

The Nancy R. Chandler Lecture Series presents

Engaging conversations, ideas and lifelong discovery



FRESH vs. FROZEN?

ANN COLONNA, M.S.

Sensory Program Director at the Food Innovation Center, Oregon State University

Monday, Oct. 11
5:30 p.m.

**COCC Cascade Culinary Institute,
Outdoor Patio**

2555 NW Campus Village Way, Bend

Join us to hear about the latest science in the fresh vs. frozen debate from Ann Colonna of the OSU Food Innovation Center. Learn about the latest processes for flash frozen seafood and vegetables and even participate in a blind taste test of fresh vs. frozen Oregon black cod prepared by COCC Cascade Culinary Institute students. Which tastes better? Which supports local farmers and fishermen? Which is better for the environment? Ann and her team put consumers (...and chefs and buyers) to the test — and the answer might surprise you!



As Program Director at the OSU Food Innovation Center, Ann assists industry clients with sensory and consumer testing and collaborates in mission-oriented research designed to advance Northwest agriculture and food products.

For more information:
cocc.edu/foundation/cls or 541.383.7257

Tickets: \$45

cocc.edu/foundation/cls

Ticket includes presentation and taste test with wine pairing. Limited capacity.
COVID-19 safety protocols will be in place.



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Nancy R. Chandler Lecture Series

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