



ENERGY STAR[®]

Commercial Food Service Workshop Webinar Series

May 10 – 12, 2022



SPEAKER BIO'S

Session 1 ENERGY STAR and Why it Matters: Benefits of ENERGY STAR Certified Equipment

Speaker: Tanja Crk, U.S. EPA



Tanja Crk is EPA's ENERGY STAR product manager for the [commercial food service equipment portfolio](#) as well as for vending machines and water coolers. She manages specification development and marketing initiatives for these product categories. Contact her with any questions or comments at crk.tanja@epa.gov.

Session 2 Advanced Cooking: Perspectives from Chefs, Kitchen Designers, and Operators

Speaker: Tarah Schroeder, RICCA



As an Executive Principal, Tarah is heavily involved in planning, concept and schematic design, and oversees the design process through documentation and construction administration. Her designs fit within the vision and financial goals of the team, with a focus on sustainable approaches to operations. Tarah started her career at Whole Foods Market developing their Rocky Mountain presence and Green Mission program. Now at Ricca Design Studios for 15 years, she has deep project experience in public assembly, hotels, resorts, colleges, universities, healthcare, B&I, and restaurants. She is a sought-after expert of sustainability in the foodservice industry. She has a BA in Business and Environmental Science from the University of Southern California and an MBA from University of Denver's Daniels College of Business.

Speaker: Chef Christopher A. Galarza, Forward Dining Solutions LLC



Chef, Entrepreneur, author, public speaker, podcaster, Chris Galarza is renowned for his work in kitchen electrification and is the Founder of Forward Dining Solutions LLC. As the country's foremost expert in commercial electric-kitchens, Chef Galarza works with governments, manufacturers, brands, designers, and chefs to create lasting sustainable kitchens and culinary ecosystems.

Speaker: Anthony Coschignano, Swarthmore College



Anthony Coschignano is the Assistant Vice President for Auxiliary Services at Swarthmore College. With more than 18 years of combined higher education experience in food service, retail, and auxiliary services, He has held leadership roles at Florida State University, University of Central Florida, University of Alabama, Mississippi State University, Saint Louis University, and Valparaiso University before coming to Swarthmore College in 2015.

Anthony is originally from Orlando, Florida, earned a bachelor's degree in management information systems from Florida State University and a master's degree in business administration from Valparaiso University.

He also enjoys Ice Hockey, College Football, coaching youth sports, and spending time with his family. Also, he serves as a vice president for NACAS (National Association of College Auxiliary Services) East regional board.

Mr. Coschignano currently resides in Wallingford, PA with his wife, Amanda, and his two children Maren (12), and Caden (11).

Speaker: Kahlil Wells, Stanford University



Since he was fifteen years old, Kahlil Wells has worked for Stanford University's Residential and Dining Enterprises. He started working as a server in the Stanford Executive Program and continued there every summer through high school and college. After college, Kahlil returned to work for retail operations which later became Stanford Hospitality and Auxiliaries. He later moved to Residential Dining where he worked his way up from Hospitality Manager to General Manager and then to Assistant Director. Currently, Kahlil is the Associate Director of Co-ops Meal Plans and Special Projects, with direct oversight over all Stanford Dining capital project initiatives. Residential and Dining Enterprises celebrated Kahlil's integral leadership role in 2013 by awarding him their highest staff recognition: the Keith L. Guy Award. In 2015, Stanford University followed suit, honoring Kahlil with the Amy J. Blue Award. In addition to his role as a committed servant leader, Kahlil cherishes his life as a loving husband and proud father of two.

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Session 3 Advanced Cooking: Perspectives from Chefs, Kitchen Designers, and Operators

Speaker: Andre Saldivar, Southern California Edison



Andre Saldivar is a Senior Engineer for Southern California Edison's EEC in Irwindale. He manages the Foodservice Technology Center, engaged with energy efficiency testing on foodservice equipment, customer demonstrations, and foodservice education seminars.

Speaker: Scott Heim, Middleby



Scott Heim is President of Middleby Ventless Cooking Solutions, Bluezone® Air Purification and Evo America. He is driving the new product innovations and marketing efforts for all Middleby commercial brands seeking to leverage the electric ventless cooking platforms. He is concentrating on educating designers, architects and customers on a variety of ventless concepts, especially focusing on ways to create pockets of F&B revenue in non-traditional locations and even in historical buildings. Heim is directing the launch of Bluezone by Middleby, an active air purification device that uses UV-C germicidal light to destroy molds, bacteria and virus contaminants. Prior to joining Evo in 2012, he created a consumer packaged goods firm which was successful in a very competitive retail market.

Speaker: Nikki Dube'



Nikki Dube' is the Marketing & Outreach Specialist for Commercial Food Service Instant Rebate program at Con Edison as well as for other energy efficiency incentive and rebate programs at Con Edison and Orange & Rockland. She designs and implements the integrated marketing strategy to help drive participation of end-users and food service equipment dealers into the program. Contact her with any questions or comments at duben@oru.com.