction to Sensory Evaluation	3:30 pm - 4:30 pm
Course Team	Q&A and Recap of Day 1	4:30 pm - 4:45 pm

**Sunday, June 2, 2019**

Gordon Smith	Food Microbiology and Related Illnesses	8:00 am - 9:30 am
Mario Ferruzzi	Food Engineering & Processing	9:30 am - 10:15 am
<b>Refreshment Break</b>		10:15 am - 10:30 am
Lisa Mauer	Food Packaging	10:30 am - 11:30 am
<b>Lunch</b>		11:30 am - 12:30 pm
Gordon Smith	Ingredients and their Impact on Product Development	12:30 pm - 1:45 pm
Mario Ferruzzi	Impact of Processing on Nutritional Quality of Foods	1:45 pm - 2:45 pm
<b>Refreshment Break</b>		2:45 pm - 3:00 pm
Roger Clemens	The Role of Processed Foods in Delivering Nutrition	3:00 pm - 3:30 pm
Course Team	Q&A and Course Recap	3:30 pm - 3:45 pm