

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

Tuesday, Oct. 12 | 5:30 p.m.
COCC Cascade Culinary Institute, Outdoor Patio

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 newest processes for flash frozen seafood and vegetables and even participate in a blind taste test of fresh vs. frozen Oregon black cod prepared by our own 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!

Ann will also discuss her own journey from culinary school to becoming a Sensory Food Scientist and opportunities in Product Development and Culinology at the Food Innovation Center. Learn how you can contribute (and get PAID!) in her research on seafood, processed vegetables, tea, plant based salmon, pears, apples and more!

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.

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Nancy R. Chandler Lecture Series

FREE COCC STUDENT EVENT!

Email cgilbride@cocc.edu to reserve your spot.

Limited capacity. COVID-19 safety protocols will be in place.

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