

## ASTA Cooking Video Team Bios

### The Hosts



Elizabeth Landry, CEC – R&D Chef, Elite Spice, Inc. (pictured right)

Elizabeth has worked in various positions throughout the industry but has come to truly enjoy research and development! She received her degree in Culinary Arts in 2009 from The Art Institutes International-Minnesota, Minneapolis, is a certified executive chef through the American Culinary Federation, and she currently holds the position of Research and Development Chef for Elite Spice, Inc. in Jessup, Maryland. In this position, she is actively engaged in the development of seasoning blends for a wide variety of products for both retail and foodservice, as well as working on the ideation process, prototyping, evaluation, sample approval, and aiding her customers in commercialization. In addition to product development, she works to analyze current industry trends and works closely with various partners both internally and externally such as marketing, purchasing and quality control. Previously, she held a similar position as a Corporate Executive Chef for three and half years at Fuchs North America. Prior to this she was the Corporate Sous Chef for The Schwan Food Company where she was involved in both the Home Service and Food Service business units. In addition to her corporate chef career she was heavily involved in the restaurant industry for almost 10 years at several fine dining establishments in Minneapolis, including being part of the 2009 crew that help Tim McKee win the James Beard Award at La Belle Vie. In addition to her passion for the foodservice industry's research and development, on a more personal note, she truly enjoy spending time with her children and activities such as running, hiking and volunteering in her community.

Daniel Clark – National Restaurant Accounts Manager, Elite Spice, Inc. (pictured left)

Before starting his career in the food industry, Dan worked in restaurants as a chef for 10 years gaining experience from various culinary backgrounds. He joined Elite Spice 3 years ago shortly after completing graduate school where he developed seasoning blends for companies across the Midwest. He is also part of Elite's technical presentation team where they discussed the concerns of safety and adulteration in the spice industry and how it is addressed. Now in a sales role, Dan manages restaurant chain accounts in the US utilizing his culinary and seasoning development experience. Dan holds an AS in Culinary Arts from the Culinary Institute of America along with a BS and MS in Food Science from the University of Florida and currently resides in Baltimore, MD.

### **The Creative Team/Film Crew**



Homer Nieto, CFS – R&D Senior Manager, Elite Spice, Inc. (pictured right)

Homer has 15 years of experience working in R&D across various segments in the food industry. He has recently taken on the new role as department head for the east coast R&D operations and has been faced with arduous task of managing his team remotely, while maintaining and improving the department's creative and technical capabilities. Homer is a certified food scientist who holds a BS in Food Science with a graduate certificate in food safety risk assessment at the University of Maryland.

Andrew Odom – R&D Chef, Elite Spice, Inc. (pictured left)

After a 15 year career as a meat cutter and manager in the grocery industry, Andrew followed his passion and enrolled in culinary school. After getting a culinary arts degree in Columbus, Ohio, he began working as a research chef for an industrial food company. Now, a dozen years later, he remains focused

and dedicated to diversifying the American palette. He specializes in sausages, meat emulsifications, and Hispanic cuisine.

Sara Goldman – R&D Chef, Elite Spice, Inc. (pictured front right)

Sara is a 30-year industry professional within the culinary, hospitality, and research & development industries. Sara has been a R&D chef at Elite Spice for 16+ years. She has a BS in Culinary Arts from Johnson and Wales University in Providence, RI and her education also included classes at the University of South Carolina for Hotel, Restaurant and Tourism. She had previously worked in the hospitality industry for 15 years before making the move to R&D. Her training includes but is not limited to working in restaurants, for catering companies, and as a private chef. Sara's love of cooking and flavor development started at a young age and has contributed to all of her professional goals.