IFT | South Eastern Section
Institute of Food Technologists

The Food Industry in the Era of Artificial Intelligence (AI)
Thursday, February 8, 2024 | 12:45 pm – 3:00 pm
Southern Exchange Ballrooms, 200 Peachtree SW, Atlanta, GA

MODERATOR: John Onuh, Ph.D.
Research-Extension Assistant Professor, Dept of Food & Nutritional Sciences **- Tuskegee University**

12:45 pm	Welcome & Introduction
1:15 pm	Artificial Intelligence and How it Impacts Food Safety Now and in the Future Craig Llewellyn, Chemical Regulation & Food Safety Principal Scientist **-** Exponent
2:00 pm	Smartening Food Processing in an Artificially Intelligent World Christopher Kucha, Assistant Professor - University of Georgia
2:45 pm	Q&A - Conclusion
3 – 6 pm	**Food Industry Expo – Whitehall Ballroom**

ABOUT THE SPEAKERS

Craig Llewellyn, Ph.D., Chemical Regulation & Food Safety Principal Scientist **–
Exponent**
Craig Llewellyn, Ph.D., has more than 25 years of experience in toxicology, analytical food chemistry, scientific and regulatory affairs, designing and conducting scientific research, and product development from positions in academia; food, pharmaceutical, and coatings corporations; and state government. He provides scientific and regulatory evaluations and support in various areas including direct and indirect food additives, flavorings, food allergens, ingredients, and precursors used by food and beverage, cosmetic ingredients, dietary supplements, consumer products, specialty chemicals, and pharmaceutical industries. Dr. Llewellyn has a background in immunotoxicology, toxicology, and pharmacology from graduate studies at Medical College of Virginia, Virginia Commonwealth University and post-doctoral training with Eli Lilly and Co. He also has held positions with ingredient and product safety and global scientific and regulatory affairs responsibilities for SafeBridge Regulatory and Life Sciences Group, Kraft Foods, The William Wrigley Jr. Company, and The Coca-Cola Company. Dr. Llewellyn has participated in and held leadership positions in numerous trade and scientific organizations and coauthored or sponsored more than 100 peer-reviewed publications and reports.

**Christopher Kucha, Ph.D., Assistant Professor –
University of Georgia, Dept of Food Science and Technology**
Dr. Christopher Kucha is an Assistant Professor at the Department of Food Science and Technology, University of Georgia. He obtained his B.S. and M.S. degrees in Food Science and Technology from the University of Agriculture Makurdi, Nigeria, and his PhD in Bioresource Engineering at McGill University, Canada. During his PhD, he led a research project that utilized hyperspectral imaging and spectroscopic sensors to develop innovative technologies for rapid, non-destructive, and on-line assessment of meat quality and safety. These technologies were aimed at overcoming the challenges of tedious and expensive analytical methods. After his PhD, Dr. Kucha continued at McGill University as a Postdoctoral Researcher, focusing on creating AI-assisted sensing solutions for pulsed-based protein processing, as well as contributing to nutrition-sensitive food processing projects. His role expanded to include managing international projects funded by the International Fund for Agricultural Development to improve nutrition-sensitive food systems in Africa, Asia, and Latin America. Dr. Kucha's research expertise integrates systems engineering principles with machine learning, chemometrics, physics-machine learning modeling, and sensing technologies to improve smart food design and processing operations. His areas of emphasis include real-time adaptive control of unit processes, decision support systems, artificial intelligence, process analytics and optimization, hyperspectral imaging, and digital twin technology.