

On Line Food Labeling

Instructors' Bios

Ms. Andrea Graves is a Business Planning and Marketing Specialist at the Robert M. Kerr Food & Agricultural Products Center (FAPC) at Oklahoma State University in Stillwater, Oklahoma. Andrea works closely with entrepreneurs in the development of products for the food industry using the Client Success Path model. Andrea also reviews business plans and food labels for FDA compliance, assists with marketing strategies, packaging design, social media and coordination of specialty services of the FAPC. She is also the FAPC liaison for the Made in Oklahoma Coalition (MIO).



Andrea specializes in helping lead beginning gourmet food companies to take the next steps for national sales and recognition through participation at events such as the Dallas Gourmet Market in Dallas, Texas and the annual Fancy Food Show in New York, New York.

Prior to the FAPC, Andrea was an account executive for Shamrock Foods Company in the southern Arizona region for more than six years and assisted food service clients in opening new restaurants, managing food costs, introducing new products, and designing menus. At the same time Andrea was the assistant manager for a catering business in Sierra Vista, Arizona. Andrea has also served as the General Manager for several full service restaurants in Arizona, Oklahoma and Colorado.

Andrea received her Bachelor's degree from Oklahoma State University. She is a member of the Institute of Food Technologists, the Research Chef's Association and the Oklahoma Restaurant Association. In her spare time Andrea enjoys trying out new food products and cooking methods on her husband, Rob, and two dogs.

Dr. William G. McGlynn, Ph.D. is a Professor and Horticultural Food Scientist at the FAPC and received a B.A. degree from the University of California at Davis in 1979, an M.S. degree in Food Science from the University of Arkansas in 1989, and a Ph.D. in Food Science from the University of Arkansas in 1997. William came to work for FAPC on the Stillwater campus of Oklahoma State University in May 1997 and is a faculty member in the Department of Horticulture and Landscape Architecture. William is responsible for the extension and research activities of the center relating to value-adding processing of horticultural products.



His extension responsibilities include serving as a Process Authority, providing commercial food processors and regulatory agencies with formal documentation determining the regulatory status of processed foods as well as the safety and adequacy of specific processing procedures. He also provides technical information and assistance related to food product formulation, enhancement of food safety and/or quality, and thermal process evaluation.

William has a variety of research projects underway, including investigating the winemaking potential of grape and fruit crops in Oklahoma, research to address the nutraceutical content of winery waste products, and research to address food safety issues with bagged leafy greens.

Dr. Darren Scott is a Food Science/ Sensory Science Specialist with the Robert M. Kerr Food and Agricultural Products Center. He obtained a B.S. degree in Food Science from the University of Arkansas (Fayetteville) in 1991, an M.S. degree in Food Science from the University of Arkansas (Fayetteville) in 1993, and a Ph. D. in Food Science from Oklahoma State University in 2012.

Darren's responsibilities at the Center include assisting commercial food processors with product development, formulation scale-up, sensory analyses, and nutritional labeling. He also participates in industry-gear workshops addressing topics such as allergens and food labeling. Additionally, he provides technical assistance to food-based entrepreneurs in the areas of process review and trouble-shooting.

Prior to working at the Center, Darren spent 5 years in the beverage industry where he was employed as a quality control manager at Pappas Foods in Springdale, Arkansas where he supervised two production shifts and one maintenance shift and was responsible for ensuring the quality and safety of hot-filled juices and sports drinks.



Mr. Chuck Willoughby is a Manager of Business & Marketing Relations at FAPC at Oklahoma State University. He holds a Bachelor's of Science degree and Master of Science degree both in Agricultural Economics from OSU. After graduating from OSU in 1988, Chuck's professional endeavors included research contract work, sales and marketing and serving as a District Executive with the Boy Scouts of America. In 1995, Chuck returned to OSU to work in the area of rural community development and in 1999 joined the team at FAPC-OSU.

At FAPC, Chuck's main responsibilities include managing technical assistance projects and providing leadership to outreach activities of the Center. He serves as instructor at *Basic Training for Food Business Entrepreneurs*, a bi-monthly workshop hosted by FAPC as well as other workshops and conferences within FAPC and OSU. Chuck assists value-added entrepreneurs with business planning, market evaluation and resource identification and works with large Oklahoma Manufacturers assisting them to find the appropriate technical assistance to meet their needs. Chuck also manages FAPC's donor relations program and serves on FAPC's Safety & Security Team.



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