

### **Denise Caruso, Senior Researcher – Department of Engineering and Public Policy, Carnegie Mellon University**

Denise Caruso is a research scholar and lecturer in the Department of Engineering and Public Policy (EPP) at Carnegie Mellon University. In 2006, she published an award-winning book, *Intervention*, about shortcomings in the risk assessments of genetically engineered organisms. Denise has more than 30 years experience studying, analyzing, and publishing her perspectives about innovations in technology and their social and political impacts. She was the technology columnist for *The New York Times* for five years, and has contributed to several other elite publications, including *Harvard Business Review*. She is the founder of *Digital Media*, and the nonprofit Hybrid Vigor Institute, whose mission was to increase the awareness and practice of interdisciplinary research and collaboration, and to improve critical thinking and decision skills in and across sectors in industry, government and academia.

### **Trevett Hooper, Chef & Owner - Legume Bistro**

Trevett Hooper is the chef and co-owner of Legume Bistro, a family-operated restaurant located in the North Oakland neighborhood of Pittsburgh, PA. Trevett first became aware of the environmental and political issues surrounding the food system while enrolled in a sustainable agriculture course at Oberlin College; he continues to use that knowledge in the sourcing practices for his restaurant. After spending a decade working in kitchens, bread bakeries, and pastry shops across the country, Trevett returned to Pittsburgh in 2006 and opened Legume in 2007. Named a semi-finalist for Best Chef in the 2013 James Beard Foundation Awards, Trevett leads a team of curious cooks exploring old-fashioned methods of in-house food processing such as fermentation, canning, drying and whole animal butchery in order to cook with significant amounts of local ingredients throughout the year. He resides in Pittsburgh with his wife and four children.

### **Bryan Petrak, Research & Development Director – NuGo Nutrition**

Bryan Petrak is the Research and Development Manager for NuGo Nutrition, a lifestyle food company based in Pittsburgh, PA. In his four years with NuGo, he has successfully developed new product lines and aided NuGo in the Non-GMO Project verification process. To date, NuGo has three bars that are verified non-GMO and 14 bars enrolled in the verification process. Bryan obtained a B.S. in Biology from Harding University in Searcy, Arkansas, an M.S. in Food Science from Kansas State University, and went to culinary school at Johnson & Wales University in Providence, RI. His professional experience includes work for Yarnell's Ice Cream, Heinz Foods, and Tsudis Chocolate Co. He resides in Cranberry, PA with his wife and two sons and enjoys cooking, fishing, and the outdoors.

### **Justin Pizzella, General Manger – East End Food Co-op**

Justin Pizzella is the General Manger of the East End Food Co-op. He holds a B.S. in Industrial Management and a B.S. in Policy Management from Carnegie Mellon University. A member of the Co-op since 2002, Justin first joined the management team in 2011 as the Operations Manager, then served as Interim General Manager for nine months before taking on the role officially in 2013. Under Justin's leadership, the East End Food Co-op has experienced a 26.6% growth in sales and 54.5% increase in staff, and has implemented a purchasing strategy focused on a resilient and ethical food structure that includes directly sourcing from local organic farms. His professional background includes a variety of roles in project management, supply chain management, sales and marketing, and consulting. Born and raised in Pittsburgh, Justin spends his free time with his wife, Kathy, and two children, Kristophor (age 9) and Lia (age 5). He is an avid reader and enjoys gardening, traveling, and maintaining a healthy lifestyle.