

M.E. JOHN SEMINAR

Judy Cooley, Karen Ocamb & Mark Kline

November 6, 2020, 2:30 - 3:30 PM

Zoom link: <https://psu.zoom.us/j/97508570630>

Food Science Reimagined: Feeding the World

Our presentation will take our audience on tour to Ghana, Malawi, and Zambia to inspire you to work together to feed the world using peanuts - a great source of nutrients and the basis of RUTF (Ready to Use Therapeutic Food). Peanuts, often overlooked by the developed world, are a lifesaver (literally) for cultures that are not as developed as ours. We will explain how flexibility and teamwork are the building blocks to educate and process life-saving food under “unconventional conditions.”



Judy Cooley is a veteran product development and technical service confectioner with almost 45 years of experience. I retired from The Hershey Company to start a consulting firm - Global Confection Connections, LLC; my goal is to combine my passions for industry success with eradicating global malnutrition. I am focused, driven, and immerse myself in my projects, such as: developing the next delicious candy, increasing the feasibility of your confectionery process, helping a small candy shop find the perfect flavor for its signature gummies, teaching cooperatives how to make safe peanut butter in their “mud hut” factory, and educating young mothers about child nutrition in the developing world. For much of my career, I have worked worldwide and love to interact with all cultures.

Karen Ocamb has 30 years of experience in food microbiology in the dairy, meat, and confectionery industries. The last 20 years have been with The Hershey Company in different roles from laboratory auditing, R&D of new microbiology methods, validation studies of roasting systems, and supplier auditing. These different roles have provided many opportunities to see the world and give back to those in need. Karen has a BS in Business with a minor in Biology from York College of Pennsylvania. She is currently collaborating with Partners in Food Solutions to assist third-world companies in developing HACCP programs, testing protocols, and Food Quality and Safety Manuals for their business.

Mark Kline has worked at Hershey's for eight years, currently a Sr. Manager in the Global Commodities team responsible for procurement of peanuts, almonds, and the company's energy needs, including electricity, natural gas, diesel, water, and renewable energy. Mark worked in R & D at Hershey's as a nut technical expert and on chocolate innovation projects. Before joining Hershey, Mark worked at Mars for six years in R&D as their nut technical expert.