



Rachel B Zemser, CCS

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○ Profile

Food science and culinary consultant with 15 years experience in the food industry. Can develop “gold standards” in the lab but can also take a concept from ideation through full commercialization. Has an excellent understanding of industrial ingredients, food microbiology, food safety, food processing and full scale commercialization.

○ Education

New York Restaurant School Culinary Degree, 2001
MS University of Illinois-Food Science/Microbiology 1996
BS University of Massachusetts-Food Science 1994

Memberships: RCA and IFT

Certifications: Certified Culinary Scientist

○ Skills

Technical/Analytical *R&D, food analysis, Commercialization, Microbiology/Food safety/Food Quality, Sensory evaluation, nutritional labeling, FDA regulations, Acidified foods, HACCP and specification writing*

Culinary/Creative *Ideations, brainstorming, chain restaurant trends, food trends, gold standard creation, ideation to chain reality concept translation, culinary presentations*

Food Writing *Regularly published in food trade journals (Food Product Design, Culinology, World of Food Ingredients) in both the U.S. and Europe on topics related to cost reduction, ingredient procurement, food safety, culinary trends and ethnic food translations.*

○ Activities

RCA regional contact event organizer, Writing, Culinary Exploration, Eating, Travelling, Spirits Tasting, Running

○ Work Experience

8/09 to Present: R&D Consultant, Quality & Safety Consultant-Nest Collective, Emeryville, CA

- R&D-Baby food R&D in all categories (frozen foods, baked goods, fruit purees, dry cereals, and chips), ingredient sourcing, nutritional labeling, organic certification, cost reductions.
- QA/QC-Manage multiple co-packers to ensure they follow quality and safety standards set forth by Nest Collective.
- Co Packer and Vendor Management
 - Quality assurance, auditing, HACCP evaluation, maintaining documents for parent company (Nest), trouble shoot technical and safety malfunctions,
 - Advise co packers on food safety and FDA regulations as they relate to Nest products

4/10 to Present: R&D Consultant, Conceptual Walnuts Inspiration-Walnut Board California

- R&D development of walnut products in the area of baked goods, soups, sauces, confections and entrees
- Confirm walnut items can be "manufactured" for both foodservice and retail
- Presentation of products at technical and culinary trade shows
- Write technical "R&D" articles for the Walnut Board brochures and website

5/04 to 2/09 Manager, Culinary Development- Kagome Inc, Foster City, CA

- R&D of high acid/low pH & water activity controlled products, ingredient procurement, cost reductions, pilot scale up thru full commercialization.
- Product Matching and cost optimizing competitor market products, ingredient list analysis, technical food analysis (acid, pH, brix, fat, analysis)
- Presentations and Pairing sauces with QSR/Casual dining menu items, working in the R&D restaurant headquarter kitchens and pairing their proteins with our sauces

2/03-5/04 Culinary Supervisor-LSG Sky Chefs, Milbrae, CA

- Supervised food production of all classes (first, business, and economy) international airline food, presented menu concepts to airline customers, trained staff in culinary skills, HACCP, nutrition and plate presentation

6/97-4/00 Food Safety Microbiologist, Unilever Best Foods Englewood Cliffs, NJ

- Designed safety challenge studies for margarine products
- Supported margarine plants with processing issues and product stability

5/96-5/97 Food Microbiologist Dannon Yogurt Company Fort Worth, TX

- Bench top formulas, yogurt culture evaluation and its effect on finished product, scale up through pilot plant and manufacturing.