



UCR CAFE & WEDGES
ALTERNATIVE PROTEINS PANEL

May 15th, 2019

Genomics Building Auditorium 1102A

Food Reception: 12-1pm

Panel: 1-3pm



Event Speakers

David George Gordon



David George Gordon is the award-winning author of *The Eat-a-Bug Cookbook*, *The Sasquatch Seeker's Field Manual* and 18 other titles. He is also *The Bug Chef* – he's brought his exotic cuisine to the Explorers Club, The Smithsonian, Microsoft and Ripley's Believe It or Not! museums in Hollywood and Times Square and appeared on Conan O'Brien, James Corden and *The View*. *The Bug Chef* creates culinary masterpieces using ants, grasshoppers, water bugs, centipedes, scorpions and their kin.



Taylor Weiss



Taylor Weiss is an assistant professor in the Environmental and Resource Management (ERM) program at Arizona State University (ASU). He is a member of The Polytechnic School (TPS) and the Arizona Center for Algae Technology and Innovation (AzCATI). He conducts research in the design and implementation of algae consortia for sustainable bioproduction and the development of spectroscopic tools and platforms necessary for algal study. Taylor completed specialized training in Biophysics while earning his Ph.D. studying the molecular biology and biochemistry of the hydrocarbon-producing alga *Botryococcus braunii*. He completed a postdoc at the Washington University in St. Louis primarily focusing on the ultrastructure and biochemistry of algal cell walls. Prior to joining ASU, he also completed a postdoc at Michigan State University designing a photosynthetic algae-bacteria consortia for the bioproduction of PHB, a bioplastic precursor.

Radu Popa

Radu is an Adjunct Assistant Professor (Research) of Biological Sciences at UCS Dana and David Dornsife, College of Letters, Arts and Sciences. He is a world renowned scientist and educator with thirty years of experience in the areas of ecology, microbiology, redox geochemistry, and physiology. He is the lead researcher on several River Road Research (RRR) projects. RRR developed technologies that allow to sustainably convert food waste into a protein source useful in poultry and aquaculture feed formulations, but can also be used for microalgae production. Dr. Popa's published scholarly work on the origins of life, life in extreme environments, and extraterrestrial life. He has contributed to several Mars missions through his work at NASA and the Jet Propulsion Laboratory.



David Rosenstein

A thought leader, grower and innovator in the urban agriculture space since 2010. He founded several other ventures including OurFoods, a nonprofit Social enterprise dedicated to urban ag education, training and developing pathways to work in and around our food system. He developed a K-16 educational platform called Art & Science of Aquaponics that is being taught throughout CA from public schools to USC, UCLA Extension and the San Francisco County Jail. He is an expert in hydroponic and aquaponic. He developed Nano Farms™, a product line of recreational/educational scaled aquaponic and hydroponics systems that grow the most amount of food in the least amount of space. His work has been recognized by all levels of government including the White House (Office of Science and Technology Policy) under the Obama Administration. He has lectured at a broad range of settings including USDA, CDFA, USGBC, universities, design institutions, and his kids elementary school. David is the Vice Chairman Emeritus of the Aquaponics Association. He also has served on the Aquaponics Subcommittee for California Fish and Wildlife, and the Urban Ag committee for the Los Angeles Food Policy Council.



Gustavo Plascencia

Gustavo is the General Manager of Sustainability for Dining Services, at the University of California, Riverside. He oversees the Special Project sector of dining, focusing on work place safety, food safety, and sustainability.

