

Rising to the Sesame Challenge Webinar- Meet the Experts



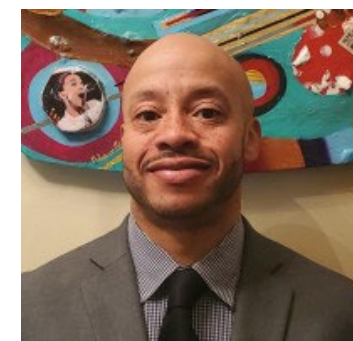
Darin Zehr is the General Manager for [Commercial Food Sanitation](#) (CFS). CFS specializes in Consulting and Training in Hygienic Design and Sanitation. With operations in the US, Europe, Brazil, China, and Australia, CFS is well positioned to partner with food processors and OEMs globally to help drive food safety and operational excellence. Darin is involved in numerous food industry groups and has spoken internationally on sanitation, food safety, hygienic design, and operational success. Prior to CFS, Darin worked in various roles throughout his 22-year career at Kraft Foods including Plant and Corporate Sanitation Manager, Business Unit Manager, and Plant Manager.



Kara Scherer leads the Food Safety Division for [Dennis Group](#), the largest food design firm in North America according to ENR. In this role, Kara is responsible for the regulatory and hygienic design compliance for all design-build projects. In addition to supporting Dennis Group's expert engineers, she offers an array of food safety services, including instructing FSPCA certificate courses. Kara spent several years at HP Hood and Campbell's Snacks performing various Quality Assurance roles. Throughout her career, she has benefitted manufacturers, with her innovative, yet cost-effective programs that balance food safety and quality across the operation.



As a Senior Food Safety Specialist for [Commercial Food Sanitation](#), **Nathan Mirdamadi** brings over 20 years of food manufacturing leadership in manufacturing plants and corporate positions. His experience has been both in sanitation/food safety as well as in operations management. Throughout his career, Nathan has had the benefit of working across a wide range of products and technologies at Heinz North America, Kraft Foods, and Ralcorp. Today, he offers expertise across various sanitation-related issues, including program development, allergens, auditing, commercialization, hygienic design, sanitation training, and managing supplier relationships. Nathan is bilingual in English and Spanish and holds a master's degree in food safety from Michigan State University, an MBA from California State University, and a bachelor's degree in economics/finance from Missouri Southern State University.



Adam Guichard is a Territory Business Manager with [Neogen](#). In this role, Adam manages the majority of the Illinois area catering to all aspects of food testing, including but not limited to allergen, ATP, sample collection, pathogen and microbiology testing. Adam is also the President of Neogen's Sales Council. Neogen's Sales Council's goal is to streamline the sales process at Neogen. Adam has worked in the allergen industry for over 2 years. He holds a degree in Biology and minor in Chemistry. Adam is no stranger to allergen testing, having spent over 2 years as a Territory Manager and President of Neogen's sales council Adam has been able to witness everyday issues associated with allergen testing. Prior to joining Neogen in 2021, Adam worked for 19 years in sales/research for a diverse range of organizations, including Abbvie,

ThermoFisher Scientific, and the University of Illinois at Chicago. In these roles, Adam was responsible for introducing new technologies to food labs throughout the United States. Currently, Adam visits various companies in the Illinois area discussing allergen related topics. Adam is passionate about allergen testing and communicating its importance in food manufacturing.