Presentation Title: Scalable Solutions to Reduce Water Use and Salinity in California Winery and Food Processing Cleaning Operations

Speaker: Gour S. Choudhury, Ph.D.
Department Head and Professor
Food Science and Nutrition
California Polytechnic State University
San Luis Obispo, CA

Short Bio: Dr. Gour Choudhury has a PhD in Food Engineering and has expertise in Process Engineering, Development and Automation. He has 25+ years of professional experience at five different universities

(Utah State, Alaska, Wisconsin, California State Fresno and Cal Poly San Luis Obispo). Over this period he developed and managed academic programs, developed and taught a wide variety of courses (Food Engineering /Chemistry /Analysis/ Processing /Packaging /Safety/Laws, Separation Processes, Unit Operations, and Dairy/Seafood Processing); supervised thesis of 25 graduate students (Ph.D. and M.S.); engaged in international activities; developed and executed numerous collaborative research projects with industry and academic intuitions (MIT, Vanderbilt University, and University of Manitoba). He has executed two "concept-to commercialization" projects and holds 6 patents in the areas of process engineering and automation. He has published extensively (9 book/monograph chapters, 25 articles in refereed journals, and 67 abstracts), and presented 70+ research papers in international, national and regional conferences and 7 invited seminars in different universities and research institutes.

Dr. Choudhury is the Department Head of the Food Science and Nutrition Department at California Polytechnic State University, San Luis Obispo. His current research interests are water conservation, sustainable food processing, green approaches to plant and equipment cleaning, value-added product/process development, by-product utilization, process reengineering for fruit and nut processing, and unit operations.