

Saturday, July 11, 2026		
Time	Topic	Instructor
8-9 a.m.	What is Food Science and Why Does it Matter?	Kantha Shelke, PhD <i>Corvus Blue LLC</i>
9-10 a.m.	Food Chemistry (Carbohydrates) Carbohydrate-based foods (bakery, cereals, confectionery, yogurt, salad dressings, and beverages + carbs in New Dietary Guidelines)	Michelle Schwenk, PhD <i>Bellis Food Solutions</i>
10-10:15 a.m.	BREAK	
10:15-11 a.m.	Food Chemistry (Proteins) Protein-based foods (USDA and FDA regulated foods, gluten-free, protein sweeteners, cell culture meats + protein in new Dietary Guidelines)	Nitin Joshi, PhD <i>PepsiCo</i>
11-12 p.m.	Organoleptic properties – descriptors, flavor, texture, aroma, shelf-life Pre-set for a quick engagement and “aha” learning moments	Bob Baron, PhD <i>Sensory Spectrum</i>
12-1 p.m.	LUNCH	
1-2 p.m.	Food Ingredients and their Impact on Product Development Food Reformulations + Clean Label + Ultra Processed Foods + tariffs	Nitin Joshi, PhD <i>PepsiCo</i>
2-3 p.m.	Food Chemistry (Lipids) Fat-based foods – animal fats and plant-based fats, seed oil controversy + “full-fat dairy” highlighted in the new Dietary Guidelines	Michelle Frame Victus Ars, Inc & the Institute of Confectionary Excellence
2:30-2:45 p.m.	Hot Topic 1: Dietary Guideline Implications	All Instructors
2:45-3 p.m.	BREAK	
3-4 p.m.	Food Chemistry (Allergies) Case studies, litigation review, impact on cost and consumer perception	Angela Anandappa, PhD <i>Alliance for Advanced Sanitation</i>
4-4:30 p.m.	Being Future Ready: Ultra-Processed and the MAHA report	All Instructors

Sunday, July 12, 2026		
Time	Topic	Instructor
8-9 a.m.	Food Microbiology & Foodborne Illnesses Food spoilage, emerging microbes, minimally processed	Angela Anandappa, PhD <i>Alliance for Advanced Sanitation</i>
9-10 a.m.	Food Processing & Packaging Co-packing, new processing methods, emerging packaging materials, PFAS, new state rules	Michelle Frame Victus Ars, Inc & the Institute of Confectionary Excellence
10-10:45 a.m.	Hot Topic 2: Natural Colors	Michelle Frame Victus Ars, Inc & the Institute of Confectionary Excellence
10:45-11 a.m.	BREAK	
11-12 p.m.	Manufacturing Parameters FDA charts	Michelle Schwenk & Michelle Frame
12-1 p.m.	LUNCH	
1-2 p.m.	The Landscape of Food Regulation Food additive bans, Organic certification, GRAS reform, Front of package labeling, Free-from claims, Traceability, state laws. Ca law	Kantha Shelke, PhD <i>Corvus Blue LLC</i>
2-2:25 p.m.	Hot Topic 3: Hot Topic of the Week	All Instructors
2:25-2:35 p.m.	BREAK	
2:35-3 p.m.	Emerging Issues in Nutrition Food & Agriculture Labor, Supply Chain Resilience & Tariffs; SNAP Reform & Federal Nutrition Program Overhaul	Kantha Shelke, PhD <i>Corvus Blue LLC</i>
3-4 p.m.	Emerging Issues – Q&A’s raised by attendees – written and submitted	All Instructors
4-4:20 p.m.	Course Recap – IFT resources and how to tap the instructors and other offerings from IFT	All Instructors



Kantha Shelke, PhD

Principal at Corvus Blue LLC and Senior Lecturer at Johns Hopkins University

Kantha is a principal at Corvus Blue LLC, a contract food science and nutrition research firm specializing in competitive intelligence research and rapid commercialization of new ingredients and technologies that are honestly healthful. She holds master's degrees in Organic Chemistry and in Food Science and Nutrition and a doctorate in Cereal Chemistry and Technology. Kantha is a senior lecturer at Johns Hopkins University (Baltimore, USA), a visiting professor at MCI Management Center (Innsbruck, Austria), and a member of the faculty advisory board at Southwest College of Naturopathic Medicine in Tempe, Arizona, and McGill University, in Montreal. She is a contributing editor at Prepared Foods, and

PLMA Live! video magazine and is a food science communicator at IFT. Kantha practices, writes, and teaches food science, nutrition, food law, and food safety from end-to-end in global food/supplement supply chains. In her spare time, Kantha works with various organizations to help advance the understanding of food and nutrition, food safety, and regulation.

Nitin Joshi, PhD

Senior Principal, R&D at PepsiCo



Dr. Nitin Joshi is a Senior Principal at PepsiCo's Frito Lay head quarter in Plano, TX. Prior to Frito Lay/PepsiCo, Nitin was leading R&D team at Allied Blending, and prior to that he led product development and commercialization and ingredient innovation at DMI/Pizza Hut, Campbell Soup Company, and in India, he taught food/dairy processing courses at university level and worked at Vadilal Ice Cream Company. Nitin has been people developer and mentor to many food professionals. Dr. Joshi is has previously served as the Chair of IFT's Annual Meeting and Scientific Programs (AMSPAP). He has been heavily involved at national level in a

variety of positions including chair of Hot Topics, chair of Dairy Foods Division, Division Champion team, Leadership at Product Development division, etc. At section level, Nitin held leadership positions at the Philadelphia section including as a chair. Currently, Nitin is a Technical Program Chair and College Bowl coordinator at the Long Horn section of IFT. He is also volunteering as a judge for State Science Fairs and is a speaker at various universities and IFT section.



Bob Baron, PhD

President at Sensory Spectrum, Inc.

Bob Baron, PhD is the President at Sensory Spectrum. In this role he works closely with clients to create tailored research solution for their product challenges. He also works very closely with the consultant teams to broaden and promote the company’s diverse capabilities. Prior to joining Sensory Spectrum, Dr. Baron spent 15 years at Mars Chocolate North America, where he led Sensory and Consumer Insights, Product Development, and Innovation teams. Bob and his teams worked across the entire product lifecycle (ideation to commercialization) to launch new products and ensure the quality of market leading confectionery brands. Prior to joining Mars, he worked for an ingredient supplier focusing on the use of high intensity sweeteners in foods. Dr. Baron has been involved in the sensory profession for over 20 years. He has led sensory teams, coached/trained new scientists, been a member of IFT’s Sensory and Consumer Science Division, and a Society of Sensory Professionals (SSP) member since its inception.



Michelle Frame

President & Founder at Victus Ars & Institute of Confectionery Excellence, Candy Hall of Famer

Michelle Frame is the President and Founder of Victus Ars, Inc. & the Institute of Confectionery Excellence, though she generally prefers the title "Candy Scientist." A 2021 Candy Hall of Fame inductee, Michelle leads her Chicago-based confectionery and food development lab with a mission to give mid-sized companies access to a fully staffed R&D lab, including executive level technical support.

With a Food Science degree from Purdue University, Michelle’s career started at M&M/Mars, with progressive technical roles at both CPG and ingredient companies including Just Born, Inc., Mantrose-Hauser, FONA Int’l, QA Products, Kerry Ingredients, and The Swiss Colony.

She and her team at Victus Ars – a boutique product development lab base in Chicago – work with companies of all sizes to speed development cycles, scale-up production, and trouble-shoot processes. Institute of Confectionery Excellence is their technical training program, bringing in folks from all over to experience hands-on learning of panning, gummy making, candy core principles, technical & regulatory courses designed around current events impacting the food industry, and technical leadership. A respected industry leader, Michelle is an active member of NCA, AACT, PMCA, and IFT.



Angela Anandappa, PhD

Chief Executive Officer and President at Alliance for Advanced Sanitation

Angela Anandappa is currently the Chief Executive Officer & President of the Alliance for Advanced Sanitation and is President of Cerulean Sky Corporation. Her work involves providing scientific leadership, providing consulting services in food safety, quality, and sustainability. Her work focuses on improving technological advancement and the application of valid scientific approaches to producing safe, wholesome food, improving and protecting public health.

She has been a part of both industry and academia, having served as a faculty member at the University of Nebraska-Lincoln, NE; an instructor at Northeastern University in Boston, MA; as Section Manager for Supply Chain Food Safety at Kraft Foods and Kraft Heinz, led the Food Systems Innovation Center at the University of Kentucky, founded Vector Biotechnologies, in Huntsville AL, represented Agilent Technologies' Genomics division, worked at Operon Biotechnologies (part of Eurofins), and worked at and with many other organizations. Dr. Anandappa previously served as a vice chair and chairperson on the Food Chemical Hazards and Food Allergy PDG from 2018-2022 at the International Association for Food Protection (IAFP), is currently serving on the management committee for IAFP's Food Protection Trends magazine, and is also currently serving as vice chairperson of the Food Fraud PDG. Dr. Anandappa is a member of the Institute of Food Technologists (IFT) and the Institute for Thermal Processing Specialists (IFTPS).

She earned her B.S. in Biology with a focus on Microbiology, M.S. in Animal Science specializing in antimicrobials to preserve the safety of fresh produce, and Ph.D. in systems science for Food Safety Systems from the University of Kentucky. Dr. Anandappa earned credentials in ESG from the Wharton School at the University of Pennsylvania and in Lean Manufacturing from Toyota-UK Engineering.

Michelle Schwken, PhD

President and Food Scientist at Bellis Food Solutions