

SHORT BIOGRAPHIES OF SPEAKERS AT THE 12TH CMC TECHNICAL SYMPOSIUM

Jorge Correa, M.Sc., Ph.D., *VP Market Access and Technical Affairs, Canadian Meat Council*



Jorge Correa has been working with the Canadian Meat Council (CMC) since 2010. He completed his Masters and Ph.D. degrees at Laval University in Quebec (Canada). Before working at the Council, Jorge spent 10 years working with the integrated swine company F. Ménard - AGROMEX in Quebec (Canada) pursuing other studies including feeding, genetics, animal welfare, food safety and meat quality issues. In his current role, Jorge administers an active national technical program that supports the member companies contributing to the quality and safety of the meat produced in Canada, and its competitiveness in the domestic and international markets. In his market access role, Jorge manages the CMC Pork Committee that liaises effectively with government, industry associations and stakeholders of the supply chain to facilitate the understanding of pork processors positions in terms of trade agreements, market access issues, regulatory framework, and anything, that could affect the member business priorities. Jorge is devoted to proactively address issues that could affect the sustainability and the competitiveness of the Canadian meat sector.

Stephen Parker, *Director of the Foodborne Disease and Antimicrobial Resistance Surveillance Division, Public Health Agency of Canada*



Over the last 25 years, he has worked in a variety of public health leadership roles at the local, provincial and federal government levels, with responsibility for delivering programs and activities dedicated to environmental public health. He is currently responsible for several national public health surveillance systems and research studies related to population health and enteric infectious diseases, with a focus on enteric illness and antimicrobial resistance.

Dr. Daniella Rizzo, *Veterinary Epidemiologist, Public Health Agency of Canada*



Dr. Daniella Rizzo is a veterinary epidemiologist at the Public Health Agency of Canada working mainly on the Canadian Integrated Program for Antimicrobial Resistance Surveillance (CIPARS) and is the lead of the on-farm dairy component. She works part-time as a dairy veterinarian and is the chair of the Canadian Animal Health Surveillance System Antimicrobial Use (AMU)/Antimicrobial Resistance (AMR) Network. Daniella obtained her Doctor of Veterinary Medicine degree from the Ontario Veterinary College in 2017, a Master of Public Health from the University of Guelph in 2020 and is currently working on a PhD in epidemiology with a focus on AMU in dairy cattle.

Pamela MacDonald, *Executive Director, Inspection Support, CFIA*



Pamela MacDonald began her career with the government at the Canadian Food Inspection Agency (CFIA) in 2001. She's had the opportunity to work on many high visibility teams and projects, such as the Inspection Modernization Office, Operations Modernization Project Office, and led the team responsible for transitioning the Meat Program over to the Standard Inspection Procedure. In addition to these projects, Pamela has gained experience in the inspection space through roles as a Food Safety Specialist, Inspection Manager, and Director of Operations for Ontario. Currently, Pamela is the Executive Director for the Inspection Support Directorate in Operations branch. In this role, she has oversight of the inspection program delivery in terms of issues management, inspector guidance, planning and delivery, as well as quality and consistency of inspections. Pamela and her team are working to build a collaborative relationship with external stakeholders, such as industry representatives and other government departments, in order to bring consistency and predictability to the regulatory and service activities the CFIA's inspectors perform.

Beatrice Povolo, Director, Food Safety & Regulatory Affairs, Food Allergy Canada



Beatrice is the Director, Food Safety & Regulatory Affairs at Food Allergy Canada. In this capacity, she leads the organization's food safety initiatives working with both government and industry stakeholders, with a specific focus on access to accurate ingredient information in food labelling. She is actively involved in international discussions related to allergen management as a member of the Health Canada delegation for the CODEX Committee on Food Labelling (CCFL) and collaborates internationally with other patient organizations globally. Beatrice is currently the Project Management Lead for a multi-stakeholder initiative that developed Allergen Management and Pre-cautionary Allergen Labelling Guidelines for the Canadian food industry. She graduated from the University of Toronto, with an Honours BA in political science and economics.

Dr. Silvia Dominguez, Research Associate, Université Laval



Dr. Dominguez is a food engineer specialized in food safety risk assessment, allergen management, statistical analysis and data modeling. She holds a MSc and a PhD in Food Science from Rutgers University (New Jersey, USA). After graduation, she worked as a food microbiologist for the food industry in the United States, before returning to research and consulting in 2016. She currently works as a research associate at the Food Risk Analysis and Regulatory Excellence Platform, hosted by the Institute of Nutrition and Functional Foods (INAF) of Université Laval (Quebec, Canada), where she manages research projects on allergens and food fraud, industry outreach activities, and food safety capacity building initiatives for competent authorities at the international level.

Alexandra Calle, M.Sc., Ph.D., Assistant Professor of Microbiology, School of Veterinary Medicine, Texas Tech University, U.S.



Dr. Calle is an Assistant Professor of Microbiology, Food Safety, and Public Health at Texas Tech University's School of Veterinary Medicine. She directs a research group dedicated to enhancing food safety across pre- and post-harvest stages for animal-derived foods. Her research has garnered support from prominent U.S. federal agencies, including the CDC and USDA, as well as from private sector sponsors such as Cargill, Vvintus, NAMI, and others. Dr. Calle also serves as the chair-elect of the Meat and Poultry Professional Development Group at the International Association for Food Protection. Currently, she leads a USDA FAS-funded project aimed at strengthening capacity in Latin American countries that export food to the U.S., including advising governments on USDA FSIS equivalency for meat exports.

Dr. Marcia Cooper, Research Scientist, Bureau of Nutritional Sciences in the Food Directorate, Health Canada



Marcia Cooper is a Research Scientist in the Bureau of Nutritional Sciences in the Food Directorate, Health Products and Food Branch, a position she has held since April 2007. She completed her PhD in nutritional sciences from the University of Toronto and did postdoctoral research in the area of iron bioavailability at Health Canada in the Bureau of Nutritional Sciences. Marcia's research focus is in the area of Social Science Nutrition Research. She is currently conducting research related to nutrition labelling, nutrition messages in the media, and developing and validating nutrition screening tools. Marcia is a Dietitians of Canada Fellowship recipient.

Lauren Martin, Senior Director Government Relations and Policy, Canadian Meat Council



Lauren is the Senior Director of Government Relations and Policy for the Canadian Meat Council (CMC). Based in Ottawa, Lauren is responsible for leading CMC's strategy, development and implementation of government relations and oversees policy files such as labour and sustainability. Lauren is a lawyer by training, having obtained a J.D. from the Schulich School of Law and practicing for a few years before returning to agriculture. In pursuit of her endless interest in the food system, Lauren has had similar government relations and regulatory roles across the food system including with the Canadian Organic Trade Association, the Canadian Seed Trade Association, and the Canadian Cattle Association. A believer in community building, she also Chairs the Board of the Do More Agriculture Foundation, a national charity that champions mental health in agriculture. These experiences culminate in an in-depth understanding of Canada's agri-food system.

Dr Tania Ngapo, Ph.D., Meat Scientist, Science and Technology Branch, Agriculture and Agri-Food Canada



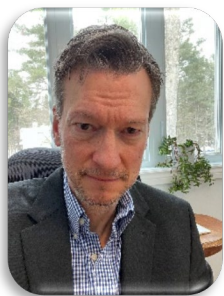
Dr Tania Ngapo undertook her Ph.D. in Meat Science in the Department of Biotechnology and Bioprocess Engineering at Massey University in New Zealand. She has since worked as a Meat Scientist at Food Science Australia in Melbourne, Australia and then at INRA Theix near Clermont Ferrand, France where she also became involved in consumer studies. In June of 2005, she took up a post as a Meat Scientist at Agriculture and Agri-Food Canada (AAFC) near Montreal, Quebec where her research interests include both meat chemistry and consumer studies. Tania has more than 50 publications and is a member of several organisations, including the Canadian Meat Science Association, the European Pig Producers and the Canadian Consumer and Market Demand Network.

Deanna Zenger, National Project Manager & Regional Coordinator, Food Processing Skills Canada



Deanna Zenger stands out as an influencer in the food and beverage industry, driven by a passion for understanding people and a strong desire to drive positive change. Her varied career, enriched by numerous entrepreneurial ventures, set the stage for her senior position at Food Processing Skills Canada, where she plays a vital role in advocating for workforce development. Known for her dynamic public speaking, Deanna shares invaluable insights at events, motivating others to adopt innovative practices within the sector. As a published author and a champion for workplace improvements, she is dedicated to fostering a thriving and inclusive environment for all Canadians in the food and beverage manufacturing sector. Deanna is actively engaged in global business development and strategic partnerships, providing international training and creating eLearning content, thereby amplifying her impact on a global scale. Her ongoing projects in the Canadian meat sector, providing labour market information and enhancing educational initiatives, creating new pathways for emerging professionals, and ensuring that the industry continues to thrive. Deanna developed the Women in Meat in Program piloted by Mohawk College with a keen focus on sustainability and inclusivity in our workforce. industry.

John Field, Chief of the Chemical Health Hazard Assessment Division (Contaminants and Packaging), Food and Nutrition Directorate, Health Canada



John is the Chief of the Chemical Health Hazard Assessment Division (Contaminants and Packaging) within the Food and Nutrition Directorate of Health Canada. He has over 25 years of experience in chemical risk assessment, working in pre-clinical, clinical and regulatory settings. In this role, he guides the regulatory oversight of risks related to chemical contaminants in foods, as well as food packaging materials. The Food and Nutrition Directorate is Canada's federal health authority responsible for assessing health risks and benefits, setting standards, policies and regulations, and providing advice and information regarding the safety and nutritional quality of food. We work to ensure that chemicals are not present in foods at levels that could lead to adverse effects for Canadians.